

## Yeast Autolysate

### PRODUCT DESCRIPTION

Yeast Autolysate belongs to the yeast group of products of Costantino. Yeast products have been developed by Costantino along the years to optimize the use of the yeast in multiple technical applications. Yeast Autolysate is an excellent stimulator of bacterial growth and used in culture media in place of, or in addition to, Beef extract. Purity of the products are the result of a continuous improvement in the selection and optimization of the best supply chain and a stable and capable process.

Yeast Autolysate is a yeast extract obtained by autolysis of *Saccharomyces cerevisiae* suitable for a large range of industrial fermentation where high quality source of amino acids, peptides, vitamins and essential elements are necessary.

Yeast Autolysate is so particularly efficient where a low Amino Nitrogen level is required.

This product is guarantee GMO free and free from animal origin ingredients

### SUGGESTED USE

Yeast based products are recommended for fermentation, diagnostic and cell culture media applications. Yeast Autolysate is a dessicated product containing bakers' yeast. It is recommended for the preparation of yeast supplement used in microbiological assay.

### STORAGE & SHELF LIFE

Hydrolizates are hygroscopic and can absorb odors. Temperatures below 30°C, relative humidity below 65%, and odor free environment are recommended.

Avoid direct sunlight.

Expiry date: 5 years from the date of manufacture in the original sealed packaging kept in a dry area, ideally between 8 and 30°C.

### PACKAGING

The standard packaging is a 25 kg cardboard box which contains the product within an inner polyethylene liner bag. No staples or metallic fasteners are used:

- Custom packaging available.
- Delivered with Certificate of Analysis.

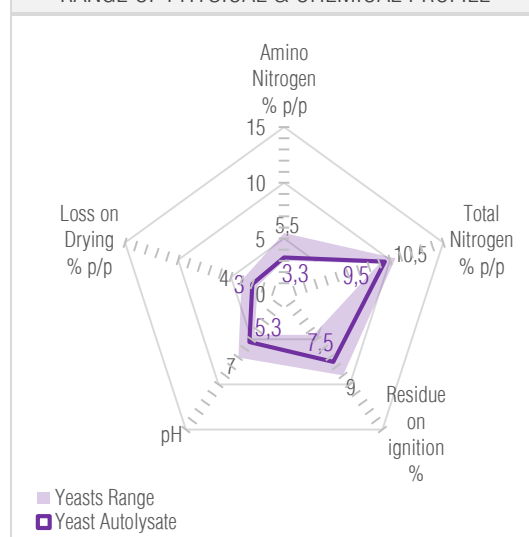
The information contained herein is based on internal testing performed at A.Costantino & C. S.p.A. and is to the best of our knowledge true and accurate at present time. All data represents typical analyses provided as a general guide and not to be taken for exact specifications. No warranty nor any liability, implied or otherwise, is assumed with them. Users are directed to perform their tests to determine suitability and performance for specific purposes.

The information and results contained in this technical data sheet are susceptible to modification at any time, without warning.

### TYPICAL PHYSICAL & CHEMICAL PROFILE

Product	TN (w/w)	AN (w/w)	pH
<b>Yeast Autolysate</b>	<b>8 - 11 %</b>	<b>2,5 - 4 %</b>	<b>4,5 - 6</b>
Yeast Extract FM	8,5 - 10,5	2,5 - 4	4,5 - 6
Yeast Extract CM	8 - 10	2,3 - 4	6,5 - 7,5
Yeast Autolysate type SL/B	8 - 11	3,5 - 5,5	4,5 - 7
Yeast Autolysate type SL	8 - 11	4 - 6	5 - 7
Yeast Extract type TSL	8 - 11	4 - 6	5 - 7
Yeast Extract CM type TSL	9 - 12	4,7 - 6,3	6,5 - 7,5

### RANGE OF PHYSICAL & CHEMICAL PROFILE



### AVAILABLE ON REQUEST

#### MICROBIOLOGICAL ANALYSIS

Total Bacterial Count	<i>Salmonella</i> spp
Bile-tolerant Gram-negative Bacteria	<i>S.aureus</i>
<i>E. coli</i>	Yeasts and Moulds

#### AMINOACID PROFILE

#### HYDROLYSIS PROFILE

Molecular Weights distribution	Average MW
Degree of hydrolysis	

#### OTHER ANALYSIS

Heavy Metals	Allergens
Carbohydrates	Fat
Salts and Ashes	Solubility