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TECHNICAL DATA SHEET

TDS-ENZ239-EN · REV. 02 · 2026-11-03

Food Grade Yeast Extract Enzyme

Soluble concentrate extract from hydrolyzed yeast, used as a condiment and flavor enhancer.

SKU **ENZ239** CATEGORY **FOOD GRADE ENZYMES** CAS **8013-01-2** GRADE **FOOD GRADE** COLOUR **LIGHT BROWN**

Food grade · Not restricted for transport

COLOUR	CAS NUMBER	FUNCTION	APPLICATION FIELD
Light Brown	**8013-01-2**	**Condiment**	**Food additive**
appearance as stated in the introduction	main ingredient: yeast extract enzyme	often combined with other chemical condiments	used in various processed foods

SPECIFICATION

IDENTITY		
Main ingredient	**Yeast extract enzyme** Typical	
CAS No	8013-01-2 Typical	
Source material	Soluble concentrate extract from hydrolyzed yeast, such as brewer's yeast, Baker's yeast Typical	
PHYSICAL		
Color	**Light Brown** Typical	
COMPOSITION		
Nutritional ingredients	Yeast protein, nucleic acid, vitamin B complex, and other nutritional ingredients Typical	
Growth factor	Present Typical	

Spec = release limit, confirmed on every lot's Certificate of Analysis. **Typical** = normal product behaviour, not a release limit.

STORAGE & PACKAGING

SHELF LIFE
12 months

STORAGE
Not stated

PACK SIZE
Not stated

ORDERING
Online or by e-mail; current price on the product page

APPLICATIONS

Use as a condiment in processed foods, often combined with other chemical condiments
Provides the condiment function stated for the product

Add as flavor enhancer to instant food, meat product, seasoning, nutrition and health food
Enhances flavor in these foods

Apply as ingredient in biological culture medium
Serves as a flavor enhancer for specific requirements

Add to animal feed as a natural phagostimulant
Enhances palatability of animal feed through yeast fragrance

Supply yeast protein, nucleic acid and vitamin B complex in livestock feed
Improves production performance, meat quality and egg-laying rate; partly substitutes fish meal

DOSAGE

Determine by trial

no application rate stated on the product page

Each lot is released against its specification; the lot Certificate of Analysis reports the measured values.

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Online: enzymes.bio/product/supply-food-ingredients-condiment-nutrition-fortified-food-grade-yeast-extract-enzyme

Enzyme preparations are proteins and may sensitise; avoid skin, eye and inhalation contact. This technical data sheet gives the product specification and typical values; it is not a batch certificate. A Certificate of Analysis for the supplied lot accompanies each shipment. Safety Data Sheet on request.

SCAN TO ORDER