



PRESS RELEASE

CEDAR RAPIDS, IOWA - USA – 30TH OF JUNE, 2021

Expand of Biospringer by Lesaffre yeast extracts Plant Operations, in Cedar Rapids, Iowa, USA

Lesaffre's business unit dedicated to culinary taste and pleasure, Biospringer by Lesaffre, announces an expansion on its yeast extract site in Cedar Rapids, Iowa. Biospringer by Lesaffre's wide range of yeast ingredients are essential for multiple applications in the food industry. This investment will support the growing market trend for natural origin ingredients derived from fermentation.

A global presence and new industrial tools

Founded in 1872 in Paris, France, Biospringer by Lesaffre is an historical key player and global producer of yeast extract and yeast derived ingredients. It has 8 manufacturing plants around the world. The American factory is based in the Midwest, USA, a region where the food industry is very dynamic and where the agricultural supplies are very efficient.

On this 30th of June, 2021, the company is unveiling the recent investments made to increase by 50% the production capacities, with an extension and new process equipment. Biospringer by Lesaffre develops an extensive range of products for major international food actors or local food and ingredients manufacturers.

"With our products range and dedicated technical and scientific teams, we support our customers in the development of flavorful recipes and solve specific development challenges: taste improvement, formulation of healthy and nutritionally balanced recipes. The North American market for yeast extract is growing at a robust rate, this significant investment is in line with our will to increase our ability to answer our customers' needs", says Brice Audren Riché, CEO of Biospringer by Lesaffre.

A growing demand for local and natural origin ingredients

Yeast extract is a natural origin ingredient derived from fresh yeast. Like herbs and spices, yeast extract is used by food companies and restaurants as an aromatic ingredient to design more flavorful food and beverage applications such as soups, sauces, seasonings, snacks, ready meals, vegan recipes, and more.

In addition to improving the flavor of foods, Biospringer by Lesaffre is addressing consumers' concerns for healthy and natural origin foods, assisting customers in creating clean-label products as well as the reduction of salt or sugar with yeast extracts.

“At Biospringer by Lesaffre, we believe that proximity with customers is the key to provide quality products and services, this is why we are present locally, worldwide. After this significant investment in our facility in Iowa, we are looking forward to supplying the North American market with yeast extract made at Cedar Rapids”, says Edouard Gestat, Biospringer North America, General Manager.

An expertise in micro-organisms fermentation to support the biotechnology industry

This expansion will also support the production of yeast-based products for large multinational companies or specialized niche companies in the biopharma, diagnostics, food & feed bioingredients, probiotic and starter cultures, renewable chemicals and bio-agriculture industries. This specific activity and know-how is managed by Procelys by Lesaffre, the business unit of Lesaffre dedicated to biotechnology industries. Indeed, Procelys by Lesaffre provides efficient fermentation nutrients, specifically designed to optimize the production of biomass and metabolites to benefit human and animal species. These components are used in various applications, such as medicinal products, biological diagnostic tests, cosmetics, food and feed bio-ingredients, probiotics, starter cultures, renewable chemicals, biopesticides and more.





About Biospringer by Lesaffre

Biospringer by Lesaffre partners with customers to create innovative and natural origin ingredients from yeast fermentation that make food tastier and healthier, while being reliable and respectful of the planet and people. Biospringer is a key player and global producer for the food industry, with 8 production plants, a network of commercial teams and Culinary Centers around the world, and a team of technologists and R&D experts. Biospringer solutions include yeast extracts, dried food yeasts, yeast-based flavors and yeast protein.

www.biospringer.com

About Procelys by Lesaffre

Procelys by Lesaffre is the business unit of Lesaffre dedicated to biotechnology industries. Procelys provides biotechnology companies with a line of fermentation nutrients and application services developed to improve the bacterial growth and productivity of microorganisms and animal cells. These efficient cellular nutrients including yeast extracts, dried yeast, autolyzed yeast and yeast peptones are specifically designed to the production of biomass and new molecules to benefit human and animal species, such as medicinal products, biological diagnostic tests, probiotics and starter cultures, food and feed bio-ingredients, renewable chemicals, bio-agriculture and more. This know-how is applied in an environmentally friendly manner. In addition, Procelys makes direct contributions to improving the lives, health and wellness of our planet's living creatures.

www.procelys.com

About Lesaffre

A key global player in fermentation for more than a century, Lesaffre, with a 2.2-billion-euro turnover, and established on all continents, counts 10,700 employees and more than 85 nationalities. On the strength of this experience and diversity, we work with customers, partners, and researchers to find ever more relevant answers to the needs of food, health, naturalness, and respect for our environment. Thus, every day, we explore and reveal the infinite potential of microorganisms. To nourish 9 billion people, in a healthy way, in 2050 by making the most of our planet's resources is a major and unprecedented issue.

We believe that fermentation is one of the most promising answers to this challenge.

www.lesaffre.com

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Lesaffre – Working together to better nourish and protect the planet