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PRESS RELEASE

Lesaffre has completed the acquisition of dsm-firmenich's yeast extract business

Lesaffre, an independent key global player in fermentation and microorganisms, announces today the closing of a transaction with dsm-firmenich, a leading innovator in nutrition, health, and beauty, regarding its yeast extract business.

Through this acquisition, Lesaffre solidifies its commitment to growth and innovation within the savory ingredients market. This strategic move enables Biospringer, a Lesaffre's Business Unit, a global provider of innovative natural origin solutions from yeast fermentation, to integrate dsm-firmenich's yeast derivatives processing technologies, 46 dsm-firmenich employees working on yeast extracts, and innovative products. It will enhance its ability to serve its customers in savory and other fermentation-based applications.

Lesaffre, headquartered in Marcq-en-Baroeul (France), has established itself as a leader in biomanufacturing, with strong expertise in local culture, consumer tastes and market trends. New customers for Biospringer by Lesaffre will gain access to its global manufacturing network and local supply and sales, ensuring continued growth and success.

The integration process will begin immediately, with Lesaffre and dsm-firmenich working closely to ensure a smooth transition for employees, customers, and partners. Both companies remain committed to delivering the highest quality products and services throughout the transition period and beyond.

dsm-firmenich is a Swiss-Dutch company, listed on the Euronext Amsterdam.

ABOUT LESAFFRE

Lesaffre is a key global player in fermentation for more than a century with a €3 billion turnover. Established on all continents with 80 production sites in 50 countries, it counts 11,000 employees and more than 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
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ABOUT BIOSPRINGER BY LESAFFRE

Biospringer by Lesaffre is a key global producer of natural origin yeast ingredients for the food industry. Its comprehensive products range includes yeast extracts, dried food yeasts, yeast-based flavors and more.

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