

CANDIDA KRUSEI

SCIENTIFIC CLASSIFICATION	
Kingdom	Fungi
Phylum	Ascomycota
Subphylum	Saccharomycotina
Class	Saccharomycetes
Order	Saccharomycetales
Family	Saccharomycetaceae
Genus	Candida
Species	C.krusei



Morphology:

- Cell: Small elongated to ovoid budding yeast, 2.0-5.5 x 4.0-15.0 μm
- Colony: Malt Agar: large round white colonies WL: yes, quick growth
- Spore: NA
- Zygote: NA
- Ascus: NA
- Liquid Growth: forms a vigorous climbing pellicle at the edge of the liquid in a glass container.

Physiological Traits:

- Produce pseudohyphae
- Ferments glucose
- Assimilates lactic acid and succinic acid. Does not assimilate mannitol, glucitol, potassium nitrate, lactose, ribitol, galactose, raffinose, maltose, cellobiose, sucrose, or melibiose.

Ecological Traits:

Found on berry surfaces, animal feces, fruit flies, dairy products, beer, and used in chocolate production.

Distinguishing Features:

Pseudohyphae and elongate blastoconidia. Characteristic fruity smell.

Role in Wine:

Can co-ferment a wine, especially at low temperature. Presence in wine contributes to slime formation and ropiness.

Sensitivities:

- SO₂-sensitive
- Sorbate--tolerant at 365mg/L, sensitive to higher concentrations
- DMDC-sensitive
- pH: high tolerance
- Acids:high tolerance
- Ethanol: tolerance up to 6.6%
- Anaerobiosis- facultative anaerobes
- Heat- 10°-42°C optimum