

KM[®]Pro Yeast Protein

Introduction

KM[®]Pro is a high-purity yeast protein. The No-GMO yeast strain was separated from NaQu Tibet and registered in the CGMCC. **KM[®]Pro** was manufactured using a patented fermenting and extracting process. Rich in all essential amino acids and branch-chain amino acids (BCAA), **KM[®]Pro**, a microbial protein, can be applied in foods as an alternative protein.

Specifications

Appearance

Light beige powder with a typical odor and taste.

Physico-Chemical characteristic

Protein, %	≥70
Moisture, %	≤8.0
Ash, %	≤6.0

Heavy Metal

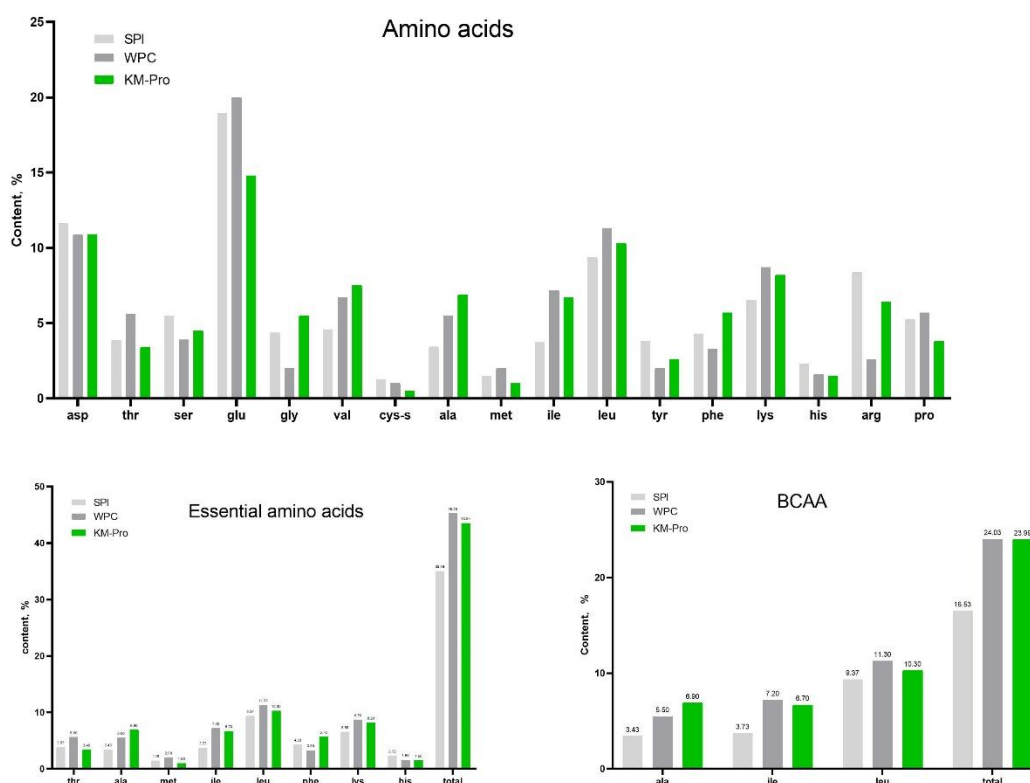
Pb, mg/kg	≤1.0
As, mg/kg	≤1.0
Hg, mg/kg	≤0.1
Cd, mg/kg	≤1.0

Microbiological Data

Total plate count, cfu/g	≤1,0000
Mould & Yeast, cfu/g	≤ 50
Coliform, cfu/g	<10
Staphylococcus aureus, /25g	Negative
Salmonellae, /25g	Negative

Features

- Protein from microbial sources, with no risks of genetically modified organisms, animal viruses, allergies, etc.
- Complete protein, high content of essential amino acids.
- High content of branch-chain amino acids.
- Slowly digested, providing a strong sense of satiety.
- Sustainable and environmentally friendly protein.



The amino acid composition of proteins from different sources

Applications

- Km[®]Pro is suitable for various applications as a functional food ingredient or used in food supplements.
- Weight management products, sports nutrition, protein supplementation, and vegetarian foods.
- Suitable for various protein bars, solid beverages, and gummies.

Package

25kg/bag. Outside packing: Kraft paper bag. Inside packing: PE bag.

Storage & Shelf life

Store closed in a dry, cool, and light-protected place. 24 months after the production date in a sealed package.

Note

Km[®]Pro is naturally derived, GMP, non-GMO, Non-allergenic, and stable under physical and chemical conditions relevant for use in supplements, foods & beverages.