



**Kerry Inc.**  
North America  
3330 Millington Road  
Beloit, WI 53511  
Tel: 608.363.1200  
[www.kerry.com](http://www.kerry.com)

Product Name: Wellmune® Dispersible Powder  
Common Name: Bakers Yeast Beta Glucan  
Product Number: 30679547

Attribute	Current Specification
Origin:	Proprietary Strain of non-GMO <i>Saccharomyces cerevisiae</i> *
Glucan Polysaccharide (beta 1,3/1,6) <sup>1</sup>	≥ 75% (dwb) <sup>2</sup>
Carbohydrates:	> 75%
Appearance:	Fine beige/tan powder
Taste:	Bland
Odor:	Faint/mild
Protein:	< 3.5%
Fat:	< 10%
Ash:	< 3%
Moisture:	< 8%
Aerobic Plate Count:	< 10,000 cfu/g
Coliform:	< 3 MPN/g
<i>Salmonella</i> sp:	Negative
<i>E. coli</i> USP:	Negative /10g
Yeast + Mold Total:	≤ 100 cfu/g combined
with Yeast <100 cfu/g	
Mold <100cfu/g	
<i>Staphylococcus aureus</i> :	Negative /10g
Mercury:	< 0.1 mg/kg
Lead:	< 0.5 mg/kg
Arsenic:	< 1.0 mg/kg
Cadmium:	< 1.0 mg/kg

Recommended Storage Conditions: Room Temperature Cool, Dry Conditions  
Shelf Life: 5 years from Date of Manufacture

<sup>1</sup> As glucose

<sup>2</sup> Content at time of analysis on a dry weight basis

\* This Primary (non spent) Yeast is used because of the unique chemical structure of the β-1,3/1,6 glucan synthesized into the cell wall. The unique structure includes the frequency of side chains, the side chain lengths, and the ratio of different glycosidic linkages that contribute to primary, secondary, and tertiary structure.



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Product Name: Wellmune® Soluble  
Common Name: Bakers Yeast Beta Glucan  
Product Number: 30679673

Attribute	Current Specification
Origin:	Proprietary Strain of non-GMO <i>Saccharomyces cerevisiae</i> *
Gluco Polysaccharide (beta 1,3/1,6) <sup>1</sup> :	≥ 75% (dwb) <sup>2</sup>
Carbohydrates:	> 75%
Appearance:	Fine beige/tan powder
Taste:	Bland @ 1mg/mL in water
Odor:	Faint/mild @ 1mg/mL in water
Protein:	< 3.5%
Fat:	< 10%
Ash:	< 4%
Moisture:	< 8%
Aerobic Plate Count:	< 10,000 cfu/g
Coliform:	< 3 MPN/g
<i>Salmonella sp.</i> :	Negative
<i>E. coli</i> USP:	Negative /10g
Yeast + Mold Total:	≤ 100 cfu/g combined
with Yeast <100 cfu/g	
Mold <100cfu/g	
<i>Staphylococcus aureus</i> :	Negative /10g
<i>Pseudomonas aeruginosa</i> :	Negative /10g
Mercury:	< 0.1 mg/kg
Lead:	< 0.5 mg/kg
Arsenic:	< 1.0 mg/kg
Cadmium:	< 1.0 mg/kg
Solubility:	Soluble in water at room temperature with agitation at 1mg/mL

Recommended Storage Conditions: Room Temperature  
Shelf Life: 5 years from Date of Manufacture

<sup>1</sup> As glucose

<sup>2</sup> Content at time of analysis on a dry weight basis

\* This Primary (non spent) Yeast is used because of the unique chemical structure of the β-1,3/1,6 glucan synthesized into the cell wall. The unique structure includes the frequency of side chains, the side chain lengths, and the ratio of different glycosidic linkages that contribute to primary, secondary, and tertiary structure.