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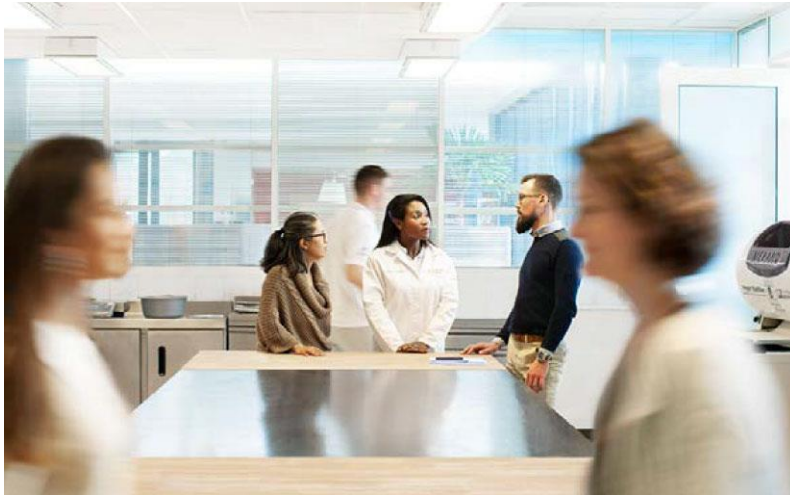
Lesaffre and INRAE extend their collaboration agreement to foster innovation in the fields of food, agriculture and Nutrition & health

Already collaborating with INRAE via its subsidiary Phileo by Lesaffre since 2019, fermentation specialist Lesaffre and INRAE have chosen to extend this collaboration to all of the company's fields of activity since December 2021. As a result, Lesaffre is now collaborating on more than 20 research projects with several scientific departments of INRAE.

The wide range of collaborations between Lesaffre and more than 15 INRAE research units testifies the relevance and richness of this new extended framework agreement. Indeed, these two major players in research and innovation work together on subjects as structuring as the use of ferments and probiotics for human and animal nutrition or the development of new eco-designed fermentation processes. In addition, more generally, they are conducting joint research projects in the field of biocontrol of plant and/or animal diseases, alternative sources of energy and new tastes and flavors.

*"I am delighted to see our links with INRAE strengthen, after a first collaboration initiated in 2019. We share many areas of expertise with INRAE, with fantastic possible synergies. Today, this collaboration involves all of our subsidiaries and businesses. Our group cannot conceive its future without innovating, and consequently, without being collaborative and open to seeking new solutions with external partners," says **Christine M'Rini Puel**, Lesaffre's R&D Director.*

*"As a targeted research establishment, one of INRAE's missions is to participate in the development of innovations to respond to societal issues related to the environment, agriculture and food. Working with a company like Lesaffre, in a co-design and co-development approach, allows the institute to share questions, by including in its scientific protocols the technical, economic and environmental dimensions linked to production, processing and distribution. All this with the aim of accelerating the transfer of our results to the service of agro-ecological and food transitions " adds **Carole Caranta**, INRAE's Deputy General Director for Science and Innovation.*



About INRAE

INRAE, the French National Research Institute for Agriculture, Food and the Environment, is a major player in research and innovation created on 1 January 2020. A research institute resulting from the merger between INRA and Irstea, INRAE brings together a community of 12,000 people, with 273 research, service and experimental units located in 18 centres throughout France. The institute is one of the world's leading research organisations in agricultural and food sciences, plant and animal sciences, and environmental ecology. It is the world's leading research organisation specialising in the "agriculture-food-environment" cluster. INRAE's ambition is to be a key player in the transitions needed to meet the major global challenges. Faced with population growth, climate change, resource scarcity and declining biodiversity, the Institute is building solutions for multi-performing agriculture, quality food and sustainable management of resources and ecosystems.

la science pour la vie, l'humain, la terre

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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 11,000 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.

Lesaffre – Working together to better nourish and protect the planet

More information on www.lesaffre.com
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