Yeast, an example of "Circular Green" in an established industry

Per Henrik Larsen Lallemand Bio-Ingredients

phlarsen@lallemand.com October 2023



Founded in Montréal by Fred A. Lallemand at the end of the

19th century



Yeast production started in

1923



27 yeast and9 bacteria plants

48 plants including



Over 4,700 employees globally



A worldwide



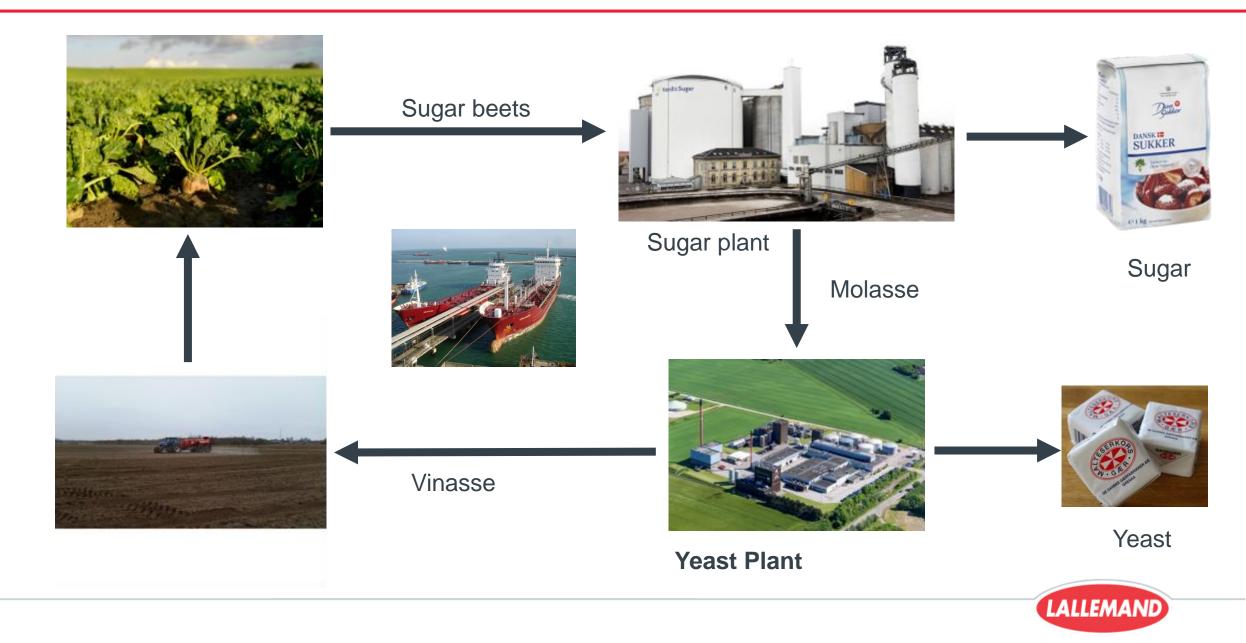
Owned by the Chagnon family since

1952

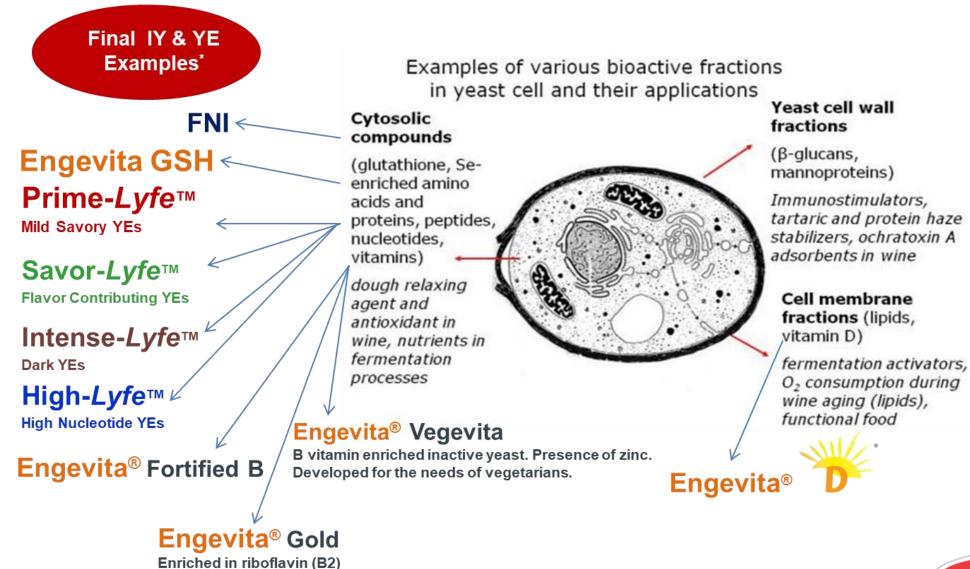




"Old" industries like yeast can be circular......



Yeast is much more than yeast for baking....



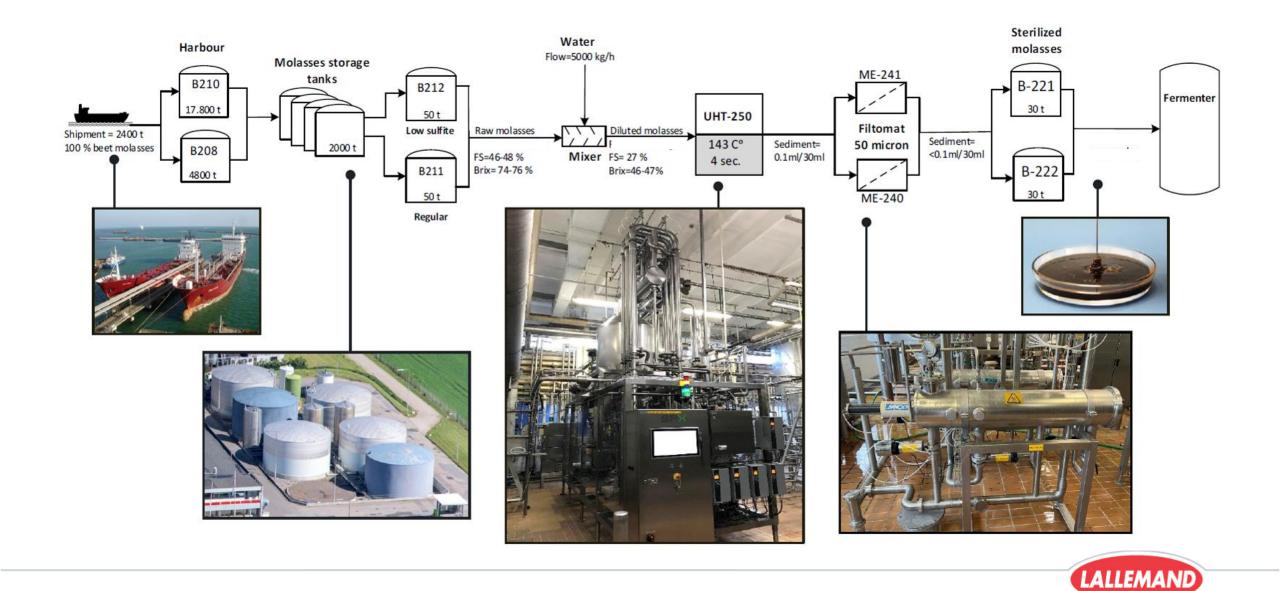


Molasses as a raw material

- Molasses is a side stream (waste?) from sugar production, so quality fluctuate a lot from plant to plant and there is a lot of impurities
- What we want
 - Fermentable sugars
 - Trace minerals & vitamins
- What we also get
 - Sulfite (50 ppm 500 ppm)
 - Non-fermentable sugars
 - Calcium and other minerals (500 ppm 15000 ppm)
 - Traces of pesticides etc.
 - Dextran etc.
- Production is seasonal and depends a lot on the quality of beets, varies from year to year
- Production of beet molasse is going down and availability can be an issue in the future



Raw Materials - Molasses Treatment Process



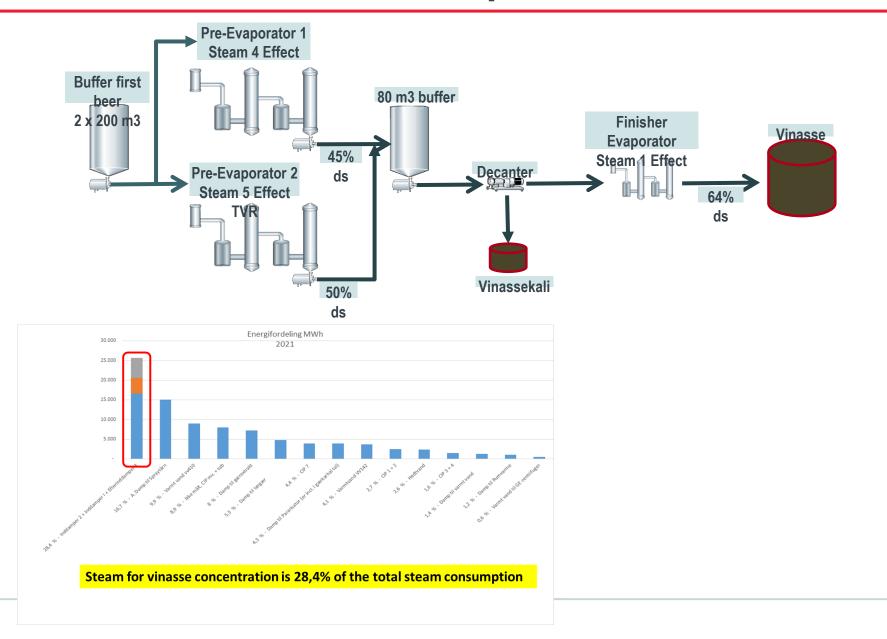
Vinasse as a product.....

- Vinasse is a concentrated version of the "first beer", so the liquid part
 of the fermentation broth.
- It is used mainly as fertilizer
- It is approved as fertilizer for organic agriculture
- Concentration is required in order to reduce transport cost and make it possible to handle for the farmer
- During the concentration step we get precipitation of crystals which are sold separately as "Vinasse-Kali"

	DM %	Nitrogen	Potasium	Sulfur
Vinasse	64	3,50%	6%	
Vinasse - Kali		1,50%	18%	7 %



DDGF vinasse evaporator installation



Learnings

- Being "circular" can be a good business.
- Using a side stream from an agricultural production does add complexity to your own production.
- Converting your waste to a value adding product also add complexity and cost.

 COLLABORATION between the various parties in the loop is absolutely critical for success



Co-operation spells success

To the Baking Trade In Canada —

NEW THOUGHTS and new ideas create new deeds.

When they are for the betterment of mankind, may they succeed. We take this opportunity, through the medium of a new periodical, of thanking the Baking Trade of Canada for the generous support given our firm in years gone by. Co-operation spells Success.

eds.
sind,
sugh
the
iven
cess.
he future of our business is
ture, our earnest endeavour

The future of your business is what you make it; the future of our business is what we make it. As in the past, it will be in the future, our earnest endeavour to give you quality goods, service and co-operation.

FRED. A. LALLEMAND REFINING COMPANY OF CANADA LIMITED

Trefa Lalleman

Lallemand ad in first issue of Bakers Journal Fred A. Lallemand, 1938

