

**PROSPECTS FOR USE IN COOKING AND BREAD YEAST
MUSHROOMS WITH MODERN TECHNOLOGY**

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ABSTRACT

The article analyzes the research work carried out on the cultivation of Sacchar omyces cerevisiae - a yeast fungus (yeast). According to the results obtained, when cultivating yeast fungi, it is possible to use nutrient media prepared from the juices of various cereals and root crops containing starch. The economic efficiency of the modern method of cultivating baker's yeast on a nutrient medium prepared from the extract (juice) of Jerusalem artichoke (Helianthus tuberosus) has been established.

KEYWORDS: Yeast, Saccharomyces Cerevisiae, Beer, Baking, Winemaking, Yeast, Artichokes.

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