

# Yeast Extract Bioprocess Grade

Cat. 1721

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

## Practical information

Applications	Categories
Nitrogen source	
Industry: Fermentation / Ingredients for culture media	

## Principles and uses

Yeast Extract Bioprocess Grade is obtained by autolysis of primary grown *Saccharomyces cerevisiae*.

It is rich in proteins, peptides, amino acids, nucleotides, vitamins, trace elements and low endotoxin. Its nutrients promote the growth and metabolism of microorganisms and cells.

Yeast Extract Bioprocess Grade meet the requirements of high-end bio-fermentation such as genetically engineered pharmaceuticals, hyaluronic acids, vaccines, etc.

An important characteristic is the high performance, cost-effective, consistent between different batches which meet the requirements of the high-end bio-fermentation, laboratory culture media and microbiology test.

Widely used in large scale industry fermentation, such as amino acids, probiotics, starter culture, organic acids, antibiotics, enzymes, vitamins and other bio-based products.

## Physical-chemical characteristics

Description	Specification
Ash	<15%
Moisture	<6%
Amino Nitrogen (AN)	>5%
Total Nitrogen (TN)	>10%
pH (2% solution)	6,8-7,2
Arsenic	<0,5 mg/kg
Lead	<1,0 mg/kg
Chlorides (as NaCl)	<1%

## Microbiological test

Description	Specification
Aerobic count	<5.000 CFU/g
Coliforms	< 0,3 MPN/g
Salmonella	Negative/25g
Staphylococcus aureus	Negative/25g
Shigella	Negative/25g

## Storage

Temp. Min.: 2 °C  
Temp. Max.: 25 °C