

PRESS RELEASE

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## Lesaffre launches an educational guide for 8–12-year-olds: a fun way to teach young children about yeast and its superpowers



For curious young minds who love experimenting, cooking, and having fun, Lesaffre, a major player in fermentation and microorganisms, is offering a free illustrated educational guide for children aged 8 to 12, designed to help them discover an invisible living organism in everyday life in a fun and accessible way: yeast.

Who knows about the protective and nourishing role of yeast for plants? Did you know that chocolate is a fermented product in which yeast plays an incredible role? That chickens lay more eggs when yeast is added to their feed?

### Understanding the often-overlooked role of yeast

Through numerous illustrations and concrete explanations, Lesaffre helps young readers distinguish between good and bad microbes through a variety of applications. Thanks to this guide, they understand the importance of yeast in our world, whether it be for producing good bread or reducing the use of antibiotics, particularly in animals.

This guide, aimed at younger readers, conveys the scientific fundamentals of yeast through numerous illustrations: in food, human health, animal health, and plant health. Its simplified approach makes it accessible to children, allowing them to better understand the superpowers of this important ingredient.

« Yeast and fermentation more broadly have been at the heart of Lesaffre's business for over a century. Every day, our passionate employees work to reveal the full potential of fermentation in a variety of applications: food, human health, animal health, plant health, and biotechnology. Through this educational guide, we are very proud to make the superpowers of yeast accessible to young people," says Cécile Chevreux, Head of Scientific Communication at Lesaffre. says **Cécile Chevreux, Head of Scientific Communication at Lesaffre.**

### Rich, scientifically validated content

This print-ready digital guide includes:

- 🧪 Illustrated explanations about yeast and its role in nature, food, and human, animal, and plant health.
- 🎯 Games, quizzes, and experiments that are easy to do at home or in the classroom.
- 👨‍🔬 Scientific anecdotes about their reproduction, microbiota, and the yeasts of the future.

This 100% free resource, intended for families, teachers, libraries, and activity centers, is available in French and English on the educational website "Tout sur la levure" (All About Yeast). Its mission: to help the general public discover the full potential of yeast and fermentation.

📄 Download the guide here: [www.exploreyeast.com](http://www.exploreyeast.com) or request a printed copy.

📺 More visuals related to the guide are available upon request for publication in your "science," "curiosity," "things to do at home," or "activities" pages.

#### 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](http://www.lesaffre.com)  
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