

YEAST AUTOLYSATES

Abstract

The present invention relates to a yeast autolysate with taste enhancing properties which is high in solubilised solids and which comprises a dry solids ratio of at least 50%. The present invention also relates to a process for preparing the autolysates of the invention. The process comprises subjecting a yeast or yeast fraction to autolysis or hydrolysis, immediately followed by concentration of the total reaction mixture, to form a yeast autolysate. Yeast autolysates according to the invention may advantageously be used in a flavour provider, in a flavour enhancer, in meat applications, in a flavour improver or in a top note carrier. The autolysate of the present invention is particularly useful in feed or food applications which do not permit the use of yeast autolysates with high solid contents, such as in meat injectors.