***Saccharomyces* and Their Potential Applications in Food and Food Processing Industries**

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**Abstract**

Genus *Saccharomyces* is one of the most explored yeast species, especially in the food processing and allied food industries. Among them *S. cerevisiae*, *S. boulardii*, and *S. cerevisiae* var. *boulardii* are the leading yeasts that find relatively major functional usages as natural fermenters in various food applications. As humanity as a whole is on the search for an easy cure into healthy living among their busy schedule, healthy gut, balanced diet, probiotics, and functional/fortified foods have gained immense importance. Yeast and *Saccharomyces* could play a substantial role in ensuring that such diet balances are maintained by utilizing their natural abilities to ferment food items according to their needs. In this context, this book chapter attempts to survey an overhaul of *Saccharomyces* in the current food market, food industry, and food technology and their role in food processing industries.

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