

LALLEMAND/ AMERICAN YEAST



THE TEAM

The personnel and facilities of the Lallemand/American Yeast Division in the United States, Mexico and Canada are strategically located to meet the changing needs of today's baking industry. Our fleet of refrigerated trucks and contract carriers ensures prompt delivery of both yeast and baking ingredients. The quality of the 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 strives to be not just a supplier, but a long-term partner. We know our success depends on your success and we are focused on providing committed support to the baking industry. Our team of dedicated and uniquely experienced sales people, drivers, customer service personnel and technical service representatives is there to help your team achieve your objectives.

PRODUCTION

The Lallemand/American Yeast Division has production facilities in Montréal (Québec), Baltimore (Maryland), Memphis (Tennessee), and Cuautitlán (Mexico). The plants in Montréal,

Baltimore and Memphis produce fresh yeast under the guidance, specifications and control of our Montréal-based Quality Assurance and R&D teams.

The Montréal facility also produces quality instant and specialty yeasts and the Cuautitlán facility produces baking powders and other dry blend ingredients.

DISTRIBUTION OF YEAST AND OTHER INGREDIENTS

Distribution centres at selected points help the plants serve markets in the United States, Mexico and Canada with quality fresh yeast and ingredients. The Lallemand/American Yeast Division is the only yeast company in the United States and Canada which still operates its own fleet of refrigerated trucks with its own drivers. This ensures unrivalled service and quality assurance from our yeast plants all the way to the wholesale bakery plants. Along with the yeast products, many other ingredients are distributed by our fleet to help bakers reliably meet, just in time, their weekly ingredient requirements, ensuring faster rotation of perishable ingredients, minimizing working capital needs and space.



QUALITY ASSURANCE AND R&D

Lallemand/American Yeast is pursuing certification under the Global Food Safety Initiative (GFSI) in order to allow our baker partners to comply with this new mandate. The American Institute of Baking Registration Services (AIBRS) has certified the Montréal, Memphis and Cuautitlán facilities to ISO 9002 standards.

Extensive research and development, as well as quality control, back all Lallemand/American Yeast products. In some cases, we source products from reliable producers. This flexibility enables us to provide the best combination of price, quality and selection. In other words – the best value!

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

LALLEMAND YEAST – A NATURAL SOURCE OF VITAMIN D

To help satisfy consumers' quest for more natural and vitamin-D-rich ingredients, Lallemand's yeast is exposed to a source of light that naturally transforms the sterols present in yeast into vitamin D, during the regular production process. In this way, all Lallemand bakers yeasts (Eagle Yeast®, American Yeast® and Instaferm®) are natural and vegetarian sources of vitamin D that can enhance the vitamin D content of baked goods and bread in particular.

LALLEMAND BAKERS YEAST

- Eagle Yeast® fresh yeast blocks and bags
- American Yeast® bulk liquid cream yeast
- Instaferm® and Instaferm Vita D® instant dried yeast
- Lalmin® mineral-enriched dried yeast

DOUGH CONDITIONERS

Essential®

- Essential® CL enzyme-based products for clean label formulations
- Essential® ER enzyme-based emulsifier replacers / reducers
- Essential® PBR enzyme-based potassium bromate replacers for conventional and frozen dough
- Essential® SOFT shelf-life extenders / softeners

Fermaid®

- Fermaid® bromate-free conditioners for a wide range of bread and specialty applications
- Fermaid® dough relaxers / mix-time reducers

Eagle®

Eagle® CM enzyme-based potassium bromate replacer for continuous mix

BAKERY CULTURES

Florapan® starter cultures

OTHER BAKING PRODUCTS

Chemical Leaveners

- Single- and double-acting baking powders
- Bakers cream

Yeast Foods and Oxidants

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

Preservatives

- Granular calcium and sodium propionate
- Natural mould inhibitors
- Potassium sorbate and sorbic acid
- Vinegar (100 g, 200 g and 300 g)

Emulsifiers

- Sodium stearoyl-2-lactylate (SSL)
- Calcium stearoyl-2-lactylate (CSL)
- Monoglycerides
- Mono- and diglycerides
- 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, bakers syrup and dextrose

Dairy and Egg Products

- Buttermilk and high-heat nonfat dry milk powder
- Whey and dairy blends
- Liquid and dry eggs, yolks and whites

Spices, Fruits, and Flavours

- Sesame seeds, poppy seeds, and spices
- Raisins
- Inactive yeasts, yeast extracts, and flavours

Specialty Flours and Grains

- Vital wheat gluten
- Soy and potato flour
- Graham flour and cornmeal
- Rolled, steel-cut and quick oats

And more...

LOCATIONS TO SERVICE THE BAKER

North American Production Facilities

- Montréal, Québec
- Baltimore, Maryland
- Memphis, Tennessee
- Cuautitlán, Mexico