

## Yeast protein Powder

Cat. No. CEFX-456

Lot. No. (See product label)

### Introduction

**Description** Yeast protein is a microbial protein with a protein content of >80% made from natural wild *Saccharomyces cerevisiae* strains that have not been mutated or genetically modified. The bacteria are obtained through fermentation and culture, and the nucleic acid, cell wall and other components are removed. In addition to 80% high-quality complete protein, it is also rich in dietary fiber (about 6%), low in sodium (80-300mg/100g), zero sugar, zero trans fat, zero cholesterol, and high in branched-chain amino acids, which helps promote muscle recovery and growth.

**Applications** Sports nutrition: protein shakes, protein bars, cereal bars, protein drinks, etc. Dairy products: yogurt, ice cream, cheese, etc. Healthy snacks: cookies, whole wheat bread, potato chips, milk tablets, coffee, jelly, etc. Nutrition for the elderly: protein powder, etc.

**Synonyms** Yeast protein; *Saccharomyces cerevisiae*

### Product Information

**Appearance** Light yellow to dark yellow

**Purity** Protein content>80%

**Function** Improve muscle mass and athletic performance Yeast protein can significantly increase muscle mass and strength and improve athletic performance in adults. Promote muscle growth and improve muscle attenuation Yeast protein can significantly improve skeletal muscle mass, strength and function, and increase walking speed.

### Usage and Packaging

**Package** 1kg/bag

### Storage and Shipping Information

**Storage** Store in cool and dry area impervious to light. Avoid storing with toxic and hazardous material. The shelf life should not be less than 24 months with an unbroken seal, storing under described condition.