

Yeast extract

Cat. 1702

Source of vitamins, B complex in particular, amino acids and other growth factors for the development of culture media.

Practical information

Applications	Categories
Nitrogen source	General use

Industry: Fermentation / Culture media ingredients / Manufacturing process

Principles and uses

Yeast extract is a concentrate of the water-soluble portion of selected strain yeast cells, specially grown on a molasses-based media, that have been autolyzed.

It is rich in vitamins, especially B-complexes, amino acids and other growth factors. It is used in many microbiological culture media formulations as an excellent growth source.

Yeast extract is considered a non-animal product and is used extensively for many non-animal formulations of bacterial, fungal, mammalian and insect cell culture.

Physical-chemical characteristics

Description	Specification
Ash	<16%
Amino Nitrogen (AN)	>4,5%
Total Nitrogen (TN)	>10%
pH	6,8-7,2
Chlorides (as NaCl)	<0,5%
Dry matter	>94%
Proteins	>62,5%

Amino acids

	Total (g/100g)		Total (g/100g)		Total (g/100g)
Alanine	3,6	Histidine	1,0	Phenylalanine	2,5
Arginine	2,3	Isoleucine	2,8	Proline	1,7
Aspartic Acid	5,1	Leucine	3,9	Serine	2,4
Cysteine	1,1	Threonine	2,7	Tryptophan	0,1
Glutamic Acid	9,5	Lysine	4,0	Tyrosine	1,0
Glycine	2,4	Methionine	0,3	Valine	3,1

Microbiological test

Description	Specification
Total mesophilic bacteria	<5.000 CFU/g
Total coliforms	<5 CFU/g
Yeasts	<50 CFU/g
Molds	<50 CFU/g
E. coli	Negative

Storage

Temp. Min.:2 °C
Temp. Max.:25 °C

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