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Lesaffre takes a minority shareholding in Yeap, a start-up specializing in functional alternative proteins

**Today Lesaffre and Yeap are pleased to announce that Lesaffre has made an 10% investment in Yeap to help it finalize the development of a promising new protein ingredient made from upcycled yeast. Through this investment, Yeap becomes one of Lesaffre’s partners in bringing new groundbreaking, functional, alternative proteins to the market.**

**A highly functional, nutritious, delicious, and cost-effective protein**

Yeast proteins are natural and sustainable, making them an excellent alternative to animal proteins. Furthermore, they are highly nutritious, have an attractive taste, and have applications in a wide range of foods.

Yeap and Lesaffre share a vision to make yeast a key source of protein in the emerging plant-based protein market. The protein will be highly versatile, and because it is made from upcycled yeast, it will have a very low environmental impact.

*“The collaboration and investment from an industry leader such as Lesaffre is a strong vote of confidence in Yeap”* says Jonathan Goshen CEO and Co-Founder of Yeap. *“As our world is facing the great challenges of climate change and scarcity of resources – we believe Yeap can be part of the solution. This investment will help us increase our capacity to innovate.”*

**A step further in finding solutions to tomorrow’s food challenges**

As part of its mission, Lesaffre is exploring the most innovative ways to meet the food challenges we face today. By 2050, the world will need to provide nine billion people with healthy food from environmentally sustainable resources. Fermentation, microorganisms, and derivatives such as yeast extracts and highly functional proteins can play a vital role in meeting this challenge.

*"For 170 years, Lesaffre has been innovating to bring its customers solutions that help create a healthier, more sustainable future. Our expertise in fermentation and micro-organisms enables us to innovate every day, with the support of our passionate R&D teams, and by investing in start-ups in which we believe. With Yeap, we aim to take a step further in finding solutions to the food challenges of tomorrow," says Brice-Audren Riché, CEO of Lesaffre.*

This investment will be overseen by Biospringer by Lesaffre, which is the world’s largest producer of natural food ingredients derived from yeast and other microorganisms.

"*The product under development by Yeap is a natural ingredient for our customers and has the potential to address many of the challenges facing the food industry. With this investment, Biospringer strengthens its innovative position within this industry.”* *explained Carmen Arruda, General Manager of Biospringer by Lesaffre.*

**AbOUT LESAFFRE**

A key global player in fermentation for more than a century, Lesaffre, with a 2,7-billion-euro turnover, and established on all continents, counts 11,000 employees and 96 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](https://www.lesaffre.com/)   
Join us in conversation on [LinkedIn](https://www.linkedin.com/company/lesaffre/) and on [Twitter](https://twitter.com/Lesaffre_Group)

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**ABOUT YEAP**

Yeap is one of the world’s first company that produces protein from yeast, incorporating a circular economy model. It has been founded in 2020 by three co-founders: Jonathan Goshen, Didier Toubia and Dominik Grabinski, and has several product prototypes in its pipeline. The shareholders of this startup include the three founders of Yeap, The Kitchen Hub by Strauss, a foodtech investor, and AgFunder.

More information on [LinkedIn](https://www.linkedin.com/company/71527291/admin/feed/posts/)

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