

valuable for a baker than the one in number 3 tube, because it produces more gas ; but this variety would not be suitable for other purposes,—say for the manufacture of wine.

In the same way, a yeast used for the making of champagne would not be suitable for making beer ; and such is the influence of the yeast on the flavour of the product, that very good imitations of certain wines may be made by growing in apple juice the yeast taken from the wine.



Fig. 33. Fermentation tubes containing flour and water

1. With addition of a distillery yeast.
2. " " " brewery yeast.
3. " " " dried cake yeast.

Note, in the right arms of the tubes, that there is more gas in 1 than in the others, showing the more energetic working of the distillery yeast. For the same reason, there is more gas in 2 than in 3.

The injurious yeasts are also quite numerous. Besides those we have already spoken of, we might mention those that produce bitterness, not only in wine, but occasionally in milk and cheese. These yeasts grow in milk, feeding upon the milk sugar, changing it into other compounds, and giving rise to an unpleasant bitter taste, which affects, not only the milk, but the cheese made from it.