

ProSaf⁶³²

Description

The product is a yeast extract obtained by autolysis of proprietary *Saccharomyces cerevisiae* baker's yeast strains. The product is a sustainable source of highly digestible and palatable protein and peptides rich in essential amino acids and glutamate.

Typical profile

Nutritional

Crude protein	≥ 63%
Crude ash	≤ 10%
Moisture	≤ 6%

Microbiological

Total coliforms	≤ 100 CFU/g
<i>Salmonella</i> /25g	Negative

Physical characteristics

Color	Light beige
Odor	Typical yeast odor
Appearance	Fine powder

Packaging and Storage

Packaging: 20 kg multiwalled paper bag with a polyethylene liner.

Shelf life: 2 years from production date, in original packaging.

Storage: keep in a dry and cool place for optimum preservation.

Specific analysis

Amino acid profile (g/100g of product)

Lysine (Lys)	4.3
Methionine (Met)	0.8
Cysteine (Cys)	0.6
Threonine (Thr)	2.6
Tryptophan (Trp)	0.7
Valine (Val)	3.2
Arginine (Arg)	2.9
Histidine (His)	1.2
Isoleucine (Ile)	2.7
Leucine (Leu)	3.8
Phenylalanine (Phe)	2.3
Aspartic acid (Asp)	5.9
Glutamic acid (Glu)	10.9
Glycine (Gly)	2.6
Serine (Ser)	2.6
Alanine (Ale)	5
Proline (Pro)	2.9
Tyrosine	1.7

Ileal digestibility (Standardized, in pigs)

Lysine (Lys)	90%
Methionine (Met)	93%
Threonine (Thr)	62%

Values given for indicative purpose only.