

Lesaffre invests in a new state-of-the-art yeast production for fermented beverages and packaging facilities on its production plant in Ghent, Belgium

Lesaffre, a major global player in fermentation and micro-organisms since 1853, announces a new investment in its yeast production plant operated by Algist Bruggeman in Ghent, Belgium. This investment strengthens Lesaffre's industrial excellence and allows Fermentis, a Lesaffre business unit dedicated to fermented beverages, to better address the needs of brewers around the world.



Industrial excellence and expertise in the production and processing of yeast relying on state-of-the-art industrial facilities have been fundamental pillars of Lesaffre, so as a stringent quality approach to adapt its solutions to evolving customers' specific needs.

« This investment into state-of-the-art yeast production for fermented beverages and packaging facilities is much more than just a technological upgrade. It embodies Lesaffre's determination to continually raise its quality standards. The new infrastructure now enables our Fermentis by Lesaffre business unit to meet the most stringent quality requirements on the all-brewing market while offering our customers a high level of service, thus confirming our historic commitment to innovation and industrial performance. » says Brice-Audren Riché, CEO of Lesaffre.

Industrial investment to enhance quality

The yeast production and packaging facility, comprising several components, is designed to optimize production and the quality of the products delivered by Fermentis by Lesaffre to its customers. Production lines are fully cleanable in both wet and dry conditions. The project enables quality control to be stepped up, thanks to a system of intelligent cameras and other suitable in-line tools. A fully automated intermediate storage system has been implemented to enhance quality control and improve marking flexibility, fully

compliant with the requirements of customers throughout the world. In the future, the new production line will enable on-demand production and expand the range of packaging.

*"We are thrilled to see the results of another big investment in our future: a brand-new production line in one of our key factories. This new facility allows us to raise the quality of our yeast to new standards, unheard of in the brewing industry" says **Stéphane Meulemans, General Manager at Fermentis by Lesaffre.***

Thanks to this investment, Fermentis by Lesaffre is able to meet the most exacting expectations of its customers by producing yeast that is increasingly pure and of ever-higher quality. The new quality standard is reflected in new microbiological purity specifications to be announced shortly. Another major development is the launch of new packaging with protected technology (including a piercing tool), making products easier and safer to use.

With this new investment, Fermentis by Lesaffre is further improving the quality of its yeast for small, medium and large breweries worldwide.

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 55 countries, it counts 11,000 employees and more than 100 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 FERMENTIS BY LESAFFRE

Fermentis creates fermentation and characterization solutions for brewers, winemakers and all producers of beverages. The company is a business unit of Lesaffre. All fermentation products from Fermentis are developed with unsurpassed expertise under meticulous production procedures, which guarantee the highest microbiological quality and maximum fermentation activity.

ABOUT ALGIST BRUGGEMAN

Since its foundation in 1949, Algist Bruggeman has established itself as a trusted producer of yeast. Decades of experience have given the company unrivaled expertise in yeast and its production processes. Driven by a passion for innovation, the Algist Bruggeman team is constantly pushing the boundaries of what's possible in yeast technology. With a team of over 200 employees, Algist Bruggeman delivers top-quality products that meet the evolving needs of its customers. Algist Bruggeman's success is based on the day-to-day commitment of all its employees, the trust of thousands of professionals worldwide and the ongoing efforts of its highly qualified specialist experts.

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