



Capitalization of malt rootlets for obtaining bakery yeast

Adriana DABIJA, Iuliana SION - Universitatea din Bacau

This paper shows the results both literature and own researches concerning the capitalization of malt rootlets by-products for nutrient mediums' composition in bakery yeast. Because of the useful substances with a biostimulative effect (vitamins, amino acids, mineral substances) it can be used for supplementing the nutrient medium of different microorganism: yeasts, moulds etc. Thus at the manufacturing of *Saccharomyces cerevisiae* yeast we obtained excellent results by adding malt rootlets in a proportion of 1%/ nutrient medium, mainly because it stimulates the growth of cells number after 24 hours since cultivation.