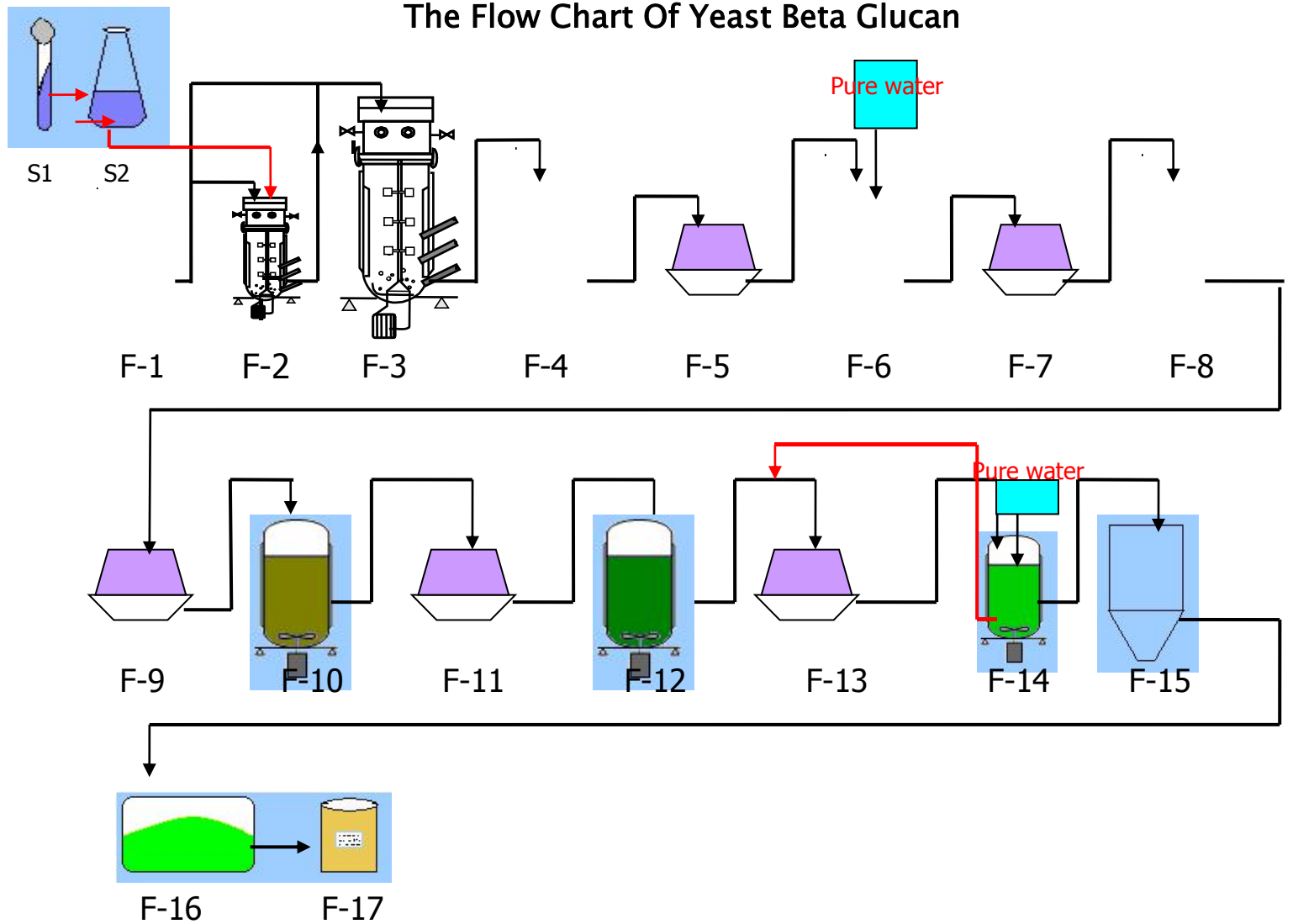


The Flow Chart Of Yeast Beta Glucan



No.	Process Name
S1	Seed Incline
S2	Cultivation In Flask
F1	Fermentation Culture Medium Confect
F2	First Stage Fermentation
F3	Second Stage Fermentation
F4	Fermentation Liquid Storage
F5	Yeast Separate
F6	Yoghourt Storage、Wash
F7	Purity Yoghourt Separate
F8	Purity Yoghourt Storage、Extraction
F9	Extracted Liquid Separate
F10	Cell Wall Storage、Enzymolysis
F11	Cell Wall Enzymolysis Cream Separate
F12	Yeast Polyoses Crude Cream Storage、Alkaline Hydrolysis
F13	Yeast Polyoses Crude Cream Separate
F14	Yeast Beta Glucan Cream Alcohol Leaching、Wash
F15	Yeast Beta Glucan Cream Spray And Dry
F16	Dry Product
F17	Packing