

WISCONSIN STRAINS OF SACCHAROMYCES EUBAYANUS WITH IMPROVED SUGAR CONSUMPTION AND DECREASED PHENOLIC OFF-FLAVOR PRODUCTION

WARF: P230299US01

Inventors: Christopher Hittinger, Johnathan Crandall, Andrew Sommer, Hayley Stoneman

The Invention

UW-Madison researchers have developed two related strains of S. eubayanus (yHJC187 and yHJC188) that possess the key desirable traits for lager beer fermentation: natural cold tolerance, an ability to consume the sugars present in brewer's wort, and reduced production of phenolic off-flavors.

Additional Information

For More Information About the Inventors

• Christopher Hittinger

Tech Fields

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

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