

## YEAST EXTRACT

Yeast extract is obtained through autolysis of the cells (enzymatic digestion by its own enzymes) from *Saccharomyces cerevisiae*. Therefore the resulting extract consists of amino-acids, oligo-peptides, carbohydrates, vitamins and purine and pyrimidine bases from nucleic acids. This natural composition of yeast extract, rich in growth factors, makes it a widely used ingredient for improving the growth promotion properties of the media. It contains high content of carbohydrates, therefore it is not suitable for studying sugar fermentation.

Code number:	500 g: YEE10500, 1000 g: YEE11000
Colour:	Pale-yellow
Appearance:	Fine powder, easily soluble in water

### Physico-chemical characteristics

Parameter	Specification
Solubility in water 2%	Complete
pH (2% solution)	6,5 - 7,5
Loss on drying	≤ 5 %
Residue on ignition	≤ 18 %
Total nitrogen TN	8,0 - 10,0 %
α-amino nitrogen AN	2,3 - 4,0 %
AN/TN×100	23 - 50

### Microbiological characteristics

Parameter	Specification
Total aerobic microbial count	≤ 5 000/g
Coliforms	≤ 10/g
Yeasts and moulds	≤ 100/g
<i>Escherichia coli</i>	Absent
<i>Salmonella</i> spp.	Absent
<i>Staphylococcus aureus</i>	Absent

**Storage conditions:** Protected from light, at room temperature.

**Warning!**

Hygroscopic product. Avoid heat and moisture.

**In vitro diagnostic raw material - for professional use only!**