Creative Enzymes®

Yeast Extract Powder, Industrial Grade

Cat. No. CEGZ-6439

Lot. No. (See product label)

Introduction

Description	A powdered yeast extract produced from fresh brewer or baker yeast through autolysis or enzymatic hydrolysis, separation, concentration and drying to provide a soluble nutrient mixture rich in amino acids, peptides and other yeast-derived factors.
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	Powder; pale yellow to yellow-brown; no caking; characteristic yeast-extract odor; free of visible foreign matter.
Form	Powder
pH Stability	2% aqueous solution: 4.5-7.5
Composition	Yeast-derived peptides, amino acids and other water-soluble nutritional components.
Quality	Industrial grade: Total nitrogen (dry basis) >=7.5%; Amino nitrogen (dry basis) >=2.5%; Ash (dry basis) <=15.0%; Moisture <=6.0%; Transparency (2% solution): slightly turbid Biochemical grade: Total nitrogen (dry basis) >=7.5%; Amino nitrogen (dry basis) >=3.0%; Ash (dry basis) <=15.0%; Moisture <=6.0%; Transparency (2% solution): clear Trial grade: Total nitrogen (dry basis) >=7.5%; Amino nitrogen (dry basis) >=3.5%; Ash (dry basis) <=15.0%; Moisture <=6.0%; Phosphate precipitation test: clear
Usage	Use as a culture-medium ingredient; dissolve completely and sterilize before use.

Usage and Packaging

Package	250 g/bottle; 1 kg; 25 kg