

Beer foam gene identified, could improve froth

A recent paper identifying the gene in yeast that gives beer its head may be the first step in applying genetic engineering to yeast to improve the quality of beer's unique foam. The gene is responsible for a protein produced by the yeast that helps bind the carbon dioxide bubbles and keep them from collapsing too quickly.

The researchers identified the gene, which they call CFG1. The gene is similar to those already identified in wine and sake yeasts that also are involved in foaming. "Taken together all the results shown in the present paper make ... CFG1 gene a good candidate to improve the foam character in the brewing industry," they say.

View the original article here: [A heady discovery for beer fans: The first gene for beer foam could improve froth](#)