



AB InBev and BDI biotechnology have obtained B-glucans, having started from a byproduct of beer

BDi Biotechnology has developed, during the second semester of 2018, a process for the extraction of β -glucan from the brewer's spent yeast. **β -glucans** are a type of fiber with interesting physico-chemical properties, for example their gelling capability make them widely used in food applications; but they are undoubtedly relevant by their associated biological activities, and for that, their medical, pharmaceutical and cosmetic applications are studied.

This development has been carried out in the framework of the European project **LIFE YEAST** (LIFE16 ENV / ES / 000158), which has as objective to develop a new and innovative methodology to process brewer's spent yeast (BSY) into valuable constituents that can be used as raw materials in a wide range of industrial applications. The developed prototypes were: partially autolysed yeast, yeast extract, yeast cell wall and β -glucan.

The project is coordinated by **BDi Biotechnology**, in collaboration with **AB InBev** and **VLPbio**.

Currently, AB InBev is performing several trials looking for possible applications of this product on their process, making it more sustainable and therefore contributing to what is known as **Circular Economy**.

The LIFE YEAST project is funded by the LIFE program, which is the European Union's funding instrument dedicated to the environment and climate change. Its general objective is to contribute to the implementation, updating and development of EU policies and legislation on the environment and climate change through co-financed projects with European added value.

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