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## TECHNICAL DATA

# YEAST PEPTONE FERMENTATION 800C

# 21367

### DESCRIPTION

Yeast Peptone Fermentation 800C is a water-soluble fine beige powder, produced by controlled enzymatic solubilization of primary growth yeast of the genus *Saccharomyces cerevisiae*. It contains higher amounts of nucleotides 5' GMP and 5' IMP. It also contains a high level of protein, in readily and easily absorbable pre-digested forms such as peptides and amino acids, soluble vitamins, minerals and other growth factors.

### APPLICATION

Yeast Peptone Fermentation 800C is used as nutrients in many types of fermentation including lactic acid cultures, pharmaceuticals and bioremediation.

### SPECIFICATIONS

ANALYTICAL ITEM	STANDARD
Optical density at 600nm (2 % solution) before autoclaving	0.00 – 0.25
Optical density at 600nm (2 % solution) after autoclaving	0.00 – 0.25
Appearance	Beige powder
Solubility in water at 2 %	Complete
pH (2 % solution)	4.8 – 6.8
Loss on drying	≤ 8.0 %
Total nitrogen TN	≥ 10.0 %
Chlorides (NaCl)	≤ 1.0 %
5'GMP-2Na-7H <sub>2</sub> O + 5'GMP-2Na-7H <sub>2</sub> O (% on dm)	≥ 6.0 %
Total aerobic microbial count	≤ 10 000 /g
Coliforms	≤ 10 /g
Escherichia coli	Absence / g
Salmonella	Absence / 25 g
Staphylococcus aureus	Absence / 10 g
Yeasts and moulds	≤ 100 /g

### INGREDIENT

Yeast peptone, for use in culture media.

### ALLERGEN

None.

### CERTIFICATIONS

Halal, Non-GMO, Animal-free, Allergen-free.

### PACKING AND STORAGE

25 kg net corrugated board box with inner polyethylene bags.

When stored in sealed containers, at ambient temperature in dry and clean conditions, the expected shelf life is 2 years.

### HEALTH AND SAFETY INFORMATION

Dusty powder. Avoid inhalation.