



MicroBioGen and Lesaffre Establish Exclusive Global Partnership

To provide innovative yeast solutions for the global Baking, Food, and Biochemicals markets.

Sydney, Australia and Marcq-en-Baroeul, France – June 12, 2025: <u>MicroBioGen</u>, an Australian-based leader in yeast biotechnology, is pleased to announce a groundbreaking, worldwide exclusive license and collaboration agreement with <u>Lesaffre</u>, a key global player in the field of microorganisms and fermentation.

This global partnership will initially focus on three core areas: Baking, Food, and Biochemicals, with the potential for future expansion. By combining MicroBioGen's innovative yeast biotechnology with Lesaffre's bioengineering and fermentation expertise, global R&D and production footprint and network, the partnership aims to deliver significant innovation in these key sectors.

Lesaffre is a leading research and bioengineering group benefiting from its 170 years of expertise in the field of microorganisms and fermentation, thanks to state-of-the-art R&D equipment, partnerships, processes, and strong investments to open up new avenues.

Geoffrey Bell, CEO and Co-Founder of MicroBioGen, stated: "We are excited to partner with Lesaffre, a company that not only shares our commitment to innovation and excellence but also our dedication to better nourishing and protecting the planet. This partnership represents a major milestone for MicroBioGen, opening new pathways for growth and innovation and establishing MicroBioGen as the leading global partner for 'Yeast Innovation as a Service'. We look forward to extending our innovative solutions to improve the efficiency, sustainability and economics of new sectors."

"This partnership testifies that Lesaffre and MicroBioGen are both driven by continuous improvement to bring advanced BioSolutions to the market," **said Brice-Audren Riché, CEO of Lesaffre.** "Thanks to our extensive human and material resources and know how, leveraging MicroBioGen's robust portfolio of yeast strains and extensive potential of its technology platform, Lesaffre will be able to leverage advanced yeast technology to provide Baking, Food, and Biochemicals markets with innovative solutions."

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For additional information, images or to arrange an interview, please contact: An Grobler, MicroBioGen Communications Manager | <u>contact@microbiogen.com</u>

Available for interview: MicroBioGen CEO and co-founder, Geoff Bell

About MicroBioGen: MicroBioGen is an Australian based biotechnology company with global success in improving the industrial capabilities of *Saccharomyces cerevisiae*. This yeast is the world's most widely used microorganism, underpinning around US\$2 trillion in products, from biofuels and pharmaceuticals to mycoproteins for food and feed.

With a proprietary platform technology and library of elite yeast genetics, developed over 20 years, MicroBioGen delivers '*Yeast Innovation as a Service*' to industry leaders globally.

Demonstrated through MicroBioGen's biofuels partnership with Novonesis and co-developing the Innova® yeast series which delivers unparalleled industrial performance, MicroBioGen is the collaborator of choice for yeast biotechnology, with opportunities in existing and emerging industries, ranging from optimising yeast for baking, sustainable feed and energy to food applications. For more information, visit www.microbiogen.com

For additional information, images or to arrange an interview, please contact: Jean-Clément Vergeau, Group Press Relations Manager | <u>press@lesaffre.com</u>

About Lesaffre

Lesaffre is a key global player in fermentation for more than a century with a \in 3 billion turnover. Established on all continents with 80 production sites in 55 countries, it counts 11,000 employees and more than 100 nationalities. On the strength of this experience and diversity, we work with customers, partners and researchers to find ever more relevant answers to the needs of food, health, naturalness and respect for our environment. Thus, every day, we explore and reveal the infinite potential of microorganisms.

To nourish 9 billion people, in a healthy way, in 2050 by making the most of our planet's resources is a major and unprecedented issue. We believe that fermentation is one of the most promising answers to this challenge.

Lesaffre - Working together to better nourish and protect the planet

More information on www.lesaffre.com

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