

ABSTRACT

The invention provides a process for the
5 production of yeast extracts which exhibit novel and
interesting flavours. The process comprises the
enzymatic hydrolysis of a mixture of yeast protein and
non-yeast protein. Suitable non-yeast protein sources
include soya bean meal and whey solids. The
10 hydrolysis may be effected by the enzymes responsible
for the autolysis of yeast or additional enzymes may
be added to the mixture. The water-soluble fraction
from the hydrolysed mixture is concentrated to form
pastes for use in foodstuffs.

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