

PRESS RELEASE

Lesaffre celebrates 30 years of presence in Greece and marks the beginning of a new era

Lesaffre, a global key player in yeast and fermentation, celebrates 30 years of presence in Greece. More than 200 guests gathered in Athens on Saturday 9th of June 2018 to celebrate the event, in the presence of Lucien Lesaffre, Chairman of the Board and Antoine Baule, CEO of Lesaffre.

Family group born in France in 1853

As a global key player in yeast and fermentation, Lesaffre designs, manufactures and markets innovative solutions for baking, food taste & pleasure, health care and biotechnology. Present in Greece since 1988, Lesaffre has made a series of major structural investments within its Greek subsidiary, including the construction of a Baking Center™ in 2015.

A unique technical assistance

The Baking Center™ based in Aspropyrgos, 25 km far from Athens, is part of a network created in France in 1974 and composed today of 39 Baking Centers™ and more than 200 technicians specialized in bread making, spread over all continents. Each Lesaffre Baking Center™ houses a centre of excellence in breadmaking, dedicated to training, technical assistance, product and process development, training and commercial product presentations. Antoine Baule, CEO of Lesaffre states "this unique technical assistance enables us to respond quickly to our customers' specific needs and to propose new solutions".

A new identity for a new era

To be in phase with its activities of today and its ambitions of tomorrow, Zymes, Lesaffre's subsidiary in Greece, changes its name and becomes Lesaffre Hellas." This new identity reflects our desire to be a reference as an expert in fermentation with our customers and partners. Our membership of the group allows us to benefit from the support of an international network of skills and Lesaffre's expertise based on more than 165 years of history," says Sotiris Smyrnis, Managing Director of Lesaffre Hellas.

About Lesaffre Hellas

Lesaffre Hellas offers its customers a complete range of bread-making yeasts (pressed, crumbled, liquid, dry, deactivated yeasts), improvers (for all types of breads and bread-making methods), leavens (live, deactivated, in powder or liquid form) and milling correctors (enzymes, enzyme complexes, emulsifiers and other ingredients).

Located in the Aspropyrgos urban area 25 km from Athens, the facilities cover 1100 m² (offices, depot and baking centre™. The company has 17 employees.

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 more than **78 subsidiaries**, based in about 50 countries. Lesaffre makes a turnover of 2 billion Euros.

For more information: www.lesaffre.com

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