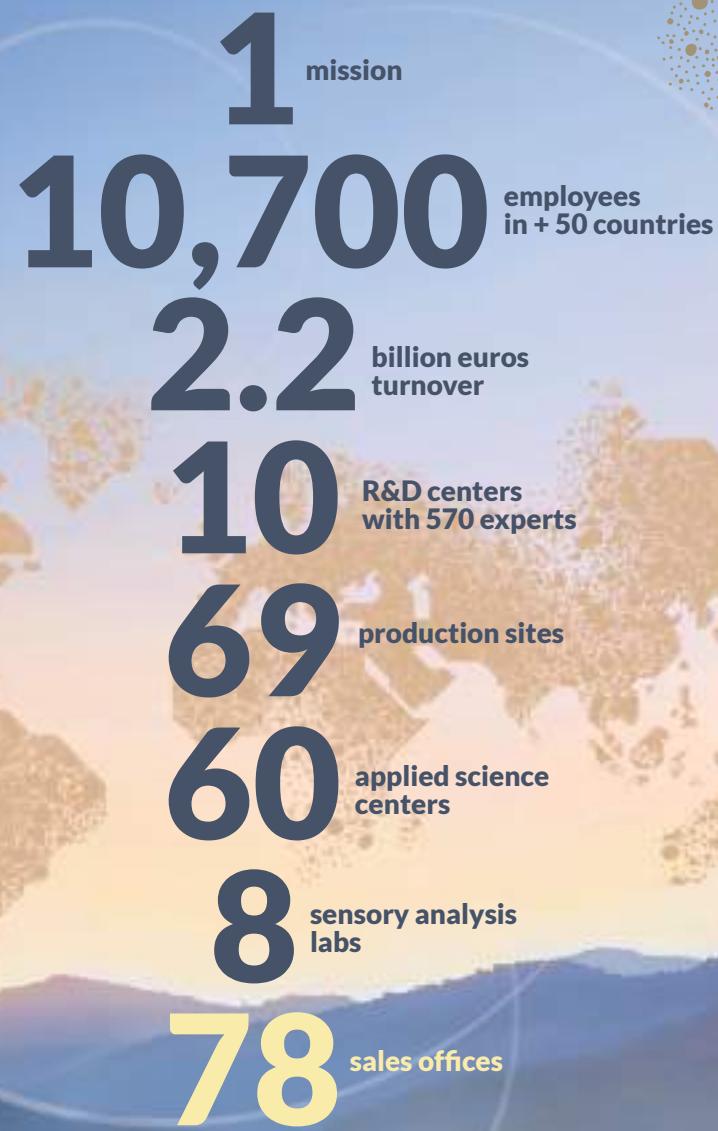


LESAFFRE  
**MILLING PRODUCTS RANGE**





Working together  
to better nourish and protect  
the planet



150 YEARS

*bread making expertise  
to serve milling industry*

- Present in more than 180 countries, Lesaffre is the world leader in yeast products, bread making ingredients and yeast's extracts.
- Since 1853, Lesaffre has been combining proximity and professionalism to stay close to bakers and millers.
- The group has created 47 Baking Center™ across the world and presently owns 69 production sites on the five continents.

## MEET YOUR NEEDS

Millers strive to produce flour with consistent quality meeting baker's expectations.

To balance wheat grains variability, millers carefully select their wheat sourcing, adapt their milling process accordingly, and continuously look for the most fine-tuned milling correctors.

Lesaffre offers innovative milling solutions adapted to all types of milling processes and market trends.

Our local technical team is willing to:

- Assist you to monitor your flour quality
- Develop new flours types or mixes references

## SPECIFIC EXPERTISES

Lesaffre relies on more than 40 years partnership with African bakers and its in-depth bread making expertise to meet your customer's expectations.





Our assets to your service:

## Research and development

Lesaffre works on innovative solutions for milling industry to develop new applications and products.

Our 10 R&D centers, 3 scientific research platforms and 60 applied science centers enrich our knowledge about local cultures, consumers and market trends to create outstanding solutions.

## Formulation

Our technicians with strong milling background have all the expertise to design with you the fine-tuned milling solutions driven by cost efficiency.

Our formulators are powered by advanced equipment to screen the latest and most effective enzymes and ingredients to achieve the most valuable formula.

## Production

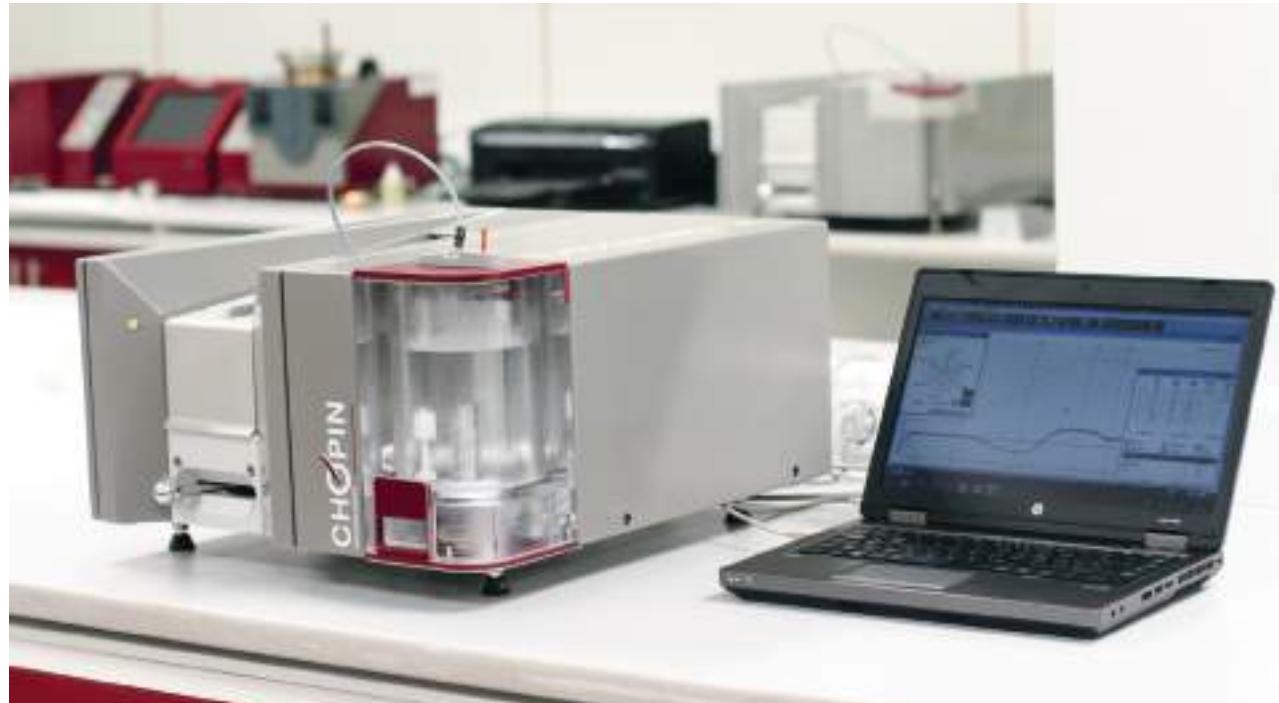
Our blending facilities all over the word enable us to produce premium quality products combined with high reactivity service.

## WHEAT AND FLOUR QUALITY MONITORING

As a major ingredient in bread making, flour plays a key role in the baking outcome. Our Baking Center™ team, expert in milling and baking process, assists you with specific wheat and flour analysis.

Our laboratories are fully equipped for analytical methods dedicated to cereals' products and ingredients. Biochemical tests, rheological profiles, baking results are performed to provide you the best support in terms of:

- adjustment of your milling parameters
- recommendations to reach the most balanced blends of your wheat batches
- optimization of the ingredient's formulation of your milling correctors



# BAKING CENTER™ network

Thanks to its international coverage, Lesaffre has established many Baking Center™ across African continent. Conscious of cultural factors and local habits our teams strive to work side by side with our customers and support their project.



\* coming soon



## SENSORIAL ANALYSIS

Bread's aromas, flavors and textures are key quality criterias for the consumer. Our network of Baking Center™ offers its sensory expertise to support millers in their new product developments.

# SOLUTIONS DEDICATED to milling industry

## TAILOR MADE



**SAFMILL®**

## FLOUR CORRECTORS & FORTIFICATIONS

Ready to use solutions to standardize and fortify your flour.

### → All in one corrector for:

- low protein content flour
- high strengthening effect
- better dough water absorption
- whiter crumb
- and much more

### → Flour fortification (according to local regulation)

Enrichment in vitamins such as: Thiamin, Riboflavin, Niacin, Pyridoxine, Folic acid, Cobalamine

Enrichment in minerals such as: Iron, Zinc, Calcium



**SAFIZYM®**  
bakery

## ENZYMES

Enzymes solutions to address your technological challenges and give you more flexibility in the management of your flour quality.

→ **Optimized enzymatic formulations for:**

- improved dough stability
- faster dough fermentation
- better crust color
- softening effect
- and much more

→ **Standardized enzymatic activity**

- Amylases
- Xylanases
- Lipases
- Proteases
- Glucose-oxydases

**baker's bonus®**

## DEACTIVATED YEAST WITH REDUCING POWER

→ Ensure a quicker and easier dough development

→ Standardize the dough rheology and guarantee a good extensibility at shaping step

**gustal®**

## SELECTION OF YEASTS AND YEAST EXTRACTS

→ Enable to reduce the salt content of finished baked goods up to 30%

**LIVENDO®**

## DEVITALIZED SOURDOUGHS

→ Allow bakers to personalise their products by creating their own unique visual and flavour signature





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