

BREWERS YEAST, DRIED

SPECIFICATIONS:

Dried Brewer's Yeast is the dried, non-fermentative, non-extracted yeast of the botanical classification *Saccharomyces* resulting as a by-product from the brewing of beer and ale. Dried Brewer's Yeast is a high-quality protein rich in B vitamins, minerals and palatability factors. It can be used to improve acceptability and is an exceptionally good source of water soluble vitamins; one of the most potent natural sources of biotin and folic acid.

Color: Light Brown

Characteristics: Free Flowing

Odor: Standard Yeast Odor

Packaging: Multi-Walled Bag

TYPICAL ANALYSIS:

Protein	40.0-45.0%
Fat	0.2-1.5%
Ash	5.0-10.0%
Moisture	7.0-10.0%
Based On Sucrose 100	- 87%

NOTES:

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