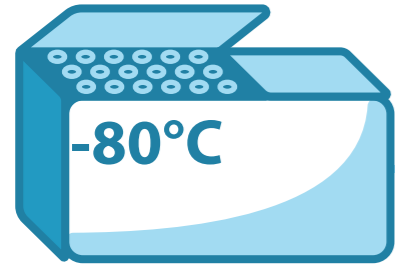


DIAGRAM OF YEAST PRODUCTION

LABORATORY

CONSERVATION



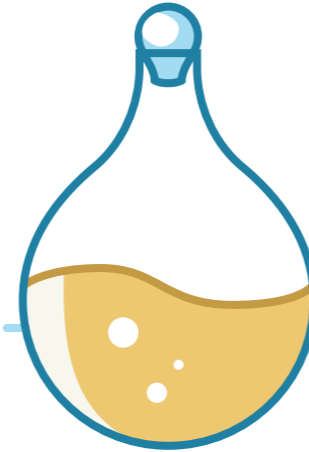
Pure culture in tubes



MULTIPLICATION



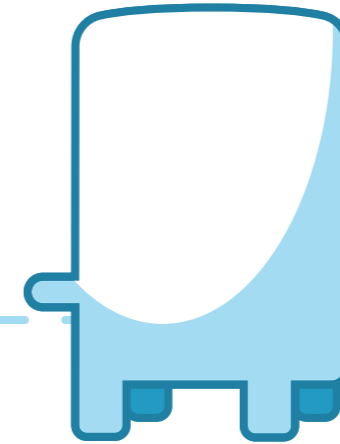
Vanlaere flask



Carlsberg

Yield: a few hundred grams

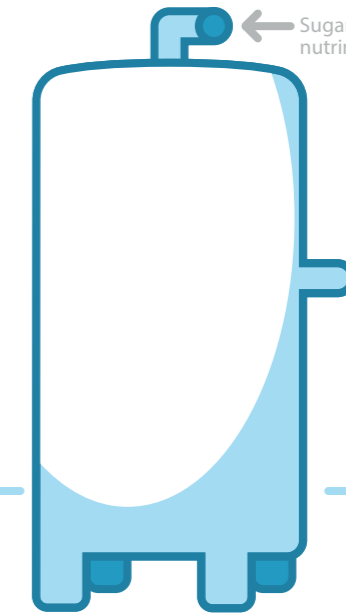
PRE FERMENTATION



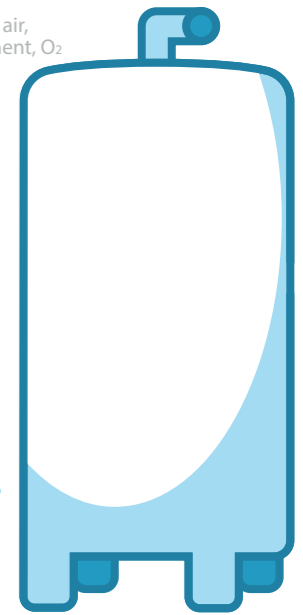
Yield: a few hundred kilos

1st generation

Commercial generation



Yield: a few tons



Yield: a few tens of tons

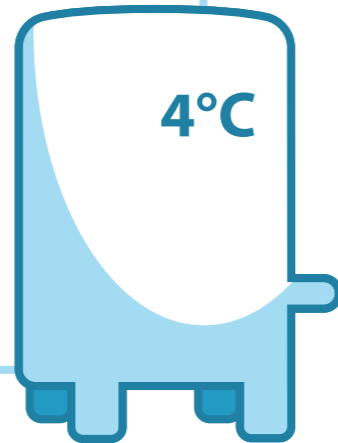
CENTRIFUGAL SEPARATOR

Water



Cream storage

4°C

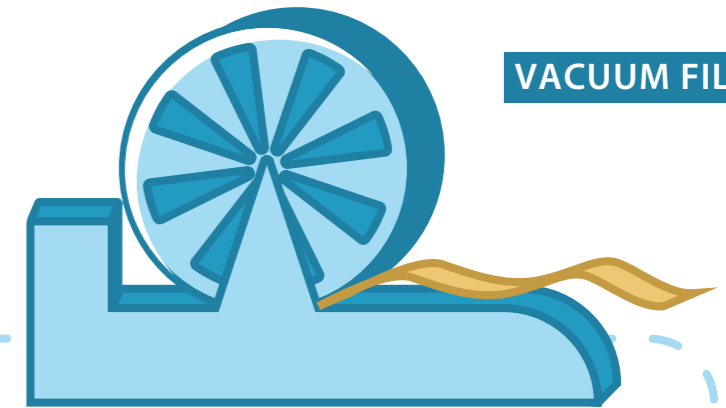


Yeast cream preparation

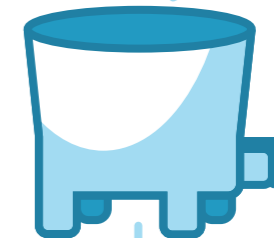


Liquid yeast

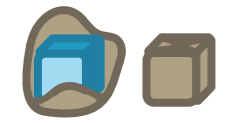
VACUUM FILTER



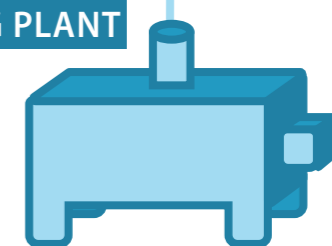
EXTRUDER



Fresh yeast



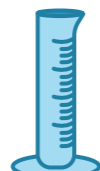
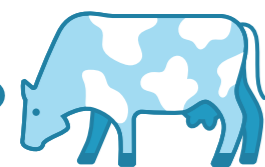
DRYING PLANT



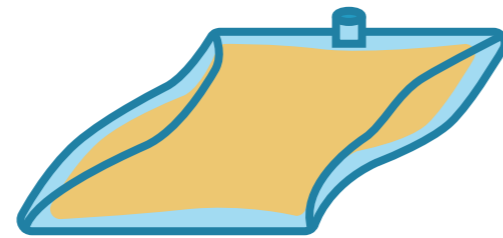
Dry yeast



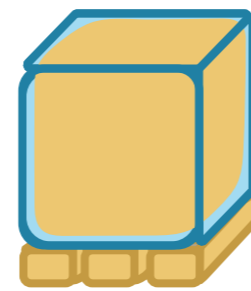
Sewage



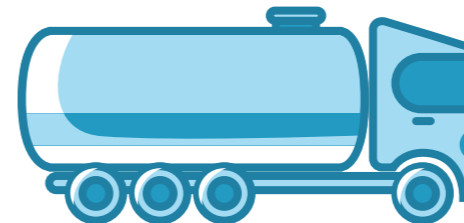
RECYCLING AND VALORIZING DERIVED PRODUCTS



Bag-in-box



0.1 to 1m³ Container



Truck