

## Description

**Origin :** Yeast extract is obtained by autolysis of yeast (*Saccharomyces cerevisiae*) by its own enzymes (autolysis).

**Context :** Classified animal free and unconcerned by GMO issues (European Directive 2001/18/CE), it is, to the best of our knowledge, non allergenic and not subject to mandatory declaration according to Annex IIIa of the EU directive 2003/89/EC, updated with 2006/142/EC). **Kosher Pareve** certification is available. Product is also **Halal certified**.

**Application :** Yeast extract is considered a principal enrichment factor in culture media in light of its high content of carbohydrates, vitamins, growth factors and amino acids. It promotes growth of a wide variety of microorganisms, including yeasts and molds.



## Physical properties

**Appearance :** dead white powder  
**Odor :** characteristic  
**Stability (2% in solution) :** clear & stable  
**Solubility in water at 2% :** total

## Microbiological controls

Total aerobic mesophilic flora ≤ 5000 cfu/g

## Chemical analysis

Total nitrogen (NT) : 10.8%  
 $\alpha$ -amino nitrogen ( $N_{\alpha}$ ) : 5.7%  
 $N_{\alpha}$  / NT : 0.53  
 Sulfuric ash : 13.9%  
 pH (2% in solution) : 7.0  
 Total carbohydrates : 12.5%  
 Chlorides (as NaCl) : 0.2%  
 Loss on drying ≤ 6.0%

## Chemical characteristics

Undigested proteins : present  
 Proteoses : present  
 Tryptophan : present  
 Nitrites : negative

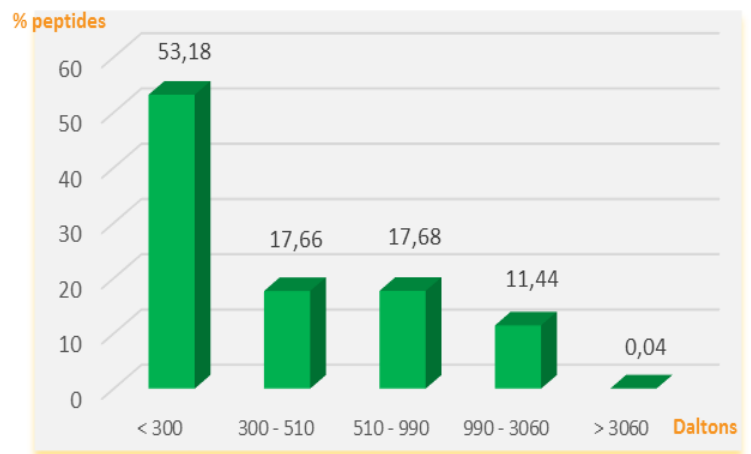
## Amino acid (AA) distribution (mg/g)

	Total AA	Free AA		Total AA	Free AA
Aspartic acid	65.2	1.5	Methionine	9.0	0.8
Threonine	26.4	1.6	Isoleucine	31.2	2.3
Serine	24.2	1.9	Leucine	42.3	4.3
Glutamic acid	115.1	6.4	Tyrosine	11.7	0.3
Proline	23.5	0.9	Phenylalanine	26.4	2.1
Glycine	30.2	1.2	Histidine	14.0	0.9
Alanine	48.1	3.5	Lysine	46.2	1.4
Cysteine	/	0.2	Arginine	32.6	1.3
Valine	41.9	3.1	Tryptophan	0.9	1.5

## Storage

Keep in original packaging when not in use, tightly sealed in a dry area ideally between 10 and 35°C. Avoid direct sunlight. Hygroscopic product.  
 Expiry date : 5 years from date of manufacture.

## Vitamins and Molecular weight distribution



Vitamins	mg / 100 g	Vitamins	mg / 100 g
Thiamine	2.1	Pantothenic Acid	10.5
Riboflavin	12.5	Folic Acid	0.6
Pyridoxine	2.4	Choline	150.0
Nicotinamic Acid	60.0	Biotine	0.4

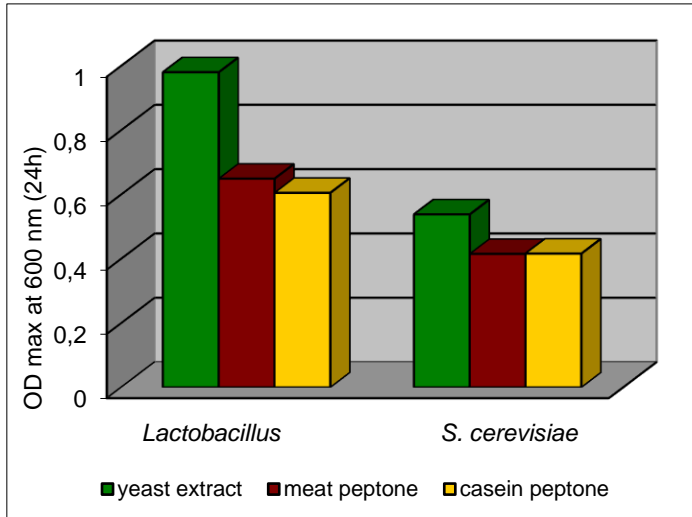
## Sanitary / Regulatory statement

This plant peptone is classified animal-free by SOLABIA. Based on the manufacturing protocol, we attest that no animal raw materials are prescribed for use in the production this product nor are any of the raw materials derived from animal products. Also, to the best of our knowledge, the product contains no genetically modified organisms as defined by current legislation for labelling (absence = less than 0.9%).

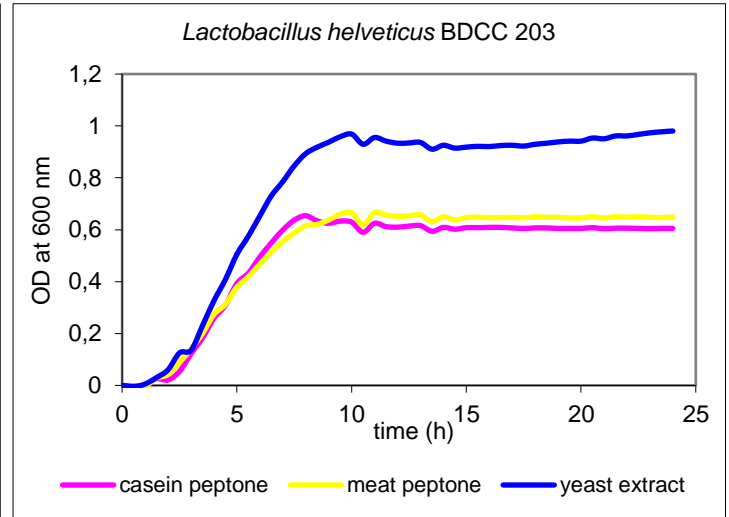
## Standard packaging

25 kg carton ; low density polyethylene (LDPE) sacks (food grade) ; other formats inquire.  
 Delivered with Certificate of Analysis, Certificate of Origin. Separate non-animal, GMO, Kosher, Halal and allergen statements available upon request.

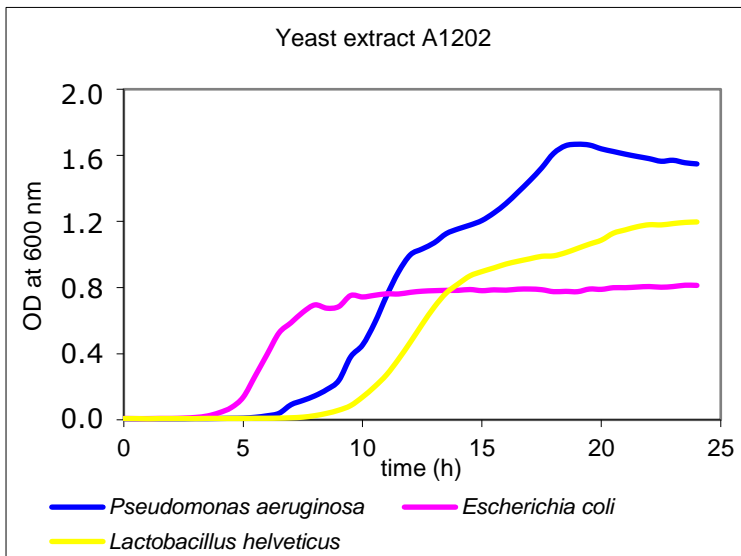
## OBSERVED MICROBIAL GROWTH POTENTIAL :



Inoculum  $10^6$  cfu / mL  
Growth medium : 3% peptone + 0.25% glucose



Inoculum  $10^6$  cfu / mL  
Growth medium : 3% peptone + 0.25% glucose  
BDCC = Solabia internal strain collection



Inoculum  $10^2$  cfu / mL  
Growth medium: 3% peptone + 0.25% glucose

Laboratory tests demonstrate excellent growth of various microorganisms, including yeast & molds. Applications in diagnostics, fermentation and cell culture. Results may differ for other genera & species or strains.



### Certifications profile :

Produced under **ISO 9001 v 2015** certification



Manufacturing site and quality system open to audits by qualified customers\*.

CoA available online : use product code **A120200** + lot number  
<https://www.solabia.com/coa>

Allergen considerations : **NO**

GMO issues : **NO**

**Kosher certification : Yes** 

Orthodox Union ; New York, NY USA.  
Rabbi Menachem Adler, Administrator

**Halal certification : Yes**



HFFIA ; The Hague, Netherlands.  
Inquire with Solabia for more information

V. 02/2023

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