

PRESS RELEASE

Lesaffre acquires Alltech's yeast extract facility in Serbia

As part of its ongoing expansion strategy in nutrition and health, Lesaffre, a global key player in the yeast and fermentation industry, has acquired Alltech's yeast extract facility in Serbia. The transaction is in line with Alltech's continued focus on its core business in animal and crop nutrition.

Lesaffre has important strategic development objectives in nutrition and health which are backed by 165 years of expertise and experience in yeast and fermentation products. This operation will strengthen its leading position in the growing yeast extract market.

"On the yeast extracts and its derivatives market, Lesaffre is recognised as a reliable partner with expertise in producing tailor-made solutions," said Antoine Baule, CEO Lesaffre. "This acquisition will strengthen our presence in this market. In fact, now with eight facilities established around the world (Western and Eastern Europe, China, United States, Brazil), we are all the more committed to meeting our customer specific needs globally."

The Serbian facility, located in Senta, will now be called Biospringer RS, and will continue to produce baker's yeast for the Serbian market as well as yeast extracts for food and animal feed industries. It was essential for Alltech to secure the long-term future of the Serbian facility and the members of staff employed.

"Alltech is pleased to sell this facility to a family group recognised internationally for its professionalism and the quality of its products and services," said Alric Blake, CEO Alltech. "The future of the facility was fundamental in our negotiations. We are convinced that Lesaffre will take this company even further forwards thanks to its expertise in fermentation and fermentation derivatives. It is the perfect company to acquire and drive the business for future growth. Alltech meanwhile will continue to focus on its core activities following unprecedented growth in recent years."



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 10 000 people in more than 75 subsidiaries, based in 50 countries. Lesaffre achieves a turnover of 2 billion euros. In Serbia, Lesaffre already has a sales office based in Belgrade with more than 20 employees dedicated to the yeast and ingredients baking market.

More information: www.lesaffre.com

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About Alltech

Founded in 1980 by Irish entrepreneur and scientist Dr. Pearse Lyons, Alltech discovers and delivers solutions for the sustainable nutrition of plants, animals and people. With expertise in yeast fermentation, solid state fermentation and the science of nutrigenomics, Alltech is a leading producer and processor of yeast additives, organic trace minerals, feed ingredients, premix and feed.

Our guiding ACE principle seeks to develop solutions that are safe for the Animal, Consumer and the Environment. Our more than 5,000 talented team members worldwide put this purpose to work every day for our customers.

Alltech is a family-owned company, which allows us to adapt quickly to emerging customer needs and to stay focused on advanced innovation. Headquartered just outside of Lexington, Kentucky, USA, Alltech has a strong presence in all regions of the world. For further information, visit www.alltech.com/news. Join us in conversation on Facebook, Twitter and LinkedIn.

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