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Approved By:	Aaron Vogelaar

Technical Data Sheet

Yeast Extract

Description

Yeast Extract is developed by WHC Lab.

Yeast extract is a rich and versatile nutrient source for cultivating a wide array of microorganisms. It's a complex mixture of amino acids, peptides, vitamins (especially B vitamins), and other growth factors, making it an indispensable component in culture media. This ingredient supports robust microbial growth, ensuring reliable experimental results in various microbiological studies and applications. Yeast extract obtained by autolysis of primary grown *Saccharomyces cerevisiae*.

Ingredient Declaration

Yeast Extract > 96%

Sensory Characteristics

Appearance: Yellowish to yellow powder

Odour: Typical yeast extract smell

Physico-chemical Characteristics

Total nitrogen (on dry): $\geq 10.0\%$

Amino nitrogen (on dry): $\geq 4.0\%$

Moisture: $\leq 6.0\%$

NaCl: $\leq 2.0\%$

pH value (2% solution): 5.3-7.2

Ash: $\leq 15.0\%$

Microbiological Characteristics

Aerobic count: ≤ 10000 cfu/g

Coliforms: ≤ 0.3 MPN/g

Salmonella: Negative/25g

Staphylococcus aureus: Negative/25g

Allergens

Yeast Extract does not contain added allergens.

*EU Regulation 1169/2011 (Food Information Regulations) (Annex II)

GMO

Yeast Extract does not contain genetically modified organisms or materials.

Storage and Handling

Storage Conditions:	Store cool, dry and protect product from direct light.
Shelf life:	2 years from date of production, if the seal is not broken, and if stored as outlined above.
Handling:	Once opened, re-seal to keep out air and water. For best results, store re-sealed packs in a refrigerator (0°C to 10°C or 32°F to 50°F) and use promptly. Please note the expiry date on packs prior to opening.

If you have any questions or concerns about our product please contact us at lab@whclab.com