



Yeast Autolysate

RM194

It is rich in vitamins, especially those belonging to B complex and is often used to supply these factors in culture media at a concentration of 0.3 to 0.5%. It is especially used to supplement media employed for cultivation of Neisseriae.

Principle And Interpretation

Yeast Autolysate is prepared by drying the extract from autolysing yeast cells (*Saccharomyces*) specially cultivated for this purpose. It is rich in vitamins and other nutritive substances such as free amino acids.

It is a brownish yellow coloured, homogeneous, free flowing powder, that readily dissolves in distilled water. An aqueous solution of it is yellowish brown coloured and remains clear after autoclaving.

Quality Control

Appearance

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

Solubility

Soluble in distilled/ purified water, insoluble in alcohol.

Clarity

1% w/v aqueous solution is clear 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 : ≤ 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 : ≤ 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

Cultural Response

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

Cultural Response

| Organism | Growth |
|---|-----------|
| Cultural Response | |
| <i>Bacillus subtilis</i> ATCC 6633 | Luxuriant |
| <i>Enterococcus faecalis</i> ATCC 29212 | Luxuriant |
| <i>Escherichia coli</i> ATCC 25922 | Luxuriant |
| <i>Lactobacillus casei</i> ATCC 9595 | Luxuriant |

| | |
|---|-----------|
| <i>Staphylococcus aureus</i> ATCC 25923 | Luxuriant |
| <i>Streptococcus pyogenes</i> ATCC 19615 | Luxuriant |

Chemical Analysis

| | |
|---------------------|----------------|
| Total Nitrogen | $\geq 11.50\%$ |
| Amino Nitrogen | $\geq 3.50\%$ |
| Sodium chloride | $\leq 5.0\%$ |
| Loss on drying | $\leq 5.0\%$ |
| Residue on ignition | $\leq 15.0\%$ |

Storage and Shelf Life

Store below 30°C. Use before expiry date on the label.

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