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ISOLATION AND IDENTIFICATION OF NEW YEAST STRAINS FROM BEE BREAD

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ABSTRACT

Bee bread is a preserved bee pollen, which is a mixture of plant pollen, nectar, secretions from the digestive system of bees, and a layer of honey. It has a very high nutritional value. Bee bread can be used as dietary supplements due to their rich protein content and the presence of essential amino acids, fatty acids, mineral salts, and vitamins. This work carried out the isolation and identification of yeast strains from bee bread. The obtained strains displayed the phenotypic characteristics of *Rhodotorula* yeast. The DNA electrophoretic analysis showed a band size of 640 bp. Sequencing analysis of the internal transcribed spacer regions of the 5.8S rRNA gene confirmed the presence of the yeast *Rhodotorula mucilaginosa* (MK1).