

YEAST, AN ORGANISM WITH MULTIPLE VIRTUES!

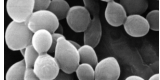



WHAT IS YEAST?

Yeast is a **single-celled microscopic fungus**, present everywhere in nature in contact with sugar sources, plants, animals and even human beings.

If yeast has been part of our **food heritage since antiquity**, today's technical progress allows us to exploit its many other assets!

LEGEND

- Live yeast (used in fermentation or as a probiotic) 
- Inactive yeast and yeast extract 

Natural ingredient

- Flavor developer in human nutrition: limits sugar and salt consumption

Nutritional yeast

Rich in vitamins, especially group B, minerals, fiber and protein

Probiotic

Strengthening the immune system: regulation of the intestinal microbiota and other microbial flora (skin, vagina, etc.)



Traditional food uses

- Bread
- Brioche
- Pizza
- Croissant
- ...
- Wine
- Beer

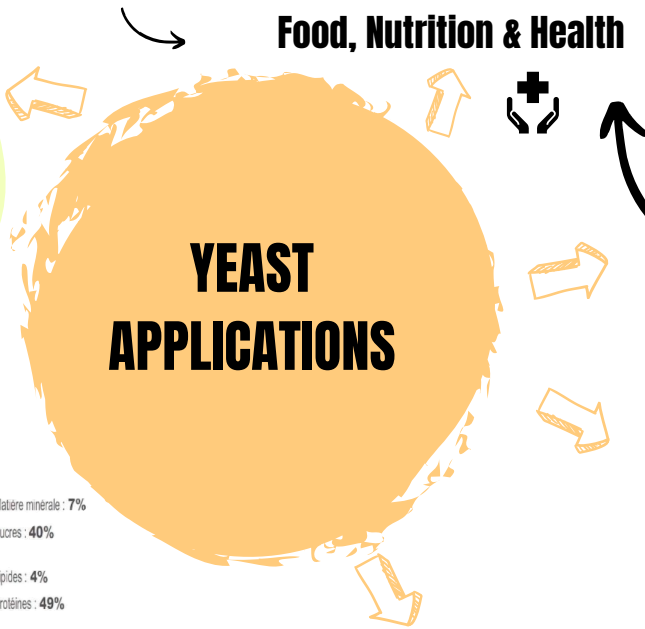


Renewable energy

- Bioethanol





Matière minérale : 7%
 Sucres : 40%
 Lipides : 4%
 Protéines : 49%




Sustainable breeding

Probiotics: reducing the use of antibiotics in livestock farming through animal feed




Sustainable agriculture

- Biofungicide: alternative to chemical pesticides
- Biostimulation : reinforces the resistance of plants to different stresses




Alternative proteins

- Half of its dry weight is protein
- Contains all the essential amino acids needed by humans
- -Rich in vitamins (B group), minerals and fiber




Fermentation of vegetable bases rich in protein (improvement of digestibility and taste)



SEE ALSO...

Yeast, a biological factory for precision fermentation!



Yeast is capable of producing many biobased products.

Some examples of productions resulting from these innovations:

- Fatty acids comparable to palm oil
- Dairy proteins

... And many others!