



PRESS RELEASE: COFALEC welcomes the world's first international baker's yeast standard

The adoption of the new ISO standard 23983:2025 marks a key milestone for the global baking industry, setting a unified definition and reference for baker's yeast quality

Bruxelles, 22 October 2025 - [COFALEC](#), the European Confederation of Yeast Producers, welcomes the publication of *ISO standard 23983:2025 – Food products — Characteristics of fresh and dry baker's yeast*, the first international standard dedicated to baker's yeast.

This milestone was initiated and driven by COFALEC and its member companies, in close cooperation with international experts and standardization bodies. The adoption of [ISO standard 23983:2025](#) marks an important step towards harmonization and transparency within the global baking sector. From the outset, COFALEC led the proposal and development process, ensuring that the views and expertise of yeast manufacturers worldwide were fully incorporated.

The standard outlines the key characteristics of both fresh and dry baker's yeast, including product properties, physical and chemical composition, microbiological parameters, and nutritional information. By establishing a unified reference, it strengthens quality assurance, facilitates fair trade, and supports innovation across the industry.

COFALEC strongly supports the publication of this new standard and encourages its members, partners, and all actors in the baking industry to promote and apply it widely. The association underlines that *ISO standard 23983:2025* provides a practical and objective framework to guide production, testing, and quality management, ensuring consistency and reliability throughout the value chain. Its use will contribute to improved consumer confidence and greater alignment within the international food ecosystem.

Carlotta Trucillo, Secretary General of COFALEC, commented on the publication: "the release of ISO standard 23983:2025 on the characteristics of fresh and dry baker's yeast marks a historic milestone for the yeast sector and is a long-awaited and strategic achievement for the entire global supply chain. This international standard establishes harmonized technical specifications for fresh and dry baker's yeast, finally offering a shared reference for production quality and international trade. COFALEC warmly welcomes this result, the outcome of extensive technical dialogue and collaboration."

This achievement highlights the yeast industry's shared commitment to quality, collaboration, and continuous improvement.

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About COFALEC

[COFALEC](#) is an association representing the European Union yeast producers. The association was founded in 1959 and gathers 29 factories through Europe. Yeast is a natural living micro-organism used in traditional fermented products (bread, wine, beer) and more recently in human and animal health (probiotics).



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