Creative Enzymes®

Yeast Extract Paste, BR Grade

Cat. No. CEGZ-6437

Lot. No. (See product label)

Introduction

Description	A concentrated yeast extract obtained from fresh brewer or baker yeast through autolysis or enzymatic hydrolysis followed by separation and refining, providing amino acids, peptides, nucleotides and other water-soluble nutrients.
Applications	Industrial fermentation for biopharmaceuticals, amino acids, vitamins, organic acids, enzyme preparations, probiotic processes, biopesticides and microbial preparations.

Product Information

Source	Fresh brewer's yeast or baker's yeast
Appearance	Paste; yellow-brown to dark brown; characteristic yeast-extract odor; no off-odor.
Form	Paste
Composition	Yeast-derived amino acids, peptides, nucleotides and water-soluble growth components.
Quality	Industrial grade: Total nitrogen (dry basis) >=6.5%; Amino nitrogen (dry basis) >=2.0%; Solids >=60.0%; Chloride <=1.8% Biochemical grade: Total nitrogen (dry basis) >=7.0%; Amino nitrogen (dry basis) >=2.5%; Solids >=65.0%; Chloride <=1.5% Trial grade: Total nitrogen (dry basis) >=7.0%; Amino nitrogen (dry basis) >=2.5%; Solids >=70.0%; Chloride <=1.5%; Phosphate precipitation test: clear
Usage	Use as a culture-medium ingredient; dissolve completely and sterilize before use.

Usage and Packaging

Package	500 g/bottle; 1 kg