

PRESS RELEASE

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LESAFFRE INAUGURATES A NEW YEAST DRYING FACILITY IN HEADLAND, ALABAMA

On Tuesday, January 10, Antoine BAULE, CEO of Lesaffre, Thomas Benner, President and CEO at Lesaffre Yeast Corporation LLC and Red Star Yeast, and Didier Masy, General Manager of Leaf – Lesaffre Advanced Fermentations, inaugurate the new Lesaffre Yeast Corporation drying facility in Headland, Alabama and celebrate the launch of Leaf's new bioengineered yeast for ethanol production.

Lesaffre celebrates a major milestone with the inauguration of its first yeast drying facility in the United States. The drying facility is located in Headland, Alabama where Lesaffre and Red Star Yeast operate a cream yeast facility since the 1990's.

On January 10, at the occasion of the grand opening of the yeast drying facility, Leaf – Lesaffre Advanced Fermentations, announced the launch of its new bioengineered yeast, ER-Xpress™, a robust enzyme expressing yeast specifically developed for the US bioethanol industry. This new strain will be produced and dried in the new facility.

"Lesaffre is pleased to invest and extend its industrial yeast manufacturing network in the USA. This new yeast drying capacity will enable us to continue to develop tailored products and to address our white biotech customers' development strategies." says Antoine Baule, CEO of Lesaffre.

About Leaf

Leaf – Lesaffre Advanced Fermentations was launched in 2014 as a business unit of Lesaffre specialized in developing advanced fermentation products for the conventional and lignocellulosic bioethanol as well as white biotech industries. Using synergies within its teams, the Lesaffre group and through strategic partnerships along the value chain, Leaf ambitions to develop economically viable fermentation solutions for bio-based chemicals producers.

About Lesaffre Yeast Corporation and Red Star Yeast

More information: www.lesaffreadvancedfermentations.com

Lesaffre Yeast Corporation is a wholly-owned subsidiary of Lesaffre Group, and Red Star Yeast Company is a joint venture between the Lesaffre Group and Archer Daniels Midland Company (ADM). Together Lesaffre and Red Star serve the baking industry and are recognized throughout North America—and the world—for their superior quality, innovation, and unparalleled technical support.

More information: www.lesaffreyeast.com

About Lesaffre

As a global key player in yeasts and fermentation, Lesaffre designs, manufactures and markets innovative solutions for Baking, Food taste & pleasure, Health care and Biotechnology.

Family group born in northern France in 1853, now a multi-national and a multicultural company, Lesaffre is committed to working with confidence to better nourish and protect the planet.

In close collaboration with its clients and partners, Lesaffre employs 9 300 people in more than 70 subsidiaries, based in about 40 countries.

Lesaffre achieves a turnover of more than 1,8 billion euros including over 40% on emerging markets.

More information: www.lesaffre.com

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