

HanseFerm Universal

Feed material

Product

HanseFerm Universal is an inactive yeast (*Saccharomyces cerevisiae*) that is obtained during the production of food alcohol. The product goes through fermentation, is autolyzed and then gently dried. Autolysis makes yeast extract, yeast cultures and fermentation metabolites readily available.

EU Feed Catalogue 12.1.5. Yeasts and parts of yeasts [brewer's yeast] [yeast product]
According to REGULATION (EU) No 68/2013

Analytical constituents

	Typical
Crude protein	38-40%
Moisture	max. 12%
Ash	max. 10%
Crude fat	~ 7 %
Raw fibre	~ 10 %

Salmonella in 25g	not allowed	not detected	not detected
Enteropathogenic types of an intestinal stick in 1g	not allowed	not detected	not detected
Presence of pathogenic microflora	not allowed	not detected	not detected
Toxicity	not allowed	not detected	not detected

Sensory description

Colour	brown
Smell	typical to yeast, without an extraneous smell
Appearance	powder

Packaging

Shelf life

Polypropylene Big Bags 12 months after production date

Storage

Store in a cool, dry place

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