



**PRODUCT INFO
& DATASHEET**

SICO® TOP SELENIUM YEAST CP45

Made in China

4/2016

1. PRODUCT DESCRIPTION

SICOTOP SELENIUM YEAST organic micro-mineral, is made from the selected and cultivated Se-enriched strains with high biomass, high growth rate, strong anti-selenium ability and high intracellular Se inclusion through cultivation, deep liquid fermentation, high-speed separation washing, and enzymatic wall-breaking and low-temperature drying. The intracellular Se mainly exists in the form of Se replacing sulfur in free AA, among which the organic Se in form of selenomethionine and selenocysteine is more than 70% and 20%, respectively. The organic Se content is over 98% of the total Se.

2. INDICATIVE SPECIFICATIONS & TYPICAL ANALYSIS

a) Physical-Chemical Characteristics

- Protein (NX 6.25) g/100g	min. 45.0
- Moisture (105± 2°C) g/100g	max. 8.0
- pH (solution 10%)	5.0 - 7.5
- Ash (total) %	max. 8.0
- Density (g/l)	min. 420.0
- Crude fiber g/100g	max. 0.5
- Total Selenium ppm	min. 2,000
- Organic Selenium %	min. 98,0

b) Heavy metals

Lead	ppm	≤ 5.0
Arsenic	ppm	≤ 2.0
Cadmium	ppm	≤ 1.0

c) Microbiological Characteristics

Aerobic plate count	CFU/g	≤10,000
Yeast/Mould	CFU/g	≤100
E. coli	MPN/g	Absent
Salmonella	/375g	Absent

3. PACKAGING

25 kg multi walled plastic bags with a polyethylene liner, 16 MT/20' fcl on pallets (20 MT/20' fcl without pallets)

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-