



## Liquid Brewer's Yeast

### SPECIFICATION DESCRIPTION:

Liquid Brewer's Yeast is a fermentative product made up of brewer's yeast (*Saccharomyces*) resulting from the production of beer. Wort is made from hot water and grains with the resulting sugars from the converted cereal carbohydrates are acted on by selected strains of Brewer's Yeast, and the "wort" sugars ferment. After the fermentation, the yeast is separated by centrifuging. The yeast that has grown and multiplied during the fermentive process, and subsequently separated from the wort, is produced in sufficient amount where the surplus is available for human food or livestock feed.

### Vitamins:

B1 - Thiamine	3.45 - 10.00 mg/100g	B6 - Pyridoxine	0.50 - 1.53 mg/100g
B2 - Riboflavin	0.65 - 4.00 mg/100g	B7 - Biotin	0.140 - 0.142 mg/100g
B3 - Nicotinic acid	13.00 - 40.00 mg/100g	B9 - Folic acid	2.00 - 3.17 mg/100g
B5 - Pantothenic acid	10.80 - 18.00 mg/100g		

### Amino Acids:

Alanine	29.54 g/kg	Lysine	32.03 g/kg
Arginine	24.55 g/kg	Methionine	10.81 g/kg
Aspartic acid	43.90 g/kg	Phenylalanine	18.26 g/kg
Glutamic acid	90.13 g/kg	Proline	24.45 g/kg
Glycine	21.85 g/kg	Threonine	22.99 g/kg
Histidine	12.94 g/kg	Tyrosine	12.93 g/kg
Isoleucine	21.53 g/kg	Serine	22.46 g/kg
Leucine	29.32 g/kg	Valine	25.66 g/kg

### STORAGE AND HANDLING:

Liquid Brewer's Yeast is stored in holding tanks and are shipped in 5500 gallon tanker trucks. Generally, holding tanks are 5500 gallons or larger which have some form of agitation along with a transfer pump. A sheltered location and/or insulated tanks are necessary to protect from temperature extremes.