

Zinc Excell™ YEAST 1.5%

Zinc Excell™ Yeast 1.5% is produced from a non-GMO yeast strain, introducing a Zinc 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 zinc from the culture medium and organically bind it to their natural protein structure. The resulting product is washed, separated from its growth media, 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 it meets or exceeds established USDA food grade 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 the product has met all QA/QC requirements, it is released for sale with a supporting Certificate of Analysis.

Yeast Strain: *Saccharomyces cerevisiae*

Typical Analysis:

<u>Item</u>	<u>Expected</u>	<u>Range</u>
Total Zinc	18,000 µg / g	15,000 – 20,000 µg / g
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 99% passage through 60 mesh, NLT 95% passage through 100 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.

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