

BIOTECHNOLOGY

Inspired by the high productivity of *S. fragilis* our skills were applied to *S. cerevisiae* - ordinary baker's yeast - and add functionality to the yeast.

Saccharomyces cerevisiae

It has not been possible to demonstrate dietary benefits of EDTA-chelated minerals in ruminants - an obstacle to authority approval. Bakery yeast loaded with same minerals may not need any approval at all and would have wider applications - even for human uses.

1983/1984. One by one traditional mineral dietary supplements were added in excess to yeast substrate until the concentration hampered growth of the yeast. The mineral uptake in the yeast was astonishing high. The yeast allowed uniform distribution in fodder of small doses. The minerals were supposed to build amino acid complexes with high utilization in the digestive tract.



The fermentation process was monitored and controlled by a Swedish computer - Luxor ABC-80. It was Z-80 powered. Memory was 8k bytes and it had a large extension box for analog/digital cards interfacing with peripheral units like pump relays, pH- and temperature transmitters etc.

Saccharomyces cerevisiae in Soya refining

Soybeans contain oligosaccharides known to cause flatulence in man and animal. This was one of the limitations found when I years earlier tried soya as basis for artificial milk at FDB. There was a chance that baker's yeast could use these oligosaccharides as their carbohydrate source and thereby remove the flatulent constituents. It worked.

Winding up the Biotech Department without perspective for this invention, I accepted that a colleague Ole Kaae made a living on the idea, when he left our company. He did.