



# SAFETY DATA SHEET

ASF-3014 | Yeast Extract (Food Grade)

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## Safety Data Sheet

Yeast Extract (Food Grade) | Catalogue No. ASF-3014

Prepared in accordance with the Australian WHS Regulations 2011 and GHS (7th Edition)

Revision Date: March 2026 | Version: 2.0 | Supersedes all previous versions

### SECTION 1 — Identification

<b>Product Name</b>	Yeast Extract (Food Grade)
<b>Catalogue Number</b>	ASF-3014
<b>CAS Number</b>	8013-01-2
<b>EC Number</b>	232-394-2
<b>HS / AHECC Code</b>	2102.10.00 — Yeasts (active or inactive) and other single-cell micro-organisms
<b>Recommended Use</b>	Food ingredient, flavour enhancer, fermentation nutrient, and microbiological culture media component
<b>Restrictions on Use</b>	Not for use in a manner inconsistent with the label or applicable food and laboratory regulations
<b>Supplier</b>	AuSaMicS Pty Ltd   31 Longview CT, Thomastown, VIC 3074, Australia
<b>ABN</b>	56 676 640 467
<b>Website</b>	<a href="http://www.ausamics.com.au">www.ausamics.com.au</a>
<b>Email</b>	<a href="mailto:support@ausamics.com.au">support@ausamics.com.au</a>
<b>Phone</b>	+61 412 520 598
<b>Emergency Contact</b>	Poisons Information Centre: 13 11 26 (Australia, 24 hours)

### SECTION 2 — Hazard Identification

**GHS Classification:** Not classified as a hazardous substance or dangerous goods under the Australian WHS Regulations 2011 (GHS criteria).

**Signal Word:** None required

**Hazard Statements:** None applicable



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**Precautionary Statements:** P260 — Do not breathe dust. P264 — Wash hands thoroughly after handling. P270 — Do not eat, drink, or smoke when using this product. P501 — Dispose of contents and container in accordance with applicable regulations.

**GHS Pictograms:** None required

*This product is not classified as dangerous goods under the Australian Dangerous Goods Code (ADG Code), IATA Dangerous Goods Regulations, or IMDG Code.*

**Other Hazards:** Dust may cause mild mechanical irritation to eyes and upper respiratory tract on prolonged exposure. No other significant hazards identified under normal conditions of use.

## SECTION 3 — Composition / Information on Ingredients

**Substance:** Yeast Extract (Food Grade) — 100% single substance

Component	CAS Number	EC Number	Content (%)	GHS Classification
Yeast Extract ( <i>Saccharomyces cerevisiae</i> hydrolysate)	8013-01-2	232-394-2	100%	Not classified

*Yeast Extract is a complex mixture of amino acids, peptides, nucleotides, vitamins (particularly B-group vitamins), minerals, and carbohydrates derived from the autolysis or hydrolysis of yeast cells (principally *Saccharomyces cerevisiae*). No individual hazardous components are present at or above classification thresholds.*

## SECTION 4 — First Aid Measures

<b>Inhalation</b>	Remove the affected person to fresh air. Rest in a position comfortable for breathing. If symptoms persist or worsen, seek medical attention.
<b>Skin Contact</b>	Wash affected area thoroughly with soap and copious water for at least 15 minutes. Remove contaminated clothing. No specific treatment required.
<b>Eye Contact</b>	Immediately flush eyes with clean water for at least 15 minutes, holding eyelids open. Remove contact lenses if present and easy to do. If irritation persists, seek medical attention.
<b>Ingestion</b>	This product is food grade. Rinse mouth with water. Do not induce vomiting. If large quantities ingested or discomfort persists, seek medical advice.



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## Most Important Symptoms

Dust may cause mild mechanical irritation of eyes and upper respiratory tract. No other significant acute health effects anticipated under normal use conditions.

## Medical Attention

Symptomatic and supportive treatment. No specific antidote. Inform treating physician of product nature (food-grade yeast extract).

## SECTION 5 — Fire-Fighting Measures

### Flammability

Not flammable under normal conditions. Finely divided powder may form combustible dust clouds in air at high concentrations.

### Suitable Extinguishing Media

CO<sub>2</sub>, dry chemical powder, water spray, or foam — appropriate to surrounding fire conditions

### Unsuitable Media

Direct high-pressure water jet may spread burning material

### Specific Hazards

On combustion produces CO, CO<sub>2</sub>, nitrogen oxides, and sulfur compounds. No unusual fire or explosion hazards.

### Protective Equipment

Self-contained breathing apparatus (SCBA) and full protective clothing for firefighters. Avoid breathing combustion products.

### Special Procedures

Cool fire-exposed containers with water spray. Move containers from fire area if safe to do so.

## SECTION 6 — Accidental Release Measures

**Personal Precautions:** Avoid generating and breathing dust. Wear appropriate PPE — see Section 8. Ensure adequate ventilation. Remove all ignition sources if significant dust is present.

**Environmental Precautions:** Prevent entry into waterways, drains, or sewers in large quantities. Product is biodegradable and of low environmental concern in small quantities.

**Containment and Cleanup:** Sweep or vacuum up spilled material carefully to avoid dust generation. Collect in sealed, labelled containers for disposal. Clean residual material with water. Dispose in accordance with applicable local, state, and federal regulations.

## SECTION 7 — Handling and Storage



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**Safe Handling:** Handle in accordance with Good Manufacturing Practice (GMP) where applicable. Avoid generating dust during weighing and transfer. Do not eat, drink, or smoke while handling. Wash hands thoroughly before eating or drinking. Keep container tightly closed when not in use.

**Safe Storage:** Store in a cool, dry, well-ventilated area. Protect from moisture, heat, and direct sunlight. Keep container tightly sealed. Store away from strong oxidising agents and incompatible materials. Ideal storage temperature: 15–25 °C.

**Specific End-Use Recommendations:** For food use — comply with applicable food standards (FSANZ Food Standards Code). For laboratory use — comply with applicable WHS and institutional safety requirements.

## SECTION 8 — Exposure Controls / Personal Protection

<b>Occupational Exposure Limits</b>	No specific Workplace Exposure Standard (WES) established for Yeast Extract (Food Grade) under Safe Work Australia. Apply general inhalable dust WES: 10 mg/m <sup>3</sup> (inhalable fraction).
<b>Biological Limit Values</b>	None established
<b>Engineering Controls</b>	Use in well-ventilated areas. Local exhaust ventilation recommended where significant dust generation occurs. General dilution ventilation is acceptable for typical handling.
<b>Respiratory Protection</b>	Not normally required. Where dust is generated above WES or in poorly ventilated areas, use a P1 or P2 half-face filter respirator (AS/NZS 1716).
<b>Eye Protection</b>	Safety glasses or goggles recommended when handling fine powder or where dust is generated. Not normally required for routine use.
<b>Skin Protection</b>	Disposable nitrile or latex gloves recommended for extended handling. Lab coat or protective clothing for industrial use.
<b>Hygiene Measures</b>	Wash hands before eating, drinking, applying cosmetics, or using toilet facilities. Avoid touching face during handling. Change and launder contaminated clothing before reuse.

## SECTION 9 — Physical and Chemical Properties

<b>Appearance</b>	Light yellow to medium brown fine powder or granules
<b>Odour</b>	Characteristic yeast / savory odour
<b>Odour Threshold</b>	Not determined



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<b>pH (10% solution, 25 °C)</b>	6.0–7.0 (typical)
<b>Melting/Freezing Point</b>	Not applicable
<b>Boiling Point</b>	Not applicable (decomposes)
<b>Flash Point</b>	Not applicable (non-flammable)
<b>Evaporation Rate</b>	Not applicable (solid)
<b>Flammability (solid/gas)</b>	Not classified as flammable. Combustible dust may form in confined spaces.
<b>Vapour Pressure</b>	Not applicable (solid)
<b>Relative Density</b>	~0.5–0.8 g/cm <sup>3</sup> (bulk density, approximate)
<b>Solubility in Water</b>	Freely soluble; forms clear to slightly turbid light brown solution
<b>Solubility (other solvents)</b>	Insoluble in most organic solvents
<b>Partition Coefficient (log P)</b>	Not applicable (complex mixture)
<b>Auto-ignition Temperature</b>	Not determined
<b>Decomposition Temperature</b>	>200 °C (approximate)
<b>Viscosity</b>	Not applicable (solid)
<b>Moisture Content</b>	≤ 5.0% (typical, loss on drying at 105 °C)
<b>Protein Content</b>	≥ 60% (dry basis, typical)

## SECTION 10 — Stability and Reactivity

<b>Reactivity</b>	No known hazardous reactivity under normal conditions
<b>Chemical Stability</b>	Stable under recommended storage conditions (cool, dry, tightly sealed)
<b>Conditions to Avoid</b>	Moisture, excessive heat (>40 °C), direct sunlight, prolonged exposure to air
<b>Incompatible Materials</b>	Strong oxidising agents (risk of exothermic reaction); strong acids; strong alkalis
<b>Hazardous Decomposition Products</b>	On combustion: CO, CO <sub>2</sub> , nitrogen oxides, sulfur compounds. Not produced under normal storage conditions.



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**Hazardous Polymerisation**

Will not occur

## SECTION 11 — Toxicological Information

Yeast Extract (Food Grade) is derived from food-grade yeast and is of very low toxicological concern when used as directed. It is an approved food ingredient under the FSANZ Food Standards Code.

<b>Acute Oral Toxicity</b>	Not classified. LD <sub>50</sub> (oral, rat): >2000 mg/kg (estimated, based on food-grade nature)
<b>Acute Dermal Toxicity</b>	Not classified. No significant dermal effects anticipated.
<b>Acute Inhalation Toxicity</b>	Not classified. Dust may cause mild mechanical irritation at high concentrations.
<b>Skin Irritation / Corrosion</b>	Not classified. May cause mild temporary irritation with prolonged contact.
<b>Eye Irritation</b>	Not classified. Dust may cause mild mechanical irritation.
<b>Respiratory Sensitisation</b>	No known sensitisation potential. However, individuals with yeast allergies may experience reactions.
<b>Skin Sensitisation</b>	No known sensitisation potential under normal conditions of use.
<b>Germ Cell Mutagenicity</b>	Not classified. No mutagenic activity reported.
<b>Carcinogenicity</b>	Not classified. No components listed by IARC, NTP, or OSHA as carcinogens.
<b>Reproductive Toxicity</b>	Not classified. No adverse reproductive effects reported.
<b>STOT — Single Exposure</b>	Not classified
<b>STOT — Repeated Exposure</b>	Not classified
<b>Aspiration Hazard</b>	Not applicable (solid)
<b>Additional Information</b>	Individuals with known yeast or gluten sensitivity should exercise appropriate caution. Contains naturally occurring free glutamate — not added MSG.

## SECTION 12 — Ecological Information

Yeast Extract is derived from natural biological material and is readily biodegradable. It is not expected to be environmentally hazardous in quantities used in food production or laboratory settings.



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<b>Aquatic Toxicity</b>	Not classified as hazardous to aquatic organisms. High biological oxygen demand (BOD) in large quantities may affect water quality — avoid bulk disposal to waterways.
<b>Persistence / Degradability</b>	Readily biodegradable in soil and aquatic environments
<b>Bioaccumulation Potential</b>	Not expected to bioaccumulate. Bioconcentration factor (BCF) not determined; not considered a concern.
<b>Mobility in Soil</b>	Water-soluble components may leach in soil. Not expected to persist.
<b>PBT / vPvB Assessment</b>	Not a PBT or vPvB substance
<b>Other Adverse Effects</b>	None known at concentrations used in food or laboratory applications

## SECTION 13 — Disposal Considerations

Dispose of in accordance with applicable local, state, and federal regulations.

**Food-grade use:** Product residues may be disposed of as organic waste. Consult local waste authority for large quantities.

**Laboratory use:** Dispose of unused material as general laboratory waste in accordance with institutional and local EPA requirements. Prepared culture media containing microbial growth must be autoclaved (121 °C, 30 min) before disposal.

**Container disposal:** Empty containers should be cleaned and disposed of as general waste or recycled in accordance with local regulations. Do not reuse containers for food.

## SECTION 14 — Transport Information

<b>UN Number</b>	Not applicable — not classified as dangerous goods
<b>Proper Shipping Name</b>	Not regulated as dangerous goods
<b>Dangerous Goods Class</b>	Not classified
<b>Packing Group</b>	Not applicable
<b>ADG Code (Australia)</b>	Not classified as dangerous goods
<b>IATA (Air Transport)</b>	Not regulated — not classified as dangerous goods



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<b>IMDG (Sea Transport)</b>	Not regulated — not classified as dangerous goods
<b>Environmental Hazards</b>	No special environmental transport precautions required
<b>Special Precautions</b>	Keep dry during transport. Protect from moisture and extreme temperatures. Ensure container integrity.

## SECTION 15 — Regulatory Information

This product is subject to the following regulatory frameworks:

<b>Australian WHS Regulations 2011</b>	Not classified as a hazardous chemical or dangerous goods
<b>GHS (7th Edition)</b>	Not classified
<b>AICIS (Australian Inventory of Industrial Chemicals)</b>	All components listed on AIC
<b>FSANZ Food Standards Code</b>	Yeast Extract is a permitted food ingredient under Standard 1.3.1 (Food Additives) and Standard 1.2.4 (Statement of Ingredients). Compliant for food use.
<b>Food Safety</b>	Produced in accordance with Good Manufacturing Practice (GMP)
<b>ARTG / TGA</b>	Not registered — not a therapeutic good
<b>REACH (EU)</b>	Not applicable for Australia; provided for reference only

## SECTION 16 — Other Information

<b>Prepared by</b>	AuSaMicS Pty Ltd — Quality Assurance
<b>Revision Date</b>	March 2026
<b>Version</b>	2.0
<b>Previous Version</b>	1.0 — March 2025
<b>GHS Version</b>	7th Edition (2017), adopted Australia
<b>Supersedes</b>	All previous versions of this SDS



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## Key Changes v2.0

Updated to full 16-section GHS format; expanded Sections 9, 11, 12; added FSANZ regulatory reference; updated contact details

## Abbreviations

GHS = Globally Harmonised System; WHS = Work Health and Safety; WES = Workplace Exposure Standard; FSANZ = Food Standards Australia New Zealand; GMP = Good Manufacturing Practice; ADG = Australian Dangerous Goods; AIC = Australian Inventory of Industrial Chemicals; BOD = Biological Oxygen Demand

## Key References

Safe Work Australia — Model WHS Regulations; FSANZ Food Standards Code; AICIS; GHS Purple Book (7th Ed.)

*This Safety Data Sheet is prepared by AuSaMicS Pty Ltd in accordance with the Australian WHS Regulations 2011 and GHS 7th Edition. The information provided is believed to be accurate at the time of preparation. AuSaMicS Pty Ltd shall not be liable for any direct, indirect, incidental, or consequential damages arising from the use or misuse of this product. Users are solely responsible for ensuring compliance with all applicable laws, regulations, and safety requirements. All information is subject to change without notice.*