

CM 24042 -YEAST AUTOLYSATE POWDER (For Bacteriology)

INTENDED USE

For use in microbial culture media, fermentation and other biological products.

PRODUCT SUMMARY AND EXPLANATION

Yeast Autolysate powder 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 Yellow to light brownish free flowing powder having characteristic yeast odour but not pungent smell, Its Soluble in distilled water, clear and Insoluble in alcohol. It is recommended for use in microbial culture media, fermentation and other uses.

PRINCIPLE

Yeast Autolysate is prepared by drying the extract from autolysing yeast cells (*Saccharomyces*) which is a good source of amino-nitrogen and vitamins, particularly the water soluble B- complex vitamins. Its addition to many media or fermentation broths increases the yield of organisms and is recommended where rapid and luxuriant growth is required.

INSTRUCTION FOR USE

It is used in the extraction and purification of enzymes and coenzymes and also used to enhance the color and flavor of food products.

QUALITY CONTROL SPECIFICATIONS

Appearance	:	Yellow to light brownish free flowing powder having characteristic yeast odour but not pungent smell.
Solubility (2% Soln. at 25 °C)	:	Soluble in distilled water, clear. Insoluble in alcohol
Clarity (2% Soln. at 121°C)	:	Clear solution. No ppt.
pH (2% Soln. at 25 °C)	:	5.5 – 6.5
Loss on drying (at 105 °C)	:	NMT – 6.0%
Total Nitrogen (DWB)	:	NLT – 10.0%
α-Amino Nitrogen	:	NLT – 3.0%
Total Ash	:	NMT – 15.0%
Chloride (as NaCl)	:	NMT – 5.0%
Indole Test	:	Positive
Microbial Test	:	Passes Test

INTERPRETATION

Cultural Characteristic observed in 2% Yeast Autolysate Powder and 1.5% agar after incubation at 35-37°C for 18-24 hours.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth
<i>Staphylococcus aureus</i>	25923	50-100	Good - Luxuriant
<i>Escherichia coli</i>	25922	50-100	Good - Luxuriant
<i>Pseudomonas aeruginosa</i>	27853	50-100	Good - Luxuriant
<i>Bacillus subtilis</i>	6633	50-100	Good - Luxuriant
<i>Enterococcus faecalis</i>	29212	50-100	Good - Luxuriant
<i>Streptococcus pyogenes</i>	19615	50-100	Good - Luxuriant
<i>Lactobacillus casei</i>	9595	50-100	Good - Luxuriant



PACKAGING

Standard packing is 500gm, in plastic bottle. After packing tightly closed in a dry and well-ventilated place.

STORAGE

Store at room temperature in cool place, Keep plastic bottle tightly closed in a dry and well-ventilated place. 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.

Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

DISPOSAL

After use, contact a licenced professional waste disposal service to dispose off this material. Dispose of as unused product.

REFERENCES

1. R. Joseph, A.K. Bachhawat, in Encyclopedia of Food Microbiology (Second Edition), 2014

QTY.

Quantity

LOT/
B. NO.

Lot / Batch Number



Temperature Unit



Best Before



QR
Code

REF

Catalogue No.



Consults Instructions for use :



Manufacturer

NOTE: Please consult the Material Safety Data Sheet for information regarding hazards and safe handling Practices.

*For Lab Use Only

