STUDYING OF BREAD BAKERY YEAST

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Since time immemorial bread is basic food for man, which contains the row of useful and necessary for the vital functions of organism albumens, albuminous connections, high molecular fats, starch, and stuff. In addition, there is an enough body of vitamins of group B, cooperant the balanced functioning of the nervous system for man in the bread. The components of his preparation are a wheat and rye flour of different sorts, salt, water and yeasts.

The useful physiological properties of yeast have led to their use in the field of biotechnology. Fermentation of sugars by yeast is the oldest and largest application of this technology. Many types of yeasts are used for making many foods: baker's yeast in bread production; brewer's yeast in beer fermentation; yeast in wine fermentation and for xylitol production. While history of baking of bread is calculated a not alone millennium, concept "yeasts" appeared relatively recently, only near 150 years back. It happened since in 1854 Lewie Paster engaged in research of a spirit fermentation and opened, that microorganisms are need for this process which they lift a liquid "lift" a liquid are needed. Here for these isolated and constantly increased microorganisms and began to use a deep-rooted in baking of bread word "yeasts". Today bakery production as the most developed industry of food industry uses yeasts of new generation —thermophilic yeasts – Saccharomyces cerevisiae. They are biological debonders influencing substantially on the volume of the prepared product. Consequently, a leading role belongs to them in forming of quality of bread and bake goods. Distinguished yeasts are of up-river and basilar fermentation. There are a few separate races in each of these groups. Bakery yeasts are valued proliferous races, possessing a good carrying capacity and firmness at storage. A carrying capacity is determined both the features of races of yeasts and method of conduct of production. A reaction of environment where yeasts are in must be a little sour. An alkaline environment oppresses zymic cages. Knowledge of biochemical nature of thermophilic yeasts –Saccharomyces cerevisiae and application of their useful properties in a bakery production, in the end, allow deciding main tasks, standings before industry on the whole: decline of production inputs, improvement of quality and expansion of assortment in accordance with the requirements of consumer demand unit of bakery products. On chair of biotechnology pass various experiences and researches that help students with the doctrine.