

PRODUCT SPECIFICATION

Yeast extract CLU05

RFI 6540

1. DESCRIPTION / RECOMMENDATION FOR USE

Yeast extract is produced through autolysis of food grade baker's yeast cells of species *Saccharomyces cerevisiae*. It comprises the water-soluble components of the yeast cell, the composition of which is primarily amino-acids, peptides, carbohydrates and salts.

2. COMPOSITION

Yeast extract

3. ORIGIN

Egypt

4. PROPERTIES

Colour	Yellowish to yellow
Smell	Typical smell of yeast extract
Texture	Powder
Moisture	≤ 6 %
Total nitrogen	≥ 10.0 %
Amino nitrogen	≥ 4.0 %
Ash	9 g
NaCl	≤ 2.0 %
pH	4.5 – 6.5 (2% solution)
GMO	GMO free

5. MICROBIOLOGICAL

Total plate count	≤ 10.000 cfu/g
Salmonella	absent in 25g
Coliforms	≤ 0.3 MPN/g
Staphylococcus aureus	absent in 25g

6. PACKAGING

Paper bag with PE liner contains 20 kg net weight

Packaging materials conform EU legislation

7. STORAGE AND SHELF LIFE

Shelf life is 24 months after production when stored cool and dry.

8. PHYSICAL AND CHEMICAL

Pesticides According to legislation EC No 396/2005

Heavy metals

Lead	≤ 2.0 mg/kg
Arsenic	≤ 2.0 mg/kg

Metal detection

Ferrous	1.5 mm
Non-Ferrous	2.0 mm
Stainless steel	2.5 mm

9. LABELLING ADVICE

If yeast extract is added to a food product to impart odour and/or taste, it falls within the scope of the EU flavouring regulation (EC) No 1334/2008. Yeast extract, as a flavouring preparation can be declared “**natural flavouring**” or “**yeast extract**”.

If yeast extract is used as an ingredient, then it will need to be declared on the label of food products according to the labelling rules as laid down in Regulation (EU) No 1169/2011.

Traditional yeast extract contains between 2% w/w and 12%w/w glutamic acid. Yeast extracts with glutamic acid levels in this range have a very pronounced savoury, meaty, vegetal taste of their own, donating complex and rich taste to food. Therefore, these yeast extracts cannot be compared with the food additive monosodium glutamate which sole technological function is that of a flavour enhancer.

10. NUTRITIONAL

kJ/kcal	1470.5 / 351.2
Fat	0.0 g/100g
saturated	0.0 g/100g
unsaturated	0.0 g/100g
Protein	75.0 g/100g
Carbohydrates	11.5 g/100g
sugars	3.7 g/100g
Dietary fiber	2.8 g/100g
Sodium	274 mg/100g

11. VEGETARIAN / VEGAN

This product is free from any ingredients of animal origin.

This product is suitable for use by vegetarian and vegans.

12. ALLERGENS

Yeast extract complies to regulation EU No 1169/2011 (annex II), details as below:

Allergen name	Status	Note
Cereals containing gluten (i.e. wheat, rye, barley, oat, spelt, kamut or their hybridised strains and products thereof	Free	
Crustaceans and products thereof	Free	
Eggs and products thereof	Free	
Fish and products thereof	Free	
Milk and products thereof (including lactose)	Free	
Nuts i.e. peanuts, almond, walnut, pecan nut, Brazil nut, pistachio nut, macademia nut and Queensland nut and products thereof	Free	
Sesame seeds and products thereof	Free	
Soybeans and products thereof	Free	
Sulphur dioxide and sulphites at concentration of more than 10mg/kg or 10mg/lit expressed as SO ₂	Free	
Celery and products thereof	Free	
Mustard and products thereof	Free	
Lupin and products thereof	Free	
Molluscs and products thereof	Free	

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