Non-conventional yeasts in bakery

*Saccharomyces cerevisiae* is the most common species used in bakery due to its rapid sugar consumption and CO2 production, the most important attributes required to leaven the dough. These attributes have been shown not to be unique to *Saccharomyces cerevisiae*, but also found in several non-conventional yeast species. Only a reduced number of these non-conventional yeast species presenting potential to be used in bakery have been described. The rest of them remain poorly studied, being a vast untapped potential for the use as leavening agents and flavor producers. In this research work, the potential of several non-conventional yeasts to be used in bakery was assessed employing dough-like conditions in the microbread platform. This platform allows fast screenings of different recipes. In this case, the capabilities of bread leavening and aroma formation of different non-conventional yeast species were tested. The results showed that bread leavened with the non-conventional yeasts *Kazachstania gamospora* and *Wickerhamomyces subpelliculosus* had better overall results compared to control baker's yeast, especially regarding aroma profiles. In this way, this study points out *Kazachstania gamospora* and *Wickerhamomyces subpelliculosus* as interesting alternative baker's yeasts.

Recent Publications


Biography

Amparo Gamero holds a PhD in Food Science and Technology. She works at the Institute of Food Science and Technology of the Spanish Research Council. Her research topic deals with the study of the role of Saccharomyces and non-conventional yeasts in aroma production during food fermentations. She has several SCI publications and has active participation in international conferences.

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