

BREWING



LALLEMAND BREWING

Lallemand's presence in the brewing industry dates from the early 1970's when we produced dried pure culture brewing yeasts for beer kit manufacturers in Canada. In subsequent years this activity was expanded to the production of other specific ale and lager beer yeasts for different clients in the U.S.A., Europe and Australasia. Our extensive, unique knowledge in the propagation of many different yeast strains led us to be consulted by a number of international breweries on yeast nutrition. As a result of this expertise, we developed and continue to perfect a specialized range of yeast nutrients. These nutrients are targeted at specific problems in the brewery, resulting from variations in raw material quality. Lallemand's beer related activities have continued to grow, expanding beyond the production of beer yeast and yeast nutrients for the industrial, micro and home brewer. Strategic acquisitions in North America (Siebel Institute of Technology) and Europe (AB Vickers Ltd.) help enhance the platform from which new products and services will be launched.

RESEARCH AND DEVELOPMENT

Lallemand prides itself in its strong commitment to research and development. In-house we have laboratories in Toulouse (France) and Montréal (Canada) dedicated to fermentation research. In addition to our own research resources, we have a number of research projects in partnership with leading research institutes and universities in France, Germany, UK and North America. Our own resources and these international links allow us to provide our clients with the most current and progressive information related to all aspects of the brewing industry.

OUR PRODUCTS

Lallemand is continually pursuing the development of new products and processes to better serve the brewing industry. Our efforts are focused on developing natural biological or ecological alternative solutions for existing or foreseen problematic processes.



www.lallemand.com

Administrative offices
LALLEMAND INC.
1620, rue Préfontaine
Montréal (Québec) H1W 2N8
Canada
Phone: (1) 514-522-2133
Fax: (1) 514-522-2884

In the brewing field, Lallemand and our partners focus on yeast cultures, bacterial cultures, yeast and bacterial health, yeast and bacterial by-products, fermentation nutrients, and products to improve clarification and stabilization.

Our expertise helps customers with beer clarity and presentation, visual and taste stability, brewery by-products optimization, and beer process optimization.

THE SIEBEL INSTITUTE OF TECHNOLOGY

In early 2000, Lallemand purchased a majority share in the Siebel Institute of Technology, the oldest brewing school in North America. Established in 1872, the Siebel Institute has a long history in Brewing Education and Research, making it one of the world's most respected brewing schools and analytical laboratories. Siebel Institute manufactures laboratory media and offers services such as yeast culture maintenance, DNA fingerprinting, beer evaluation & analysis, recipe formulation, consulting and contract research. With industry-leading laboratory and research facilities staffed by highly qualified personnel, Siebel Institute works to continually add new services that meet the needs of brewers of every size.

In education, Siebel Institute continues its role as a world leader in professional training services for the brewing industry. With campuses in Chicago and Montréal, Siebel Institute offers courses that cover topics ranging from home brewing to the industry's most advanced brewing microbiology program. The Siebel Institute also partners with Doemens Academy of Germany to offer courses under the World Brewing Academy

(WBA) name, offering campus-based courses in both Munich and Chicago as well as the most advanced web-based training program in brewing. The flagship course, the 12-week WBA International Diploma in Brewing Technology program, takes dozens of students each year on an intense international training program in the U.S. and Central Europe, providing the most unique course experience offered anywhere in the world.

AB VICKERS LTD.

In early 2001, Lallemand purchased AB Vickers Ltd. Vickers has a history of over 200 years in the technology of isinglass for the clarification of beer. The company has broadened its product scope and has developed a global business based on clarification and stabilization technology. The product line includes traditional and innovative products and specialist procedures designed to address a wide range of brewing needs.

The technical expertise and in-brewery support we offer adds value to customers' business. The use of traditional haze measurement to assess clarification and stability combined with more modern techniques such as particle size analysis technology, allows more detailed, in-depth investigations. AB Vickers was the first to develop the isinglass paste production process which is efficient and meets the highest hygiene standards. Also, the direct injection of isinglass paste and the production of freeze dried isinglass were developed by AB Vickers and are patented by the company. Constant technological innovation matched with unrivaled expertise, helps us to achieve our high levels of client satisfaction.



FERMENTED BEVERAGES DIVISION – BREWING

