

PRESS RELEASE

---

## Lesaffre Yeast Corporation Opens New Baking Ingredients Blending Plant

**Saf-Pro® Ingredients to bring complete line of baking ingredient blends to North American bakers.**

Cedar Rapids, IA – With participation from customers, suppliers, public officials, and Lesaffre’s CEO Antoine Baule, Lesaffre formally opened its state-of-the-art blending facility in Cedar Rapids, Iowa today with a ribbon-cutting ceremony.

The plant will immediately begin producing enzyme blends, concentrates, natural mold inhibitors, and dough improvers under the Saf-Pro® ingredients brand. These products will be supported by Lesaffre’s existing world-class Baking Center® in Milwaukee, Wisconsin and world-wide as well as Lesaffre’s experienced team of scientists and baking technicians who test and perfect each product.

“Enabling the growth and profitability of our baking customers is our passion and at the core of our strategy. We are pleased to offer additional capabilities and flexibility to our clients with this important investment” said Tom Benner, President of Lesaffre Yeast Corporation. “We are very proud of our teams and their accomplishment in making this facility ready for market”.

---

### About Lesaffre

As a global key player in yeasts and fermentation, Lesaffre designs, manufactures and markets innovative solutions for **Baking, Food taste & pleasure, Health care and Biotechnology**. Family group born in Northern France in 1853, now a multi-national and a multicultural company, Lesaffre is committed to **working with confidence to better nourish and protect the planet**. In close collaboration with its clients and partners, Lesaffre employs **10,000 people** in **78 subsidiaries** based in 50 countries. Lesaffre achieves a turnover of 2 billion euros.

More information on [www.lesaffre.com](http://www.lesaffre.com)

### About Lesaffre® Yeast Corporation and Red Star® Yeast Company

Headquartered in Milwaukee, WI, Lesaffre Yeast Corporation, part of the global Lesaffre group, provides superior quality yeast and ingredients to the baking industry. Its product brands include industry-leading Red Star® brand fresh yeast, Saf-Instant® brand dry yeast, and Saf-Pro® brand baking ingredients. Red Star Yeast Company, LLC operates two yeast manufacturing plants in the United States, in Dothan, Alabama, and Cedar Rapids, Iowa.

More information on [www.lesaffreyeast.com](http://www.lesaffreyeast.com)

### Press contact:

Bill Hanes  
Director, Marketing and Strategy  
Lesaffre Corporation  
404-661-6502  
email: [bill.hanes@lsaf.com](mailto:bill.hanes@lsaf.com)

