**Product Data Sheet**

Yeast Extract VM001

Yeast Extract VM001 is making full use of the unique natural complex flavor of YE. It has rich flavorful, lasting and mellow taste, presenting rich and balanced flavors. Good hot-resistance in vagan meat.

**PRODUCT CHARACTERISTICS**

|  |  |  |
| --- | --- | --- |
| Appearance | Yellow |  |
| Form  Odor | Powder  Characteristic of yeast extract |  |

Solubility No data available

Certification HACCP, KOSHER, HALAL, ISO

**PRODUCT SPECIFICATION**

|  |  |  |
| --- | --- | --- |
| Item | Upper Limit | Unit |
| Heavy metals | 10 | ppm |
| Lead | 3 | ppm |
| Arsenic | 10 | ppm |
| Total Plant Count | 10 000 | cfu/g |
| E.coli  Salmonella/25g | 0.3  Negative | MPN/g  Negative |

**Others Details**

MOQ 100 KG

Sample Freely Provided 50 g

Lead Time 15 Working days

Shelf life 12 months

**Application Recommended Dosage**

Vagan meat 0.1~1.0%

|  |
| --- |
|  |

**Packaging**

|  |
| --- |
| 20kg/bag |

**ALLERGEN**

|  |  |  |  |
| --- | --- | --- | --- |
| **Allergen** | **Substance**  **contained** | **Allergen** | **Substance**  **contained** |
| **Celery** | No | **Molluscs** | No |
| **Cereals containing Gluten** | No | **Mustard** | No |
| **Egg** | No | **Nuts** | No |
| **Fish** | No | **Peanuts** | No |
| **Lupin** | No | **Sesame** | No |
| **Milk(including lactose)** | No | **Soy** | No |

**STORAGE CONDITION**

|  |
| --- |
| **Recommended storage：**0-25℃(32-77℉)  Deposited in shady, cool, dry, ventilated place and avoiding poison and polluted materials. Used up as soon as possible once opening the envelop and keeping the remaining in hermetic state.  **Best before:** You will find the best before date in the certificate of analysis or on the product label.  The product gives optimal performance when stored as recommended and used within 12 months of the production date. |