



Soluble Powder Product F3020

Attribute	Current Specification	Method of Analysis
Origin:	A proprietary strain of non-GMO <i>Saccharomyces cerevisiae</i> *	NA
Glucan Polysaccharide (beta 1,3/1,6):	≥ 75% (dwb)	Assay per FCC Beta Glucan from Bakers Yeast Monograph **
Carbohydrates:	> 75%	By Calculation
Appearance:	Fine beige/tan powder	Biothera SOP QC20140-00
Taste:	Bland @ 1mg/mL in water	Biothera SOP QC20590-00
Odor:	Faint/mild @ 1mg/mL in water	Organoleptic
Protein:	< 3.5%	AOAC 990.03
Fat:	< 10%	AOAC 989.05
Ash:	< 4%	AOAC 923.03
Moisture:	< 8%	AOAC 925.45
Aerobic Plate Count:	< 10,000 cfu/g	BAM 8 th Ed
Coliform:	< 3 MPN/g	BAM 8 th Ed
<i>Salmonella</i> sp:	Negative	AOAC/BAM 2004.03
<i>E. coli</i> USP:	Negative 10g	USP32, NF27
Yeast + Mold Total: with Yeast <100 cfu/g Mold <100cfu/g	≤ 100 cfu/g combined	FDA-BAM 7 th ed
<i>Staphylococcus aureus</i> :	Negative /10g	USP32, NF27
<i>Pseudomonas aeruginosa</i> :	Negative /10g	USP23, NF118
Lead:	< 0.5 mg/kg	SW-846 6020
Mercury:	< 0.1 mg/kg	SW-846 7473
Arsenic:	< 1.0 mg/kg	SW-846 6020
Cadmium:	< 1.0 mg/kg	SW-846 6020
Solubility	Soluble in water at room temperature with agitation at 1mg/mL	
Recommended Storage:	Room Temperature, Cool, Dry Conditions	
Shelf Life:	5 Years from Date of Manufacture	

* This Primary (non spent) Yeast is used because of the unique chemical structure of the β-1,3/1,6 glucan synthesized into the cell wall. The unique structure includes the frequency of side chains, the side chain lengths, and the ratio of different glycosidic linkages that contribute to primary, secondary, and tertiary structure.

** Food Chemicals Codex 7th ed, 3rd supplement **pgs. 1686-1689

Common Name: Bakers Yeast Beta Glucan

BIO THERA

the immune health company

3388 Mike Collins Drive - Eagan, MN 55121 - USA
www.biothera.com - 1 877-699-5100

May 2012

Christopher J. St. Laurent 21MAY12
AVP Operations & Quality