

Locally Sourced Yeast from the Chicago Area

WARF: P150032US01

Inventors: Christopher Hittinger, Ryan Moriarty

The Wisconsin Alumni Research Foundation (WARF) is seeking commercial partners interested in developing wild strains of yeast that potentially could be used in craft fermentation.

Overview

Saccharomyces cerevisiae, Torulaspora delbrueckii and Hanseniaspora uvarum yeast strains have long been associated with industrial and natural fermentation processes, including beer and wine production. There is growing interest among brewers for 'locally sourced' ingredients, including yeast.

The Invention

UW-Madison researchers and others recently identified novel strains of *Saccharomyces cerevisiae*, *Torulaspora delbrueckii* and *Hanseniaspora uvarum*. The strains were isolated in the Chicago region from soil, bark and fruit samples submitted through the citizen science branch of the Wild YEAST Program. The multiple strains may be of interest to the craft brewing industry.

Applications

• Novel yeast strains for beer and wine fermentation

Key Benefits

- · Unknown flavor and aroma characteristics
- · Special significance to Chicago area brewers

Stage of Development

The strains were identified based on DNA barcode sequencing in August 2014.

Additional Information

For More Information About the Inventors

• Christopher Hittinger

Related Technologies

WARF reference number P140088US01 describes several new strains of lager yeast recently discovered in Wisconsin.

Tech Fields

<u>Animals, Agriculture & Food : Food ingredients & additives</u>

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