

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) $\geq 10.0\%$

Amino nitrogen (dry basis) $\geq 4.0\%$

Sodium chloride (NaCl) $\leq 2.0\%$

pH value (2% water solution) 5.3-7.2

4. Hygienic indicators

Total bacterial count $\leq 10,000$ cfu/g Coliform ≤ 30 MPN/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).

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