MARKETING INFORMATION *Applications in the FOOD sector*

Additives Department

BAKING YEAST

In plants for the production of baking yeast by fermentation of sugar molasses, the chemical-physical analyses carried out by automatic analyzers are aimed at automatic regulation of continuous processes.
We have installed various automatic analyzers that concern different points of production processes of this sector very similar to that of the sugar industry.
A plant for the production of baking yeast can be represented as shown in the figure below.

PROCESSES CONCERNED:

Blending

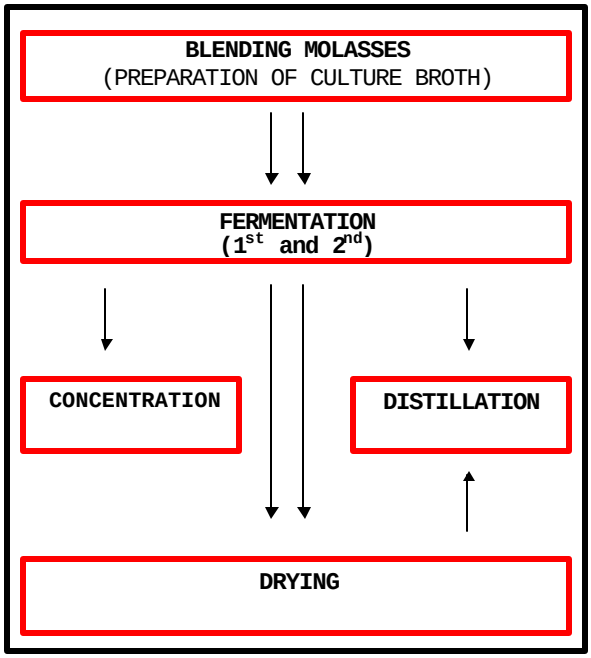
A sugar solution obtained by dilution of molasses is used for the preparation of the culture broth. The **UR20** refractometer, with scale in **BRIX** degrees, is used for this phase, which is referred to as blending.

Fermentation

The parameters that must be controlled for aerobic fermentation for the production of yeast are as follows: biomass growth, dosage of nitrogenous substances, alcohol level, pH check, sugar concentration. The **AT-02** multiparametric analyzer can be used to analyze and check dosage of nitrogenous substances, the pH, and the sugar concentration.

Concentration of slops

The **UR20** refractometer is used at the evaporator outlet for automatic regulation of the concentration phases of the slops.



Generally, as these are continuous processes in which the management of energy recovery and production yields are of fundamental importance for the budget, there are many “secondary” points in which the instruments for automatic measurement and control of concentrations and distillation find application.