

Candida utilis - the Torula food yeast

From time to time SSERC has been asked for advice on using the yeast species *Candida utilis* for project and experimental work in schools. *Candida utilis* (also known as the Torula food yeast) is a yeast of industrial interest.

It is used as a means of producing single cell protein and as a flavour enhancer imparting a meat like flavour to food products. As well as food for human consumption, its benefits of containing protein and having a meat like flavour make it a suitable ingredient for pet foods. Its ability to secrete proteins also makes it a suitable organism to be engineered for the production of recombinant proteins. Its phylogenetic relationship to some other selected yeast species is shown in the diagram below [1].

Candida utilis is considered non pathogenic and, with an appropriate risk assessment, should be suitable for work in schools. The risk associated with the use of *Candida utilis* in schools can be regarded as low. The control

measures for working with microorganisms listed in Appendix 2 of *Safety in Microbiology* [2] are suitable and sufficient to control any risk associated with *Candida utilis*. It can be considered as a suitable candidate for inclusion in Appendix 2 of *Safety in Microbiology*. Cultures of *Candida utilis* may be obtained from national culture collections or from other suitable sources.

References

- [1] Yasuyuki Tomita, Kazuho Ikeo, Hideyuki Tamakawa, Takashi Gojobori, Shigehito Ikushima (2012), Genome and Transcriptome Analysis of the Food-Yeast *Candida utilis*, www.plosone.org/article/info%3Adoi%2F10.1371%2Fjournal.pone.0037226.
[2] *Safety in Microbiology* (2012), SSERC, www.sserc.org.uk.

