

# LALLEMAND AMERICAN YEAST



## THE TEAM

The team members of the Lallemand / American Yeast Division are strategically located in the U.S., Mexico and Canada to meet the changing needs of today's baking industry.

Our fleet of refrigerated trucks along with contract carriers ensures prompt delivery of both yeast and bakery ingredients. The quality of fresh yeast and the subsequent quality of yeast-raised baked goods rely on the dependability, promptness and condition of yeast deliveries. A network of distributors provides reliable, cost effective delivery to the intermediate and retail baking trade.

Lallemand is not just a supplier, but rather a partner for success. We know our success depends on your success and we are strongly focused to provide a dedicated support of the baking industry. Our team of sales people, drivers, customer service personnel and technical service representatives is there to help your team achieve its objectives.

## YEAST AND INGREDIENT PRODUCTION

The Lallemand / American Yeast Division has state-of-the-art production facilities in Montréal, Québec; Baltimore, Maryland; and Memphis, Tennessee. Distribution centers at selected points help the plants to serve markets in the U.S., Mexico and Canada with the quality fresh yeast you've come to expect. The Montréal facility also produces quality instant and specialty yeasts for both the North American and export markets.

The American Institute of Baking Registration Services (AIBRS) has certified the Montréal facilities to ISO 9002 standards. This certification is a first for any North American baker's yeast

plant. The other Lallemand / American Yeast plants are in the process of achieving ISO 9002 certification.

Ingredients are produced at our subsidiary Lallemand Mexico S.A. (also ISO 9002) in Mexico or elsewhere under the specification and control of Lallemand / American Yeast. In some cases we source products from reliable producers. Extensive R&D and quality control back all Lallemand / American Yeast products. This flexibility enables us to provide the best combination of price, quality and selection. In other words – value!

*Lallemand / American Yeast is yeast... and much more!*

## PRODUCTS FOR THE BAKER

### YEAST

- Eagle® fresh yeast blocks and bags
- Bulk liquid cream yeast and installations
- Eagle® and Instaferm® instant yeast
- Fermipan® instant yeast
- Lalmin® enriched yeast

### LALLEMAND DOUGH CONDITIONERS

#### Natural Dough Conditioners

##### Essential®

- Essential® PBR potassium bromate replacers for conventional and frozen dough
- Essential® LCR natural L-cysteine and sulfite replacer



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Baker's Yeast and Ingredients

- Essential® SOFT shelf life extenders / softeners

#### **Fermaid®**

- Fermaid® bromate-free conditioners for a wide range of bread and specialty applications such as pies, pizza, tortillas, crackers, and more

#### **Eagle®**

- Eagle® CM potassium bromate replacer for continuous mix
- Eagle® B enzyme-enhanced bromated conditioners

### **LALLEMAND BAKERY STARTERS**

- 1 STEP® Bakery Starters for Industrial Bakeries
- LALVAIN du jour® Artisan Bread bakery starters.

### **OTHER BAKING PRODUCTS**

#### **Chemical Leaveners**

- Single and double-acting baking powders
- Baker's cream

#### **Yeast Foods and Oxidants**

- Single and double strength yeast food
- Bromate-free yeast food
- Bromate, L-cysteine, ADA, and ascorbic acid

#### **Preservatives**

- Powdered, granular, and dust-free calcium and sodium propionate
- Natural mold inhibitors
- Potassium sorbate and sorbic acid
- Vinegar and grape juice

#### **Emulsifiers**

- Sodium stearoyl-2-lactylate (SSL)
- Calcium stearoyl-2-lactylate (CSL)
- Mono-glycerides
- Mono- and di-glycerides
- Ethoxylated mono- and diglycerides

#### **Shortening**

- Butters, margarines, and shortenings
- Soy, cottonseed, canola, and olive oils

#### **Sugars and Syrups**

- Granular and brown sugar
- Liquid and dry malt syrup
- Liquid and dry honey and molasses
- Corn syrup, baker's syrup, and dextrose

#### **Dairy and Egg Products**

- Whole, nonfat, dry, and buttermilk
- Whey and dairy blends
- Liquid and dry eggs, yolks and whites

#### **Spices, Nuts, Fruits, and Flavors**

- Sesame seeds, poppy seeds, salt, spices
- Nut meats, pieces, flakes
- Raisins, dates
- Chocolate, cocoa powders
- Inactive yeasts, yeast extracts, flavors

#### **Specialty Flours and Grains**

- Vital wheat gluten
- Soy and potato flour
- Graham and corn meal
- Rolled, steelcut, and quick oats

#### **And more . . .**

### **LOCATIONS TO SERVICE THE BAKER**

#### **North American Production Facilities**

- Montréal, Québec
- Baltimore, Maryland
- Bakersfield, California
- Memphis, Tennessee
- Tultitlán (Mexico City)

#### **Technical Center**

- Montréal, Québec

#### **North American Distribution Branches**

- Bakersfield, California
- Baltimore, Maryland
- Chicago, Illinois
- Memphis, Tennessee
- Montréal, Québec
- Derry, New Hampshire
- Toronto, Ontario
- Tultitlán (Mexico City)

### **BULK LIQUID CREAM YEAST**

In the 1970's, the growth and automation of wholesale bakeries drove Lallemand to develop the concept of concentrated liquid yeast, as it remained the only critical ingredient not handled by bulk systems. In 1982 a Montréal bakery became the first in North America to use liquid yeast for all its production, thanks to a system developed and installed by Lallemand. Nowadays, liquid yeast is the principal yeast form used by wholesale bakeries.

The liquid yeast is delivered by milk tankers and pumped into refrigerated holding tanks at the bakery. Everything from unloading, operation and sanitation is controlled by a computer using a custom software package designed by Lallemand. The computer also monitors inventory and malfunctions within the system.

### **ADVANTAGES**

Lallemand Liquid Cream Yeast offers the modern baker many advantages, including:

- Freshness because of reduced handling at the yeast plant and a more controlled yeast rotation
- Consistency through standardization of the yeast activity from delivery to delivery, metering accuracy exceeding scaling accuracy
- Reduced inventory by applying the "just-in-time" manufacturing concept
- Improved stability over conventional compressed yeast, because of reduced oxidation
- Improved activity achieved by better yeast dispersion within the dough
- Cleaner operations without the mess of yeast spillage and empty bags
- Reduced costs achieved by eliminating packaging, handling and waste disposal
- Improved sanitation and better microbiological control

### **APPLICATIONS**

Lallemand Liquid Cream Yeast can be used wherever compressed yeast is used at the corresponding equivalency ratio. The liquid cream yeast is ideally measured in litres or gallons, to avoid costly confusion between the yeast plant and the bakery during the ordering process.

Lallemand guarantees the following equivalency:

- 1.5 litres of cream yeast = 1 kg of compressed yeast
- 0.18 U.S. gallons of cream yeast = 1lb of compressed yeast

The company operates production facilities in both America and Europe, producing baker's yeast as well as wine yeast, yeast extracts, specialty yeast, and starters. Through its subsidiaries American Yeast Sales, Lallemand Mexico S.A. and Lallemand Distribution, we offer a full range of bakery ingredients available from a growing network of sales, technical service and distribution locations.