Creative Enzymes®

Yeast protein Powder

Cat. No. CEFX-456

Lot. No. (See product label)

Introduction

Description	Yeast protein is a microbial protein with a protein content of >80% made from natural wild Saccharomyces cerevisiae strains that have not been mutated or genetically modified. The bacteria are obtained through fermentation and culture, and the nucleic acid, cell wall and other components are removed. In addition to 80% high-quality complete protein, it is also rich in dietary fiber (about 6%), low in sodium (80-300mg/100g), zero sugar, zero trans fat, zero cholesterol, and high in branched-chain amino acids, which helps promote muscle recovery and growth.
Applications	Sports nutrition: protein shakes, protein bars, cereal bars, protein drinks, etc. Dairy products: yogurt, ice cream, cheese, etc. Healthy snacks: cookies, whole wheat bread, potato chips, milk tablets, coffee, jelly, etc. Nutrition for the elderly: protein powder, etc.
Synonyms	Yeast protein; Saccharomyces cerevisiae

Product Information

Appearance	Light yellow to dark yellow
Purity	Protein content>80%
Function	Improve muscle mass and athletic performance Yeast protein can significantly increase muscle mass and strength and improve athletic performance in adults. Promote muscle growth and improve muscle attenuation Yeast protein can significantly improve skeletal muscle mass, strength and function, and increase walking speed.

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.