

Zinc-Enriched Yeast Powder

Cat. No. CEFX-459

Lot. No. (See product label)

Introduction

Description Inorganic zinc is added during the yeast culture process. The yeast absorbs and converts the zinc during the growth process, so that the zinc is organically combined with the protein and polysaccharides in the yeast body, thereby eliminating the toxic side effects and gastrointestinal irritation of inorganic zinc to the human body, allowing zinc to be used efficiently and more safely by the human body.

Applications Zinc-enriched yeast powder can be used to increase the zinc content in foods, including but not limited to dairy products, biscuits, beverages, juices, flour, etc. In addition, zinc-enriched yeast powder can also be used in health foods as a high-quality source of zinc.

Synonyms Saccharomyces cerevisiae

Product Information

Appearance Light yellow to dark yellow

Purity Zinc content > 20000 ppm

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.