

**ISOLATION AND MOLECULAR IDENTIFICATION
OF YEASTS FROM BRINED HERBS USED FOR
PRODUCTION OF HERBY CHEESE AND DETERMINATION
OF THEIR TECHNOLOGICAL PROPERTIES**

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In this study, some technological properties of endogenic yeast strains isolated from brined herbs that are used for production of herby cheese, were determined after morphological, biochemical and molecular identification by 5.8S and 18S rRNA ITS region sequence analysis. According to the result of identification tests, isolated strains from brined herbs were belonging to the following genus: *Saccharomyces servazzii*, *Pichia membranifaciens*, *Debaryomyces hansenii*, *Debaryomyces castellii*, *Pichia fermentans* and *Kluyveromyces marxianus*. In the studies for the determination of some technological characteristics of the endogenic yeast strains; the growth capabilities of the yeast strains at high temperatures, low pH values and high sugar concentration, and enzyme profiles of yeast strains were performed. As a result of the technological properties of yeast strains, the species of *D. hansenii*, *K. marxianus* and *S. servazzii* were found to have better technological properties.

Keywords: Endogenic yeasts, molecular identification, technological properties

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