

## CERTIFICATE OF ANALYSIS

**PRODUCT NAME:** Yeast peptone FP103 Powder

**DESCRIPTION:** Yeast peptone FP103 is obtained by autolysis of primary grown *Saccharomyces cerevisiae*. It is widely used in biotech fermentation and dehydrated culture media industry.

**Sensory Characteristics:**

Appearance: Light yellow to yellow powder

Odour: Typical smell of yeast peptone

**Physico-chemical Characteristics:**

Total nitrogen (on dry)  $\geq 13.0\%$

Amino nitrogen (on dry)  $\geq 2.5\%$

Moisture  $\leq 6.0\%$

NaCl  $\leq 1.0\%$

PH value(2.0% solution) 5.3-7.2

Ash  $\leq 15.0\%$

Lead  $\leq 1.0$  mg/kg

Arsenic  $\leq 0.5$  mg/kg

**Microbiological Characteristics:**

Aerobic count  $\leq 10,000$  cfu/g

Coliforms 30 MPN/ 100g

Salmonella Negative/25g

Staphylococcus aureus Negative/25g

Shigella Negative/25g

**Packaging:** 20 kg/bag Inside: PE bag Outside: Kraft paper bag

**Storage:** Store cool, dry and protect product from direct light.

**Shelf Life:** 24 Months.