

**MANUFACTURE OF EDIBLE YEAST EXTRACT
FROM BREWERY WASTE YEAST**

By

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DECLARATION

The work in thesis was carried out by me as an in plant research at The Lion Brewery Ceylon Limited under the supervision of Prof (Mr) Authur Bamunuarachchi and Dr (Mr) K K D S Ranaweera, Faculty of Applied Sciences, University of Sri Jayewardenepura and Mr Saman Perera, The Head of Quality Assurance, The Lion Brewery Ceylon Limited. A report on this thesis has not been submitted to any other university for another degree.



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We, Prof Arthur Bamunuarachchi and Dr K K D S Ranaweera and Saman Perera jointly here by certify that the statement in the preceding page made by the candidate is true and that this thesis is suitable for submission for the university for the purpose of evaluation



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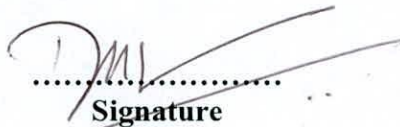
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CONTENTS

	Page
Acknowledgement	iv
Abstract	iv

CHAPTER 01

1.0 INTRODUCTION

	Page
1.1 Background	
1.1.1. Manufacture of Beer- The Brewing Process	1
1.1.2 Yeast Use and Waste Yeast Generation in Breweries	3
1.1.3 Amount and composition of brewery waste Yeast	3
1.1.4 Yeast Cell wall composition	5
1.2 Objectives	7

CHAPTER 02

Page

2.0 LITERATURE REVIEW

2.1 General consideration of yeast extract

2.1.1 Definition of yeast extract	8
2.1.2 Production process of Yeast Extract	8
2.1.3 Uses of Yeast Extract	9

2.2 Preparation of Yeast Extracts 11

2.3 Methods used for Yeast Extract preparation

2.3.1 Autolysis	12
2.3.2 Thermolysis	13
2.3.3 Plasmolysis	13
2.3.4 Liquid Homogenization	13
2.3.5 Sonication	14
2.3.6 Enzymetic Method	14
2.3.7 Chemical Method	14

2.4 Evaluation of cell lysis 15

CHAPTER 03

3.0	MATERIALS AND METHODS	Page
3.1	Materials	16
3.2	Equipments	16
3.3	Reagents	17
3.4	Method	17
	3.4.1 Sample collection	17
	3.4.2 Yeast Cell Lysis Methods	18
	3.4.2.1 Ohmic Heating Method	18
	3.4.2.2 Sonication Method	18
	3.4.2.3 Osmolysis Method	19
	3.4.2.4 Thermolysis Method	19
	3.4.2.5 Freeze Grinding Method	19
	3.4.2.6 Acid Hydrolysis Method	19
	3.4.2.7 Autolysis Method	20
	3.4.2.8 Enzymatic Lysis	21
	3.4.2.9 Combined Plasmolysis –Autolysis Method	21
	3.4.2.10 Combined Method	22
	3.4.3 Methods for Lysis Progress Measurements	22
	3.4.3.1 Microscopic Observation	23
	3.4.3.2 Protein Content Measurement	23

3.4.4	Microbiological Analysis of the Test Product	24
3.4.5	Sensory Evaluation of Test Product	25
3.4.6	De-Bittering of Yeast Cream	27

CHAPTER 04

4.0 RESULTS AND DISCUSSION

4.1	Results	28
4.1.1	Direct microscopic counting method	28
4.1.2	Total Protein Method	34
4.2	Product Characteristics	39
4.3	Nutritional Analysis of the Product	39
4.4	Microbiological analysis of Test Product	41
4.5	Sensory Evaluation of Test Product	42
4.5.1	Sensory Evaluation Results: In-house untrained Tasters	41
4.5.2	Sensory Evaluation Results: In-house trained Tasters	41
4.5.3	Sensory Evaluation Results: External untrained Tasters	42
4.6	Discussion	43

CHAPTER 05

CONCLUSIONS	47
REFERANCES	48

LIST OF TABLES

	Page
1. Effect of Ohmic Heating on Yeast Lysis	28
2. Effect of Ultrasound Wave on Yeast Lysis	28
3. Effectiveness of Osmolysis	29
4. Effectiveness of Thermolysis	29
5. Effect of Freeze grinding on Yeast cell damage	29
6. Effect of HCl concentration on Yeast cell damage	30
7. Effect of Temperature on Yeast Lysis	30
8. Effect of Salt Concentration on Yeast Lysis – (at 45° C)	31
9. Effect of Yeast Cell Density of the Autolysis Medium - (at 45° C)	31
10. Effect of pH on Yeast Lysis – (at 45° C)	32
11. Autolysis at 40° C	32
12. Autolysis at 45° C	32
13. Autolysis at 50° C	33
14. Effect of Commercial Enzymes on Yeast Lysis – Enzyme Concentration	33
15. Combined Plasmolysis-Autolysis Method	33
16. Effect of Temperature on Yeast Lysis	35
17. Effect of Salt concentration on Yeast Lysis – (at 45° C)	35
18. Effect of Yeast concentration on Yeast Lysis - (at 45° C)	35
19. Effect of Salt concentration on Yeast Lysis – (at 40° C)	35
20. Effect of Salt concentration on Yeast Lysis (at 45° C)	35
21. Effect Salt concentration at 50° C	36
22. Effect of pH (at 45° C)	36

23	Combined Plasmolysis-Autolysis Method	36
24	Effect of Commercial Enzymes on Yeast Lysis – Enzyme Concentration	37
25	Summary of the Results	38
26	Nutritional Analysis of Test Product	39
27	Typical nutritional Analysis of Market Product	40
28	Microbiological Quality of the Test Product	41

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MANUFACTURE OF EDIBLE YEAST EXTRACT FROM BREWERY WASTE YEAST

BY: UDAYA PADMAKUMARA

ABSTRACT

Yeast extract is a well known material in the food industry. It is an essential item in numerous supplements, food ingredients, food flavourings, pharmaceuticals & nutraceuticals, pet care products and microbiological media preparations.

Brewer's waste yeast is the main raw material in yeast extract preparations. Autolysis, enzymatic lysis, chemical and physical lysis are the widely used methods. However the exact processing conditions are kept secret by well known commercial producers.

Lion brewery generates approximately 720,000 liters (668,572 kg) of waste yeast slurry annually.

In the work presented here, an effort was made to develop a proteineous edible food of non animal origin by using brewery waste yeast through an economically feasible technology. Success will lead to the potential for a commercial product whilst eliminating an environmental hazard by disposal of yeast.

A number of lysis techniques and combinations of various lysis methods were tried out. Autolysis, combined plasmolysis-autolysis method, and enzymetic method were found to be the most effective methodologies for effective cell lysis. All these method delivered above 40 Microscopic Lysis Ratio. In combined plasmolysis-autolysis

method yeast was first treated with 3 % V/V alcohol and allowed to plasmolyse at room temperature for 24 h. Then sample was treated with 0.30 % salt concentration and heated to 45°C and kept for 48 h and then heated to 80°C for 30 min to remove alcohol residue. This method delivered 45 % MLR which was the highest yield obtained.

Purified product was analyzed for nutritional quality and found to be rich in protein, and Thiamin and microbiological results were satisfactory. Sensory evaluation revealed that there is a perceived significant difference in the test product over the similar product available in the market

CHAPTER 01

1.0 INTRODUCTION

1.1 Background

1.1.1 Manufacture Of Beer- The Brewing Process.

a. Brewing

At the brewery the malt is cleaned, weighed and crushed to produce "grist". The grist is mixed with hot water in a "mash tun" (tank) and allowed to stand at a temperature which lets the starch from the malt to be converted into fermentable sugars. The mash is then transferred to a "lauter tun" where the liquid is separated from the grain residue. This sweet liquid is called "wort", (pronounced "wert".)

The wort is transferred to another tank called the "kettle" where liquid sugars are added and the mixture is boiled. During boiling, the protein material in the wort joins together to form "trub". The trub is removed by transferring the wort to a whirlpool.

b. Fermentation

After the trub is removed, the wort is cooled, and then transferred to a fermenter - a large closed vessel. Yeast is then added which converts the sugars into alcohol and carbon dioxide gas. During fermentation the yeast cells multiply many times. The carbon dioxide gas which is released is collected for use later. Fermentation continues until only non-fermentable sugars remain, when the fermenter is chilled to four degrees centigrade to stop fermentation. Yeast settles to the bottom of the vessel and from here it is removed for re-use, or sold and used to produce food products such as Marmite & Vegemite.

c. Storage

Once the yeast is removed the beer is passed from fermentation to storage vessels. During transfer the beer is cooled to minus one degree centigrade. Hop extract, which gives beer its characteristic bitter flavour, is added at this stage, which permits greater flavour control and enables the brewer to maintain a better taste consistency. The beer stays in storage at this temperature, and any material which might impair the appearance, flavour and shelf-life of the beer settles out.

d. Filtration

Following a set time in storage, carbon dioxide gas collected during fermentation is added to give beer its characteristic head and sparkling taste. The beer is then passed through a filtration system to remove surplus yeast and protein.

e. Pasteurization.

This is a process of heating and rapid cooling which prolongs shelf-life and destroys any bacteria or other organisms in the beer. Canned and bottled beers are pasteurized in their containers, while draught beer is pasteurized by means of a special heat exchanger called a flash pasteurizer.

f. Packaging.

The filtered and sparkling beer is packaged into bottles, cans and stainless steel casks, or kegs, ready for distribution. .

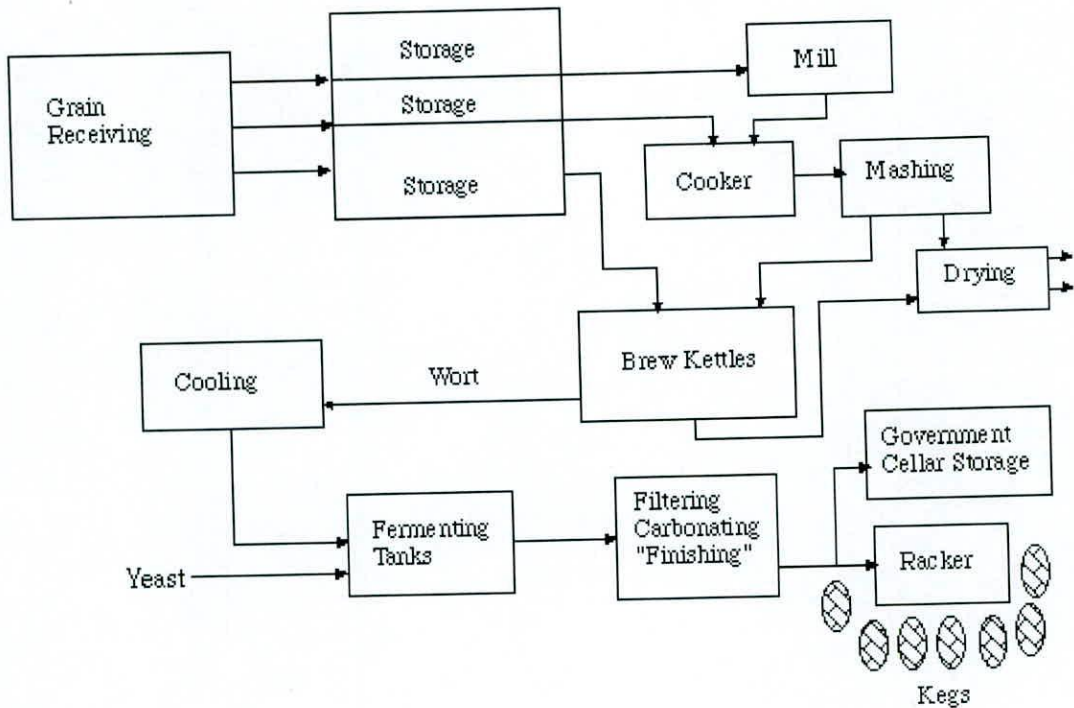


Figure 1.1 Brewing Process Flow Diagram

1.1.2 Yeast Use and Waste Yeast Generation in Breweries

During fermentation the yeast cells multiply many times and huge volumes of yeast cells are produced. At the end of the fermentation period, yeast settles to the bottom of the fermenting vessel and from here it is removed for re-use, or sold and used to produce food products such as Marmite & Vegemite.

1.1.3 Amount and composition of brewery waste Yeast

Waste yeast is produced at a uniform rate with a constant composition in the brewery, although several types of yeast are used in the brewery they differ only in terms of settlability, thickness (number of yeast cells per mm³) and flavour producing characteristics. However the chemical constituents of brewers yeast remain more or less the same for different yeast strains