1. **Product Features**
   JLA600 is refined from high-protein-content fresh baker yeast by modern biological engineering and food engineering technologies. Being rich in protein, amino acid, polypeptides and nutrients and with a strong sense of meat, it tastes fresh and delicious and can effectively make food taste fresh, soft and smooth.

2. **Sensory indicators**
   Appearance: yellow to brown paste.
   Taste: distinctive tastes of this yeast extract
   Occasional stratification is normal due to high protein context. Please stir it evenly before using it.
   It is normal that yeast extract powders as a biological product of different batches may differ slightly in color and luster.

3. **Physical and chemical indicators**
   Moisture 30 ~ 35%
   Total nitrogen (nitrogen, dry basis) ≥10.0%
   Amino nitrogen (dry basis) ≥4.0%
   Sodium chloride (NaCl) ≤2.0%
   pH value (2% water solution) 5.3-7.2

4. **Hygienic indicators**
   Total bacterial count ≤10,000cfu/g  Coliform ≤30MPN/100g
   No pathogenic bacterium is allowed.

5. **Scope of application**
   JLA600 may be used to seasonings and foods.

6. **Storage**
   JLA600 shall be stored in a cool ventilated dry place for up to 18 months. Please use it up or seal the remaining as long as you open it.

7. **Packing**
   25kg/bucket (white round plastic bucket lined with plastic bag).