LESAFFRE

PRESS RELEASE

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LIS by Lesaffre is investing in new drying capacity and technologies in Strasbourg to better meet its customers' needs

LIS by Lesaffre, a Lesaffre subsidiary specializing in drying services for ingredient manufacturers, announces the integration of the Lesaffre Culinary Strasbourg facility and the installation of new fluidized-bed drying capacity. This new equipment, which complements the existing facilities, enables LIS to meet the growing demand from its internal and external customers and to offer new services.

For more than 60 years, LIS by Lesaffre has built up solid expertise in spray drying, offering food ingredient producers significant and robust industrial capacity to process their food, nutraceutical, pharmaceutical, and cosmetic ingredients into powder form. Equipped with state-of-the-art facilities in Cérences (50), France, and Legnica, Poland, LIS's services range from laboratory-scale product development testing to industrial-scale production and include additional services such as liquid formulations, powder blending, and contract packaging.

By integrating the Lesaffre Culinary Strasbourg facility, LIS is expanding its geographic reach in Europe and thereby strengthening its proximity to its customers. The Strasbourg facility provides additional drying capacity through its existing equipment: the box dryer, which has a capacity of approximately 4,000 metric tons per year. This consolidation of production resources gives LIS greater agility to meet growing customer needs.

For Lesaffre Culinary Strasbourg, this development is part of the site's ongoing strategic refocusing on its core area of expertise: contract drying. By joining LIS, the site is maximizing its impact within Lesaffre by devoting itself fully to this mission for a broader customer base.

At the same time, LIS by Lesaffre has invested in new technology at its Strasbourg facility: the fluidized bed (FB). This multifunctional equipment opens up new possibilities: intensive granulation to improve the dispersibility, flowability, and compressibility of powders; coating to protect active ingredients; co-drying for ultra-precise dosing of a compound onto a carrier; and over-drying to adjust an ingredient's moisture content. They will enable the development of new processing techniques and the offering of higher-value-added services, meeting specific requirements and expanding the range of solutions available to both internal and external customers.

> *« These investments not only enable us to expand our production capacity, but above all to gain unique technological agility. We can now offer our internal and external customers a broader range of services and customized solutions for innovative applications, thereby positioning ourselves as a key partner in new markets. » declares* ***Franck Auger, General Manager of LIS by Lesaffre.***

> *« For the Strasbourg site, this development is part of an ongoing refocus on the drying business. For LIS, it opens the door to new markets and new growth opportunities. This investment responds to a*

clear market demand. It enables us to support our customers with more comprehensive solutions, new technologies, and high standards of quality, performance, and reliability. »says ***Brice-Audren Riché, Lesaffre CEO.***

ABOUT LESAFFRE

For more than 170 years, Lesaffre has been mastering and pushing the limits of fermentation. Pioneer and global leader, we generate €3.2 billion in revenue, operate on every continent, and employ 11,700 people from more than 100 different nationalities.

We harness the infinite potential of microorganisms to design and produce sustainable solutions that meet our customers' needs across our 3 business areas: Food / Health / Biotech.

Together with our customers and stakeholders, we harness research and innovation to unlock new possibilities - driven by one shared conviction: fermentation enables us to better nourish and protect the planet.

Lesaffre: Fermentation. Unlimited.
For more information, visit www.lesaffre.com
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ABOUT LIS BY LESAFFRE

With two production sites (in France and Poland) and more than 60 years of experience, LIS by Lesaffre is Europe's leading partner in the field of drying for the human and animal food, nutraceutical, cosmetic, and pharmaceutical markets.
To learn more, visit www.lesaffre-ingredients-services.com

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