

# Methamix

Article code 10045  
Latest revision 30-09-2022  
Version 066  
Downloaded on 02-05-2023

## Product description

en-us/

Methamix is a wheat yeast concentrate. Wheat yeast concentrate is a by-product that is released during the processing of wheat starch for alcohol production. The starch present is converted by yeast cells into alcohol. The alcohol is separated, after which the liquid protein-rich wheat yeast concentrate remains.








## Product specifications

	Value		Value		Value		Value
Dry matter	28,0 %	Phosphor	6,0 g/kgdm	Sodium	16,4 g/kgdm	Fibre	27,0 g/kgdm
Sugar	122,0 g/kgdm	Phosphate	13,7 g/kgdm	Protein	270,0 g/kgdm	Starch	46,0 g/kgdm
Crude ashes	70,0 g/kgdm	Nitrogen	43,0 g/kgdm	Fat	63,0 g/kgdm	CL	7,4 g/kgdm
Organic material	930,0 g/kgdm	Potassium	12,0 g/kgdm				




The above data are average values per kg dry matter and average percentages of the total. Subject to changes in product composition

en-us/

## Legislation

-  Eural code 020304
-  Appendix AA cat. C1.3
-  Application code R3
-  Processing code A
-  Green list B3060

## Delivery conditions

-  tank transport
-  Sales based on price per ton
-  Delivery according to the general terms of delivery