

Singapore, 16th of May 2017

## Lesaffre opens new Asia Pacific regional hub in Singapore

***Lesaffre, a French family-owned company with more than 160 years of history and a global key player in yeasts and fermentation products, has set up a new expertise hub in Singapore. On 16 May 2017 Mr. Antoine Baule, Chief Executive Officer of Lesaffre, inaugurated the new premises in the presence of Ms. Low Yen Ling, Senior Parliamentary Secretary, Ministry of Trade and Industry and Ministry of Education, and His Excellency, Mr. Marc Abensour, Ambassador of France to Singapore.***

The new Singapore regional hub houses at the same location several of its teams in baking, food taste, human health and nutrition, animal care and biotechnology, and will consolidate Lesaffre's various business streams at the forefront of advanced yeast applications and improve collaborative engineering of tailored business solutions in the region. During the opening event guests were introduced to Lesaffre's full range of capabilities.

The 1,000 sqm space also houses a Lesaffre Baking Center™ – one of the largest in the world – and a culinary center, serving as collaborative spaces for innovation as Asian consumers' palates and nutritional demands rapidly evolve. The two brand new application centers are dedicated to baking and culinary applications and enable the group to better adapt and respond to the cultural habits and trends across Asia-Pacific

*'Being at the heart of a region with an important role in the food, biotechnology, human and animal care sectors, fully justify the company's investments in Singapore. As a family-owned group, headquartered in France and operating in APAC for more than 40 years, Lesaffre is very committed to its new set up in Singapore to better serve its customers in the region' said Antoine Baule, CEO of Lesaffre.*

The Singapore hub cements Lesaffre's commitment to its regional customers working with them to meet local demands in a diverse region. The project, an investment of S\$ 4 million, is expected to create more than 75 jobs by the end of 2018.

*Mr. Joergen Lundgaard, Asia Pacific Managing Director, said, 'Singapore's capabilities as a high quality, future ready, global food ingredients hub was a key factor in our decision to make it the home of our Asia Pacific regional hub. Lesaffre will continue to invest in local and regional talent, process capabilities and innovative technology to support the robust growth in this important region.'*

---

Media enquiries:

Edelman Singapore : Isaac Tan ([Isaac.Tan@edelman.com](mailto:Isaac.Tan@edelman.com)) +65 6494 1552

Lesaffre Singapore : Chua Wan Ying ([Wanying.Chua@lesaffre.com](mailto:Wanying.Chua@lesaffre.com)) +65 6849 9206



---

## About Lesaffre Singapore

Lesaffre Singapore has today more than 25 employees. It gathers people from baking activity (yeast and baking solutions), Biospringer (culinary solutions), Lesaffre Human Care (human health & nutrition), Phileo (animal health & nutrition), Procelys (biotechnology solutions).

Lesaffre Singapore is located at 23A Serangoon North Avenue 5, #04-09, Singapore 554369.

---

## 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 **9 500 people** in more than **75 subsidiaries** based in 45 countries. Lesaffre achieves a turnover of **1,9 billion euros** including over 40% on emerging markets.

More information on [www.lesaffre.com](http://www.lesaffre.com)

---

Media enquiries:

Edelman Singapore : Isaac Tan ([Isaac.Tan@edelman.com](mailto:Isaac.Tan@edelman.com)) +65 6494 1552

Lesaffre Singapore : Chua Wan Ying ([Wanying.Chua@lesaffre.com](mailto:Wanying.Chua@lesaffre.com)) +65 6849 9206