



Instaferm®

VitaD® Premix

YEAST: A NATURAL SOURCE OF VITAMIN D

Bakers yeast can naturally produce Vitamin D when exposed to the ultra violet light of the sun, similar to humans. Lallemand has developed a process that treats yeast with UVB light to produce a natural and vegetarian source of Vitamin D yeast which can be used in bread, baked goods and other food products.

VITAMIN D IS BECOMING MORE POPULAR

Vitamin D is considered a nutrient of health concern by many government health agencies, with many people not getting their recommended daily intake of 800 IU (20µg). A survey conducted for Lallemand revealed that 83% of the respondents believed that vitamin D plays a moderate-to-great role in maintaining or improving health.

WHY IS VITAMIN D IMPORTANT?

Vitamin D's importance for the body includes maintaining strong bones and teeth, assisting with muscle, nerve and immune system function.

There is emerging evidence to show that Vitamin D may play a role in protecting against various cancers, diabetes, high blood pressure and glucose intolerance.

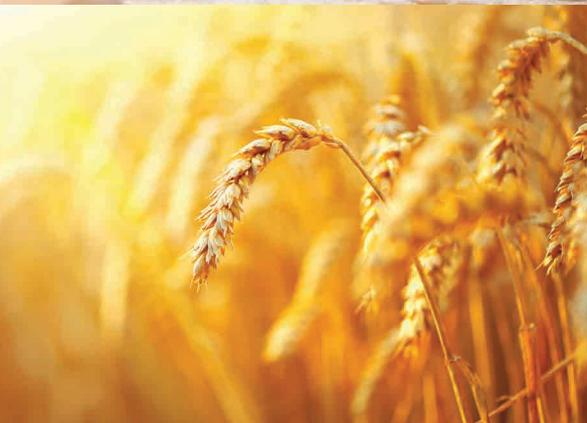
HOW MUCH VITAMIN D CAN BE ADDED TO BREAD?

Lallemand Vitamin D Bakers Yeast (VitaD® Yeast) is the only ingredient which can be used up to a maximum level of 400 IU (10 mcg) of Vitamin D per 100 grams of yeast-leavened baked goods, baking mixes and baked snack foods.

WHERE CAN WE GET VITAMIN D?

Our bodies can make Vitamin D when sunlight hits our skin, but weak sunrays in winter and covering skin with clothing or sunscreen reduce Vitamin D levels considerably, which leads to rickets in children and osteomalacia in adults. There are a limited number of dietary sources of Vitamin D.

To avoid these serious health issues, bread fortification with Vitamin D was used back in the 1940s.



NEW VITAD® YEAST PRODUCTS

Lallemand is introducing a new range of VitaD® Yeast products with natural and vegetarian sources of Vitamin D that can be used more conveniently to enhance the Vitamin D content of baked goods, and in particular of bread.

Instaferm® VitaD® Premixes are simple blends composed of Vitamin D yeast (*Saccharomyces cerevisiae*) and wheat flour for inclusion in bread, rolls and fine bakery products. Our premixes are made 100% from ingredients of vegetarian origin making them suitable for vegetarians and vegans.

Lallemand has developed two premixes to ensure absolute convenient and accurate scaling based on the flour weight.

Instaferm® VitaD® Premix SB:

Designed for scaling in 50-275 LBS batch size bread recipes, contains 1360 IU (34 mcg) Vit D/gram and can be used at a usage rate of 0.1-0.4% on flour weight.

Instaferm® VitaD® Premix LB:

Designed for scaling of 400-1300 LBS batch size bread recipes, contains 4400 IU (110 mcg) Vit D/gram and can be used at a usage rate of 0.04-0.12% on flour weight.



Lallemand Baking offers a full range of high-performance yeast products to meet today's baking needs.



Instaferm® VitaD® products have been designed, tested and manufactured for quality and consistency.



Formulations have been developed for all types of batch sizes and for a variety of baked goods applications.



Lallemand Baking is your partner and supplier of bakers yeast and ingredients.



Lallemand products are backed by skilled technical support staff that will be happy to assist you in determining which product best suits your process and application.

Lallemand Baking yeast and ingredients are available in North America through its subsidiaries, with locations in:

- Montréal, Quebec
- Toronto, Ontario
- Bakersfield, California
- Memphis, Tennessee
- Pembroke, New Hampshire
- Cuautitlán (Mexico City)

For more information on our products and services, please contact:

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|---------------|-------------|----------------|
| Canada | Montréal | 1-800-840-4047 |
| | Toronto | 1-800-387-3876 |
| USA | Memphis | 1-866-458-4788 |
| | Bakersfield | 1-800-423-6625 |
| | Baltimore | 1-800-899-9327 |
| | Pembroke | 1-800-432-1090 |
| Mexico | Cuautitlán | 1-800-710-4856 |