

Description

- Origin :** Yeast extract is obtained by the controlled enzymatic digestion of the cellular constituents 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.**
- 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

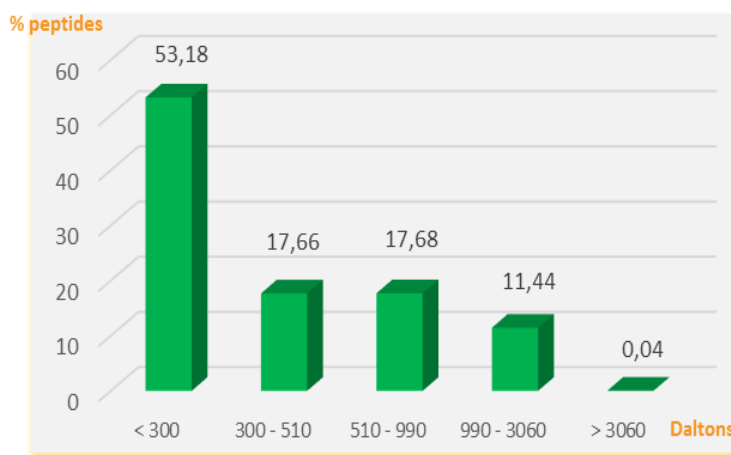
Chemical analysis

Total nitrogen (NT) : 10.8%
 α -amino nitrogen (N α) : 5.7%
 N α / 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

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

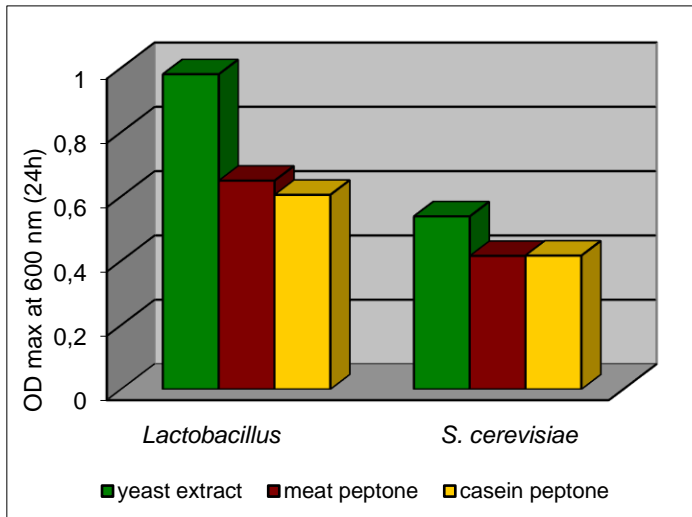
Amino acid (AA) distribution (mg/g)

	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

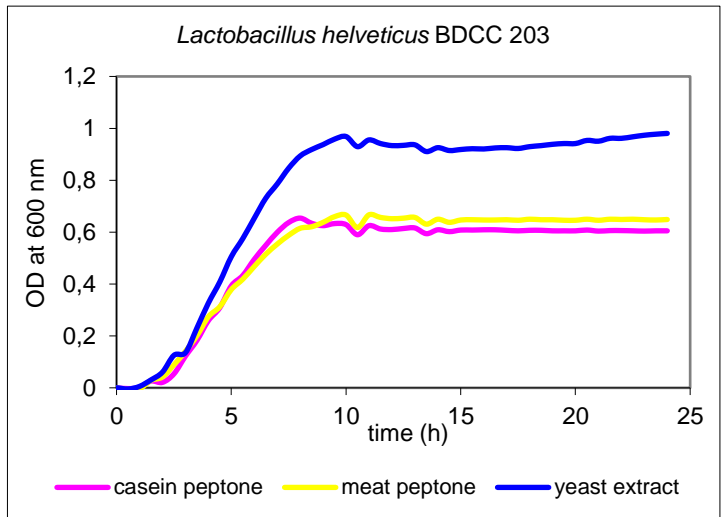
Sanitary / Regulatory statement

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%).

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

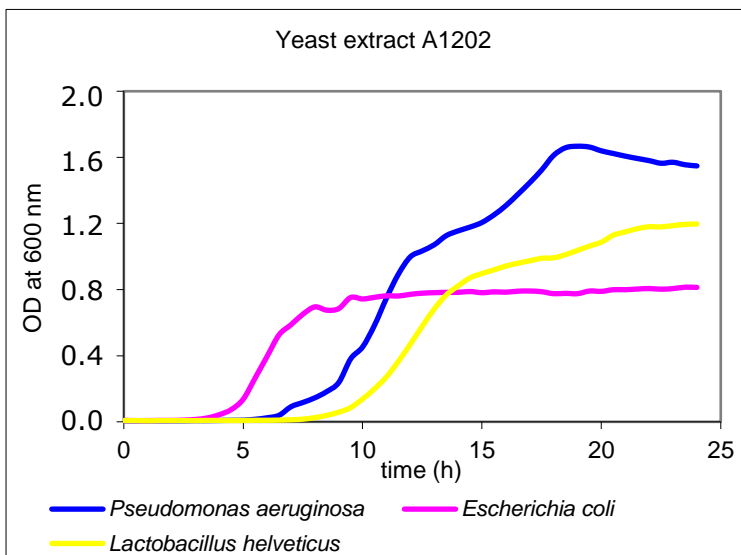
Laboratory tests demonstrate excellent growth of various microorganisms, including yeast & molds. Applications in diagnostics, fermentation and cell culture. Results may differ for other genera & species or strains.

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 and Allergen statements available upon request. Halal inquire with Solabia.

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.



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



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 : No



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

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