

# Дрожжи, обогащенные минералами и витаминами

## Технические характеристики

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## Minerals/Vitamins Fortified

Minerals, like vitamins, are essential elements for the human body and cannot be produced or synthesized by themselves, but some vitamins are not abundant in local foods. If consumers choose to supplement mineral elements in inorganic form, there are often a series of problems, such as poor absorption and large side effects. Yeast can solve this problem perfectly. For example, yeast can convert selenium absorption from sodium selenite into selenomethionine and zinc absorption from zinc chloride into protein binding form. Experimental evidence shows that bioavailability and safety are greatly improved.

### [Angel Selenium Yeast 2K](#)

Selenium is a fundamental trace element which is closely related to human health. Selenium can prevent and inhibit tumor, anti-age and maintain the normal functions of cardiovascular system. Selenium yeast is the best source of organic selenium. The absorption and utilization of organic selenium is much higher than the inorganic selenium, and the toxicity of organic selenium is much lower.

### [Angel Chromium Yeast 2K](#)

In the process of yeast cultivating, chromium was added into the fermenter, after absorption and transformation of chromium during the growth of yeast, the organic chromium was obtained. It is more efficient and safe while absorbing by human body. Chromium is an essential trace element plays an important role in glucose metabolism and lipid metabolism in human body.

### [Angel Zinc Yeast 100K](#)

In the process of yeast cultivating, zinc was added into the fermenter, after absorption and transformation, zinc was combined into the intracellular proteins or polysaccharides, and the side effects and gastrointestinal irritation of inorganic zinc on human body was eliminated, making zinc more efficiently and safely absorbed and utilized by human body.

### [Angel Copper Yeast 50K](#)

Copper yeast is inactive dried yeast where physiologically available copper is added. The product provides nutritional yeast content (high quality proteins, vitamins and minerals, dietary fibres) and 50,000-60,000 ug/g copper minimum, a mineral that protects DNA, proteins and lipids from oxidative damage, and acts in normal function of the immune system, maintenance of normal connective tissues, normal energy-yielding metabolism, normal function of the nervous system, maintenance of normal skin and hair pigmentation, and normal iron transport.

### [Angel Vitamin D Yeast 8K](#)

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Vitamin D-enriched yeast, made by *S. cerevisiae* through special process of fermentation, enrichment and conversion, is a product with high content of vitamin D, the content of Vitamin D is up to 8000IU/g. It not only contains Vitamin D2, but also contains abundant of protein, minerals, vitamins and other essential nutrients.

### Angel B-Vitamins Yeast

Vitamin B yeast is produced using a fermentation process, which produces a primary grown, high protein, pure culture yeast whose growth is under aseptic, aerobic conditions. During fermentation the temperature, pH, and growth are closely regulated. The resulting product, or yeast cream, is held in refrigerated storage to maintain cell viability and the B vitamin levels are enriched with a specified vitamin pack. Prior to drum drying the chilled yeast cream is pasteurized through a high temperature sterilization system to assure that it meets or exceeds established human food grade.

## **Selenium-enriched Yeast, a Natural Source of Organic Selenium and Selenomethionine**

Selenium is a fundamental trace element which is closely related to human health. Selenium can prevent and inhibit tumor, anti-age and maintain the normal functions of cardiovascular system.

Selenium yeast is the best source of organic selenium. The absorption and utilization of organic selenium is much higher than the inorganic selenium, and the toxicity of organic selenium is much lower.

### **Features**

- High organic selenium content: up to 2,000mg/kg;
- Analysis results from French CNRS shows that the content of organic selenium is over 99%;
- The bioavailability and safety of organic selenium is much higher than inorganic;
- Used as selenium enhancer in dairy, rice products, biscuits and beverages etc.;
- Best source of selenium in health foods;
- Containing all the nutrients of yeast: high quality protein, vitamins, minerals, dietary fiber and essential amino acids for food/dietary supplements and functional foods.

### **Organic selenium in selenium yeast**

Inorganic selenium, selenomethionine and selenocysteine in selenium yeast were analyzed in French CNRS labs using HPLC-ICP MS. The research data of different batches showed that there was no inorganic selenium in selenium yeast, and the organic selenium mainly existed in the form of selenomethionine and selenocysteine.

Batch No. of Selenium yeast	CF1333	CF1334	CF1347
Inorganic selenium	Negative	Negative	Negative
Selenomethionine,mg/kg	1560±98	1513±118	1349±150
Selenocysteine,mg/kg	52.2±0.9	41.2±1.8	367±40
Total selenium,mg/kg	2002±117	2068±175	2412±104

### Bioavailability of selenium in selenium yeast

Food with different content of sodium selenite or selenium yeast was fed to mouse. The content of selenium in different organs and the bioavailability of selenium were tested after one month, the results showed that the selenium in selenium yeast was significantly higher than that of inorganic selenium.(Pak. J. Nutr., 8(7):1093-1096,2009)

Selenium source	Food selenium, ppb	Plasma selenium, ppb	Liver selenium, ppb
Sodium selenite	50	463	490
	100	790	727
	200	1249	933
Selenium yeast	50	708	651
	100	947	908
	200	1533	1597

Selenium source	Bioavailability,%	
	Plasma	Liver
Sodium selenite	100	100
Selenium yeast	122	226

### Applications

- Used as the raw material of selenium-fortified foods;
- Used as the raw material of selenium health foods or medicines.

## Chromium-enriched Yeast, A Natural Source of Organic Chromium and GTF

Chromium is an essential trace element plays an important role in glucose metabolism and lipid metabolism in human body. In 1957, Schwarz and Mertz discovered the functions of chromium in glucose metabolism and put forward the hypothesis of glucose tolerance factor (GTF). This was gradually confirmed by experiments that Cr<sup>3+</sup> is the active component of GTF. After that a large number of studies have shown that Cr<sup>3+</sup> in the form of GTF can assist and enhance the role of insulin, affecting the metabolism of carbohydrates, lipids, proteins and nucleic acids, influencing animal growth, reproduction, product quality, anti-stress and anti-disease capacity.

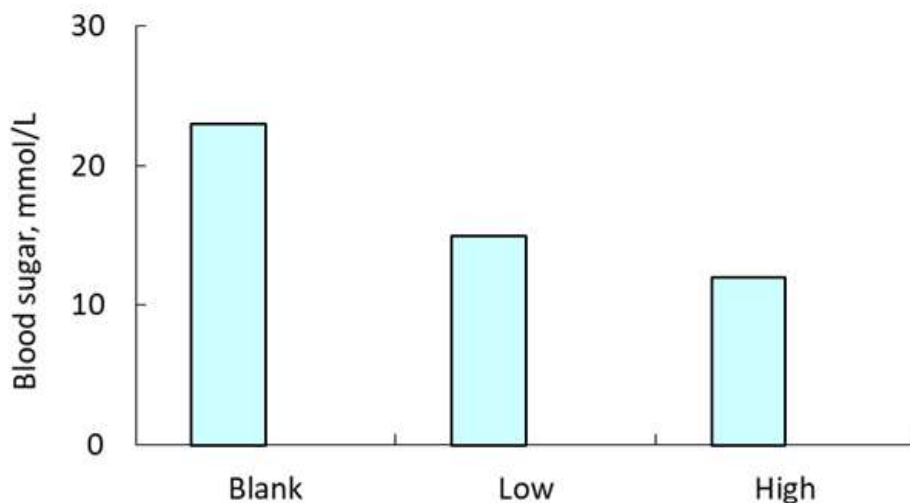
In the process of yeast cultivating, chromium was added into the fermenter, after absorption and transformation of chromium during the growth of yeast, the organic chromium was obtained. It is more efficient and safe while absorbing by human body.

## Features

- High organic chromium content: up to 2000mg/kg;
- Analysis results from French CNRS showed chromium in chromium yeast is organic;
- The bioavailability and safety of organic chromium is much higher than inorganic;
- Best source of chromium in health foods.
- Provide proteins, vitamins and other nutrients.

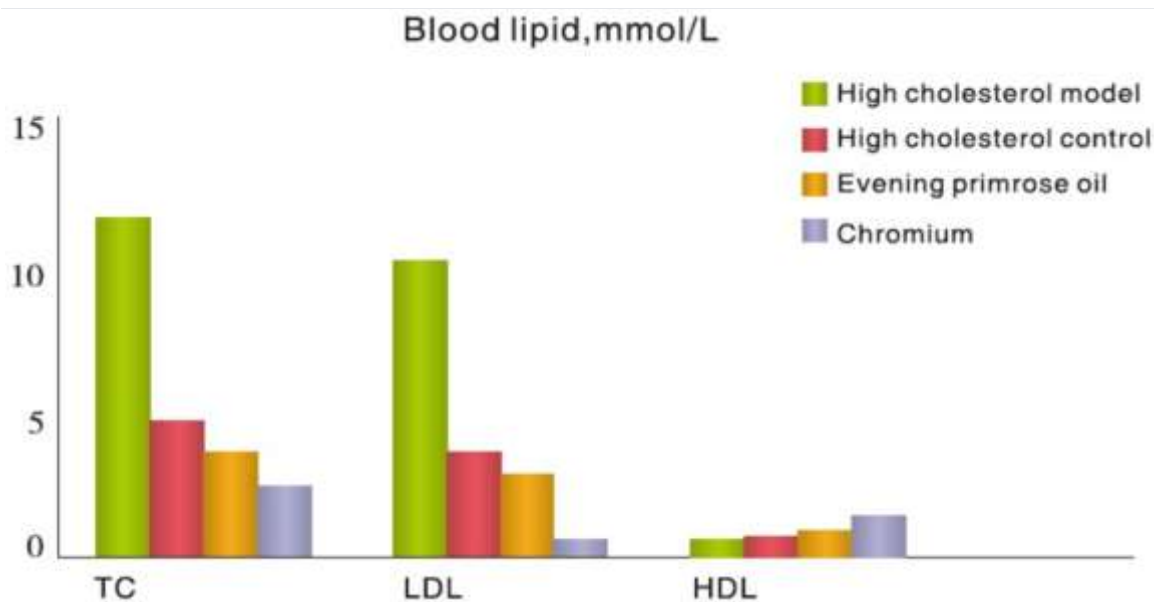
## Hypoglycemic effect of chromium yeast

After one week adaptive feeding of 40 healthy male Balb/c mice, hyperglycemic mice model were made using streptozotocin intraperitoneal injection. After the modeling, the diabetic mice were divided into blank group, high and low dose group of chromium yeast (10 mice per group), and supplement orally in the form of water and chromium yeast (measured in chromium, high and low dose group: 500, 125  $\mu\text{g}/\text{kg}\cdot\text{bw}$  respectively). The blood sugar was determined after 4 weeks and the results showed that different doses of chromium yeast were able to lower blood sugar effectively.



Blood sugar improvement caused by Angel chromium yeast

After one week adaptive feeding of 30 mice, models were made using high fat diet and were divided into 3 groups (10 mice per group): high cholesterol control group (fed basal diet), chromium yeast group (measured in chromium, 18 $\mu\text{g}/\text{kg}\cdot\text{bw}$ ) and evening primrose oil group (2ml/kg .bw). after 40 days of experiment, blood TC, TG, LDL and HDL were determined and the results showed that chromium yeast was able to lower blood lipid effectively.



Blood lipid improvement caused by Angel chromium yeast

### Applications

- Used as the raw material of chromium-fortified supplements;
- Used as the raw material of health foods or functional foods of chromium enhancing

## Zinc-enriched Yeast, Also Know As Zinc Yeast Providing Zinc Source From Fermentation

Zinc is an essential element in human body. Zinc not only plays a role of transportation and energy metabolism in life activities, but also is the necessary component of DNA replication, RNA transcription and nucleic acids synthesis. In addition, zinc is widely distributed in the nervous, immune, blood, bones and digestive system, participating in nearly 300 kinds of enzyme synthesis and activation in the body.

In the process of yeast cultivating, zinc was added into the fermenter, after absorption and transformation, zinc was combined into the intracellular proteins or polysaccharides, and the side effects and gastrointestinal irritation of inorganic zinc on human body was eliminated, making zinc more efficiently and safely absorbed and utilized by human body.

### Features

- High zinc content: up to 100,000 mg/kg;
- Best source of zinc in health foods and supplements;
- Providing protein, vitamins and other nutrients;
- Produced by yeast fermentation process, eco-friendly and healthy.

## **Applications**

- ◉ Used as the raw material of zinc-fortified supplements.
- ◉ Used as the raw material of health foods and functional foods providing zinc.

# **Copper Yeast, Also Known As Copper Enriched Yeast Providing Copper Source From Fermentation**

Copper yeast is inactive dried yeast, with high content of physiologically available copper. The product provides nutritional yeast content (high quality proteins, vitamins and minerals, dietary fibres) and 50,000-60,000 µg/g copper, a mineral that protects DNA, proteins and lipids from oxidative damage, and acts in normal functions of the immune system, maintenance of normal connective tissues, normal energy-yielding metabolism, normal function of the nervous system, maintenance of normal skin and hair pigmentation, and normal iron transport.

## **Features**

- ◉ High copper content: up to 50,000 mg/kg;
- ◉ Used as copper enhancer in dairy, rice products, biscuits and beverages etc;
- ◉ Best source of copper in health foods.

## **Applications**

- ◉ Used as the raw material of copper-fortified supplements;
- ◉ Used as the raw material of health foods or functional foods supplying copper.

# **Vitamin D-enriched Yeast As a Natural Vitamin D2 Source for Improving Calcium Absorption**

Vitamin D yeast, as a natural vitamin D2 source for improving calcium absorption, is made by *S. cerevisiae* through special process of fermentation, enrichment and conversion, it is a product with high content of natural vitamin D2 (up to 8000 IU/g). It not only contains Vitamin D2, but also contains abundant of protein, minerals, vitamins and other essential nutrients.

Vitamin D can improve calcium absorption and anti-rickets, so it is called vitamin of anti-rickets. In addition to this, recent study showed that heart disease, tumor, diabetes, high blood pressure, psychosis, etc, were closely related to the vitamin D deficiency. The content of vitamin D in usual foods is low, so vitamin D deficiency is

widespread around the world. The general recommended daily intake of vitamin D is 400 IU (10µg).

### Features

- Natural source of vitamin D2, up to 8000 IU/g, health and safe.
- Rich in protein, B vitamins, minerals.
- Fermented by special strain of *Saccharomyces cerevisiae*, amino acids composition is close to human physiological needs.

### Applications

- Used as raw materials of health food and supplements, to improve calcium absorption.

## B-vitamins Yeast, Also Known as B-complex Yeast

B-Vitamins yeast is produced using a fermentation process, which produces a primary grown, high protein, pure culture yeast whose growth is under aseptic, aerobic conditions.

During fermentation the temperature, pH, and growth are closely regulated. The resulting product, or yeast cream, is held in refrigerated storage to maintain cell viability and the B vitamins levels are enriched with a specified vitamins pack. Prior to drying the chilled yeast cream is pasteurized through a high temperature sterilization system to assure that it meets or exceeds established human food grade.

### Features

- Provide plenty of B-vitamins, protein, minerals and fiber;
- Abundant in selenium, iron, zinc, yeast glucan from natural yeast.

### Applications

- As the raw materials of all kinds of foods supplying B-vitamins;
- As the raw materials of functional foods and supplements, supplying B-vitamins.

### Product information

B-Vitamins	Content (ppm)
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B1 (Thiamine)	3,000
B2 (Riboflavin)	3,400
B3 (Niacin)	40,000
B5 (Pantothenic acid)	20,000
B6 (Pyridoxine)	4,000
B7 (Biotin)	600
B9 (Folic Acid)	800
B12 (Cobalamin)	12

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