



PRODUCT DESCRIPTION

ASF-3014 | Yeast Extract (Food Grade)

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Yeast Extract – Food Grade

Natural Umami Flavour Enhancer for Food & Beverage Applications

Catalogue Number: ASF-3014

Application	Source	Grade	HS Code
Food & beverage manufacturing	Autolysed <i>Saccharomyces cerevisiae</i>	Food Grade / FSANZ compliant	2102.10.00

Overview

Yeast Extract – Food Grade is a high-quality natural flavour enhancer produced through the controlled autolysis of *Saccharomyces cerevisiae* yeast cells. This process releases naturally occurring amino acids, peptides, nucleotides, and B-group vitamins, delivering a rich umami and savoury flavour profile that enhances taste, depth, and mouthfeel without the need for artificial additives.

Widely used across the food industry, AuSaMicS Food Grade Yeast Extract is suitable for clean-label formulations, plant-based foods, fermented products, and traditional savoury applications. Manufactured under controlled food-grade quality systems for excellent solubility, consistent flavour performance, and batch-to-batch reliability.

Principle of the Ingredient

Free Amino Acids	Primary contributors to savoury and umami taste — glutamic acid and aspartic acid are the dominant flavour-active amino acids
Peptides	Short-chain peptides enhance flavour depth, kokumi character, and mouthfeel in finished food products
Nucleotides	5'-ribonucleotides (5'-IMP, 5'-GMP) act synergistically with free glutamate for powerful umami enhancement
B-Group Vitamins	Naturally occurring thiamine (B1), riboflavin (B2), niacin (B3), and pantothenic acid (B5) — nutritional co-benefits
Minerals	Natural trace minerals including potassium, phosphorus, and magnesium from yeast cell content

Typical Composition (per 100 g, dry basis)



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Component	Typical Value	Notes
Protein (N×6.25)	≥ 60 g	High free amino acid content; key umami driver
Free Amino Acids	≥ 25 g	Glutamic acid dominant; flavour-active fraction
Carbohydrates	10–18 g	Primarily from yeast cell wall polysaccharides
Fat	< 2 g	Naturally low fat content
Moisture	≤ 5 g	Loss on drying at 105 °C
Ash (minerals)	8–14 g	Naturally occurring mineral content
Nucleotides (5'-IMP + 5'-GMP)	0.5–2.0 g	Synergistic umami enhancement
Sodium	2–5 g	Naturally occurring — no added salt
Energy	~280–320 kcal	Approximate based on composition

Typical Characteristics

Appearance	Light yellow to brownish-yellow free-flowing powder
Odour	Mild, characteristic savoury/yeast odour
Taste	Savoury, umami — no off-notes
Solubility	Freely soluble in water; forms clear to slightly turbid light brown solution
pH (10% solution)	6.0–7.0 at 25 °C
Moisture	≤ 5.0% (loss on drying)
Particle Size	Free-flowing fine powder
Colour (10% solution)	Light amber to brown

Key Features & Benefits

- Food grade quality — suitable for human consumption, FSANZ Food Standards Code compliant
- Clean label — natural source of umami with no artificial additives, flavour enhancers, or preservatives
- Non-GMO — derived from non-genetically modified *Saccharomyces cerevisiae* yeast
- Allergen-free — no declaration-required allergens (free from gluten, dairy, egg, nuts, soy, seafood)
- Vegan and vegetarian friendly



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- Excellent water solubility — dissolves readily in cold and hot aqueous systems
- Synergistic umami — combines free glutamate with 5'-nucleotides for powerful flavour impact
- Versatile application — effective in liquid, dry, and paste formulations
- Batch-to-batch consistency — manufactured under food-grade quality management systems

Applications

Food & Beverage Manufacturing

- Seasonings, sauces, marinades, and condiments
- Soups, stocks, broths, and bouillons
- Snack foods, crisps, extruded products, and coatings
- Instant noodles, ready meals, and convenience foods
- Processed meats, meat analogue products, and pâtés

Plant-Based & Alternative Protein Foods

- Plant-based meat and dairy analogues — enhances meaty flavour without animal-derived ingredients
- Fermented foods — kimchi, miso, tempeh, and savoury fermented beverages
- Functional and nutritional food products

Microbiological Culture Media

- Nutrient source in microbiological culture media formulations
- Fermentation media for industrial biotechnology and food-grade fermentation
- Growth supplement for demanding microbial strains requiring B-vitamins and nucleotides

Usage Recommendations

Application	Typical Use Level	Notes
Soups and broths	0.1–0.5%	Add during cooking or blending phase
Seasonings and sauces	0.5–2.0%	Dissolve in aqueous phase before blending
Snacks and coatings	0.3–1.5%	Blend with dry seasoning mix
Processed meats	0.2–0.8%	Incorporate into brine or blend
Plant-based products	0.5–2.0%	Combine with other flavour systems
Culture media	5–10 g/L	Standard microbiological grade usage



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Note: Optimum usage levels depend on the specific formulation and desired flavour intensity. Conduct organoleptic trials to determine the most suitable inclusion rate for each application.

Storage & Stability

Storage Conditions	Store in a cool, dry, well-ventilated area at 15–25 °C
Protect from	Moisture, heat, direct sunlight, and strong odours
Container	Keep original container tightly sealed when not in use
Shelf Life	3 years from date of manufacture under recommended storage conditions
After opening	Reseal immediately; use within 6 months of opening for optimal flavour performance
Do not use if	Clumping, discolouration, or off-odour is observed

Packaging

Available Pack Sizes	500 g 1 kg 5 kg 10 kg
Bulk	Bulk quantities available upon request — contact support@ausamics.com.au
Packaging Material	Food-grade sealed container or bag, moisture-resistant
Labelling	Compliant with FSANZ Food Standards Code labelling requirements

Intended Use & Regulatory Statement

Supplied as a food-grade ingredient for use in food and beverage manufacturing in accordance with the FSANZ Food Standards Code. Not supplied as a finished food product. Users are responsible for ensuring compliance with all applicable food safety, labelling, and regulatory requirements in their jurisdiction.

Quality & Supply Assurance



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Manufactured under controlled food-grade quality systems for batch-to-batch consistency. Full product documentation — Certificate of Analysis (COA), Safety Data Sheet (SDS), and Technical Data Sheet (TDS) — available with every order. Direct technical support from AuSaMicS Life Science.

Customs & Trade Information

HS / AHECC Code	2102.10.00 — Yeasts (active or inactive); other single-cell micro-organisms
CAS Number	8013-01-2
EC Number	232-394-2
Country of Origin	Australia

Disclaimer

This product is manufactured and supplied by AuSaMicS Pty Ltd. It is intended for food ingredient and laboratory use only in accordance with applicable regulations. AuSaMicS Pty Ltd makes no representations or warranties regarding fitness for any particular purpose beyond its stated intended use. Users are solely responsible for compliance with all applicable laws and regulations. All information is believed to be accurate at the time of publication and is subject to change without notice.