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# Angel Yeast ramps up speciality yeast output

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Angel Yeast, a global leader in yeast and fermentation solutions, has begun trial production at its new speciality yeast project in the Baiyang Biotechnology Park, Yichang Highâ??Tech Zone. The facility commenced material feeding on August 31 and, once fully ramped, will reach an annual capacity of 8,500 tons. This launch completes Angel Yeast's full-chain layout in speciality yeastâ??from R&D and pilotâ??scale production to scaled manufacturingâ??enhancing the supply of high-value yeast-derived ingredients for craft brewing, wine, and bioenergy, and strengthening the biomanufacturing value chain.

"The microbiological standard for speciality yeast is at the ten-thousand level, meaning significantly fewer contaminants. Filtered air enters pressurised feeding tanks to maintain positive pressure, ensuring nitrogen, phosphorus, potassium, and other nutrients remain in a highly sterile storage environment," said Qin Benguo, Assistant Director of Speciality Yeast Production at Angel Yeast's Yichang Highâ??tech subsidiary.

Core lines feature full-process automation from feeding and fermentation to packaging and storage, supporting stable, reproducible quality at scale.

With a broader application scope than conventional baker's yeast, Angel's speciality yeast targets high-value segments: craft beer, wine and other alcoholic beverages, fuel ethanol, and biomass energy. By delivering stable, premium raw materials at scale, the new capacity will help brewers and bioenergy producers improve yields, enhance process stability, and advance flavour and performance consistencyâ??key for accelerating product innovation and market expansion.

Complementing the new production line, Angel Yeast has also commissioned its Brewing Functional Microorganism Pilot Test Platform, designed to bridge lab discoveries and industrialâ??scale validation. The platform simulates real-world brewery environments, addressing the limitations of online trialsâ??such as inconsistent operator practices and imprecise timingâ??by delivering reproducible, data-driven results under factory-like conditions. Equipped with real-time monitoring, it tracks

microbial dynamics and flavour compound evolution, enabling precise quality assessment, faster R&D iteration, and optimised technical schemes for partners.