

PRESS RELEASE

**GLOBAL PRODUCER OF NATURALLY-SOURCED YEAST EXTRACTS,
BIOSPRINGER, A BUSINESS UNIT OF LESAFFRE, CONTINUES EXPANDING
AND INVESTING IN ITS STRASBOURG SITE**

On Friday 29 June, Antoine Baule, CEO of Lesaffre, and Brice-Audren Riché, Managing Director of Biospringer Worldwide, unveiled new equipment at Biospringer's Strasbourg site. Since its creation dozens of million euros have been invested in the site, the benefits of which will include increased yeast extract production capacity.

A financial investment to match the scale of Biospringer's ambitions

This investment plan underpins Biospringer's intention to expand its operations and develop a more extensive product range. The new equipment (autolysis tanks, washing array, spray-drying tower, silo, etc.), which has been operational since the end of 2017, is supporting this ambition and enhancing the service offered to Biospringer's customers worldwide. It will boost the production capacities of the Strasbourg sites by almost 50%.

A fast-expanding market

A long-standing player in the yeast extract market. Currently with 8 industrial sites worldwide, including 2 in Strasbourg, Biospringer intends to meet its customers' specific requirements as never before, all around the world.

This Business Unit of Lesaffre has a strong focus on major food issues, and offers its industrial agri-foodstuff customers a range of 100% natural products for improving the taste and other sensory qualities of food. This challenge is consistent with Lesaffre's ambitions: "Better nourish and protect the planet".

Strasbourg and Biospringer have a long shared history, as the company has had a site there for around 25 years. Early in 2017, Lesaffre acquired the Sensient entity, a specialist in brewer's yeast extracts, thus enhancing Biospringer's expertise in this fast-growing market.

Yeast extracts: natural products for a healthy and sustainable diet

Yeast is produced from unicellular micro-organisms that are fed on sugar (cane and beet molasses) and that then multiply during fermentation, which is an intrinsically natural process.

The yeast extracts produced by Biospringer for businesses in the agri-foodstuff industry are 100% natural, the advantages of which include meeting increasing consumer demand for healthy and sustainable food. This means natural food with less salt but with essential flavours

preserved. Biospringer intends its continued expansion within the sector to keep pace with these new environmental and human issues. To help it achieve this it has a skills platform of Research & Development staff and a Culinary Centre to offer all its customers a full service and high-quality products.

About Biospringer

Biospringer is a long-standing world producer of yeast ingredients of natural origin. A unique range of products is offered to agri-foodstuff producers, including yeast extracts, dry yeast and natural flavourings. These products bring out the taste of food, add richness and umami, help in creating healthier formulations, subdue undesirable flavour notes and make everyday food products distinctive.

Find out more: www.biospringer.com

Biospringer Worldwide:

8 industrial sites
USA, China (2), France (3),
Brazil, Serbia

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 more than 2 billion euros.

Find out more: www.lesaffre.com

Join us on [LinkedIn](#) and [Twitter](#)



Biospringer Strasbourg's new drying tower

Press contact: RP carrées: Vanessa Vazzaz
vanessa.vazzaz@rp-carrees.com
Tel: + 33 (0)328520742/+ 33 (0)634322423

