Creative Enzymes®

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.