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(54) Title: PROCESS FOR SAPONIN ENHANCED AUTOLOYSIS OF YEAST

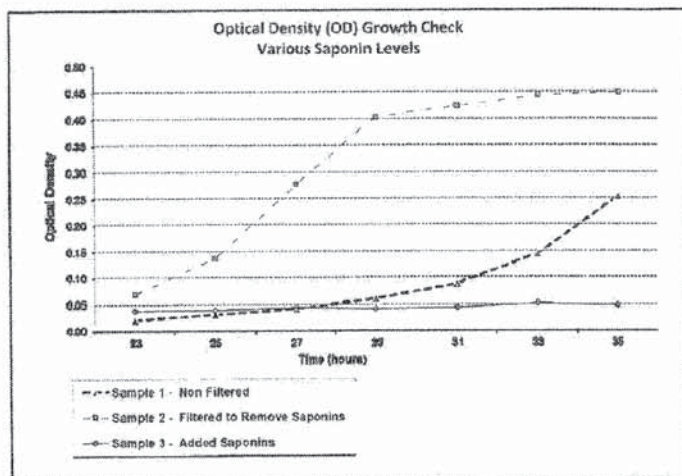


Fig. 1

(57) Abstract: Process for enhancing production rates/production of yeast cell wall products and yeast extracts by adding saponin or a saponin containing ingredient to yeast cultures during fermentation or to yeast cream prior to autolysis. In the context of a sugar beet processing facility, saponin, which is contained within the sugar refining process streams during sucrose production, is readily available and can be introduced to the yeast cultures or yeast cream as either a saponin extract or as dried and shredded sugar beet leaves, without requiring any additional sourcing or acquisition costs. Activity between the saponin and yeast/yeast cream results in the formation of saponin fermentation products.