LALLEMAND BIO-INGREDIENTS

The Bio-Ingredients division was initially formed in 1987 to develop value-added products while optimizing the processing of yeast biomasses that seasonal extra capacity plants made available.

At first, the products consisted of inactivated yeasts and were sold for baking, nutritional, food ingredient and animal health applications. The product line grew to include mineral- and vitamin-enriched yeasts and yeast fractions (extracts and cell wall products). Many of these products continue to be used as ingredients and are marketed by other Lallemand business units.

The know-how and experience acquired since its beginnings, as well as its high quality and production standards, and technical knowledge, have allowed the division to increase its presence in the food industry by offering ingredient solutions to enhance flavors, provide savory notes and enrich foods with vitamins. The Bio-Ingredients expertise in fermentation gives it access to the pharmaceutical and agricultural industries, meeting their specific needs.

LOCATIONS AND ACTIVITIES

Bio-Ingredients products are produced using yeast from a global network of dedicated Lallemand facilities and partners.

• Montréal, Canada – Administration, Sales, Order Desk, Research and Development, Applications and Technical Support, Production of specialty inactive yeasts and enriched yeasts
• Toulouse, France – Fermentation Nutrient Ingredients (FNI) Sales, Technical Support and Applications
• Copenhagen, Denmark – European Order Desk, Sales
• Grenå, Denmark – Production, Research and Development of yeast fractions and specialty inactive yeasts
• Salutaguse, Estonia – Production, Research and Development of specialty inactive yeasts, yeast fractions and nutrient mixes. Specialized drying and mixing equipment complement the fermentation capabilities at this plant
• Rhinelander, Wisconsin – Production of Torula Yeast under the Lake States® product range.

BIO-INGREDIENTS PRODUCTS

FNI – FERMENTATION NUTRIENTS

Inactivated yeast, yeast extracts, cell wall fractions and enriched inactive yeast have been developed for specialty fermentations (lactic bacteria, pharmaceutical) and agricultural applications (insect rearing, organic crops). FNI’s are supplied to other Lallemand plants for production of lactic bacteria, as well as to external customers.
FOOD INGREDIENTS
Inactive yeasts, yeast extracts, cell wall fractions and enriched yeasts have been developed for niche applications in the food industry, for flavors, nutritional and vegetarian preparations, pet foods and more.

Commercial Brands:

LBI – Inactive Whole Cell Yeast
LBI products are a range of whole cell yeasts derived from primary-grown or brewer’s yeast. They are used in many food preparation applications for their nutritional profile and as savory flavor contributors. Debittered brewer’s yeast (washed to reduce bitterness) completes this line of nutritional yeasts.

Lyfe – Yeast Flavors and Extracts
Yeast extracts are soluble yeast fractions that enhance existing flavors and/or impart specific flavor notes as ingredients in food – largely for use in savory flavors, seasonings, processed cheese, meat and seafood. Some yeast extracts also promote color intensity, reduce or replace MSG and salt content, while imparting umami and kokumi taste.

Lake States® – Torula Yeast
For over 50 years, Lake States has been the leader in the development of Inactive Torula Dried Yeast for the food industry, pharmaceuticals, industrial fermentations, and animal feed and pet food markets. Lake States® Inactive Torula Dried Yeast is primary-grown dried inactive yeast, produced under conditions that meet the highest quality standards, including USP norms.

Engevita® – Nutritional Yeast
The Engevita® Nutritional Yeast business was developed by Gist Brocades (now DSM) and acquired by Lallemand in 2006. This historic and well recognized product line has been a standard in the food industry since 1958. The production plant was moved from Delft, The Netherlands, to Salutaguse, Estonia, where Lallemand has had similar drying equipment in operation since 1998. Engevita® is a natural source of readily assimilated proteins, rich in dietary fibre and essential micronutrients, such as minerals and B vitamins. Also included in this range is a line that has been fortified with zinc and B vitamins to supplement a vegetarian diet.

BIO-INGREDIENTS SOLD THROUGH OTHER LALLEMAND UNITS

ANIMAL HEALTH AND NUTRITION
• Alkosel® Selenium yeast
• Alkrom® Chromium yeast
• Fibosel® High glucan cell wall fraction
• Agrimos® Mannan oligosaccharide cell wall fraction
• Fermaid Ease® Fermented soy product for horses

HEALTH INGREDIENTS
• Lalmin® Mineral- and vitamin-enriched yeasts are a natural source of highly bioavailable minerals for human health, including selenium, zinc, iron, copper and more.
• Lalmin® RDA-500 provides natural B vitamins
• Glucan-Pur Yeast beta-glucans
• Gastro-AD Non-GMO soy, fermented by a strain selected by Institut Rosell, is recommended for gastric discomfort and occasional heartburn, and distributed by Institut Rosell

FERMENTED BEVERAGES
• Inactive specialty yeasts and yeast fractions for use in fermentation nutrients and fermentation aids.

BAKING
• Inactive yeasts high in glutathione for dough relaxation
• Yeasts to enhance fermented and cheese flavor in baked goods
• Enriched yeasts.

www.bio-lallemand.com