

FOOD FERMENTATION TECHNOLOGY • YEAST PRODUCTION SKILL DEVELOPMENT



NTHRYS
OPC PVT LTD



Baker's, Brewing & Wine Yeast Industrial Manufacturing Training Programs

A complete industrial catalogue of hands-on yeast production training modules — from baker's yeast to ale, lager & wine fermentation strains.

55

PROGRAMS

10

CATEGORIES

2026

EDITION

CATALOGUE OVERVIEW

Program Categories at a Glance

This catalogue lists every baking, brewing and wine yeast our training programs are equipped to manufacture and teach, organised into 10 technology streams. Each program carries a unique product code for easy reference, enrolment and certification.

STREAM	CATEGORY FOCUS	DESCRIPTION	COUNT
NYC-BK	Baker's Yeast	Compressed, active-dry & instant yeast production	6
NYC-AL	Ale & Top-Fermenting Brewing Yeast	Ale, hefeweizen & saison strain production	6
NYC-LG	Lager & Bottom-Fermenting Brewing Yeast	Pilsner, bock & lager strain production	5
NYC-WB	Specialty & Wild Brewing Yeast	Brettanomyces, kveik & sour-culture production	5
NYC-WN	Wine Yeast	Red, white & sparkling wine strain production	6
NYC-BV	Specialty Beverage Yeast	Cider, mead, sake & kombucha cultures	5
NYC-NU	Yeast Nutrients & Fermentation Adjuncts	Nutrient, malolactic & fining-agent production	5
NYC-PR	Production & Propagation Technology	Molasses propagation, aeration & yield control	6
NYC-DS	Drying, Preservation & Formulation	Active-dry, instant & cream-yeast formats	5
NYC-DV	Yeast Derivatives & Co-Products	Extract, nutritional yeast & beta-glucan production	6
Total training programs			55

HOW TO READ A CODE

NYC – BK – 01

NYC Nthrys Yeast-Culture Program BK Category stream 01 Program number

01

CATEGORY • NYC-BK

Baker's Yeast

Compressed, active-dry & instant yeast production

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-BK-01	Compressed (Fresh) Yeast	Cake / block baker's yeast.
NYC-BK-02	Active Dry Yeast (ADY)	Rehydratable dry yeast.
NYC-BK-03	Instant Dry Yeast (IDY)	Fast-acting instant yeast.
NYC-BK-04	Cream Yeast	Pumpable liquid yeast.
NYC-BK-05	Osmotolerant Sweet-Dough Yeast	High-sugar dough yeast.
NYC-BK-06	Semi-Dry / Frozen-Dough Yeast	Freeze-tolerant yeast.

02

CATEGORY • NYC-AL

Ale & Top-Fermenting Brewing Yeast

Ale, hefeweizen & saison strain production

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-AL-01	American Ale Yeast	Clean-fermenting ale strain.
NYC-AL-02	English Ale Yeast	Estery English strain.
NYC-AL-03	Belgian Ale Yeast	Phenolic Belgian strain.
NYC-AL-04	Hefeweizen Yeast	Banana-clove wheat strain.
NYC-AL-05	Saison Yeast	High-attenuation farmhouse strain.
NYC-AL-06	Dry Ale Yeast	Shelf-stable dried ale strain.

03

CATEGORY • NYC-LG

Lager & Bottom-Fermenting Brewing Yeast

Pilsner, bock & lager strain production

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-LG-01	German Lager Yeast	Clean pilsner-type strain.
NYC-LG-02	Czech Pilsner Yeast	Bohemian lager strain.
NYC-LG-03	American Lager Yeast	Neutral lager strain.
NYC-LG-04	Bock / Dark Lager Yeast	Malty lager strain.
NYC-LG-05	Dry Lager Yeast	Dried lager strain.

04

CATEGORY • NYC-WB

Specialty & Wild Brewing Yeast

Brettanomyces, kveik & sour-culture production

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-WB-01	Brettanomyces	Funky wild-fermentation yeast.
NYC-WB-02	Kveik Yeast	Norwegian high-temp farmhouse yeast.
NYC-WB-03	Sour-Beer Blend (LAB + Yeast)	Mixed-culture sour blend.
NYC-WB-04	Lactobacillus (Brewing)	Kettle-souring culture.
NYC-WB-05	Thiol-Releasing Hop Yeast	Bio-transforming specialty yeast.

05

CATEGORY • NYC-WN

Wine Yeast

Red, white & sparkling wine strain production

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-WN-01	Red-Wine Yeast	Tannin & colour wine strain.
NYC-WN-02	White-Wine Yeast	Aromatic white strain.
NYC-WN-03	Sparkling-Wine Yeast	Secondary-fermentation strain.
NYC-WN-04	Champagne / Prise-de-Mousse Yeast	High-pressure tolerant strain.
NYC-WN-05	Aroma-Enhancing Wine Yeast	Thiol & ester strain.
NYC-WN-06	Low-Alcohol / Non-Sacch Yeast	Reduced-alcohol strain.

06

CATEGORY • NYC-BV

Specialty Beverage Yeast

Cider, mead, sake & kombucha cultures

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-BV-01	Cider Yeast	Apple-cider fermentation strain.
NYC-BV-02	Mead Yeast	Honey-wine strain.
NYC-BV-03	Sake Yeast (Koji-Linked)	Rice-wine strain.
NYC-BV-04	Fruit-Wine Yeast	Country-wine strain.
NYC-BV-05	Kombucha SCOBY Culture	Tea-fermentation culture.

07

CATEGORY • NYC-NU

Yeast Nutrients & Fermentation Adjuncts

Nutrient, malolactic & fining-agent production

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-NU-01	Yeast Nutrient (DAP)	Nitrogen fermentation nutrient.
NYC-NU-02	Complex Yeast Energizer	Vitamin & micronutrient blend.
NYC-NU-03	Malolactic Bacteria (Oenococcus)	Wine MLF culture.
NYC-NU-04	Fining & Clarifying Agent	Bentonite / isinglass aid.
NYC-NU-05	Yeast Hulls / Rehydration Nutrient	Stuck-fermentation aid.

08

CATEGORY • NYC-PR

Production & Propagation Technology

Molasses propagation, aeration & yield control

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-PR-01	Molasses Propagation Process	Aerated fed-batch propagation.
NYC-PR-02	Seed / Pitching-Yeast Build-Up	Stepwise scale-up.
NYC-PR-03	Aeration & Crabtree Control	Biomass-yield optimisation.
NYC-PR-04	Strain Selection & Development	Trait-based strain breeding.
NYC-PR-05	Separation & Washing	Centrifugation & cream recovery.
NYC-PR-06	Contamination & Quality Control	Purity & viability control.

09

CATEGORY • NYC-DS

Drying, Preservation & Formulation

Active-dry, instant & cream-yeast formats

5

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-DS-01	Active-Dry-Yeast Drying	Fluid-bed drying process.
NYC-DS-02	Instant-Yeast Drying	Vacuum / extrusion drying.
NYC-DS-03	Freeze-Dried Yeast	Lyophilised culture.
NYC-DS-04	Cream / Liquid Yeast Formulation	Pumpable yeast formats.
NYC-DS-05	Packaging & Vacuum / MAP	Shelf-life packaging.

10

CATEGORY • NYC-DV

Yeast Derivatives & Co-Products

Extract, nutritional yeast & beta-glucan production

6

PROGRAMS

CODE	TRAINING PROGRAM	DESCRIPTION
NYC-DV-01	Yeast Extract	Savoury flavour extract.
NYC-DV-02	Nutritional / Inactive Yeast	Flake & powder nutritional yeast.
NYC-DV-03	Yeast Autolysate	Microbiological-media autolysate.
NYC-DV-04	Yeast Beta-Glucan	Immuno-active yeast fraction.
NYC-DV-05	Yeast Cell Wall (MOS)	Mannoprotein fraction.
NYC-DV-06	Selenium / Mineral Yeast	Mineral-enriched yeast.

ENROL • PROPAGATE • FERMENT

Build a Career in Yeast Manufacturing

Every program in this catalogue is delivered as hands-on training on working propagation and fermentation equipment — covering strain handling & selection, molasses propagation, aeration & yield optimisation, separation & washing, active-dry & cream-yeast formats, derivative recovery, viability & QC and quality compliance. Mix and match programs to design a track that fits your goals.

55 training programs

10 technology streams

Unique **product code** for every module

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