



Case Study – Innovation Analysis In APAC Region For A Yeast Manufacturer

Value Delivered – Client was able to understand the R&D trends, activity of companies and academia, type of problems being focus for research and the solutions corresponding to them.

Problem to be solved – Client one of the top yeast manufacturing companies considered APAC region as a huge business area and wanted to know about the research from native companies and universities. A major challenge in front of client was language barrier.

Solutions offered – GreyB analyzed research articles and patents from native and global databases originating from APAC region. Further, the analysis was conducted in English and Asian languages to capture the right essence of research activity.

Further, improvements in yeast related to different industries like baking, probiotics, beer were captured and solutions were clustered on the basis of different yeast strains.

GreyB also provided an online interface as a knowledge base to the client which can be used to get signals about the research activity by company/university, their focus and then go deep into studying the curated information at the same platform.



Baking-Associated Stresses – Problem & Solution

	23 Patent Families	57 Research Publications
	3 Patent Families	3 Research Publications
	15 Patent Families	8 Research Publications
	2 Patent Families	1 Research Publication

Problem being addressed:
Baking-associated stresses include stresses such as air-drying and freeze-thaw, which act upon baker's yeast/bacteria during the baking process. These stresses exert severe injury to cells, mainly due to the generation of reactive oxygen species (ROS), leading to cell death; thereby reducing their fermentation ability.

Specific baking associated stresses being researched include Freeze-Thaw, High Ethanol Concentration, High Sucrose Concentration, Low Sucrose Concentration, High Salt Concentration and High Temperature. Among these, Freeze-Thaw and High Sucrose Concentration are being researched considerably more.

Exemplary solutions proposed in research/inventions:

- Isolating r strain/ GMKY
- Preparing pro1(D154N)

Online Dashboard

Patent Analysis | Non-Patent Literature Analysis

Select Focus: (All)

Select Publication Year: 1/1/2008 to 1/1/2018

Select Level I: (All) | Select Level II: (All) | Select Level III: (All)

Select Entity Type: (All) | Select Researching Organization: (All)

Research Activity In Different Technology Areas

Focus	Level I	Level II	Level III
Full Text Not Available	Null	Null	4
Improve Baking	Problems of Baking Industry	Baking-Associated Stresses	57
		Poor Nutritional Value of Baked Product	12

Research Activity of Organizations

Researching Organization	Count
Nara Institute Science & Technology	48
National Agricultural Research Organisation (NA...)	12
Kyoto University	9
University of Tsukuba	4
University of Tokyo	3
University of Osaka Prefecture	2
University of Hyogo	2
University of Shizuoka	2
University of Yamanashi	2

Research Activity Timeline

Year	Publications
2009	12
2010	13
2011	6
2012	6
2013	12
2014	10
2015	7
2016	7
2017	9
2018	3
2019	6

Distinct Organizations Researching Over The Years

Year	Count
2008	7
2009	7
2010	5
2011	8
2012	8
2013	15
2014	4
2015	10
2016	11
2017	4
2018	10

Result Set

Title	Researching Organization	Focus	Level I	Level II	Level III	Categorization Details
A functional compound contained in sugar cane molasses enhances the fermentation ability of baker's yeast in high-sugar dough	Kagoshima University	Improve Baking	Problems of Baking Industry	Baking-Associated Stresses	High Sucrose Concentration	View
		Solutions Using Yeast or Bacteria	Improving Properties of Yeast/Bacteria	Osmo-Tolerance		View