

ABSTRACT**YEAST PROTEINS**

- 5 The present invention relates to a method for obtaining yeast proteins comprising the following steps: a) providing a yeast cream; b) exposing this yeast cream to a thermal plasmolysis at a temperature between 70 and 95°C for a period between 30 seconds and 4 hours, preferably between 1 minute and 3 hours, more preferably between 40 minutes and 2 hours; b') separating the insoluble fraction and the soluble fraction; c)
- 10 subjecting the insoluble fraction to the activity of at least one ribonuclease and a glucanase, sequentially or simultaneously, at a temperature between 40 and 65°C, preferably 60°C, for a period between 8 and 24 hours, preferably 18 hours; d) separating the insoluble fraction from the soluble fraction; wherein the insoluble fraction collected in step d) has no taste, having a nucleotide content less than 3% and
- 15 a true protein content of at least 72%. Step b') is optional. In this case, the entirety of the composition obtained after thermal plasmolysis of the yeast cream is subjected to enzymatic activity.

[No suitable figure]