Nutritional and Health Benefits of Yeast
Our Core Activity

Development, production and marketing of...

Yeast

Bacteria

... and their derivatives
Yeast is nutritious – several applications

- Baking
- Oenology
- Brewing
- Distilling
- Health Solutions
- Animal Nutrition
- Plant Care
- Fuel Ethanol
- Bio-Ingredients
- Pharma
The Roles of Bakers Yeast

Yeast not only leavens dough and gives it a light, sponge-like texture, and provides flavor…

…it also contributes to the nutritional and health benefits of bread
Nutritional Value of Bread

Often overlooked, bread is an important source of daily nutrition:

- **Carbohydrates**
  - Starch (source of energy)
  - Insoluble fiber (satiety, digestion)

- **B-Complex Vitamins** (normal cellular functions, growth, and development)

- **Minerals** (growth, development, energy metabolism, and the reproductive system)
Nutritional Value of Bakers Yeast

Helping to restore the wholesome qualities of bread

<table>
<thead>
<tr>
<th>Nutrients in Yeast</th>
<th>Lallemand Yeast Contribution to Bread Nutrition Facts (%)</th>
</tr>
</thead>
<tbody>
<tr>
<td>B1 Thiamin</td>
<td>15</td>
</tr>
<tr>
<td>B2 Riboflavin</td>
<td>7</td>
</tr>
<tr>
<td>B3 Niacin</td>
<td>7</td>
</tr>
<tr>
<td>B5 Pantothenic Acid</td>
<td>34</td>
</tr>
<tr>
<td>B6 Pyridoxine</td>
<td>7</td>
</tr>
<tr>
<td>B9 Folate</td>
<td>10</td>
</tr>
<tr>
<td>Copper</td>
<td>2</td>
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<tr>
<td>Iron</td>
<td>1</td>
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<tr>
<td>Magnesium</td>
<td>3</td>
</tr>
<tr>
<td>Phosphorus</td>
<td>5</td>
</tr>
<tr>
<td>Selenium</td>
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<tr>
<td>Zinc</td>
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<tr>
<td>Sodium</td>
<td>0</td>
</tr>
<tr>
<td>Potassium</td>
<td>10</td>
</tr>
</tbody>
</table>
Vitamin Deficiencies are Widespread in developed worlds

Vitamin D status in adults (>18 years) around the world when available; winter values were used to calculate the mean 25(OH)D levels

Archives in Osteoporosis, 2012
Lallemand Bakers Yeast

A natural and proven source of essential vitamins and minerals, including Vitamin D.
Lallemand Bakers Yeast is a non-fortified and vegetarian source of Vitamin D.

- Proven bioavailability approved by FDA
- FSA novel foods committee, suitable even for vegans
Lallemand Bakers Yeast with Vitamin D

PRODUCT SPECIFICATION & INFORMATION

Instaferm® RED Instant Dry Bakers Yeast

Description

Instaferm RED is an instant bakers yeast with considerably higher fermentation activity than traditional yeasts. It is a specially selected strain of Saccharomyces cerevisiae produced by a special fermentation process and patented drying process. Instaferm RED bakers yeast has the added benefit of elevated naturally occurring vitamin D, a vegetarian source, as opposed to D3 coming from animals.

Instaferm RED also contributes to good volume, rich color and excellent aroma in all yeast-leavened products.

Applications

Instaferm RED is designed for optimal use in bread dough and other yeast-leavened products such as sweet breads and rolls, Danish and donuts. Instaferm RED is designed for use in regular bread and high-sugar dough with up to 10% sugar.

Product Specifications:

Appearance: Tan-colored free flowing, oblong shaped granules with a porous structure. Color will vary depending on the molasses the yeast is grown in and the growing (fermentation) environment necessary to provide a product with the desired consistent performance and microbiological characteristics.

Moisture: 50% (AACC 44-10)
Coliforms/g: <1000 (FDA BAM)
E. coli/g: <200 (FDA BAM)
Salmonella: negative per 375g (FDA BAM)

Vitamin D (IU/100g): Typically 3,590 IU/100g (Method AOAC 982.29-modified)

Ingredient Statement: Yeast, sorbitan monostearate [E 471] or 172.8428(c) [US] / ≤ 1.5% Item S.18, Table IV Div. 18 (Canada), may contain ascorbic acid

Packaging:

Vacuum-packed: 20 kg (44 lb) solid, hard block foil in carton 1110-20/1110-22
450 g (16.9 oz) solid, hard packages, 20 per case 1100-08/1100-06

Important: Package must be hard prior to opening. If package is soft, do not use.

Certified: Kosher / Halal

Shelf Life & Storage:

This unique packaging permits storage of unopened packages at room temperature (23°
Lallemand Yeast Specialty Products

Can contribute significantly to the nutritional content of your bread and baked goods

• Selenium
• Iron
• Vitamin B
• Beta-Glucan
Cooperation Spells Success!

Thank You for Your Time and Attention