



## COFALEC in brief

Beyond traditional use, yeast  
represent an opportunity for  
a more **sustainable world**

*June 2023*

### Follow us:

<https://www.cofalec.com>

<https://www.linkedin.com/company/cofalec-confederation-of-european-yeast-producers/>



# Who we are



- 29 factories
- 3500 employees
- 1 Mt of yeast produced each year
- In 22 EU countries



## A major player in the European food Industry

COFALEC is the Confederation of European yeast producers that represents the EU yeast industry. With **29 factories** scattered through Europe of which 22 European Union countries and **3500 employees**, our members produce **one million tons** of yeast each year and export more than **30%** of the production outside Europe, seeking true exchanges and partnerships. **World leader**, Europe produces **35%** of the world's yeast.

The yeast industry is a long-established, essential player in the European food industry, since the opening of the first factory in Vienna in 1847. **475 million of Europeans** consume on a daily basis, food & drink products that are made using yeast, such as bread, beer or wine.

It is also a sophisticated industry, combining science, nature, and cutting-edge technology, integrating them to meet new needs and access new markets. **The yeast sector is undergoing a real transformation, and provide solutions to the improvement of the environment and a sustainable future.**



## Yeast, an organism with multiple virtues

Yeast is a single-cell microscopic fungus (*Saccharomyces spp.* in bakery application). Indigenous yeasts have been used by humans for millennia. At the dawn of the 20th century, the European yeast producers succeeded in domesticating them and mastering their breeding to make food and drink products of high quality. **In recent years, this industry has taken a turn beyond the traditional use of yeast for bread-wine-beer making, and now offers key solutions for both human and animal health & nutrition, as well as sustainable agricultural and ecological practices.**



## European-sourced raw materials

The yeast factories are one of the most important consumers of **molasses** in the European Union. These co-product of the sugar industry are the preferred feedstock for yeast production in the EU.

**90% of molasses** used by the sector is sourced in the European Union to favor a local supply and to contribute keeping the carbon footprint to a minimum.

The yeast industry is an integral part of the beet-sugar chain, whose performance and sustainability depend on a competitive and quality supply of sugar co-products (molasses and low green syrup). These essential raw materials cannot be substituted for yeast production. **For this reason, protecting the European supply of molasses to the EU yeast industry is essential.**



President  
**Vincent Saingier**  
Secretary General  
**Diane Doré**

9 Boulevard Malesherbes, 75008 Paris  
+33 1 45 08 54 82  
<https://www.cofalec.com>

# Sustainability (1)

Beyond traditional uses, new innovative applications of yeast represent an opportunity for a more sustainable world.



## Yeast applications: a catalog for sustainable solutions

YEAST HAS ALWAYS HELPED US CREATE EMBLEMATIC FOOD AND DRINK PRODUCTS



TODAY, YEAST ALSO HELPS US MEET THE CHALLENGES OF THE FUTURE



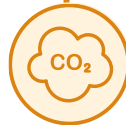
## The EU yeast sector monitors its environmental footprint



**Water** is key in the production process of yeast. As a precious resource, saving and recycling initiatives were introduced, reducing the consumption by more than 20% in the last 20 years.



The **waste** resulting from production is processed using anaerobic digesters, and the industry is able to generate a significant proportion of its own energy needs. Waste by-products from the fermentation can also be transformed into natural fertiliser used in agriculture.



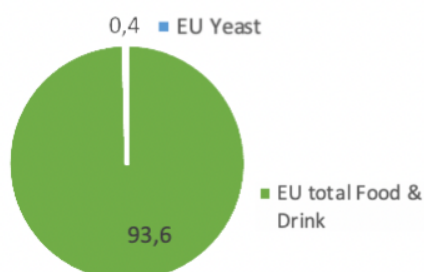
The yeast industry is fully committed to monitoring and reducing its **carbon footprint**, by acting on scopes 1, 2, and 3:



## The EU yeast sector has evaluated its greenhouse gas emissions (GHG) on all 3 scopes

### Share of the EU yeast industry in the total GHG emissions of the Food and Drink sector in the EU

Scope 1 & 2 GHG emissions in the EU in Mt

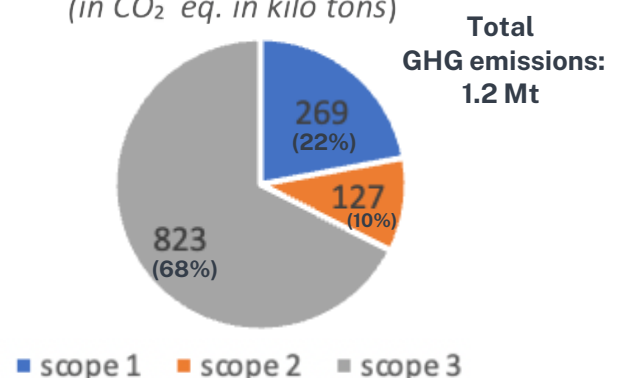


With 0,4 Mt of GHG for scope 1 and 2, the EU yeast sector represents only 0.4% of the total GHG emissions of the EU Food and Drink sector.<sup>1</sup>

1: source "Decarbonisation roadmap for the European food & drink manufacturing sector", Ricardo study, July 2021

### GHG emission of the EU yeast sector in 2020<sup>2</sup> on all 3 scopes

EU yeast GHG emissions by scope in 2020 (in CO<sub>2</sub> eq. in kilo tons)



2: source COFALEC GHG monitoring of yeast, Blonk 2022 report



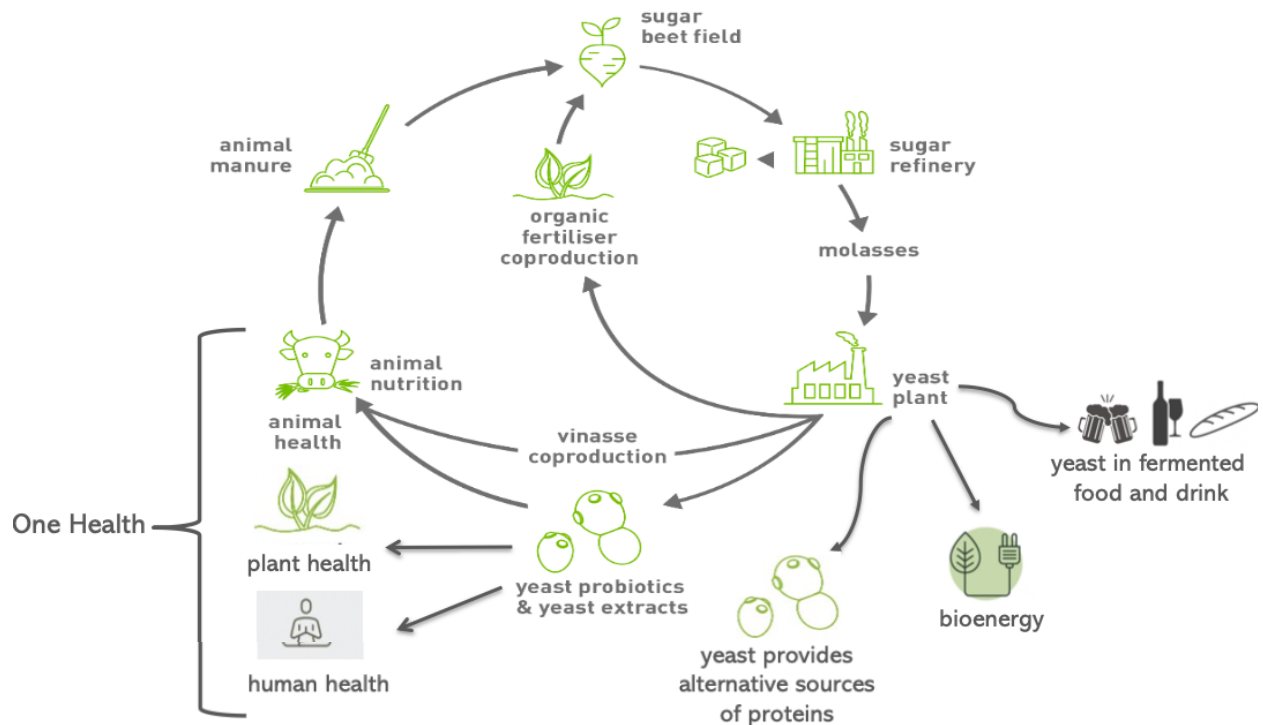
President  
**Vincent Saingier**  
Secretary General  
**Diane Doré**

9 Boulevard Malesherbes, 75008 Paris  
+33 1 45 08 54 82  
<https://www.cofalec.com>



## Circular economy

Thanks to the implementation of an efficient circular economy, the production of yeast generates very low quantities of waste: approximately 2% of incoming volumes.



## A sector at the heart of the EU Green Deal challenges

Fully in line with the EU Green deal, the yeast sector is a tool for the Farm to Fork strategy, which sets the main objectives of healthy and sustainable agriculture.

