

Angel Yeast expands into probiotics R&D and production

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Angel Yeast, a global leader in yeast manufacturing, has officially put its plateau probiotics project into production in Xizang, China, a milestone of the company's biotech transformation strategy and a key step to achieving local, industrialised production of probiotics.

The probiotics product can be applied in the food, healthcare, agriculture industries and more, boasting huge economic value and market potential. Angel Yeast's probiotics production now focuses on three main industrialised strains – the *Lactobacillus plantarum* S2 has a strong acid-producing capacity and excellent fermentation results, which can be utilised in food and agriculture productions; the DB-8 that is mainly applied in dairy products and can make the yoghurt to have a natural tomato flavour without additives, which is of high commercial value; and *Streptococcus thermophilus*, which can prevent the yoghurt from further acidification over time to maintain the good taste.

He Xinzhang, general manager of Angel Yeast's subsidiary in Xizang, noted that for three years, the R&D team overcame altitude sickness and visited the herdsmen's families, collected dairy products, and travelled to the high-altitude areas to chase yaks and pick up cow dung, completing a series of microbial resources census collection and evaluation works with fruitful results.