

# Yeast catchers: fantastic yeasts and how to catch them!

AWRI



Australia has weird and wild flora and fauna but what about fungi??

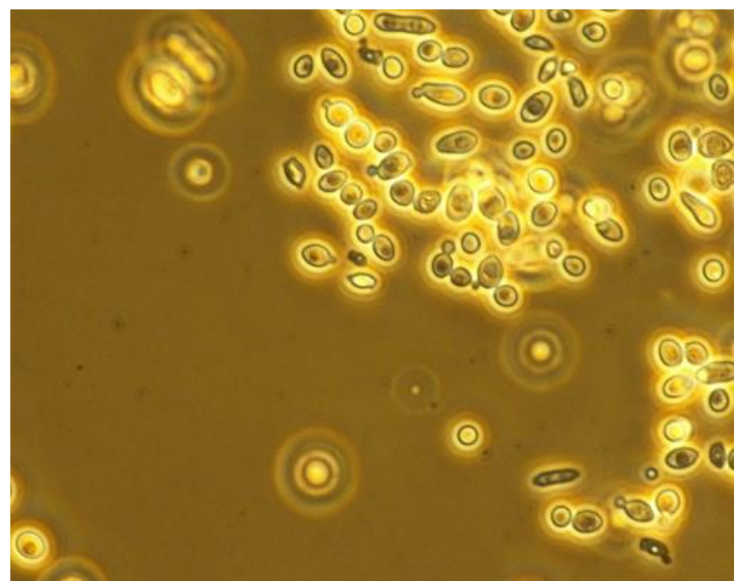
So far science has described about 2,000 yeast species around the world, which mycologists suggest may only be about 5% of the species that exist!

To help find undiscovered Australian fungal species, the Australian Wine Research Institute received a Citizen Science grant to collect and identify native yeasts. But to do this, we need your help!

We are looking for schools around the country to join our microbe hunt. We will we send out collection tubes for samples and ask our scientists to run through the project with you! Our interactive sessions cover both an introduction to microbiology and the importance of yeast in food, beverages and science.

The Yeast Catchers Project has been successfully run in classes from Grade 4 to Grade 11.

To take part in this amazing project, please contact Laura Hale at [laura.hale@awri.com.au](mailto:laura.hale@awri.com.au).



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