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Contribution of Salt-Tolerant Yeast in Bread Made by Sponge-Dough Method

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Summary

When 2% of flour which was cultured in 10% saline medium for 4 days (10% sodium chloride accumulation culture) was added to the flour, it was found that expansion of the flour was promoted. In 1 ml of this culture, there were 9×10^8 halotolerant yeasts represented by the halotolerant yeast *H. burtonii* capable of generating gas. The combination of liquid culture of *H. burtonii* and the conventional yeast enabled to produce bread by direct method. The salt tolerant yeast combination method was considered to be a new method comparable to sponge-dough method in terms of specific volume (4.33cm^3/ml) and crumb hardness.