





SICO®TOP BREWER'S YEAST CP42

Made in China

4/2016

1. PRODUCT DESCRIPTION

SICOTOP BREWER'S YEAST is manufactured with advanced technology and equipments after purification and drying. It is rich in amino acids, Vitamin B and micro minerals. It is a quality protein resource for feed for swine, ruminants, poultry, aquaculture and pets.

SICOTOP BREWER'S YEAST does not contain any material from "Genetically Modified Organisms" (GMO free).

2. INDICATIVE SPECIFICATIONS & TYPICAL ANALYSIS

a) Physical-Chemical Characteristics				
- Protein (NX 6.25) g/100g			min. 42.0	
- Moisture (105 <u>+</u> 2°C) g/100g			max. 8.0	
- pH (solution 10%)			4.5 - 7.5	
- Fat (total) g/100g			2.0 - 5.0	
- Fat (ethereal extract) g/100g			min. 0.2	
- Ash (total) g/100g			max. 8.0	
- Density (g/l)			min. 420.0	
- Crude fiber g/100g			max. 3.0	
b) Heavy Metals				
Lead	ppm		<u><</u> 5.0	
Arsenic	ppm		<u><</u> 2.0	
Chromium	ppm		<u><</u> 0.2	
c) Microbiological Characteristics				
Aerobic plate co		CFU/g	<u><</u> 15,000	
Yeast/Mould		CFU/g	<u><</u> 100	
E. coli		MPN/g	Absent	
Salmonella		/375g	Absent	
d) Nutritional Profile				
Engergy value (by calculation) Kcal/100g			346.0 - 373.0	
e) Amino Acid Profile				
Alanine		2.60%	Methionine	0.80%
Arginine		2.20%	Phenylalanine	1.70%
Aspartic acid		4.10%	Tyrosine	1.20%
Glycine		1.90%	Threonine	2.10%
Isoleucine		1.70%	Tryptophan	0.70%
Leucine		3.20%	Proline	1.70%
Glutamic acid		5.10%	Valine	2.30%
Lysine		3.10%	Histidine	1.00%
Cystine		0.20%	Serine	2.30%

3. PACKAGING

25 kg multi walled paper bags with a polyehtylene liner, 16 MT/20'fcl on pallets (20 MT/20'fcl without pallets) or big bags

4. STORAGE

Should be stored in a dry and ventilated, pest-free area away from chemicals, strong odors and direct sunlight.

5. SHELF LIFE

24 months from production date.

6. CERTIFICATIONS

ISO 9001:2008 - Certified Quality Management System, HACCP, ISO 22000 - Food Safety implemented. -GMO free-



