

1225-YEAST EXTRACT TBL POWDER (Bacteriological Grade)

INTENDED USE

For used as a bacteriological media component for a variety of microorganisms and molecular genetics applications. Also suitable for alternative to meat extract.

PRODUCT SUMMARY AND EXPLANATION

Yeast Extract TBL Powder is derived from an aqueous extract of yeast cell. It is Yellow to light brownish free flowing powder having characteristic yeast odour but not pungent smell. It is a rich source of vitamins, amino acid. Yeast Extract is the water soluble portion of autolyzed yeast containing vitamin B complex. Yeast Extract is an excellent stimulator of bacterial growth and used in culture media. The autolysis is carefully controlled to preserve the naturally occurring B-complex vitamins. Yeast Extract also provides vitamins, nitrogen, amino acids, and carbon in microbiological culture media.

PRINCIPLE

Yeast Extract TBL Powder is prepared by drying yeast cells (*Saccharomyces*) extract specially grown for this purpose. It is a rich source of amino nitrogen. It provides vitamins, nitrogen, amino acids and carbon required for bacterial growth. It is used extensively for many non-animal formulations of bacterial, fungal, mammalian and insect cell culture.

INSTRUCTION FOR USE

It is used as an additive for culture media.

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 – 4.5%
Total Ash	:	NMT – 15.0%
Chloride (as NaCl)	:	NMT – 1.0%
Microbial Test	:	Passes test
Growth Promotion Test	:	Passes test

INTERPRETATION

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

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



PACKAGING:

Standard packing is 500gm, 5kg 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

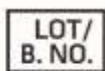
After use, contact a licensed professional waste disposal service to dispose of this material. Dispose of as unused product.

REFERENCES

1. Collinge. 2001. Prion diseases of humans and animals: their causes and molecular basis. Annu. Rev. Neurosci. 24:519-50.
2. Kunitz. 1945. Crystallization of a trypsin inhibitor from soybeans. Science. 101:668-9.
3. United States Pharmacopeial Convention, Inc. 2004. The United States pharmacopeia 27/The national formulary 22–2004. United
4. Reed and Nagodawithana. 1991. Yeast technology, 2nd ed. Van Nostrand Reinhold, New York.



Quantity



Lot / Batch Number



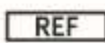
Temperature Unit



Best Before



QR
Code



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**

Revision: 05th Oct. 2019