

DROŻDZE PASZOWE BREW2

Zastosowanie: wszystkie gatunki zwierząt

Produkt woly od GMO

Białko 42-43%

2016.01.19. Quality certificate. № K/24/12/01.

MAREL _{BREW} YEAST			Amino Acid Profile:		
Strain <i>Saccharomyces cerevisiae</i>			Alanine	%	1,9
Production Method	Spray dried powder		Arginine	%	2,5
Character	Loose		Aspartic acid	%	2,7
Color	Beige to yellow		Glycine	%	2,0
1. Packaging	25 kg multi walled paper		Isoleucine	%	2,2
	bags with polyethylene liner		Leucine	%	3,2
2. Packaging	Big-bagi 500\1000 kg		Glutamic acid	%	12
Storage	Store under cool, dry place.		Lysine	%	4,2
Shelf Life	12 months.		Cystine	%	1,5
The product is GMO free.			Methionine	%	1,8
Physical-Chemical Characteristics:			Phenylalanine	%	2,1
Crude Protein	%	42,5	Tyrosine	%	1,7
Moisture	%	8,5	Threonine	%	1,6
Crude Fiber	%	4,5	Tryptophan	%	0,9
Crude Ash	%	7	Proline	%	3,6
Crude Fat	%	2,5	Valine	%	2,1
Density	kg/m ³	450	Histidine	%	1,3
pH	-	5,0-7,0	Serine	%	1,7
Carbohydrates	%	40	Inorganic Components:		
Energy value	kcal/kg	3750	Calcium Ca	%	0,36
NPN (proteic equiv.)	%	<0,1	Phosphorus P	%	0,75
Particle Size	mm	0,11-0,15	Potassium K	%	1,05
Amoniacal Nitrogen	%	<0,3	Magnesium Mg	%	0,45
Vitamins:			Sulfur S	%	0,16
B1 Thiamine	ppm	75	Zinc Zn	ppm	80,5
B2 Riboflavin	ppm	16	Selenium Se	ppm	0,1
B3 Niacin	ppm	96	Copper Cu	ppm	19
B5 Pantothenic Acid	ppm	9	Iron Fe	ppm	130
B6 Pyridoxine	ppm	<10	Manganese Mn	ppm	42
B7 Choline	ppm	<50	Sodium Na	ppm	850
B8 Biotin	ppm	<50	Cobalt Co	ppm	<0,2
B9 Folic Acid	ppm	13	Lead Pb	ppm	<0,2
B12 Cobalamin	ppm	<1	Chromium Cr	ppm	<0,2
A	mg/kg	150000	Arsenic Ar	ppm	<0,2
E	mg/kg	9,8	Fluorine F	ppm	3,4
Microbiological Characteristics:			Heavy Metals	ppm	< 2,0
Total Plate count	CFU/g	Max. 15,000	Mycotoxins:		
Total Coliforms	MPN/g	Max. 10	Aflatoxins	ppb	Negative
Fecal Coliforms	MPN/g	Negative	Zearalenone	ppb	Negative
Yeast/Mold	CFU/g	Max. 100	Deoxynivalenol	ppb	Negative
E Coli	\25g	Negative	T-2 mycotoxin	ppb	Negative
Salmonella	\25g	Negative	Ochratoxin A	ppb	Negative

MAREL_{BREW} is a product without foreign smell resultant from malt fermentation in the beer production.

Oleg Stepanov
UAB "Olsary eksport"
importas