



# TECHNICAL DATA SHEET

ASF-3014 | Yeast Extract (Food Grade)  
www.ausamics.com.au

## Yeast Extract – Food Grade — Technical Data Sheet

Catalogue Number: ASF-3014

### Product 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
<b>Source</b>	Autolysed <i>Saccharomyces cerevisiae</i> yeast cells
<b>Physical Form</b>	Free-flowing fine powder
<b>Colour</b>	Light yellow to brownish-yellow
<b>Grade</b>	Food Grade — FSANZ Food Standards Code compliant
<b>Also known as</b>	Yeast autolysate, Autolysed yeast extract, YE

### Physical & Chemical Specifications

<b>Appearance</b>	Light yellow to brownish-yellow free-flowing powder
<b>Odour</b>	Mild, characteristic savoury/yeast odour
<b>Taste</b>	Savoury, umami — no bitter or off-notes
<b>pH (10% solution, 25 °C)</b>	6.0–7.0
<b>Moisture (loss on drying, 105 °C)</b>	≤ 5.0%
<b>Protein content (N×6.25)</b>	≥ 60% (dry basis)
<b>Free amino acids</b>	≥ 25% (dry basis)
<b>Ash content</b>	8–14% (dry basis)
<b>Sodium</b>	2–5% (naturally occurring; no added salt)



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<b>Solubility</b>	Freely soluble in water; light amber to brown solution
<b>Bulk density</b>	~300–500 g/L (approximate)
<b>Particle size</b>	Free-flowing fine powder

## Microbiological Specifications

Parameter	Specification	Method
Total Plate Count (TPC)	$\leq 10,000$ CFU/g	ISO 4833 / AOAC
Yeast & Moulds	$\leq 500$ CFU/g	ISO 21527
Coliforms	$\leq 10$ CFU/g	ISO 4832
Escherichia coli	Not detected / g	ISO 16649
Salmonella spp.	Not detected / 25 g	ISO 6579
Staphylococcus aureus	Not detected / g	ISO 6888

## Chemical & Nutritional Specifications

Parameter	Specification	Notes
Protein (N $\times$ 6.25)	$\geq 60\%$ (dry basis)	High amino acid nitrogen
Free amino acids	$\geq 25\%$ (dry basis)	Glutamic acid dominant
Moisture	$\leq 5.0\%$	Loss on drying at 105 °C
Ash	8–14% (dry basis)	Mineral content
Total fat	$< 2\%$ (dry basis)	Naturally low
Carbohydrates	10–18% (dry basis)	Cell wall polysaccharides
Sodium	2–5% (dry basis)	Naturally occurring
Nucleotides (5'-IMP + 5'-GMP)	0.5–2.0% (dry basis)	Synergistic umami
Heavy metals (Pb)	$\leq 2$ mg/kg	ICP-MS
Heavy metals (Cd)	$\leq 1$ mg/kg	ICP-MS



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Heavy metals (As)	≤ 1 mg/kg	ICP-MS
Heavy metals (Hg)	≤ 0.1 mg/kg	ICP-MS

## Allergen & Dietary Status

<b>Gluten</b>	Not detected — free from wheat, rye, barley, oats
<b>Dairy (milk)</b>	Not present
<b>Egg</b>	Not present
<b>Tree nuts / Peanuts</b>	Not present
<b>Soy</b>	Not present
<b>Seafood / Fish</b>	Not present
<b>Sesame</b>	Not present
<b>Sulphites</b>	Not added; naturally occurring levels below declaration threshold
<b>GMO Status</b>	Non-GMO — derived from non-genetically modified <i>S. cerevisiae</i>
<b>Vegan / Vegetarian</b>	Suitable for vegan and vegetarian diets
<b>Halal / Kosher</b>	Available on request — contact <a href="mailto:support@ausamics.com.au">support@ausamics.com.au</a>

## Storage & Stability

<b>Temperature</b>	15–25 °C (cool, dry, well-ventilated)
<b>Protect from</b>	Moisture, heat, direct sunlight, strong odours
<b>Container</b>	Keep tightly sealed original container
<b>Shelf life</b>	3 years from manufacture date under recommended conditions
<b>After opening</b>	Reseal immediately; use within 6 months for optimal performance



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## Regulatory & Compliance

<b>FSANZ Food Standards Code</b>	Permitted food ingredient under Standard 1.3.1 and Standard 1.2.4
<b>Australian WHS Regulations</b>	Not classified as a hazardous chemical
<b>GHS Classification</b>	Not classified as hazardous
<b>Dangerous Goods (ADG)</b>	Not classified
<b>Country of Manufacture</b>	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.*