

PRESS RELEASE

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## TITLE

***Biospringer North America Corporation announces \$29 million expansion to it's Yeast Extract production site in Cedar Rapids Iowa.***

Biospringer North America Corporation announces an expansion on it's yeast extract site in Cedar Rapids Iowa to support the growing market trend for natural origin ingredients derived from fermentation.

Our wide range of yeast ingredients are essential in constructing taste for multiple applications in the food industry including soups, sauces, meats and meat analogs, snack seasonings and sweet recipes. In addition to taste building, Biospringer is following key market trends such as consumers' concerns for healthier and organic foods, addressing this by assisting clients to create clean-label products with the use of our yeast based ingredients.

**About Biospringer**

Biospringer is the global producer of natural flavor bases and flavor building blocks. We bring to food producers the most comprehensive yeast derived product range with our yeast extracts, dried food yeasts, natural flavors and more. Biospringer is a LESAFFRE Company, significant player worldwide, for the design and production of yeast solutions for the bakery, nutrition and human care industries. Visit our website, [www.biospringer.com](http://www.biospringer.com)

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**About Lesaffre**

As a global key player in yeasts and fermentation, Lesaffre designs, manufactures and markets innovative solutions for **Baking, Food taste & pleasure, Health care and Biotechnology**. Family group born in Northern France in 1853, now a multi-national and a multicultural company, Lesaffre is committed to **working with confidence to better nourish and protect the planet**. In close collaboration with its clients and partners, Lesaffre employs **10,500 people** in **80 subsidiaries** based in more than 50 countries. Lesaffre achieves a turnover of 2 billion euros.

More information on [www.lesaffre.com](http://www.lesaffre.com)