Engineered Yeast Strains Enabling Anaerobic Xylose Fermentation Decoupled From Microbial Growth

View U.S. Patent No. 11,326,174 in PDF format.

WARF: P170374US02

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The Invention

The present invention relates to materials and methods for the production of ethanol. More particularly, the present invention provides genetically modified strains of Saccharomyces cerevisiae exhibiting decreased level of BCY1 protein activity and capable of anaerobic fermentation of xylose into ethanol without the need for cell growth. Also provided are methods of using such genetically engineered yeast strains for improved anaerobic xylose fermentation in the yeast for industrial-scale production of various fuels, chemical feedstocks, and synthetic polymers.

Additional Information

For More Information About the Inventors

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Tech Fields

- Clean Technology : Biobased & renewable chemicals & fuels

For current licensing status, please contact Jennifer Gottwald at jennifer@warf.org or 608-960-9854