

## PRESS RELEASE

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## A NEW RESEARCH PLATFORM FOR LESAFFRE

*As a global key player in the field of yeast and fermentation products, Lesaffre is continuing its investments in research and development and has just inaugurated a new research platform dedicated to in vitro investigations, near Lille.*

### ***Fermentation, our history, but also our future!***

Whether in breadmaking or in the fields of taste & food pleasure, well-being & health or biotechnology, Lesaffre has been relying for many years on its fermentation expertise to develop innovative solutions for its customers. With its state-of-the-art research facilities, the new *In Vitro* platform will enable Lesaffre to validate the effectiveness of its existing and future products, develop new solutions and thus strengthen even more its scientific and technical know-how.

The *In Vitro* platform, based in the Eurasanté park (Loos, France), is perfectly aligned with Lesaffre's commitment to highlight the full potential of microorganisms and fermentation for the nutrition and health of tomorrow. It completes two Lesaffre research platforms already present in the Eurasanté park, one platform dedicated to bacteria and the other one to purification and molecules extraction.

### ***A state-of-the-art R&D platform***

To equip the *In Vitro platform* with the most modern technologies, Lesaffre signed a partnership with the Dutch company, Triskelion. The core of the collaboration the so-called TIM-1 system, is a dynamic in vitro model of the stomach and small intestine developed by Triskelion. With this innovative system, capable of mimicking gastrointestinal processes, Lesaffre teams have now the opportunity to study the ability of Lesaffre products to survive and be active in the intestine or to improve nutrient digestibility.

Indeed, with its 1000 billion bacteria, the intestinal microbiota plays a crucial role in the digestive functions of living beings and has considerable consequences on nutrition and health. But the bacteria in the microbiota live in an extreme environment, without air, and therefore difficult to study.

*"With this collaboration, we are proud to combine leading technology platforms, such as TIM, with our scientific knowledge on microorganisms and ingredients derived from fermentation. This combination will contribute to enhance Lesaffre scientific expertise and accelerate the development of health benefit products for the future, such as probiotics, and thus in a sustainable way,"* says Carmen Arruda, R&D Director at Lesaffre.

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### **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 **10,500 people** in **80 subsidiaries** based in more than 50 countries. Lesaffre achieves a turnover of 2 billion euros.

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