



Technology for active dried wine yeasts able to show off the specific sensorial characteristics of Romanian wines

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The technology to produce active dried wine yeast was elaborated and studied at laboratory scale and tested at pilot scale.

The optimum composition of culture medium and the composition of the substrate used as culture medium for yeast multiplication in order to obtain single-cell protein used for further obtaining of active dried wine yeast were established.

The yeast strains proceed from three Romanian regions typical for wine producing and were tested for fermentation process of must produced from Royal Feteasca grapes in order to establish the most suitable strain able to maintain the fermentation characteristics in form of active dried wine yeast.