CM 24044 -YEAST EXTRACT ULTRA PURIFIED

INTENDED USE

Yeast Extract Ultra Purified is used in the preparation of culture media for the cultivation of a wide variety of microorganisms.

PRODUCT SUMMARY ANDEXPLANATION

Yeast ExtractUltra Purifiedareconcentrates ofthe water-soluble portion of Saccharomyces cerevisiae cells that have been autolyzed. These productsprovide essential water-soluble vitamins, amino acids, peptides and carbohydrates in microbiological culture media.YeastExtract Ultra Purified is considered a non-animal product and is used extensively for many nonanimal formulationsofbacterial, fungal, mammalian and insect cell culture. It has been considered one of the most complete and versatileofthe fermentation bionutrients available. It has been a valuable ingredient for the microbiological assay of vitamins

PRINCIPLE

YeastExtract Ultra Purified isprepared by drying yeast cells (Saccharomyces) extract specially grown for this purpose. It is a rich source of amino nitrogen.Itprovides vitamins, nitrogen, amino acids and carbon required for bacterial growth. It is used extensively for manynon-animal formulations of bacterial, fungal, mammalian and insect cell culture.

INSTRUCTION FOR USE

Itisusedasanadditivefor culture media and the microbiological assay of vitamins.

QUALITYCONTROL SPECIFICATIONS

Appearance	:	Light yellowish free flowing powder having characteristic yeast odor but not pungent smell.
Solubility (2% soln. at 25ºC)	:	Completely soluble in distilled water, clear. Insoluble in alcohol
Clarity (2% Soln. at 121ºC)	:	Absolute clear solution. No ppt.
pH (2% Soln. at 25ºC)	:	6.3 – 7.3
Loss on drying (at 105ºC)	:	NMT – 6.0%
Total Nitrogen (DWB)	:	NLT – 10.4%
α-Amino Nitrogen	:	NLT – 4.5%
Total Ash	:	NMT – 15.0%
Chloride (as NaCl)	:	NMT – 0.5%
Microbial Test	:	Passes test

INTERPRETATION

CulturalCharacteristic observed in 2% Yeast Extract Ultra Purified and 1.5% agar after incubation at 35-37°C for 18-24 hours.

Microorganism	ATCC	Inoculum (CFU/ml)	Growth
Bacillus subtilis	6633	50-100	Luxuriant
Enterococcus faecalis	29212	50-100	Luxuriant
Escherichia coli	8739	50-100	Luxuriant
Lactobacillus casei	9595	50-100	Luxuriant
Staphylococcus aureus	6538	50-100	Luxuriant
Streptococcus pyogenes	19615	50-100	Luxuriant

PACKAGING:

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

STORAGE

Store atroom 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.

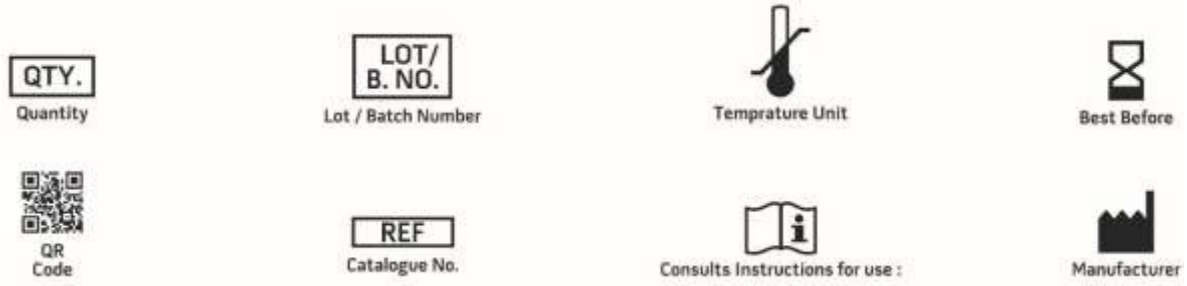
Product Deterioration: Do not use product if any contamination, discoloration or other sign of deterioration is found.

DISPOSAL

Afteruse,contact a licensed professional waste disposal service to dispose of this material. Dispose of as unused product.

REFERENCES

1. U.S. Food and Drug Administration. 2001. Bacteriological analytical manual, online. AOAC International, Gaithersburg, Md.
2. Downes and Ito (ed.). 2001. Compendium of methods for the microbiological examination of foods, 4th ed. American Public Health Association, Washington, D.C.
3. Wehr and Frank (ed.). 2004. Standard methods for the examination of dairy products, 17th ed. American Public Health Association, Washington, D.C.



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

*ForLab Use Only