

LALLEMAND BAKING SOLUTIONS



Lallemand Baking Solutions specializes in the development and application of enzyme-based dough conditioners, yeast-based dough relaxers, and sour dough starters. It is a subsidiary of Lallemand, the Canadian yeast and bacteria producer, and has offices in Montreal, Chicago, and Toulouse.

BACKGROUND

Lallemand was an early producer of dough conditioners and sour dough starters, and has grown through a combination of internal development and acquisitions. In 1995 it acquired the North American baking enzymes business of Gist-Brocades (now DSM) which became part of Lallemand's American Yeast division and was later named Lallemand Advanced Baking Solutions. In 2001 Lallemand acquired the sour dough starter culture business of Chr. Hansen, which became part of Lallemand's European yeast division and was named Lallemand Specialty Bakery. In 2006 the North American and European businesses were combined, expanded, and given a new global identity as Lallemand Baking Solutions/Solutions de Boulangerie Lallemand.

PRODUCTS

Lallemand Baking Solutions supplies enzyme-based dough conditioners, yeast-based dough relaxers, and sour dough starters.

Essential® dough conditioners replace gluten, emulsifiers, and chemical oxidizers with label-friendly ingredients.

Fermaid® dough relaxers replace L-cysteine to standardize flour and shorten mix times.

Lalvain du Jour® and Florapan™ starters provide a convenient and consistent way to produce traditional and innovative types of sour dough bread.

Lallemand Baking Solutions also provides special strains of active yeast for specific applications and markets, including Protected Active Dry Yeast (PADY) and S6U aromatic yeast.

RESEARCH AND DEVELOPMENT

The Lallemand Baking Solutions test bakery and enzyme laboratory are located at its Technical Center in Montreal. The test bakery is equipped to simulate and evaluate a wide variety of product, process, and ingredient types for breads, pizzas, tortillas, pies, and crackers. More basic research on yeast is done at the Lallemand laboratories in the Industrial Partnership Facility of the Canadian National Research Council's Biotechnology Research Institute, also in Montreal. More basic research on bacteria is done at the Lallemand laboratories in Toulouse. Lallemand has developed and acquired rights to an extensive patent portfolio focused on baking enzymes and specialty yeast.

PRODUCTION

Lallemand produces inactive yeast for dough conditioners and specialty active yeast for baking applications at plants in North America, Europe, and South Africa. It produces lyophilized bacteria for sour dough starters at its bacteria plants in Canada and France. Lallemand Baking Solutions blends and packages its enzyme-based dough conditioners at contract facilities in Canada and the U.S. Products for North America are distributed from Lallemand warehouses in Toronto, Montreal, Baltimore, Memphis, Bakersfield, and Pembroke (New Hampshire). Products for Europe and Asia are distributed from Lallemand warehouses in Denmark and Estonia.

SALES AND SERVICE

Sales and technical service in North America and Europe are provided by a dedicated team of Lallemand Baking Solutions technical sales managers. They are supported by technical service representatives with baking production experience and by

the Technical Center in Montreal. Customer service and distribution logistics in the U.S. are handled by American Yeast, and in Canada by Lallemand Distribution. Customer service in Europe and Asia is handled by the Lallemand Baking Solutions office in Blagnac (Toulouse) which coordinates distribution with the local Lallemand baker's yeast affiliates.

LALLEMAND

The company has five divisions: North American Yeast and Ingredients (based in Memphis, USA), European Yeast and Ingredients (based in Vienna, Austria), Specialty Yeast and Bacteria (based in Toulouse, France), Bio-Ingredients (based in Montreal, Canada) and British Isles & African Yeast and Ingredients (based in Johannesburg, South Africa). Lallemand Baking Solution is part of the Specialty Yeast and Bacteria division, along with the Oenology, Brewing, Ethanol Technology, Plant Care, Human and Animal Nutrition activities.

