



GRAIN PROCESS ENTERPRISES LTD.

105 Commander Blvd., Scarborough, Ontario M1S 3M7
Telephone: (416) 291-3226 • Fax: (416) 291-2159

FLAKED YEAST (ENGEVITA) – Code # 2611

DESCRIPTION

Flaked yeast, brand Engevita Gold is primary grown yeast produced in a riboflavin-enriched medium. It has been deactivated by heat and roller dried. The result is a yellow colored flake with nutty slightly yeasty, roasted flavor notes. This product is naturally high in B vitamins and contains high quality proteins.

Ingredient: Dried Yeast (inactive)

Country of Origin: Estonia

NUTRITION FACTS (g per 100g)

Moisture	7.0 max	Protein	46.0 – 48.0
Total Fat	5.5	Ash	5.8
* Saturated	1.2	Total Carbohydrates	37.7
* Trans Fatty Acids	0.0	* Dietary Fiber	19.8
Cholesterol (mg)	0.0	* Sugars	11.2
Food Energy (Kcal)	385.5		

Minerals (mg per 100g)		Vitamins (mg per 100g)	
Potassium	1900.0	Thiamine B1	2.7
Phosphorus	900.0	Riboflavin B2	39.7
Calcium	86.5	Niacin	16.8
Magnesium	133.0	Vitamin A (RE)	0.0
Sodium	60.0	Vitamin C	0.0
Iron	11.5	Pyridoxine B6	3.1
Copper	0.8	Vitamin B12	27.9 mcg
		Folate	1425 mcg

MICROBIOLOGICAL STANDARDS

Total Plate Count	Less than 10,000/g
Coliform	Less than 10/g
E. Coli	Not detected
Salmonella	Not detected
Staph. Aureus (coag +)	Not detected

STORAGE CONDITIONS

If stored in sealed containers, in dry and clean conditions and at ambient temperatures, this product is stable for 36 months from production date.

Revised Date: 01/2016



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LOT CODING

The lot code format: **YMMBBB L** (Y= Year, MM = Month, BBB = batch number, L = Location).
Example: 209848E produced in September 2012; batch 848 at E plant.

PACKAGING

Packed in 5kg polyethylene bag; or 10kg, 25kg in multi-walled Kraft bag

APPLICATION

The pleasant flavor of this product makes it suitable for use in spice mixes, and nutritional products. It is particularly useful in providing texture and nutrition to vegetarian dishes. Nutritional yeast flake acts as flavor enhancer and can be used to reduce salt level. This yeast product contains high level of natural B vitamins and excellent quality of protein.

KOSHER APPROVED

TOTAL AMINO ACID PROFILE

Amino Acid	g / 100 g
Alanine	4,1
Arginine	2,8
Aspartic acid	5,5
Cysteine and Cystine	0,5
Glutamic acid	8,5
Glycine	2,5
Histidine	1,7
Isoleucine	2,4
Leucine	4,1
Lysine	4,2
Methionine	0,7
Phenylalanine	2,4
Proline	2,3
Serine	2,9
Threonine	3,0
Tryptophane	0,4
Tyrosine	2,0
Valine	2,9

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