

SPRINGER

PROTEISSIMO® 101



Nutrition

High in

- Protein ✓
- Vitamin K2
- Vitamin B9
- Vitamin D2
- Vitamin D3
- Mineral Se

Low in

- Salt
- Fat



Vegan protein without the off-notes

Enrich the protein content of your baked goods with the first complete, clean-flavored vegan protein from an environmentally-friendly yeast fermentation. A patented solution exclusive from Lesaffre.





Global rise on plant-based foods

Consumers look for nutritional and sustainable balanced foods.

More plant-based products consumption is a challenge for

manufacturers who must innovate and formulate with alternative sources of protein without bringing undesirable flavor notes.

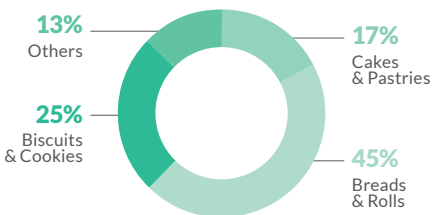
+68%
average annual growth in food & beverage launches with a “plant-based” claim¹

+38%
of US consumers are trying to incorporate more plants into their diets²

+39%
of people across seven European countries now purchase vegetarian and vegan food³

Global market share of plant-based baked products⁴

From breads to biscuits and cakes, the plant-based market includes a range of different baked products.



1. Global - CAGR 2014-2018 Innova Database, 2019 – 2. Source: Symrise, food for Future whitepaper, 2019 – 3. Source: Mintel, 2019 – 4. Source: Grandview research, 2018.

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Yeast protein, the alternative protein source

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83%

of adults consider yeast to be a good source of protein⁵. Yeast is naturally rich in proteins and contains all the essential amino acids. **Springer Proteissimo® 101 from yeast is an animal-free**

protein with a high digestibility score (DIAAS2=1.02). This new protein is derived from fermentation and can be easily formulated into baked products without undesirable off-notes*.

Challenges

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Springer Proteissimo® 101 meets the challenges that arise whenever the profile of a food product is enhanced.

Formulate without any off-notes⁶ or color issues

→ **Springer Proteissimo® 101 from yeast does not bring any off-notes** and has a limited impact on the color of baked products thanks to its light beige color.

Improve nutritional profile

→ With a **75% minimum protein** content, Springer Proteissimo® 101 from yeast helps bakers to **increase protein content** with a complete amino acid profile.

Decrease environmental impact

→ Production of Springer Proteissimo® 101 from yeast is **not dependent on harvest or seasonality**, limiting its carbon footprint and water consumption.

Examples of bread applications

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Crusty bread, sandwich bread, rye bread, pizza, brioche, yeasted laminated dough...

Product guarantee

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Animal-free, Neutral taste, Neutral color, GMO-free, Allergen-free, Kosher certified, Halal certified

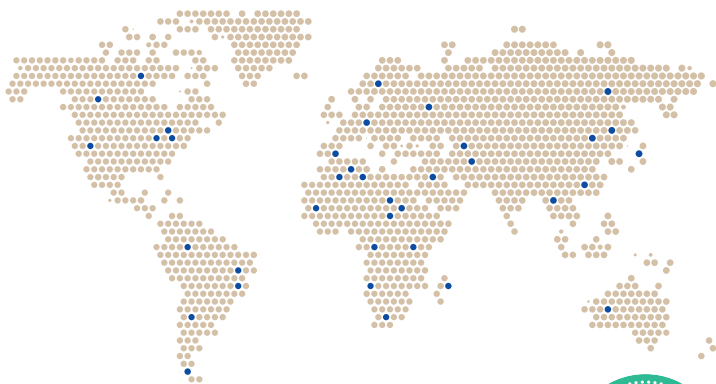
5. Sky study for Lesaffre, June 2019. (n=2958 responders) – 6. Earthy, beany or starchy taste.

BAKING CENTER™

LESAFFRE 

Our Baking Center™ Network launched with a single technical facility in 1974. At the time, we aspired to be true partners for our clients, acting as reliable experts in the sector and innovation leaders. Over the years, the technical support we offer has expanded with teams of experienced, multicultural technicians, capable of pinpointing the needs and particular features of every country they work in.

Today, our network comprises **48 facilities around the world**. We aim to encourage autonomy by training technical advisors, formulators, sales managers and everyone who needs to understand bread making.



By taking care of our bodies, we can enjoy a better quality of life. Our state of health depends on what we eat every day, and bread is a driver for nutrition & wellness that can be adapted to specific lifestyle needs or dietary requirements. Our commitment is to provide every baker with genuinely healthy ingredients.



Contact

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