

head consists of bubbles containing [carbon dioxide gas](#), which yeast produces during fermentation. Proteins gather around the gas, forming the bubbles in the foam. Studies have shown that proteins from the yeast stabilize the foam, preventing the head from disappearing too soon. But until now, no one knew which [yeast gene](#) was responsible for making the foam-stabilizing protein.

The researchers identified the gene, which they call *CFG1*. The gene is similar to those already identified in wine and sake yeasts that also are involved in foaming. "Taken together all the results shown in the present paper make ... *CFG1* gene a good candidate to improve the foam character in the brewing industry," they say.

More information: "Cloning and Characterization of the Beer-Foaming Gene *CFG1* from *Saccharomyces pastorianus*" J. Agric. Food Chem., 2012, 60 (43), pp 10796–10807, [DOI: 10.1021/jf3027974](https://doi.org/10.1021/jf3027974)

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