KEEP INGREDIENTS CO. LTD

No. 2019, Unit 1, Building 10, Yuexiucheng Phase 1, Guodu Xuefu Street, Chang'an District, Xi'an, Shaanxi, 710119, China

TECHNICAL DATA SHEET

Yeast β-Glucan (80%)

1. PRODUCT DESCRIPTION

Yeast β-glucan is a high-molecular-weight polysaccharide consisting of a β-1,3-D-glucose main chain with β-1,6-D-glucose branch chains (molecular weight ca. 1,000 kDa), located mainly in the inner layer of the yeast cell wall. The product is produced from brewing yeast (Saccharomyces cerevisiae) as the main raw material through cell wall breaking, enzymatic or non-enzymatic hydrolysis, acid and alkali treatment, separation and purification and drying, with a β-glucan content of not less than 80%. Model G80 is supplied as a pale yellow to yellowish brown powder with a typical yeast β-glucan odour.

2. PRODUCT INFORMATION

Item	Information
Product name	Yeast β-Glucan
Raw material	Brewing yeast (Saccharomyces cerevisiae)
Origin	Yeast (Saccharomyces cerevisiae) cultured with molasses from sugar refinery; GMO free
Appearance	Pale yellow to yellowish brown powder
Odour & flavour	Typical
Content	Bakery yeast
Country of origin	China
Supplier	KEEP INGREDIENTS CO. LTD, Xi'an, Shaanxi, China
Shelf life	24 months (per COA); 18 months (per specification)

3. PRODUCT SPECIFICATION

Item	Value
Glucan	min 80.0%
Protein	max 3.5%
Dry matter	min 92.0%
Total ash	max 3.0%

Item	Value
Total plate count	max 10,000 CFU/g
Moulds and yeast	max 50 CFU/g
Coliforms	max 3.0 MPN/g
Salmonella	Negative / 25 g

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Item	Value
Staphylococcus aureus	Negative / 25 g

Item	Value
Lead (Pb)	max 0.5 mg/kg
Arsenic (As)	max 0.5 mg/kg
Cadmium (Cd)	max 1.0 mg/kg
Mercury (Hg)	max 0.1 mg/kg

4. CERTIFICATE OF ANALYSIS

The following results are transcribed from the supplied certificate of analysis, tested in accordance with QB/T 4572-2021 (Yeast β-glucan).

Field	Detail
Product name	Yeast β-glucan
β-glucan (HPLC)	80%
Batch No.	KYYG20260927001
Package	25 kg
Production date	Sep. 27, 2026
Guarantee period	24 months
Test method	QB/T 4572-2021

Item	Specification	Result	Test method
Sensory index	Pale yellow to yellowish brown, with yeast β-glucan odour	Qualified	QB/T 4572-2021
Traits	Powder with uniform fineness, no visible foreign impurities	Qualified	QB/T 4572-2021
Moisture (%)	≤ 8.0	3.72	QB/T 4572-2021
β-glucan (HPLC) (%)	≥ 80.0	81.5	QB/T 4572-2021
Ash content (%)	≤ 3.0	0.77	QB/T 4572-2021
Protein content (%)	≤ 3.5	1	QB/T 4572-2021
Total number of colonies (CFU/g)	≤ 10,000	400	QB/T 4572-2021
Coliform bacteria (MPN/g)	< 3.0	not detected	QB/T 4572-2021
Yeast & mould (CFU/g)	≤ 50	< 50	QB/T 4572-2021
Salmonella (/25 g)	Negative	not detected	QB/T 4572-2021
Staphylococcus (/25 g)	Negative	not detected	QB/T 4572-2021
Lead (Pb, mg/kg)	≤ 0.5	< 0.5	QB/T 4572-2021
Cadmium (Cd, mg/kg)	≤ 1.0	< 1.0	QB/T 4572-2021
Mercury (Hg, mg/kg)	≤ 0.1	< 0.1	QB/T 4572-2021
Arsenic (As, mg/kg)	≤ 0.5	< 0.5	QB/T 4572-2021

5. THIRD-PARTY TEST REPORTS

Item	Result	Unit	Test method
Yeast β-glucan	80	g/100 g	QB/T 4572-2021, 6.4.1 (LOQ 10)
Moisture	3.43	g/100 g	GB 5009.3-2016
Protein	< 0.1	g/100 g	GB 5009.5-2016

Item	Result	Unit	Test method
Ash	0.17	g/100 g	GB 5009.4-2016
Lead (Pb)	ND	mg/kg	GB 5009.12-2023 (LOQ 0.05)
Cadmium (Cd)	ND	mg/kg	GB 5009.15-2023 (LOQ 0.005)
Mercury (Hg)	ND	mg/kg	GB 5009.17-2021 (LOQ 0.003)
Arsenic (As)	ND	mg/kg	GB 5009.11-2024 (LOQ 0.005)

Item	Result	Unit	Test method
Aerobic plate count	< 10	CFU/g	GB 4789.2-2022
Mould	< 10	CFU/g	GB 4789.15-2016
Yeast	< 10	CFU/g	GB 4789.15-2016
Mould and yeast	< 10	CFU/g	GB 4789.15-2016
Salmonella	ND	/25 g	GB 4789.4-2024
Staphylococcus aureus	ND	/25 g	GB 4789.10-2016
Coliforms	< 0.30	MPN/g	GB 4789.3-2016

6. PRODUCTION PROCESS

Step	Operation
1	Saccharomyces cerevisiae (brewing yeast)
2	Breaking the cell wall
3	Enzymatic hydrolysis or non-enzymatic hydrolysis
4	Treatment with acid and sodium hydroxide
5	Separation
6	Spray drying
7	Packing

7. STATEMENTS AND COMPLIANCE

- **Non-GMO**: the raw material is Saccharomyces cerevisiae cultured with molasses from sugar refinery and is GMO free.
- **Allergen-free**: the product has no allergens.
- **No risk of animal pathogen contamination**: the product poses no risk of contamination by animal pathogens.
- **No religious restrictions**: the product has no religious taboos.
- **Product standard**: the product is tested in accordance with QB/T 4572-2021 (Yeast β-glucan), a current light-industry standard of China (2021-05-17 issued, 2021-10-01 implemented, replacing QB/T 4572-2013).
- **Pesticide residues**: more than 200 items not detected (SGS, BS EN 15662:2018).

8. STORAGE AND TRANSPORTATION

- Shelf life: 24 months (per COA); the specification states 18 months.
- Storage: store in a cool, dry and well-ventilated place; keep away from moisture and direct sunlight.
- Packing: 25 kg kraft paper bag with PE liner.