



# We create **RESPONSIBLE** **TASTE**

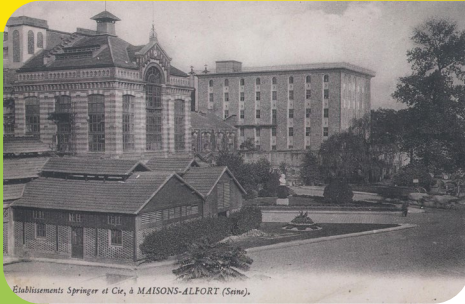


We partner with clients to create innovative and natural origin ingredients from yeast fermentation that make food tastier and healthier, while being reliable and respectful of the planet and people.

# More than 150 years of history

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The Biospringer story begins in 1872, when Baron Springer and his sons purchased the Chateau de Réghat in Maisons-Alfort in France and turned into a grain distillery and a pressed baker's yeast factory.



1872



Biospringer joined Lesaffre, a leading global manufacturer of baker's yeast, in 1972, setting the stage for its international expansion.

1972

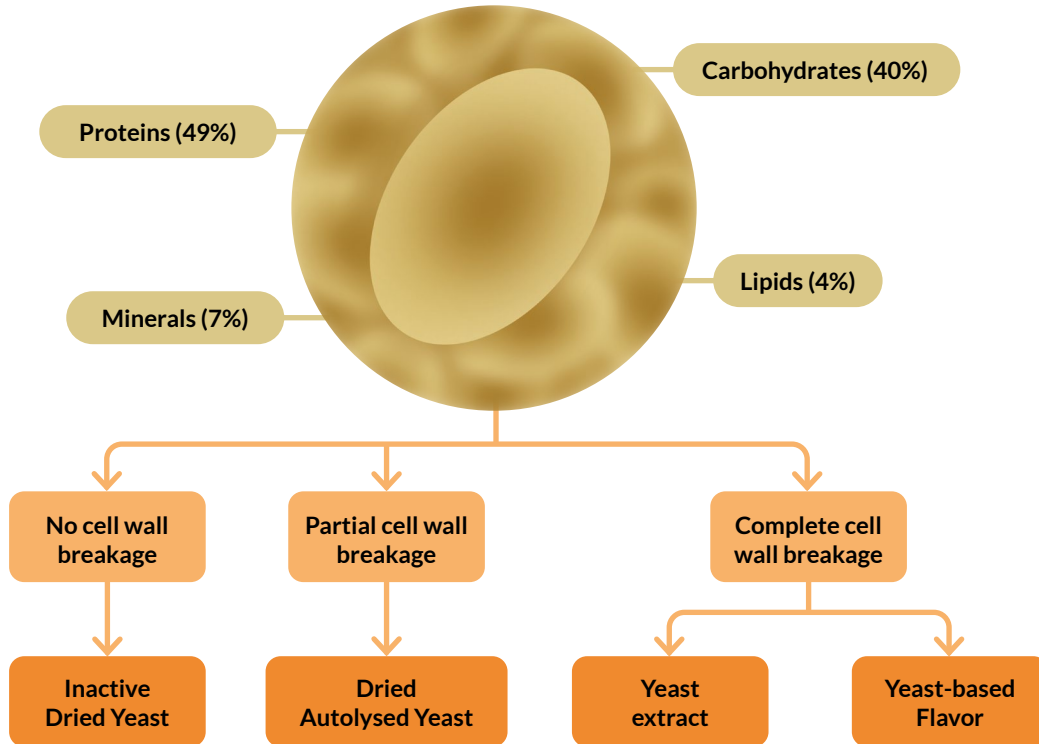
Drawing on the know-how of 570 Biospringer and Lesaffre experts in R&D, the company is constantly finding new ways to innovate in an effort to better nourish and protect the planet.

NOW



# What is yeast?

Yeast is a single-celled, non-animal **microorganism** classified as a type of **fungus**.

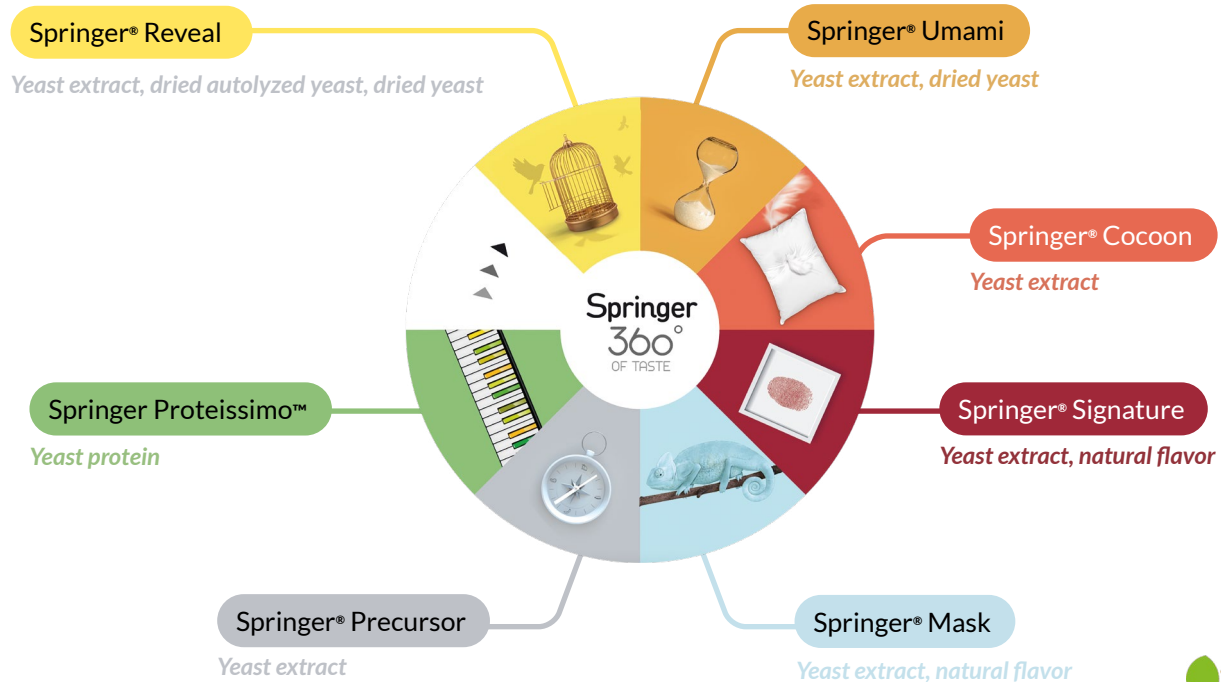


\*composition on a dry matter basis

# Our offer of value-added ingredients for taste improvement

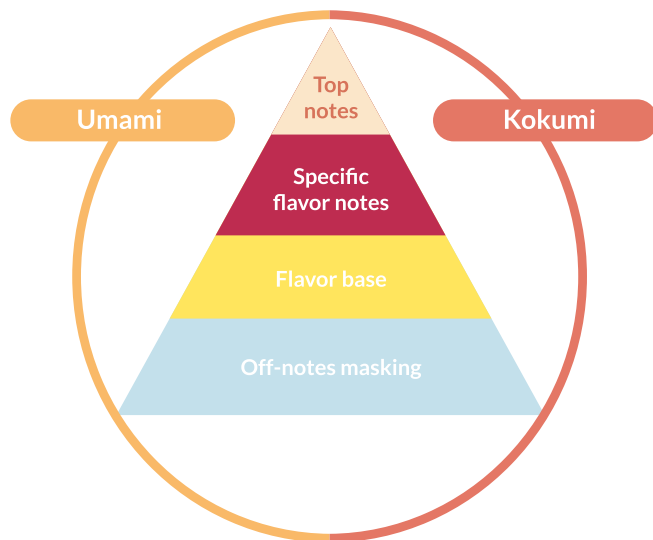
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Biospringer offers a wide selection of yeast-based ingredients to support the creation of indulgent and healthy food & beverage recipes. Drawing on the natural properties of the yeast, we have developed seven different and complementary ranges to offer our customers a variety of tastes and benefits.



# Build your taste with yeast ingredients

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**Springer® Reveal** intensifies and brings harmony to taste while preserving the overall taste profile. It builds a solid and complex flavor base, from subtle, savory base to delicate, savory flavor carrier.

**Springer® Umami** provides persistent and powerful umami taste. It also compensates for the loss of saltiness in food.

**Springer® Cocoon** brings mouthfulness and Kokumi, and reduces fat content in food.

**Springer® Signature** will allow you to create a memorable flavor profile with four families of specific flavor notes: Meaty notes, Cooked notes, Brown notes & Cheese notes.

**Springer® Mask** neutralizes off-notes from diverse ingredients such as sweeteners and plant-based proteins in food and beverages.

**Springer® Precursor** supports the creation of four types of authentic meaty flavors by offering specially-designed and characterized yeast-extract.

**Springer Proteissimo™** adds high-quality proteins to food products without undesirable off-notes.

# Few examples of food and beverage applications

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## SNACKS & SEASONINGS



- **Springer® Umami** brings an intense umami taste and long-lasting in a salt-reduced barbecue seasoning.
- **Springer® Signature** provides authentic chicken notes to a chicken chips seasoning

## SOUPS & BROTHS



## PROCESSED MEAT



- **Springer® Signature** provides authentic chicken notes to a chicken chips seasoning
- **Springer® Reveal** will increase the richness and juiciness sensation in beef meatballs.

## FISH & MEAT ANALOGUES



## DAIRY ANALOGUES



- **Springer Proteissimo™** improves the melting properties in a plant-based cheddar.
- **Springer® Signature** support the creation of a cheese profile in a spreadable plant-based cheese.

## SWEET PRODUCTS



- **Springer® Reveal** intensifies natural clam notes in a Clam chowder.
- **Springer® Umami** allows a 15% salt reduction in a Miso Soup.

## SAUCES & DRESSINGS



- **Springer® Reveal** intensifies lemon grass notes in Tom Yum hot pot sauce.
- **Springer® Cocoon** supports a 30% fat reduction and maintains the freshness in a salad dressing.

- **Springer® Umami** strengthens the profile intensity and brings savory notes to a jackfruit based pork jerky.
- **Springer Proteissimo™** offers a high-quality vegan protein source that improves the chewy texture of a vegan patty.

## DAIRY PRODUCTS



- **Springer® Reveal** brings matured cheese notes in a cheese sauce.
- **Springer® Cocoon** improves the freshness and provides body to a low fat cream cheese.

- **Springer® Signature** brings notes highlighting the cacao flavors in chocolate cookies.
- **Springer® Reveal** supports 20% sugar reduction in a cereal bar.

## BEVERAGES



- **Springer® Mask** reduces unwanted lingering licorice notes of sweeteners in a peach iced tea
- **Springer® Signature** brings delicate roasted notes that intensify coffee and chocolate notes in an instant cappuccino.



# A global network of Culinary Centers

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Customers can benefit from our global network of five 'Culinary Center' labs, where our food technologists provide them with tailored advice and support on how to use our yeast products to improve the taste of food & beverage formulations.



**Our Culinary Centers are committed to help customers locally and support innovation**

- Creating new formulations
- Helping our customers to formulate with our products
- Using expertise to foster innovation



# Sensory & Flavor Development expertise

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Our Sensory and Flavor Development Lab is part of the R&D Department and consists of a team of Flavorists and Sensory Scientists.

Using their expertise in flavor chemistry, tasting, and Biospringer internal sensory panels (including expert level), they analyze and work on improving the taste and other organoleptic properties of yeast ingredients.



## Together, they have a deep understanding of:



How our products perform, both on their own and as part of the food matrix



Local requirements (technology, formulations, consumers preferences)

# CSR at the heart of our activity

Sharing Lesaffre's commitment of **"Working together to better nourish and protect the planet"**, we take active steps across four pillars to meet the current and upcoming challenges of the food industry.

## Be a responsible employer

We daily act to create a safe working environment, encourage partnerships and trainings for every employee.

## Promote social development

We participate in a global sponsorship program.

## Develop healthy products

We contribute to the development of products of excellent nutritional quality (salt, fat, sugar intake reduction, protein intake).

## Respect the environment

Our production cycle based on using co-products and the rational use of natural resources enables us to reduce our impact on the environment.



## Safety

Our goal as a responsible company is to create a safe working environment for our staff.



## Philanthropy

We encourage our employees to take part in Lesaffre's ECHO program, an initiative that supports various charitable projects around the world.



## Natural ingredients suitable for all diets



- 100% vegan-friendly
- Clean label
- Halal compliant
- Kosher compliant
- Excellent nutritional quality
- Salt, fat and sugar reduction



## Save water

We are committed to saving water and reducing our annual waste. Today, we return around 83% of the water we use.



Find out about all our CSR initiatives on our website [www.biospringer.com](http://www.biospringer.com)

More than 1,000 committed employees worldwide are passionate about creating responsible taste.



9 Production Plants



1 Central R&D



1 Sensory Lab



5 Culinary Centers



Sales teams in all regions

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