Choose a sure thing

Industrial-scale yeast and yeast extract production requires a number of critical choices. The equipment selected and the way each system is designed can have a significant impact on the quality of the end product.

That’s why it’s critical to engage a supplier who deeply understands the nuances of each process and the core technologies required to achieve the process excellence you want. With many years experience in the production process and a wide range of support services, Alfa Laval is such a supplier.

Expand your business

Process solutions for bakers’ yeast, yeast extract and molasses pre-treatment
**Yeast production process**

**Yeast extract process**

In the pretreatment phase, it is vital that molasses pre-treatment and fermentation step in the production process, from process into a sure thing.

Get it right from the start.

Yeast extract concentrates

Yeast extracts are manufactured from baker's yeast from hydrous brewer's yeast is also possible. Through controlled actions, the yeasts and products of the yeast cells are stabilized. Cell walls are separated and washed in centrifugal separator to secure maximum product recovery. Membrane filtration may be used for polishing and pre-concentration before combination by evaporation. Finally, yeast extract concentrate is generally dried and sold as a powder.

Paving the way

Since its earliest days Alfa Laval has pursued developments in separation technology for the yeast industries. Today, both baker's yeast and yeast extract processes are dominated by Alfa Laval equipment. Proprietary features like our Vortex nozzles, pneumatic actuated discharge and full CIP capability are industry standards.

The unique designs of AlfaLav and AlfaCon provide substantially higher thermal efficiency than conventional shell and tube units, which means much lower heat transfer area is needed. This makes AlfaLav and AlfaCon extremely economical. The compact design saves you space and makes ejection and installation cheaper. The flexible design makes it easy to adapt to changing needs, simply by adding or removing plates.

The more than 1,500 AlfaLav and/or AlfaCond installations in different applications worldwide testify to the success of these products.

In addition to those generated by the AlfaLav, you can achieve further cost savings through equipment efficiency and efficient treatment processes. We offer a wide range of membrane solutions in membrane technology. Specifically, the technology can be placed as a pre-concentration step to the evaporation stage. In this way, apart from offering savings in costs for new lines, the membrane applications can also be used to shorten existing process lines.

Service when it fits

The service requirements for Alfa Laval yeast processing equipment are minimal, and planned preventive maintenance is the key to making sure the always remain the case. Alfa Laval worldwide service capabilities and vast experience with the contract maintenance and service of our equipment ensures that any service work required involves the absolute minimum of interruptions.

And when your business is running 24 hours a day, seven days a week, you need experienced, technical and after-sales support. With 70 service centers worldwide and a presence in some 150 countries, we are uniquely qualified to ensure you produce the quality and quantity of yeast you want, at a price and on time that will help expand your business.

We can help turn a sensitive process into a sure thing.

Our feeding control technologies in the area of separation, solids handling and heat transfer meet the most demanding requirements. Equipment form all of Alfa Laval's technologies is used in each step in the production process, from molasses pre-treatment and fermentation to drying and waste disposal.

In the pretreatment phase, it is vital that the suspended solids – sand, mud and clay – are efficiently separated. The finest size sand, along with the suspended solids, must be removed from the molasses. This prevents clogging in the evaporation process and minimizes the risk of fouling in the rest of the process. This is done by a series of thickeners, sedimentation basins, filters or centrifuges. These units are part of a series of steps, each designed to perform the specific task.

Yeast extract production processes

- pre-treatment
- fermentation & heating
- pH control
- evaporation & concentrate cooling
- solids separation
- preconcentration
- diafiltration
- concentration
- forced cooling
- drying
- polishing
- packaging