

# LALLEMAND BIO-INGREDIENTS

## LALLEMAND BIO-INGREDIENTS OPENS A NEW NORTH AMERICAN YEAST EXTRACT FACILITY

Lallemand, one of the leaders in the production of yeast-based ingredients, with several factories in the US, Canada, Mexico and other parts of the world, has recently strengthened its position in the North American market with the acquisition and transformation of a new Canadian production site.

This yeast extract facility in Cornwall, ON, is just 62 miles southwest of Montreal International airport, close to Lallemand's headquarters and fewer than 400 miles north of New York City. With the US border nearby, it is an ideal North American location for rapid customer response.

After 1.5 years of plant refurbishment and investment in new equipment, Lallemand kicked-off production in the summer of 2019.

We now proudly announce the start of supply to our Food and Biotech customers.

Contact your sales representative or visit the Savory <https://bio-lallemand.com/savory-ingredients/> or Biotech <https://bio-lallemand.com/fermentation-ingredients/> website for more information.

### A RELIABLE PRODUCER FOR THE SAVORY INDUSTRY

Yeast extract is a functionally versatile natural food ingredient derived from the same yeast used for bread, wine and beer production. Yeast extract can improve, intensify and add depth of flavor to a range of foods. Depending on the particular yeast extract, flavors may include meaty, roasted, grilled, cheesy and fatty notes, with the overall richness of umami. With no synthetic, artificial, or animal ingredients, yeast extract is suitable for many different food preparations.

The demand for yeast extracts continues to grow in the North American markets, due to continued development of mainly clean label and plant-based areas of interest.

Despite the rise and fall of various trends in the food industry, clean label is definitely a stable one: consumers are mindful of their food and beverage choices, they request natural, recognizable ingredients and transparency. Natural products, or the extracts of those, are a great opportunity for food manufacturers to increase their market share and value proposition. Yeast extracts perfectly fit the trend as key in the development of tasty, natural, clean label meals. Our specialties are part of the plant-based<sup>1</sup> innovative solutions we propose to reproduce juiciness and taste for consumers used to meat and dairy sensorial properties but looking for alternatives.

Our product range expands the availability of ingredients produced in North America by Lallemand. To provide the best options and additional benefits to our North American customers, the production from Cornwall is Non-GMO Project Verified (NGP).

### STRONGER SUPPLY FOR THE GROWING FERMENTATION INDUSTRY

Yeast extract is a key ingredient in the fast-growing fermentation industry. As a source of assimilable nitrogen and other nutrients, yeast extract can improve the performance in the fermentation of a broad range of microorganisms such as bacteria, fungi and many others.

Within Lallemand Bio-Ingredients, the Fermentation Nutrient (FNI) portfolio addresses the needs of the biotechnology industry and we are now very proud to be able to supply some of our FNI ingredients from our new production site in North America.

<sup>1</sup>According to The Good Food Institute yeast, even if not biologically classified as plants (it belongs to the fungi kingdom), is included in the definition of plant-based foods



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## THE ADVANTAGES OF “NEXT-DOOR” PRODUCTION

With the new location in Cornwall, ON, next to the US border, Lallemand increases its yeast extracts capacity and plays a key role in supporting the North American market expansion.

Our dedicated sales and R&D teams and proximity guarantee optimal understanding of the market, reactivity and flexibility.

A great advantage of Cornwall is that now more products are available within the NAFTA/USMCA trade agreements for Savory and Fermentation customers.

Cornwall yeast extracts have a great fit in application with our US Torula yeast specialties:



Hutchinson, MN - Toravita™ and Bakon® Torula yeast



Rhinelander, WI – Lake States® Torula yeast

**Lallemand Inc.** is a privately-held Canadian company, founded at the end of the 19th century, which specializes in the development, production and marketing of yeasts and bacteria. Today, Lallemand is present through plants, distribution centers or representative offices in 40 countries on the 5 continents.

Lallemand Bio-Ingredients (LBI) develops, manufactures and markets high-value yeast products from *Saccharomyces cerevisiae* and Torula yeast, including whole cell nutritional yeast, yeast extracts and yeast derivatives. The LBI business unit was initially formed in 1987 and the first products consisted of those sold for baking, nutritional, food and animal health applications. The product line grew to include mineral- and vitamin-rich yeasts and derivatives (extracts and cell wall products).

### Products / Markets

The LBI business main application areas:

Savory, Plant-based Nutrition, Health, Industrial Fermentation and Pet Food

The know-how and experience acquired since its beginnings, as well as its high quality, high production standards and technical knowledge have allowed LBI to increase its presence in the food, health and fermentation industries. Lallemand Bio-Ingredients is committed to partner with customers to develop products meeting their specific requirements with key natural products and service solutions.