

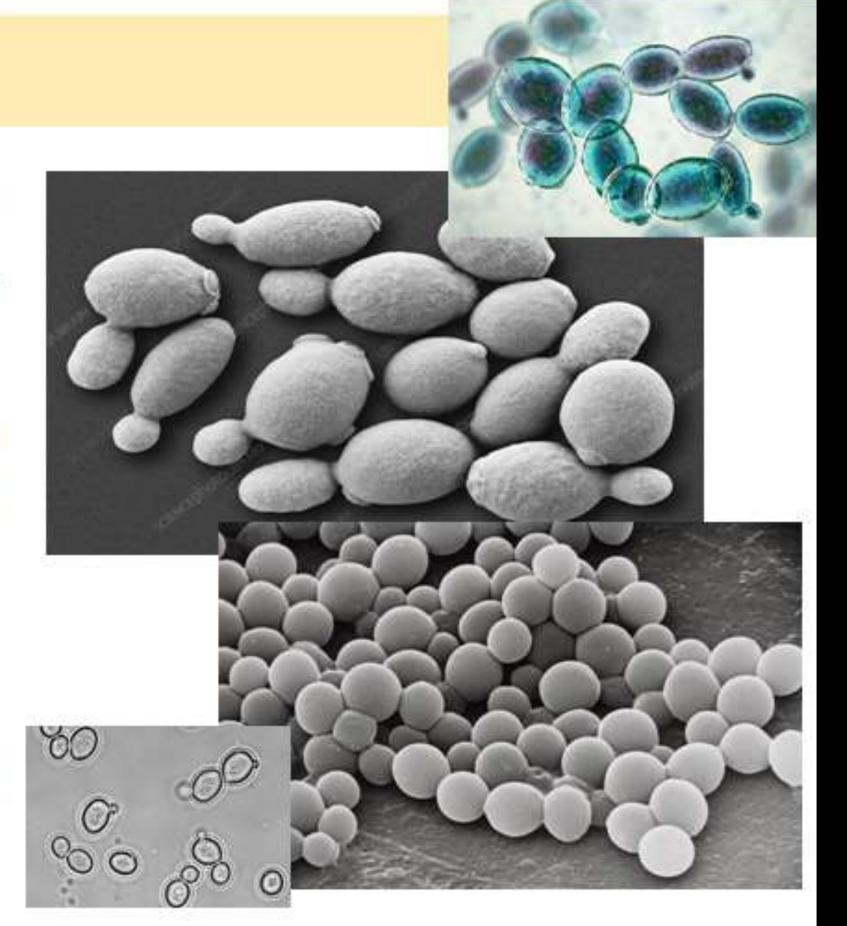
ISOLATION OF YEASTS

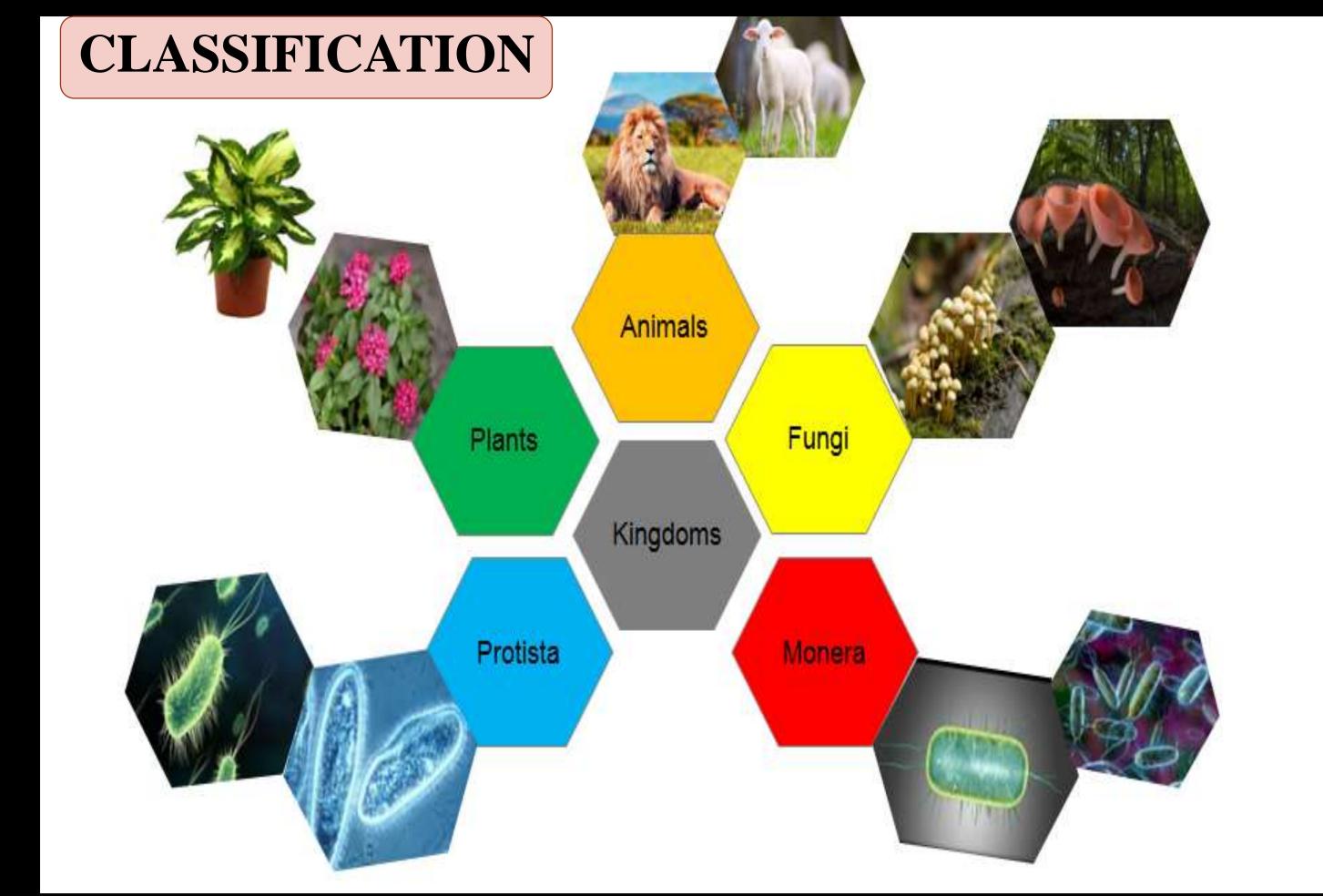
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INTRODUCTION

- Yeasts are eukaryotic, single-celled microorganisms classified as members of the fungus kingdom.
- The first yeast originated hundreds of millions of years ago, and at least 1,500 species are currently recognized.
- Yeast sizes vary greatly, depending on species and environment, typically measuring 3-4 μm in diameter, although some yeasts can grow to 40 μm in size
- One of the most well-known is ordinary brewer's yeast (Saccharomyces cerevisiae), also known as baker's yeast.
- Yeasts, such as Candida albicans (better known as candida) also are present in our bodies. Candida is not normally harmful, but can cause infections.





Difference between yeast and fungi

- Fungi and yeast are two closely-related organisms, which belong to the kingdom Fungi.
- The main difference between yeast and fungi is that yeast is a unicellular, rounded-shape organism whereas fungi is a multicellular organism with filamentous hyphae.

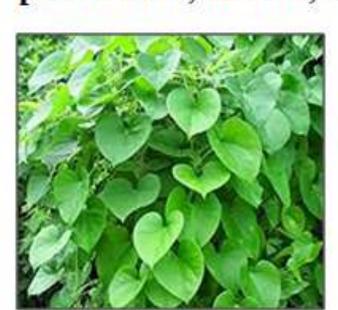




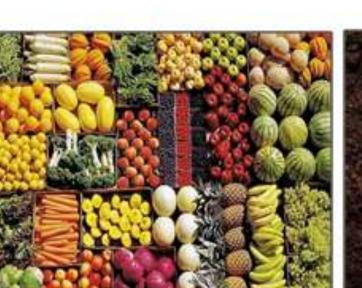


Habitats of yeast

 Yeast are widely dispersed in nature with a wide variety of habitats. They are commonly found on plant leaves, flowers, fruits as well as in soil.









• Yeast are also found on the surface of the skin and in the intestinal tracts of warm-blooded animals, where they may live symbiotically or as parasites .The growth of yeast is affected by pH, temperature, and nutrient level.

Uses of Yeast (Good-industrial and Bad-pathogenic)

Bread, Alcoholic Beverages, Food















Isolation of yeast

- Sources: yeasts are very common in the environment, and are often isolated from sugar-rich
 materials. Examples include naturally occurring yeasts on the skins of fruits and berries (such as
 grapes, apples, or peaches) and exudates from plants (such as plant saps or cacti).
- Media used: Reagent Quantity (1 lit of distilled water)

Yeast extract 10 g

Peptone 20 g

Dextrose 20 g

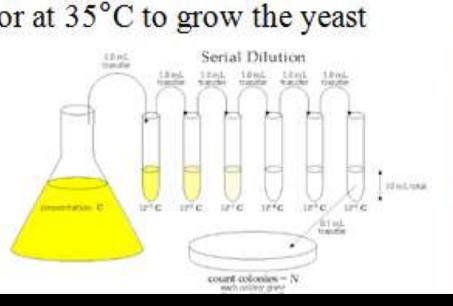
Agar (for plates) 20 g

Autoclave the media for 40 to 45min at 121°C.

Plate the media and incubate it for 24 hrs in incubator at 35°C to grow the yeast









Examples of Fermentation

- Fermentation refers to the metabolic process by which organic molecules (normally glucose) are converted into acids, gases, or alcohol in the absence of oxygen.
- There are a number of products from fermentation, the most common are ethanol, lactic acid, carbon dioxide, and hydrogen gas (H₂).
- These products are used commercially in foods, vitamins, pharmaceuticals, or as industrial chemicals.









Cell cycle of Yeast

- Once yeast cells commits to cell division, they
 initiate budding (the processes by which a tiny
 daughter cell starts appearing and growing on the
 top of a mother cell, hence the name "budding
 yeast").
- The daughter cell (bud) stays connected with the mother cell till the end of cell cycle.
- Yeast cells duplicate their microtubule, organizing center named 'spindle pole body' (SPB) and replicate their chromosomes.
- Duplicated chromosomes get attached to the microtubules at their kinetochores in a bipolar manner (metaphase) and are pulled apart towards the mother and the daughter compartments so that each cell gets one copy of each chromosome (anaphase).
- At the end of mitosis, the two cells get physically separated (cytokinesis) by contraction of the actomyosin ring at the bud neck.

