A Brief Introduction to Lesaffre & Phileo





A key global player



A family-owned corporation founded in northern France

Today we are a multinational, multicultural group

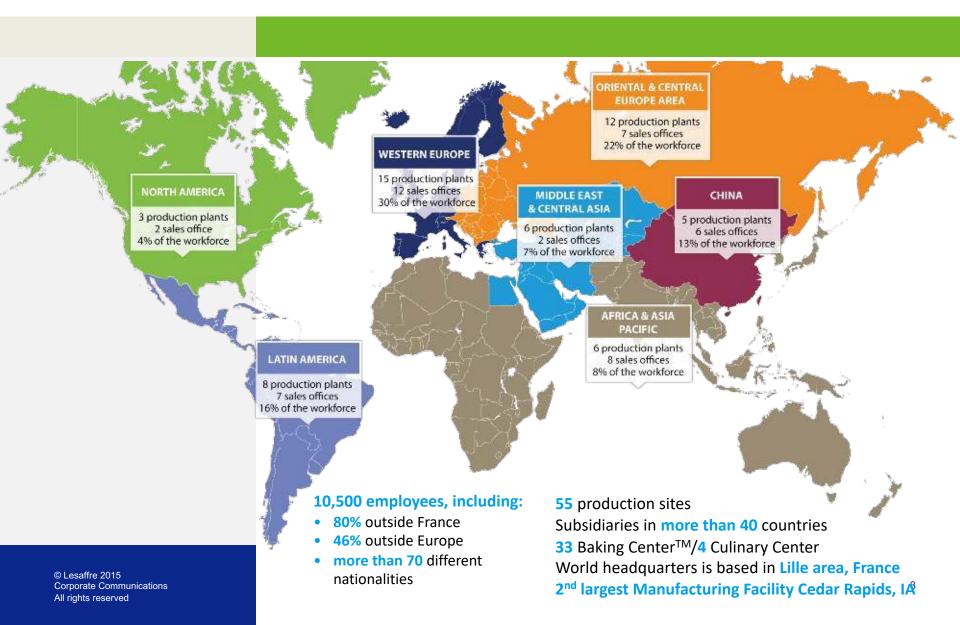
Our development has been driven by innovation since 1853

A few key facts:

- **€2.0 billion** turnover
- More than 160 years of experience and know-how
- 45% of the world's bread is made with Lesaffre yeast
- Every day, more than one billion people around the world consume food made with our products



A global presence





Our Yeast Businesses in the World Today



Health Care



- Phileo is the animal health and nutrition division of Lesaffre.
 Phileo researches, designs, and markets products that offer solutions to challenges faced in production agriculture
- Phileo is backed by the strength, integrity, and technological capability of the Lesaffre Group



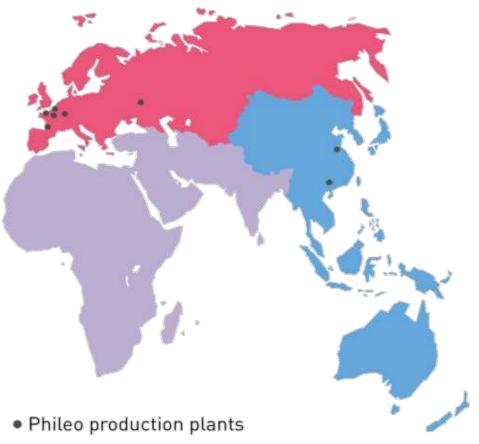


Some key facts:

- More than 30 years of experience and know-how
- 1998: official creation
- **130 employees** worldwide
- Dedicated R&D department
- Present in 22 countries
- **16 production plants** across the 5 continents
- Phileo products distributed in more than 70 countries







Red Star Yeast LLC Cedar Rapids, IA







Our business:

• To find within the range of fermentation products, **the best nutrition and health solutions for animals** for which we have scientifically demonstrated the benefits

Our solutions:

• Yeasts, bacteria and yeast products, used together or alone, to **improve yields and promote resistance** to the specific diseases affecting each species: ruminants, pigs, poultry, fish, etc.

Advantages for our customers:

- Our customers receive **innovative and comprehensive solutions**: products, zootechnical studies, recommendations on use, and more.
- Allow reduction of use of antibiotics while improving the performance and well-being of animals.

















Nothing is more precious than life

Enhance animal

performance and well-being

to better feed the world

and protect the planet





PROBIOTICS

Acti**Saf**

Premium thermostable live yeast concentrate

Procreatin 7

Live yeast concentrate

YEAST FRACTIONS

Saf Mannan

Premium yeast fractions rich in active ingredients

NucleoSaf

Range of inner yeast cell fractions rich in nucleotides

SPECIFIC ACTIVE INGREDIENTS

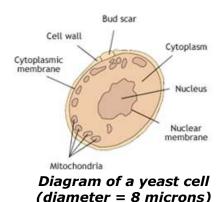
SelSaf

Premium selenium yeast

NutriSaf

Sustainable protein source with added-value functional properties

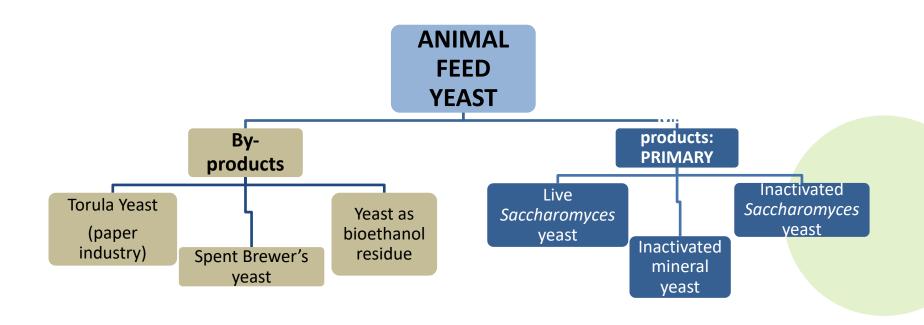
What is "YEAST"



- > Yeast is a naturally occurring fungi.
 - The most common type is Saccharomyces cerevisiae(Sc)
- Lesaffre maintains a catalog of over 9,000 yeast strains and strain variants.
 - Not all yeasts are the same; just like not all fungi are the same.
 - Strains are tested for efficacy for different applications.
 - •Alcohol product, wine flavor production, high sugar bread applications, Yeast Extract yield, animal bacterial challenges.
- Phileo works with several specific different strains of yeast, depending on the application.

6

Huge diversity of marketed yeast derived products





YEAST IS NOT YEAST!

Most animal nutritionists have not been exposed to the differences in products (strains used, production, etc, & how these changes can modify how yeast elicits a response in the animal).

For More Information, Ask about "Yeast 101" and schedule some time to review with Phileo Lesaffre Animal Care.

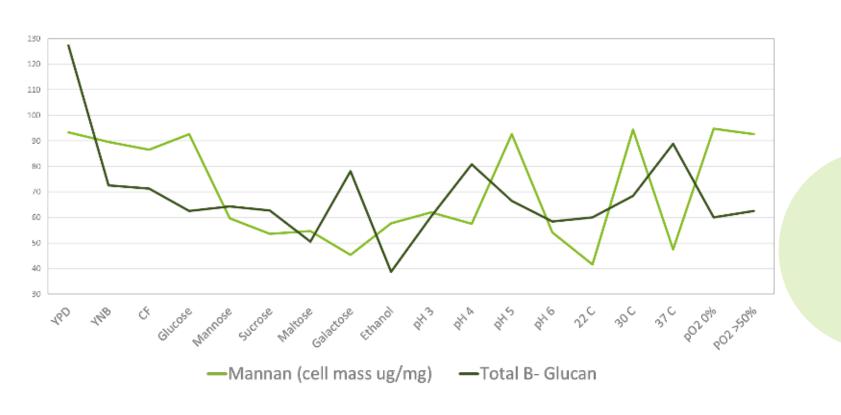


Quality Issues in Yeast Products

- Consistency and knowledge of source and strain of yeast
- Consistency of production system for product
 - Drying method
 - Acidification method
 - Sourcing of yeast for process
- In Vivo evaluation of effectiveness
- Consistency in structure, type and branching of glucan structures as well as mannan type and content and analysis



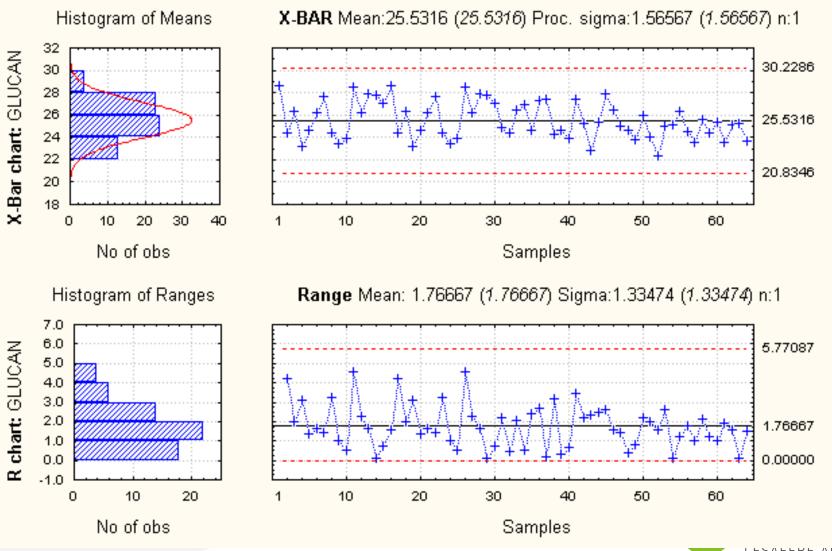
Production Influences Composition



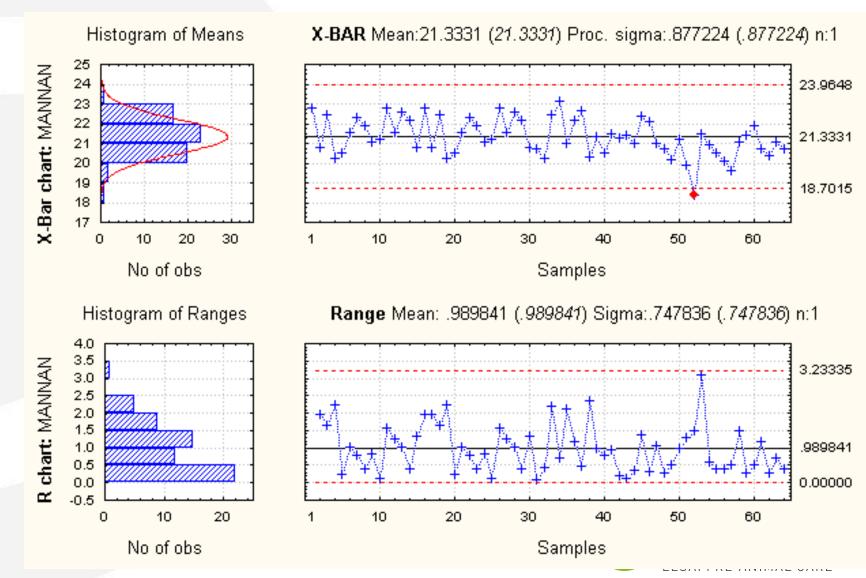
Adapted from B. Aguilar-Uscanga and J.M. Francois, 2003



Safmannan Consistency Safmannan – Glucan SPC

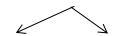


Safmannan Consistency Safmannan – Mannan SPC



Method of analysis: Glucan Portion

 β-Glucans are polysaccharides that contain only <u>glucose</u> as structural components, and are linked with β-<u>glycosidic bonds</u>. By definition, beta glucans are chains of D-glucose <u>polysaccharides</u>, linked by beta-type <u>glycosidic bonds</u>

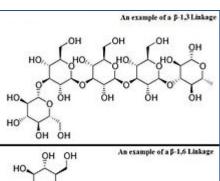


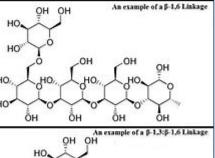
Alpha-glucan : glycogèn

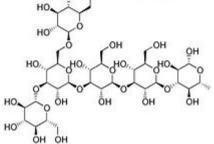
Béta-glucan

Principle Eurasyp method :

- Hydrolysis of glucosidic chain and analysis of glucose.
- No distinction of the type of glycosidic bonds.
- Enzymatic method has been developed by Lesaffre in order to distinguish the type of glycosidic bonds
- Enzymatic analysis:
 - Measurement of beta-glucan
 - Measurement of glycogèn (alpha-glucan)









Analysis of Alpha & Beta-Glucans

	Total Glucans	β-Glucans	lpha-Glucan (Glycogèn)
Product 1	37%	15%	21%
Product 2	25%	16%	10%
Safmannan	25%	25%	3%



Phileo Lesaffre Animal Care Yeast Products Summary

- Process the "Right Strain" in a manner to maximize performance.
- This is as important or more important than strain selection
- Phileo Lesaffre Animal Care continues to identify new and Improved strains, production processes, and analytical methods to optimize the use of the Yeast Products in the Livestock Industry
- 160+ years of production expertise and know how
- Dedicated to highly researched & quality products!







Working together to better feed and protect the planet

