

EXCELL™

HIGH SELENIUM YEAST 2000

Excell™ High Selenium Yeast 2000 is produced from a non-GMO yeast strain, introducing a selenium salt during active, aseptic, aerobic fermentation. During fermentation, the temperature, pH, and growth rate are closely regulated to assure proper mineral uptake. The yeast cells take the selenium from the culture medium and organically bind it to their natural protein matrix, producing a selenium complex from which approximately 70% is selenomethionine. The resulting product is washed, separated and held in refrigerated storage to assure cell viability and the absence of any “free” mineral. Prior to spray drying the chilled yeast cream is pasteurized through a high temperature sterilization system to assure that it meets or exceeds established USDA microbial requirements. The composite sample collected during spray drying and packaging is analyzed for nutrient and microbial composition by external, independent, and certified laboratories. Once product has met all QA/QC requirements it is released for sale with a supporting Certificate of Analysis.

Yeast Strain: *Saccharomyces cerevisiae*

Typical Analysis:

Item	Expected	Range
Selenium	2,000 ppm	2,000 - 2,400 ppm
Free Selenium	Negative	N/A
Moisture	6.0%	2.5 - 7.5%
Extraneous Material	Negative	Negative

Microbiological Assay

<i>Salmonella spp.</i>	Negative	Negative
<i>E. coli</i>	Negative	Negative
Total Coliforms	< 1 / g	< 1 / g
Total Plate Count	< 100 / g	< 500 / g
Yeast / Mold	< 10 / g	< 50 / g

Heavy Metals

Arsenic (As)	< 0.5 µg / g	< 1 µg / g
Cadmium (Cd)	< 0.25 µg / g	< 1 µg / g
Mercury (Hg)	< 0.05 µg / g	< 0.1 µg / g
Lead (Pb)	< 0.1 µg / g	< 1 µg / g

Form: Spray dried material meets the following mesh screen requirements:
• NLT 95% passage through 60 mesh.

Shelf Life: 3 - 5 years when properly stored in original container and kept dry.

Packaging: Product is packaged in 25 kg boxes lined with 5 mm polyethylene bags.

