

## Yeast Extract

### Intended Use

It is rich in vitamins especially those belonging to B complex and is often used to supply these factors in culture media. It is particularly used in media for cultivation of microorganisms encountered in milk or other dairy products.

### Mode of Action

Yeast Extract Powder is manufactured from selected strain of *Saccharomyces* under controlled condition by retaining ,all the nutritive values, amino acids, vitamins ,especially B group and growth factors. The autolysis is carefully controlled to preserve the naturally occurring B-complex vitamins. It is as a versatile and growth enhancing nutritive substrate and can replace in cell cultures serum.

### Storage

Store below 30°C in tightly closed container and away from bright light. Use before expiry date on label.

### Typical Analysis

Appearance (Color)	Light Yellow to Dark Yellow to Dark Brown
Appearance (Form)	Powder
Solubility (Color)	Very Light Yellow to Yellow to Brown
Solubility (Turbidity) 10 mg/ml Water	Clear
Loss on Drying	≤ 5%
Sodium Chloride	≤ 5%
Residue on Ignition (Ash)	12-17%
Nitrogen	10.7-12.2%

### Quality Control

<b>Organism</b>	<b>Growth</b>
Bacillus subtilis ATCC 6633	Luxuriant
Enterococcus faecalis ATCC 29212	Luxuriant
Escherichia coli ATCC 25922	Luxuriant
Lactobacillus casei ATCC 9595	Luxuriant
Staphylococcus aureus ATCC 25923	Luxuriant
Streptococcus pyogenes ATCC 19615	Luxuriant