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(54) Title (EN): METHOD FOR PRODUCING YEAST CONTAINING RICH-TASTE-IMPARTING SUBSTANCE AND METHOD FOR PRODUCING YEAST EXTRACT CONTAINING RICH-TASTE-IMPARTING SUBSTANCE

(54) Title (FR): PROCÉDÉ DE PRODUCTION DE LEVURE CONTENANT UNE SUBSTANCE CONFÉRANT UN GOÛT RICHE ET PROCÉDÉ DE PRODUCTION D'EXTRAIT DE LEVURE CONTENANT UNE SUBSTANCE CONFÉRANT UN GOÛT RICHE

(54) Title (JA): コク味付与物質含有酵母の製造方法及びコク味付与物質含有酵母エキス製造方法

(57) Abstract:

(EN): This method for producing yeast containing a rich-taste-impacting substance includes: a step for yeast proliferation, in which yeast is modified such that intracellular acetolactic acid synthase activity is reduced, and isoleucine- and valine-requiring yeast is cultured and proliferated on a medium containing isoleucine and valine; and a step for generating a rich-taste-impacting substance, in which when the isoleucine content in the medium is less than 0.2 mass%, valine is added to the medium to culture the yeast and to generate a rich-taste-impacting substance, wherein the rich-taste-impacting substance is #-Glu-Abu and/or #-Glu-Abu-Gly.

(FR): Procédé de production de levure contenant une substance conférant un goût riche comprenant les étapes suivantes: prolifération de levure, dans laquelle la levure est modifiée de telle sorte que l'activité de synthase d'acide acétolactique intracellulaire est réduite, et de la levure nécessitant de l'isoleucine et de la valine est cultivée et proliférée sur un milieu contenant de l'isoleucine et de la valine; et production d'une substance conférant un goût riche, où lorsque la teneur en isoleucine dans le milieu est inférieure à 0,2 % en masse, de la valine est ajoutée au milieu pour cultiver la levure et pour produire une substance conférant un goût riche, la substance conférant un goût riche étant gamma-Glu-Abu et/ou gamma-Glu-Abu-Gly.

(JA): 細胞内のアセト乳酸シンターゼ活性が低下するように改変され、イソロイシン及びバリン要求性の酵母を、イソロイシン及びバリンを含有する培地で培養し、増殖させる酵母増殖工程と、前記培地中のイソロイシンの含有量が0.2質量%未満のときに、バリンを前記培地に加えて前記酵母を培養し、コク味付与物質を生成させるコク味付与物質生成工程とを含み、前記コク味付与物質が、 γ -Glu-Abu及び γ -Glu-Abu-Glyの少なくともいずれかであるコク味付与物質含有酵母の製造方法である。

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