CLAIMS

1. A *Saccharomyces cerevisiae* strain obtained by means of a hybridization process or of a random mutation process of the industrial strain of *Saccharomyces cerevisiae* deposited on July 8, 2010 with the CNCM under No. I-4341, or from an industrial strain related thereto via its Ty profile and/or via quantitative trait locus mapping (QTL mapping), wherein said *Saccharomyces cerevisiae* strain is capable of producing, by multiplication in the absence of adaptation to the presence of weak acid(s), a baker's yeast which exhibits osmotolerance and an intrinsic resistance to weak organic acids.

2. The *Saccharomyces cerevisiae* strain according to claim 1, wherein the hybridization process comprises a step of hybridization of the industrial strain with the strain deposited on February 9, 2011 with the CNCM under No. I-4448 and at least one step of selection of the hybrid obtained, wherein the step of selection is selected selected from the group consisting of:

   i. measuring a fermentative activity using a Burrows and Harrison fermentometer in at least one of tests A5' and A6', wherein the hybrid selected is such that its gas release is at least 10% greater than that of a control strain consisting of the *Saccharomyces cerevisiae* strain deposited on July 8, 2010 with the CNCM under No. I-4341,

   ii. measuring a proof time in a No-Time Dough scheme on dough containing, in baker's percentages, 15%, 18%, 23% or 25% of sugar in the presence of 0.4% of calcium propionate, wherein the hybrids selected produce baker's yeasts by multiplication in the absence of adaptation to calcium propionate, which give a proof time of between 85% and 105% of the proof time given by a control baker's yeast produced from the industrial strain of *Saccharomyces cerevisiae*

deposited on July 8, 2010 with the CNCM under No. I-4341 by multiplication with adaptation to the presence of calcium propionate of said strain.

3. The *Saccharomyces cerevisiae* strain according to claim 2, wherein said strain was deposited on May 11, 2010 with the CNCM under No. I-4312.

4. The *Saccharomyces cerevisiae* strain according to claim 2, wherein said strain was deposited on May 11, 2010 with the CNCM under No. I-4313.

5. The *Saccharomyces cerevisiae* strain according to claim 1, wherein the random mutation process comprises a step of mutagenesis of the industrial strain and at least one step of selection of the mutant obtained, wherein the step of selection is selected from the group consisting of:

i. measuring a fermentative activity using a Burrows and Harrison fermentometer in test A5'', wherein the mutant selected is such that its gas release is from 5% to 20% greater than that of a control strain consisting of the *Saccharomyces cerevisiae* strain deposited on July 8, 2010 with the CNCM under No. I-4341;

ii. measuring a proof time in a No-Time Dough scheme on dough containing, in baker's percentages, 15%, 18% or 23% of sugar in the presence of 0.4% of calcium propionate, wherein the mutant selected produces baker's yeasts by multiplication in the absence of adaptation to calcium propionate which give a proof time of between 90% and 105% of the proof time given by a control baker's yeast produced from the *Saccharomyces cerevisiae* strain deposited on July 8, 2010 with the CNCM under No. I-4341 by multiplication with adaptation to the presence of calcium propionate of said strain.

6. The *Saccharomyces cerevisiae* strain according to claim 5, wherein said strain was deposited with the CNCM under No. I-4409.

7. The *Saccharomyces cerevisiae* strain according to claim 5, wherein said strain was deposited with the CNCM under No I-4410.

8. A baker's yeast obtained by multiplication, without adaptation to the presence of weak acid(s), of a strain according to any one of claims 3, 4, 6 or 7 or obtained by means of the process defined in any one of claims 1, 2 and 5.

9. A baker's dough comprising a baker's yeast according to claim 8.

10. The baker's dough according to claim 9, wherein said dough is selected from doughs in which the fermentation is carried out both in the presence of an osmotic pressure due to the presence of at least 15% of sugarand in the presence of a mold inhibitor of weak organic acid type, preferably in the form of calcium propionate, wherein the percentages are baker's percentages.

11. A process for preparing a baked bread product by using a baker's dough according to claim 10.

12. A bread product obtained by means of the process according to claim 11.

13. A method for obtaining a *Saccharomyces cerevisiae* strain which is capable of producing, by multiplication in the absence of adaptation to the presence of weak acid(s), a baker's yeast which exhibits osmotolerance and an intrinsic resistance to weak organic acids, said method comprising a hybridization process or a random mutation process of the industrial strain of *Saccharomyces cerevisiae* deposited on July 8, 2010 with the CNCM under No. I-4341, or from an industrial strain related thereto via its Ty profile and/or via quantitative trait locus mapping (GTL mapping).

14. The method according to claim 13, wherein the hybridization process comprises a step of hybridization of the industrial strain with the strain deposited on February 9, 2011 with the CNCM under No. I-4448 and at least one step of selection of the hybrid obtained, wherein the step of selection is selected from the group consisting of:

i. measuring a fermentative activity using a Burrows and Harrison fermentometer in at least one of tests A5' and A6', wherein the hybrid selected is such that its gas release is at least 10% greater than that of a

control strain consisting of the *Saccharomyces cerevisiae* strain deposited on July 8, 2010 with the CNCM under No. I-4341,

ii. measuring a proof time in a No-Time Dough scheme on dough containing, in baker's percentages, 15%, 18%, 23% or 25% of sugar in the presence of 0.4% of calcium propionate, wherein the hybrids selected produce baker's yeasts by multiplication, in the absence of adaptation to calcium propionate, which give a proof time of between 85% and 105% of the proof time given by a control baker's yeast produced from the industrial strain of *Saccharomyces cerevisiae* deposited on July 8, 2010 with the CNCM under I-4341 by multiplication with adaptation to the presence of calcium propionate of said strain.

15. The method according to claim 13, wherein the random mutation process comprises a step of mutagenesis of the industrial strain and at least one step of selection of the mutant obtained, wherein the step of selection is selected from the group consisting of:

i. measuring a fermentative activity using a Burrows and Harrison fermentometer in test A5", wherein the mutant selected is such that its gas release is from 5% to 20% greater than that of a control strain consisting of the *Saccharomyces cerevisiae* strain deposited on July 8, 2010 with the CNCM under No. I-4341,

ii. measuring a proof time in a No-Time Dough scheme on dough containing, in baker's percentages, 15%, 18% or 23% of sugar in the presence of 0.4% of calcium propionate, wherein the mutant selected produces baker's yeasts by multiplication, in the absence of adaptation to calcium propionate, which give a proof time of between 90% and 105% of the proof time given by a control baker's yeast produced from the *Saccharomyces cerevisiae* strain deposited on July 8, 2010 with the CNCM under I-4341 by multiplication with adaptation to the presence of calcium propionate of said strain.

CLAIMS

1. A *Saccharomyces cerevisiae* strain selected in the group consisting of the *Saccharomyces cerevisiae* strain deposited on May 11, 2010 with the CNCM under No. I-4312, the *Saccharomyces cerevisiae* strain deposited on May 11, 2010 with the CNCM under No. I-4313, the *Saccharomyces cerevisiae* strain deposited on December 8, 2010 with the CNCM under No. I-4409, and the *Saccharomyces cerevisiae* strain deposited on May 11, 2010 with the CNCM under No. I-4313, the *Saccharomyces cerevisiae* strain deposited on December 8, 2010 with the CNCM under No. I-4410.

2. A baker's yeast obtained by multiplication, without adaptation to the presence of weak acid(s), of a strain according to claim 1.

3. A baker's dough comprising a baker's yeast according to claim 2.

4. The baker's dough according to claim 3, wherein said dough is selected from doughs in which the fermentation is carried out both in the presence of an osmotic pressure due to the presence of at least 15% of sugar and in the presence of a mold inhibitor of weak organic acid type, preferably in the form of calcium propionate, wherein the percentages are baker's percentages.

5. A process for preparing a baked bread product by using a baker's dough according to claim 4.

6. A bread product obtained by means of the process according to claim 5.