**WP 2 - Optimization of bioprocesses for obtaining yeast and wine biomass. Dissemination of information -30.06.2022**

**Stage completion date: 30.06.2022**

**Activities of WP2:**

Task 2.1 - Testing of new identified yeasts in order to obtain active dry yeasts (continued / completed)

Task 2.2 - Optimization of the technology for obtaining active dry yeasts and white / red wines, using selected yeasts

Task 2.3 - Dissemination of information

**Estimated results:**

-Report on the biodiversity of the selected area for obtaining new yeasts for use in the production of personalized wines

-Test report of new yeasts active in wine production

-Publications / Participation in fairs, conferences, exhibitions

**Achieved results**

* Starting from the works carried out in the previous stage, we aimed to improve the processes regarding the obtaining of yeast biomass for obtaining wines.
* Different previously isolated yeast strains were tested both at the lalorator level and at the micropilot level, to obtain yeast biomass. Because we aim to keep the typicality of the wine, we especially aimed to make the fermentations on a natural environment, respectively grape must. Given that the must-based environment is only found in vinification campaigns, we also obtained biomass on synthetic must with carbon source, glucose and sucrose.
* During this stage, the testing of yeast strains was completed to obtain yeast biomass both at laboratory and micropilot level.
* Dissemination of information was performed
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