PRESS RELEASE: COFALEC presents the first international baker's yeast standard at Fi Europe

COFALEC set out the new ISO and Codex standards for baker's yeast to the international ingredients' community at Fi Europe 2026

Bruxelles, 18th of November 2026 - COFALEC, the European Confederation of Yeast Producers, presented the first international standard for baker's yeast at Fi Europe 2026 in Frankfurt (17 to 19 November). The session, titled "Yeast Matters: Understanding the Sector and Its New International Standards", took place at the Community Hub on 17 November. Carlotta Trucillo, Secretary General of COFALEC, introduced the confederation, its mission and the diversity of the yeast sector's applications, and Torsten Pietsch, Chairman of COFALEC's Technical Committee, presented the new ISO and Codex standards to an international audience of producers, buyers and partners.

The standards mark the culmination of an industry-led effort. ISO 23983:2025, Food products, Characteristics of fresh and dry baker's yeast, is the first international standard dedicated to baker's yeast, initiated and driven by COFALEC and its member companies. It was followed in 2025 by the first Codex Alimentarius standard for baker's yeast. Together, they give the sector a single, shared reference, one technical and one regulatory, for what baker's yeast is and how its quality is measured.

For the value chain, the benefits are concrete. The standards offer producers a level playing field, give bakers and buyers clearer specifications and quality assurance, support fairer and more harmonised trade, and strengthen consumer confidence in the final product.

> "*Presenting the baker's yeast standard at a leading global forum like Fi Europe was a unique opportunity to highlight what makes yeast truly distinct. It is a natural, living microorganism that is cultivated rather than synthesized, unlike chemical leavening agents. At COFALEC, we bring together the deep expertise and know-how of European yeast producers, who actively contribute to developing and updating the key quality standards for the sector. Beyond traditional bread-making, yeast connects entire value chains, from sustainable agriculture to future applications in human well-being and healthy, sustainable food. That is why preserving this European industrial and cultural heritage matters*," said **Carlotta Trucillo, Secretary General of COFALEC**.

COFALEC encourages producers, bakers, buyers and all actors in the baking industry to adopt and apply the standards, and looks forward to engaging further with the Fi Europe community at future editions.

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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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