

《单词百科:yeasts是什么意思?yeasts怎么发音?yeasts的解释和用法》

英语单词yeasts是什么意思?yeasts怎么读?yeasts怎么发音?简答网为您整理了yeasts的解释、用法、例句、词组等相关学习资料。下面跟小编一起来看看吧！



yeasts怎么读

yeasts的读音:[ji:sts]

yeasts的意思

- 1、n.酵母(yeast的名词复数);酵母菌;发面饼;发酵粉;
- 2、v.酵母(yeast的第三人称单数);酵母菌;发面饼;发酵粉;

yeasts的相关词组

- 1、Charcoal yeast extract [医]活性炭酵母浸出物;
- 2、red yeast rice 红曲米;

- 3、yeast extract 酵母抽提物, 酵母膏;
- 4、yeast cake 发面饼;酵母饼, 鲜酵母块;
- 5、yeast extracts 酵母抽提物, 酵母膏(yeast extract的名词复数);
- 6、Java yeast 爪哇酵母;
- 7、yeast activator 酵母活化剂;
- 8、budding yeast 芽殖酵母;
- 9、brewer's yeast 啤酒酵母;
- 10、compressed yeast [化] 压缩酵母;[医] 药用酵母;
- 11、distiller's yeast 曲糴 ; 酒曲 ; 曲筋咕诺 ; 曲噁昔康;

yeasts的近义词

- 1、**barm** n.麦芽酒发酵时浮在上边的泡沫;酵母, 发酵剂;

yeasts的双语例句

- 1、Until the nineteenth century, yeasts for bread making were obtained directly from the nearest brewery.

直到十九世纪, 面包用酵母都是直接从最近处的啤酒厂取得的.

- 2、Wine yeasts can grow in sweet wines even after bottling.

装瓶以后葡萄酒酵母也能在甜葡萄酒中生长.

- 3、The hydrogenation of diene compound and carbonyl group with yeasts was studied.

对几种酵母细胞催化双烯和羰基的加氢反应作了一些初步研究.

- 4、Yeasts took up 82.7 % , mainly including *Candida albicans* (50.0 %) and *Candida tropicalis* (23.1 %).

其中酵母类真菌为43株 (82.7%),曲霉菌为9株 (17.3%).

- 5、Food which is kept too long decays because it is attacked by yeasts, molds and

bacteria.

保存得太久的食品会变坏,是因为受到酵母菌,霉菌和细菌的侵袭.

6、Food which is kept too long decays because it is attacked by yeasts, moulds and bacteria.

保存得太久的食品会变坏,这是因为受到酵母菌,霉菌和细菌侵袭的缘故.

7、Yeasts are used in the brewing process to initiate fermentation.

酵母菌可以使啤酒的发酵过程得以启动.

8、The main diseases are caused by acetic bacteria , lactic bacteria and yeasts.

常见的微生物病害有酒花病、变酸病、酵母再发酵病和乳酸菌引起的病害.

9、The ethanol tolerance mechanism in yeasts is not very well understood.

目前,酵母的酒精耐受机理还未完全清楚.

10、Yeasts traditionally and It still plays an important role from a technical and industrial standpoint.

从古代到今天,它在技术和工业上都起着重要作用.

11、Yeasts often ferment food, or make it alcoholic.

酵母常使食物发酵或使食物含有酒味.

12、This natural mixture of bacteria and yeasts gives unpredictable fermentation results.

这种细菌与酵母的天然混合物会得到一种意想不到的发酵结果.

13、Top yeasts are Vigorous fermenters.

上面酵母是活跃的发酵剂.

14、Live yeasts will expire. It should not be stored longer than a year.

活酵母会失效,至多可保留一年.

15、Formation of rosette of yeasts with erythrocytes was observed.

检测了它们在红细胞上形成的花环.

以上是简答网为您整理的yeasts怎么读的相关信息，希望对大家有一定的帮助。查看更多关于yeasts的用法、yeasts的释义、yeasts的相关详情请点击：<https://dict.jiandongshicai.cn/yeasts>

