

SPECIFICATION

Product Name: Yeast Extract Powder Food Grade
Chemical Formula: N/A
CAS Number: N/A
Molecular Weight: N/A
Appearance: Yellowish brown colour powder
Odor: Odor

Chemical Composition

Parameter	Unit	Typical Value
pH of (2% w/v solution)	-	Between 5.3 to 7.2
Nitrogen content (Kjeldhal method)	%	NLT 9.0%
Loss on drying (at 105°C, 3 hours)	%	NMT 6.0%
Microbiological Analysis		
Total viable aerobic count	cfu/g	NMT 10,000 cfu/g
E. coli	-	Absent/g
Salmonella spp.	-	Absent/g

Physical Properties

- Solubility: Soluble in water. Soluble in ethanol. Insoluble in oils.

Shelf Life & Storage

- Shelf Life: 3 years from date of manufacture under recommended storage.
- Storage Conditions: Store in a cool, dry, and well-ventilated place at 15–25°C. Protect from moisture, excessive humidity, heat, and direct sunlight. Keep the container tightly closed in the original, properly labeled container to prevent moisture absorption, caking, and contamination. Proper storage helps maintain product quality, flavor, and stability.

Applications

- Use: Widely used as a natural flavor enhancer, seasoning ingredient, nutrient source, and fermentation aid in food, beverage, and nutraceutical formulations. It provides a rich umami taste, enhances savory flavors, and improves overall palatability. It is commonly used in soups, sauces, seasonings, snacks, processed meats, instant noodles, ready-to-eat meals, dairy products, savory snacks, bakery products, and functional foods.

- Dosage: Depends on the intended application, desired flavor intensity, nutritional purpose, and product formulation.

Packaging

- Standard Packing: 25 Kgs woven pp bag with inner liner or as per customer requirement.

- Labeling: Product name, batch number, net weight, manufacture date, expiry date, and manufacturer details.

* Specifications are based on the manufacturer's provided specifications.