

## SPECIFICATION

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<b>Product name: Yeast Beta Glucan</b>			
<b>Source</b>	<b>Brewer's yeast</b>	<b>Solubility</b>	<b>Non water-soluble</b>
<b>Item</b>	<b>Standard</b>	<b>Analysis Method</b>	
Appearance	White or yellowish powder	Visual	
Odor & Taste	Slight characteristic odor or odorless	Organoleptic	
<b>Typical Analysis</b>			
β-Glucan	≥ 70%	HPLC	
Loss on drying	≤ 8.0%	GB 5009.3	
Ash	≤ 3.0 %	GB 5009.4	
Fat	≤ 3.0 %	GB 5009.6	
Protein	≤ 3.5 %	GB 5009.5	
<b>Heavy Metals</b>			
Arsenic (As)	≤ 1.0 ppm	Atomic Absorption	
Lead (Pb)	≤ 1.0 ppm	Atomic Absorption	
<b>Microorganism</b>			
Total Bacterial Count	<1000cfu/g	GB4789.2	
Total Molds Count	<100cfu/g	GB4789.15	
Staphylococcus aureus	Negative	GB4789.10	
Salmonella	Negative	GB4789.4	
E. Coli	<10cfu/g	GB4789.3	
Package	N.W. 25Kgs/fiber drum and two plastic bags inside.		
Shelf life	2 Year When Properly Stored		
Storage	Store in well-closed container at room temperature, protect from light, moisture and pest infestation.		
Sterilization Method	Non-irradiated, None-GMO, Non-Allergens, Non-Gluten.		