CONTENTS

Foreword Vii	
Preface ix	

	Introduction	1
	Preservation, 2 Nutrition, 3	
1	General Classification of Yeast	7
	Classification, 10 Impact of Recent Taxonomic Revision on Industry, 30	
	Yeasts of Economic Importance, 31	
	Culture Collection, 34	
2	Yeast Genetics	37
	Life Cycle, 38 Techniques Applicable to Yeast Strain Development, 42	
	Baker's Yeast, 56 Brewer's Yeast, 72	
3	Brewer's Yeast	89
	General Characteristics of Yeast, 91 Yeast Characteristics Important for Brewing, 92	
	Brewing Process, 105 Brewery Contaminants, 121 Biochemistry of Brewing, 126	
	Recent Developments, 138	
4	Wine Yeasts	151
	Ecology Terminology, 151 Natural Yeasts and Their Occurrence on Grapes	
	and in Musts, 154 Natural Fermentations, 156 Description of Species, 157	
	Selected Pure Culture Yeasts and Active Dry Wine Yeasts, 159	
	Preparation o f Starter Cultures, 162 Biochemistry of Wine Fermentation, 165	
	The Killer Factor, 184 By-products of the Alcoholic Fermentation and	
	Aroma Compounds, 185 Microbiological Reduction of Acids, 193	
	Genetic Manipulation of Wine Yeasts, 198 Microbial Spoilage of Wines, 199	
	Botrytis cineria, 201 Biogenic Amines and Ethyl Carbamate, 202	
	Technology Wine Making, 204 Further Readings, 215	

5	Distiller's Yeasts	225
	Whisky,227 Distillates from Sugar-Containing Raw Materials, 238	
	Characteristics and Strains of Distiller's Yeasts, 242 Flavor Compounds, 248	
	Fermentation Alcohol as Fuel, 252 Further Readings, 256	
6	Baker's Yeast Production	261
	Manufacturing Process Outline, 262 Strains, 263 Principles of Aerobic Growth, 264	
	Raw Materials, 271 Environmental Parameters, 280 Practice of Aerobic Growth, 284	
	Further Readings, 309	
7	Use of Yeast in Baking	315
	Function of Yeast in Baking, 316 Bread Flavor, 334	
	White Pan Bread Technology, 336 Active Dry Yeast, 359	
	Further Readings, 362	
8	Yeast-Derived Products	369
	Flavor Products and Flavor Enhancers, 370 Nutritional Yeast, 385	
	Colorants Derived form Yeast, 390 Yeast-Derived Enzymes, 393	
	Products of Pharmaceutical and Cosmetic Value,399	
9	Food and Feed Yeast	413
	Composition, 415 Use of Yeast as a Major Protein Source, 424	
	Production of Biomass, 426 Further Readings,437	
10	Use of Yeasts in the Dairy Industry	441
	Cheese, 441 Lactose-free Milk, 441 Acidophilus—Yeast Milk, 442	
	Kefir, 442 Koumiss, 444 Desugaring of Eggs, 444	
Index		446