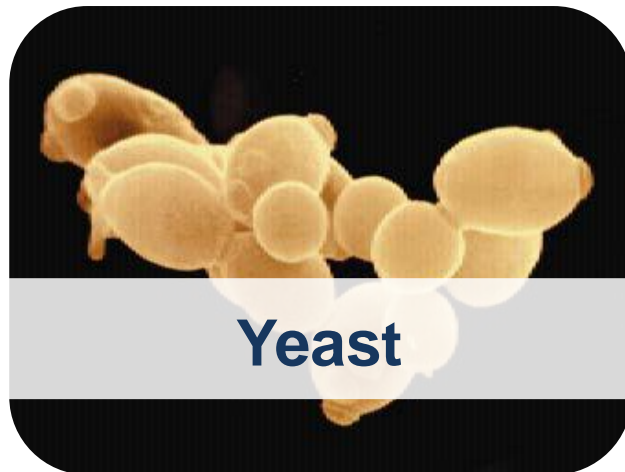




Nutritional and Health Benefits of Yeast

Our Core Activity

Development, production and marketing of...



... 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:

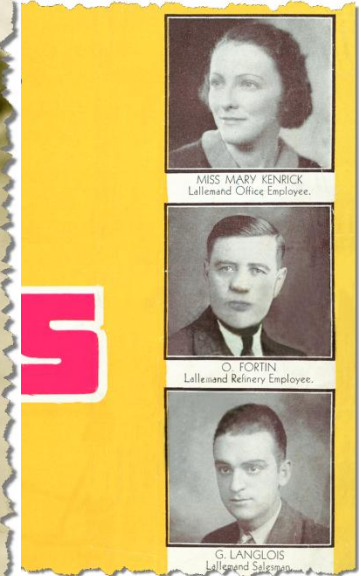
- **Carbohydrates**
 - Starch (source of energy)
 - Insoluble fiber (satiety, digestion)
- **B-Complex Vitamins** (normal cellular functions, growth, and development)
- **Minerals** (growth, development, energy metabolism, and the reproductive system)

Nutritional Value of Bakers Yeast

Helping to restore the wholesome qualities of bread

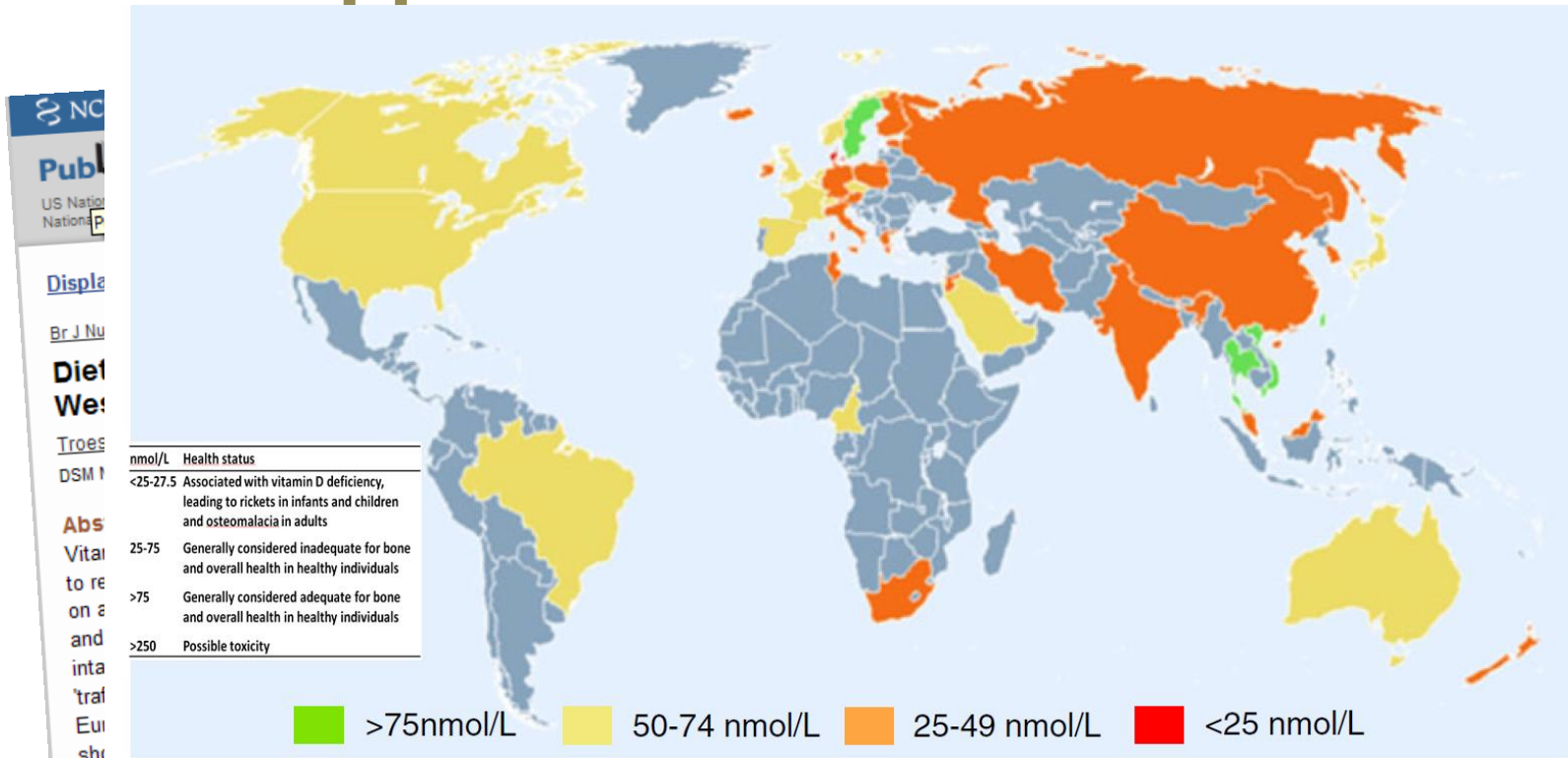
Nutrients in Yeast	Lallemand Yeast Contribution to Bread Nutrition Facts (%)
B1 Thiamin	15
B2 Riboflavin	7
B3 Niacin	7
B5 Pantothenic Acid	34
B6 Pyridoxine	7
B9 Folate	10
Copper	2
Iron	1
Magnesium	3
Phosphorus	5
Selenium	1
Zinc	12
Sodium	0
Potassium	10

'Yeast for Your Health' since 1930's



Vitamin Deficiencies are Widespread

in developed worlds



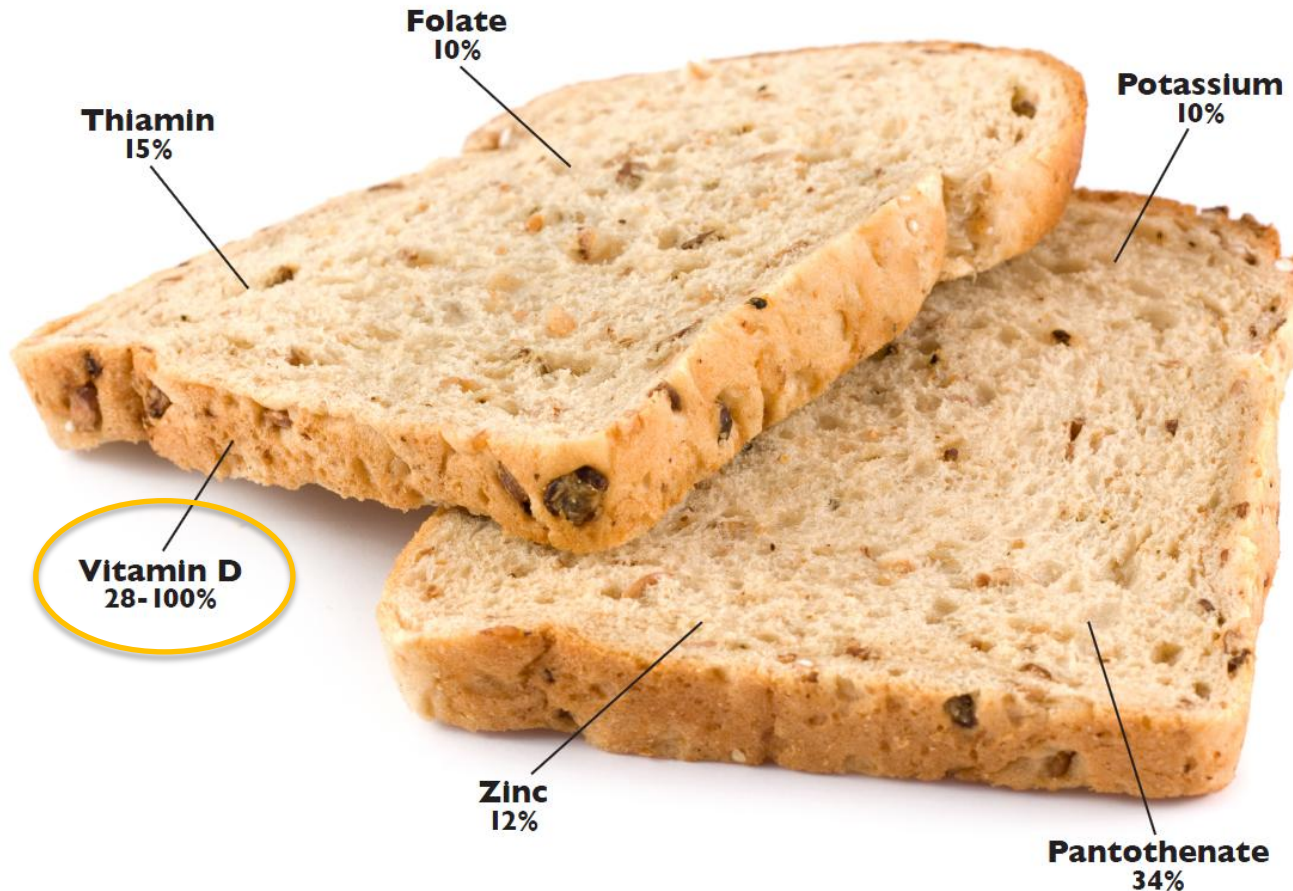
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Archives in Osteoporosis, 2012



Lallemand Bakers Yeast

A natural and proven source of essential vitamins and minerals, including Vitamin D.



Bread: A Daily Source of 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 D₂, 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:	≤8% (AACC 44-19)
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 monooleate [E-120 210PH1/2:8426(c) {US}] / ≤ 1.5% Item S.18, Table IV Div. 16 [Canada]], may contain ascorbic acid

Packaging

		Product#
Vacuum-packed:	20 kg (44 lb) solid, hard block foil in carton	1119-20/1119-22
	450 g (15.9 oz) solid, hard packages, 20 per case	1109-08/1109-09

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

