

Yeast extract

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 / Ingredients for culture media

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%

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