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Descrizione fisica	1 online resource (XIII, 423 p. 197 illus., 82 illus. in color.)
Collana	The Yeast Handbook, , 2626-885X
Disciplina	579
Soggetti	Microbiology Microbial genetics Microbial genomics Biodiversity Food—Biotechnology Eukaryotic Microbiology Microbial Genetics and Genomics Food Science
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	1. Introduction -- 2. History of brewing and distilling yeast -- 3. Taxonomy of brewing and distilling yeasts and methods of identification -- 4. Yeast culture collections, strain maintenance and propagation -- 5. The structure and function of the yeast cell wall, plasma membrane and periplasm -- 6. Energy metabolism by the yeast cell -- 7. Yeast nutrition -- 8. Yeast viability and vitality -- 9. Bioethanol -- 10. Killer (Zymocidal) yeasts -- 11. Stress effects on yeast during brewing and distilling fermentations – high gravity effects -- 12. Yeast management -- 13. Harvesting and cropping yeast – yeast flocculation and centrifugation -- 14. Yeast ethanol toxicity in distilling -- 15. Flavour production by yeast -- 16. Yeast genetic manipulation -- 17. Non-Saccharomyces (and bacteria) yeasts that produce ethanol Epilogue.
Sommario/riassunto	This book is an overview considering yeast and fermentation. The similarities and differences between yeasts employed in brewing and distilling are reviewed. The implications of the differences during the

production of beer and distilled products (potable and industrial) are discussed. This Handbook includes a review of relevant historical developments and achievements in this field, the basic yeast taxonomy and biology, as well as fundamental and practical aspects of yeast cropping (flocculation), handling, storage and propagation. Yeast stress, vitality and viability are also addressed together with flavor production, genetic manipulation, bioethanol formation and ethanol production by non-Saccharomyces yeasts and a Gram-negative bacterium. This information, and a detailed account of yeast research and its implications to both the brewing and distilling processes, is a useful resource to those engaged in fermentation, yeast and their many products and processes.