OSMOSENSIBILITATEA, TERMOREZISTENTA §1 REZISTENTA LA CONSERVANTI ALE UNOR TULPINI DE DROJDII IZOLATE

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Abstract. In this paper we describe comparative researches concerning the osmosensitivity, the thermoresistance and the resistance to preservatives of the new isolated yeast strains, with the pmpose of their characterization and identification from phisiological point of view. We have studied 27 yeast strains, mostly used in the fermentative industry. As for the osmosensitivity properties show that the alcohologenic *Saccharomyces* yeast strains we have isolated have reacted favourably, growing moderately after a longer time period (3-4 days) on the culture meda we have tested, while the contamination yeast strains we have isolated *{Candida, Pichia, Rhodotorula)* do not grow on the respective media. As for the thermoresistance of the yeast strains we have isolated, the *S uvarum,* brewer[1] s yeast strains, as well as the baker 's and spirit 5 *cerevisiae* do not grow at the same rate (some grow poorly, others more intensely).
Variable growth rates have been noticed in the case of the wine S. ellipsoideus and S. oviformis yeast strains. High thermoresistance has been noticed in the case of the contamination yeast strains *Pichia membranaefaciens, Candida mycoderma*. *Rhodotorula glutinis,* as well as in the case of *Kloeckera apiculata,* which grow well at 37 °C. *Tondopsis holmii, Candida mycoderma* and *Pichia membranaefaciens* grov poorly on the medium of malt-extract and 0,5% acetic acid, while *Rhodotorula glutini* does not grow at all.

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