Creative Enzymes®

Zinc-Enriched Yeast Powder

Cat. No. CEFX-459

Lot. No. (See product label)

Introduction

Description	Inorganic zinc is added during the yeast culture process. The yeast absorbs and converts the zinc during the growth process, so that the zinc is organically combined with the protein and polysaccharides in the yeast body, thereby eliminating the toxic side effects and gastrointestinal irritation of inorganic zinc to the human body, allowing zinc to be used efficiently and more safely by the human body.
Applications	Zinc-enriched yeast powder can be used to increase the zinc content in foods, including but not limited to dairy products, biscuits, beverages, juices, flour, etc. In addition, zinc-enriched yeast powder can also be used in health foods as a high-quality source of zinc.
Synonyms	Saccharomyces cerevisiae

Product Information

Appearance	Light yellow to dark yellow
Purity	Zinc content>20000 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.