

## GMO yeast could make flavorful home-brews less expensive

[Ginkgo Bioworks](#) [is] a Boston company that tinkers with the genes in microorganisms, [transforming everyday yeast and bacteria](#) into living factories capable of pumping out unusual compounds.

....

[For one yeast] created in Ginkgo's lab, ...scientists modified yeast genes to produce valencene, a natural flavoring that supplies a citrusy scent. (... the company notes that it's technically possible to use FDA-approved genetically modified yeasts to produce commercial beverages, including wine.)

....

As a side benefit, the modified yeast produced at Ginkgo could actually make the homebrew recipe cheaper. That's because the strain produces the kind of flavor and aroma chemicals, called terpenes, that are usually only found in plants — in this case, the aromatic hops that can fetch a pretty penny at homebrew supply shops.

**The GLP aggregated and excerpted this blog/article to reflect the diversity of news, opinion and analysis. Read full, original post: [A biotech brew for the scientifically thirsty](#)**