

## **Selenium-Enriched Yeast Powder**

Cat. No. CEFX-457

Lot. No. (See product label)

## Introduction

**Description** Selenium-Enriched Yeast is a product that uses bioconversion technology to

convert inorganic selenium into organic selenium. It exists in yeast cells in the form

of selenomethionine and selenocysteine. It has the characteristics of high absorption and utilization and high safety. It is the best source of selenium

nutritional enhancement.

**Applications** It is used as a food nutrient enhancer in the following foods, and can also be used

as a health food raw material in registered and registered health foods.

**Synonyms** Saccharomyces cerevisiae

**Product Information** 

Appearance Light yellow to dark yellow

**Purity** Selenium content>2000 ppm

**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.

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