

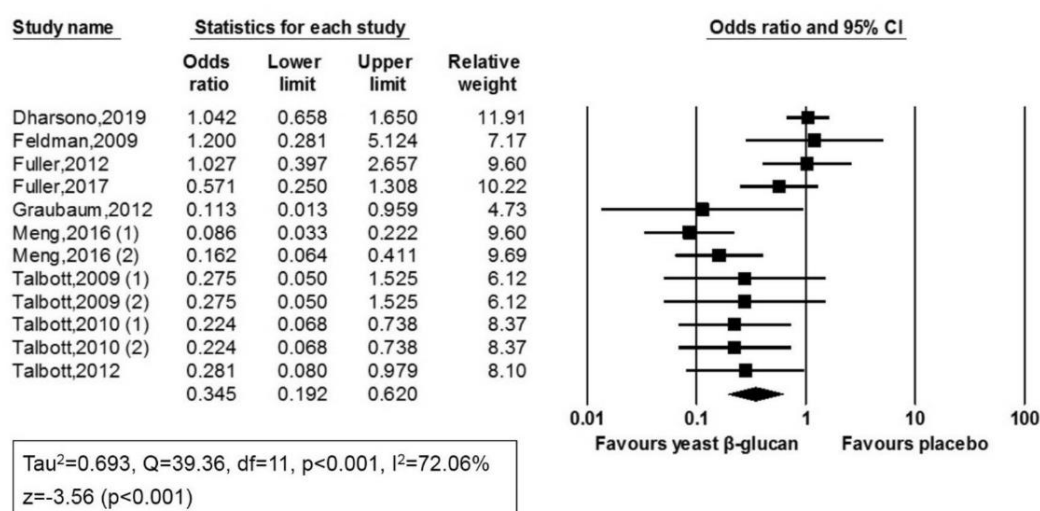
KareMune® yeast β -glucan

Introduction

KareMune® yeast beta-glucan is isolated from the baker's yeast (*Saccharomyces cerevisiae*) cell wall and is an ingredient in food supplements for immunity enhancement, anti-radiation, and intestinal function improvement. KareMune® yeast beta-glucan is processed by feature techniques, giving a high bioactivity beta-glucan for use in foods, beverages, and dietary supplements. It is manufactured at a GMP and ISO-certified facility using patented process.

Features

- Derived from baker's yeast (*Saccharomyces cerevisiae*), approved as a novel food ingredient in many countries and regions.
- Special manufacturing process to maintain its special β -D-glucan structure.
- Clinical trials proved immune-enhancing activity.
- Two specifications: water soluble and insoluble, convenient to use in food, dairy, beverage, confectionery, dietary supplements, baked goods, and other food fields.
- Strict quality assurance system.



Yeast beta-glucan can decrease the incidence of upper respiratory tract infection significantly

Regulations

Novel Food approved-EU

Yeast beta-glucan is approved as a Novel Food in the EU. In EU countries, food and

beverages containing the ingredient must therefore be labeled by this regulation, namely “yeast (*Saccharomyces cerevisiae*) beta-glucans” and be used within the maximum levels in the foods specified in Annex II of Commission Implementing Decision 2011/762/EU.

GRAS-US

Yeast beta-1,3/1,6-glucan is GRAS for food use in the US.

Novel food ingredient-China

China's Ministry of Health approved the ratification of yeast beta-glucan as a novel resource food in 2010. Yeast beta glucan can be added directly to a variety of foods such as biscuits, bread, dairy products, confectionery, and beverages.

Applications and usage

Dairy products

Yeast beta-glucan is a safe and powerful immune-enhancing agent for dairy products. Yeast beta-glucan is attractive as a functional ingredient in milk powder, yogurt, yogurt beverages, and milk beverages.

Dietary supplements

Yeast beta-glucan is a valuable ingredient for immune-enhancing dietary supplements.

Food & drinks

Yeast beta-glucan is a safe and powerful immune-enhancing agent for functional foods and drinks.

Sports Nutrition

Intensive exercises suppress the immune system, yeast beta-glucan helps exercisers to keep healthy immune function and recover faster from exercise stress.

Dosage

China: NMT 250 mg/D.

US: NMT 200 mg per service.

EU: The European Union has detailed requirements for the applications and usage.

Referring to 2011/762/EU and (EU) 2017/2078.

Specifications:

Item	Specification	
	KM90	KM90S
Appearance:	Fine beige/tan powder, characteristic taste and odor.	Fine beige/tan powder, characteristic taste and odor. Clear in 1% water solution.
Beta-glucan, %	≥85	≥85
Moisture, %	≤ 8.0	≤ 8.0
Protein, %	≤3.5	≤3.5
Fat, %	≤10.0	≤1.0
Ash, %	≤3.0	≤3.0
Total Plate Count, cfu/g	≤1000	≤1000
Yeast, cfu/g	≤ 25	≤ 25
Mold, cfu/g	≤ 25	≤ 25
Coliform, MPN/g	<0.3	<0.3
Salmonella, /25g	Negative	Negative
S.aureus, /25g	Negative	Negative
Arsenic, mg/kg	≤ 0.5	≤ 0.5
Lead, mg/kg	≤ 0.5	≤ 0.5
Mercury, mg/kg	≤ 0.5	≤ 0.5
Cadmium, mg/kg	≤ 0.5	≤ 0.5

Packaging

5kg × 2, aluminum foil vacuum packaging.

Shelf life:

24 months; keep in a dry and cool place.

Note

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