

Biospringer aims to improve taste and sensory properties of food and beverages with a team of in-house flavorists, food applications specialists and yeast experts

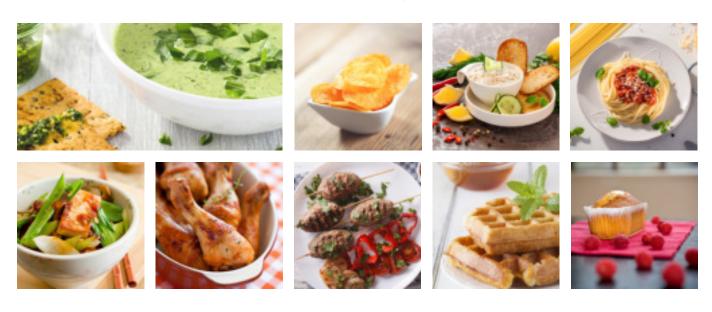
With a unique range of natural yeast extracts...

Reveal your taste Develop richness & umami

Develop healthier formulations

Bring signature Mask off-notes

...in everyday consumer products such as...



Thanks to a technical and commercial team closer to customers...



...we bring taste & pleasure.

Biospringer relies on Lesaffre's expertise



Yeast expert since 160 years





+ 500 R&D experts
specialized on yeast products
+ 9,500 employees around the world



+1 billion people
around the world consume food
made with Lesaffre's products