



Yeast Extract Powder

RM027

Principle And Interpretation

Yeast Extract Powder is prepared by drying the extract from autolysing yeast cells (*Saccharomyces*) specially cultivated for this purpose, under controlled condition by retaining all the nutritive values, amino acids, vitamins, especially B group and growth factors. It is rich in vitamins and other nutritive substances such as free amino acids. It is a low salt extract refined for use in microbial culture media, fermentation and other biological products. Also used with HM extract B or in place of HM extract B.

Quality Control

Appearance

Light yellow to brownish yellow homogenous free flowing powder having characteristic odour but not putrescent.

Solubility

Freely soluble in distilled/ purified water, insoluble in alcohol.

Clarity

2% w/v aqueous solution remains clear and neutral without any haziness after autoclaving at 15 lbs pressure (121°C) for 15 minutes.

Reaction

Reaction of 2% w/v aqueous solution at 25°C.

pH

6.50- 7.50

Microbial Load:

Total aerobic microbial count (cfu/gm)

By plate method when incubated at 30-35°C for not less than 3 days.

Bacterial Count : \leq 2000 CFU/gram

Total Yeast and mould count (cfu/gm)

By plate method when incubated at 20-25°C for not less than 5 days.

Yeast & mould Count : \leq 100 CFU/gram

Test for Pathogens

1. *Escherichia coli*- Negative in 10 gms of sample 2. *Salmonella* species- Negative in 10 gms of sample 3. *Pseudomonas aeruginosa*- Negative in 10 gms of sample 4. *Staphylococcus aureus*- Negative in 10 gms of sample 5. *Candida albicans*- Negative in 10 gms of sample 6. *Clostridia*- Negative in 10 gms of sample

Indole test

Tryptophan content: Passes

Test for coagulable protein

As per method specified in USP 36, NF32.No formation of precipitate

Cultural response

Cultural response observed after incubation at 35-37°C for 18-24 hours by preparing Plate Count Agar (M091) and Plate Count Hive™ Agar (MV091) using Yeast extract powder as an ingredient.

Cultural response

Organism

Growth

Bacillus subtilis ATCC 6633

Luxuriant

Enterococcus faecalis ATCC 29212

Luxuriant

Escherichia coli ATCC 25922

Luxuriant

Lactobacillus casei ATCC 9595

Luxuriant

Staphylococcus aureus ATCC 25923

Luxuriant

Streptococcus pyogenes ATCC 19615

Luxuriant

Chemical Analysis

Total Nitrogen	$\geq 10.50\%$
Amino Nitrogen	$\geq 4.50\%$
Sodium chloride	$\leq 5.0\%$
Loss on drying	$\leq 6.0\%$
Residue on ignition	$\leq 15\%$

Storage and Shelf Life

Store below 30°C in tightly closed container and away from bright light. Use before expiry date on label. On opening, product should be properly stored in dry ventilated area protected from extremes of temperature and sources of ignition. Seal the container tightly after use.

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Disclaimer :

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