

Technical Data Sheet

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Levex BBQ Yeast Extract



Levex BBQ ,Yeast extract, 100% soluble light yellow powder, produced by the autolysis of *S.cerevisaea*. It has a efficient smoke flavor produced by the applied stress on the microorganisms fat and nucleotide content.

Applications: Spice blends,meat products, instant soups,boullions,sauces,snacks and dairy foods.
%0,2-0,9 dosage is recommended.

Ingredient Statement: Yeast Extract or Natural Flavouring
Certification : ISO 9001, ISO 22000 , Halal
Guarantees : GMO Free, Allergen Free

Packaging : 20 kg Kraft bag with PE liner
Pallet : 50 Unit , 1000kg

Shelf Life : 24 Month
Storage : Store in a cool and dry place protected from direct sunlight. Keep packaging closed when not in use

Physico Chemical Characteristics :

Proteins (N x 6.25) / Protein.....min.%50
Moisture(105± 2°C).....%3-5
Sodium Chloride : %23-26
pH (2% solution)/.....4,5-5
Colour.....Light yellow

Microbiological Specification:

Clostridium perfringens.....<10 (Method: UMA-0338)
Listeria Monocytogenes.....Absent (Bio-Rad)
Salmonella spp.....Absent (Bio-Rad)
Koagulaz Positive Staphylococci...<10 (ISO 6888-1)
E.coli.....<10 (ISO 16649-2)
Enterobacteriaceae.....<10 (ISO 21528-2)
Coliform.....<10 (ISO4832)

Heavy Metals:

Lead.....Max 0.20
Arsenic.....Max 0.40
Cadmium.....Max 0.13
Mercury.....Max 0.05

Nutritional Values:

Energy kcal/kg.....2270kcal
Fat.....0.10%
Dietary Fibre.....0,01%



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