

**Biotech Consortium India Limited** 

A robust stress tolerant *Saccharomyces cerevisiae* strain with increased efficiency of ethanol production

### **UNMET NEED AND OPPORTUNITY**

Commercial yeast strains face several challenges during ethanol production from molasses including osmotic stress from high sugar concentrations, inhibition from toxic compounds, ethanol toxicity, among others. Additionally, in India's tropical climate, temperatures reach 40-45°C during summers. The heat generated during fermentation further contributes to keeping the fermenter's temperature high. Addressing these challenges is crucial for optimal growth of yeast and subsequent ethanol production.

# **ABOUT THE NOVEL STRAIN**

A *Saccharomyces cerevisiae* strain NGY10 having ~90% efficiency of ethanol production from molasses.

- NGY10 is **thermotolerant** compared to the conventional commercial strains.
- NGY10 shows >15% improved growth and ethanol production in presence of fermentation inhibitors and high concentration of ethanol compared to the commercial strains.

Comparison of NGY10 with commercial strains, **Angel yeast** and *S. cerevisiae* **CEN-PK-122** are as follows -

			NGY10	Yeast CEN- PK- 122	Angel Yeast
% increase in doubling time (T <sub>d</sub> ) at 40°C versus at 30°C			3.84	9.72	8.53
% Growth in presence of inhibitors	1g/l furfu	ral	91.08	82.58	89.63
	3g/I HMF		98.44	74.90	92.07
	0.3% v/v a acid	acetic	81.21	69.01	72.32
	10% v/v e	thanol	99.50	92.57	99.34
Ethanol Production efficiency (%)	30°	°C	97.37	95.5	95.69
	40°C		93.54	84.14	92.17
	42°C		79.40	72.49	-
	High sugar	30°C	86.3	81.24	83.6
	concen- tration	40°C	81.49	71.52	74.38

- NGY10 has an efficiency of ~91% at 30°C with a small reduction by 3.8% at 40°C. It fares better than the commercial strains at 40°C.
- At high sugar concentrations, NGY10 **outperforms commercial strains** at both 30°C and 40°C.

Comparison of NGY10 with commercial strains -

	Ethanol Production Efficiency		
	35°C	40°C	
NGY10	90.19	58.82	
A001	74.50	49.01	
F001	86.27	50.98	

A001 and F001 – yeast strains from current supplier of active dry yeast in India

## **UNIQUE FEATURES**

- Thermotolerant and inhibitor tolerant yeast with superior fermentation performance.
- The strain can be integrated seamlessly into the existing ethanol production process.
- Higher ethanol yield and titres.

### **STAGE OF DEVELOPMENT**

Technology is validated at laboratory scale and ready for scale up.

### LICENSING OPPORTUNITY

BCIL is looking for suitable licensees for transfer of the strain.

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