

***Indian Standard***  
**SPECIFICATION FOR**  
**YEAST EXTRACT, MICROBIOLOGICAL GRADE**

**0. FOREWORD**

**0.1** This Indian Standard was adopted by the Indian Standards Institution on 28 August 1973, after the draft finalized by the Food Hygiene, Sampling and Analysis Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** Unless the ingredients used in media for microbiological work are of uniform quality, the results obtained might be erroneous and might be unreliable. Since the media used in different laboratories often differ greatly in their quality, the results of microbiological work at different laboratories cannot be compared. Therefore, with a view to unifying the practices of different laboratories dealing with microbiology and providing guidance to the indigenous manufacturers regarding the quality, it was decided to bring out a series of Indian Standard specifications for ingredients commonly used in media for microbiological work.

**0.2.1** For specific purposes, any additional requirements shall be as agreed to between the purchaser and the supplier.

**0.3** Yeast extract is commonly used in microbiological work. It is obtained by concentrating the water soluble portion of autolyzed yeast. The autolysis should be carefully controlled *to* retain the naturally occurring B-complex vitamins and sufficiently high amino-acid content.

**0.4** For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960\*. The number of significant places retained *in* the rounded off value should be the same as that of the specified value in this standard.

**1. SCOPE**

**1.1** This standard prescribes requirements and methods of test for yeast extract, microbiological grade.