

Campinas, Brazil, 3rd of March 2016

World reference in yeasts and fermentation products opens its corporate office in Campinas-São Paulo, Brazil

The multinational develop formulations and offers training and technical support at this unit

A world reference in yeasts and fermentation products headquartered in France and operating in Brazil for more than 25 years, the Lesaffre Group opened its corporate office in Campinas this March 03, in a ceremony attended by its global CEO, Mr. Antoine Baule, and the directors of Lesaffre Brazil, the Biospringer, Phileo and Procelys business units and the mayors of Campinas and Valinhos, Mr. Jonas Donizette and Mr. Clayton Machado.



During this opening, guests had the chance to visit the Innovation Center, where formulations and applications will be developed and where clients will receive training and



technical support.

Campinas is a strategic choice for its corporate headquarters: the city is recognized as a center of research and state of the art technology, houses various institutions, universities and companies in the food and health sector, and is near São Paulo – Brazil's major business center – and Biospringer, a yeast extract manufacturing unit located in Valinhos.

The initiative created more than 30 jobs in Campinas. In Valinhos, Biospringer has 69 employees.

The new headquarters, located at Rua José Pires Neto, 190, in the Cambuí neighborhood, represents an investment of R\$ 2.2 million, a large part of which was invested into its new Baking Center™ and its Culinary Center (laboratories for baking and culinary applications). These two laboratories will provide technical support to Lesaffre and Biospringer clients, respectively.

According to David Jouselme, general director of Lesaffre Brazil, the country plays a strategic role in the food, biotechnology, nutrition and animal health sectors, and these installations in Campinas will allow the group to better support the growing demand in these markets. "Brazil is a strategic territory, and the company's investments are well justified. Since Lesaffre is a privately-held and family-owned group, it has long-term vision and is investing in the country." emphasizes David Jouselme.



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 forty countries.

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

The Lesaffre Group's fields of operation in Brazil



- **Bread-making solutions**

Lesaffre has been present in Brazil for over 25 years, offering a complete range of yeasts (dry and fresh) and bread-making ingredients developed for use in any type of manufacturing process (ready, frozen, pre-baked, etc.), ensuring tasty, fresh and crunchy bread. The company was responsible for introducing instant yeast in Brazil and has a sales presence throughout the country, with warehouses located in the cities of São Paulo, Rio de Janeiro and Recife.



- **Food flavour solutions**

Biospringer, present in Brazil for 16 years, is housed in a 4,445 m² production plant located in Valinhos, in upstate São Paulo. It provides a wide range of yeast ingredients essential for building flavor in countless applications within the food industry, including soups, broths, sauces, seasonings, snacks, ready-to-eat meals and processed meats.



- **Biotechnology solutions**

Procelys markets high-performance ingredients for fermentation processes in the food, healthcare and biotechnology industries. In these applications, yeast extracts are nutrients that are specially designed to improve the growth, viability and productivity of an extensive list of microorganisms and cell cultures.



- **Solutions for animal health and nutrition**

Phileo offers animal health and nutrition solutions backed by scientific evidence. It markets probiotics, premium yeast fractions, organic selenium yeast, yeast as a protein source and nutritional formulations designed to provide performance, health and well-being for the poultry, pig, beef cattle, dairy, pet, equine and aquaculture segments.

Service:

Opening of Lesaffre Brazil's new corporate office

Location: Rua José Pires Neto, 190 – Cambuí, Campinas – SP

Date: March 3

Time: 10:00 AM

More information: www.lesaffre.com.br

Information for the press: Kátia Nunes and Carolina Sibila +55 19 3295 7000/ +55 19 99751 0555 and comunicacao@antoniamaiazogaeb.com.br