**Autolysed Yeast**

**Definition of Autolyzed Yeast**
Like Yeast Extract, Autolysed Yeast - which is sometimes called Yeast Autolysate - results from the self-digestion of the proteins and other constituents of the yeast by the enzymes contained in the yeast cells. However, there are two main differences between Yeast Extract and Autolysed Yeast:
- The autolysis stage of the production process is shorter for Autolysed Yeast compared to Yeast Extract, resulting in a partial hydrolysis of the yeast constituents.
- Cell Walls are not removed from Autolysed Yeast, resulting in a product which is only partially soluble in water.

The Food Chemical Codex defines Autolysed Yeast as follows: "Autolysed Yeast is the concentrated, not extracted, partially soluble digest obtained from food-grade yeasts. Solubilisation is accomplished by enzyme hydrolysis or autolysis of yeast cells. Autolysed Yeast contains both soluble and insoluble components derived from the whole yeast cell".

**Applications of Autolysed Yeast**
Thanks to its specific notes: roasted, toasted, cereals, and its taste enhancing power, Autolysed Yeast is used for the flavouring of snacks, cocktail biscuits, savoury mixes, etc. It is also used as an ingredient for pet-food and as a nutrient for micro-organisms in some fermentation processes.

**Production process of Autolysed Yeast**
The process is the same as for Yeast Extract except for the duration of autolysis and the non-removal of yeast cell walls, as explained above. Autolysed Yeast is usually available as roller-dried or spray-dried powder.

**Main components of Autolysed Yeast**
The main analytical characteristics of Autolysed Yeast are the following (expressed on dry matters basis):
- total carbohydrate content: 15 to 25 %
- total nitrogen content: 8 to 11 %, corresponding to a protein content of 50 to 69 %
- lipid content: 3 to 10 %

Autolysed Yeast is available either salted or unsalted.