

Yeast Extract

Catalog Number	Size
#EC100	250, 500 g, 1 kg

Description

Yeast Extract is a yeast extract obtained by autolysis of *Saccharomyces cerevisiae* suitable for a large range of industrial fermentation. Yeast extract provides essential peptides, amino acids, vitamins and minerals, as well as a complex mixture of yeast-derived metabolites. It is added to a variety of culture media at a concentration of 0.3-0.5%.

Properties

Source: *Saccharomyces cerevisiae*

Physical State: Powder

Appearance: Light yellow

Moisture: ≤ 5.0%

Density: 656 kg/cm³ (20 °C)

Solubility (1%): Clear

Ash: Max. 11.0 %

pH (2% Solution): 6.0 ± 0.5

Sodium Chloride: < 3.5 %

Total Nitrogen: 9.0-11.0 %

Applications

Analytical Microbiology; Industrial Fermentation; Cell Culture

Storage & Precautions for Use

Storage Conditions: 10-30 °C.

Expiry Date: 2 years from date of manufacture

Disclaimer: This product is for research use only, not for drug, household, or other uses.