Pioneering Solutions to Increase Profitability & Sustainability

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Our Story

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

19th century



Yeast production started in

1923



48 plants including

Over 4,500

27 yeast and

globally

9 bacteria plants







A worldwide presence





Owned by the Chagnon family since

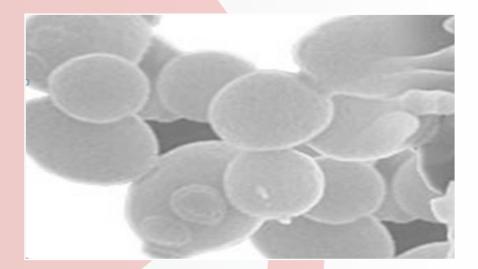
1952



Lallemand's Core Activity

Development, production and marketing of....

Yeast



.....and their derivatives

Bacteria





A World of Yeast and Bacteria (Applications)





Lallemand Around The World (2023)

North America

- 9 yeast plants (2 downstream)
- 3 bacteria plants
- 3 other plants
- 5 research labs

Europe

- 14 yeast plants (1 downstream)
- 4 bacteria plants
- 8 other plants
- 6 research labs

Africa, Asia, South America & Australia

- 4 yeast plants (2 downstream)
- 2 bacteria plants
- 1 other plants
- 1 research lab
 - Yeast plants
- Bacteria plants
- Other plants
- Research labs
- Commercial / Distribution

LALLEMAND BIOFUELS & DISTILLED SPIRITS



Lallemand Biofuels & Distilled Spirits

 LBDS is a leading global supplier of fermentation ingredients and technical solutions for alcohol production:

Biofuels



Distilled Spirits





LBDS – Research & Development

- Improved yeast strains (both classical and genetically enhanced)
- Different yeast product forms
- New types of yeast nutrients
- Antibiotic alternatives
- Valuable laboratory services
- Continued commitment to industry education



Thermosacc Introduction in India – High Alcohol %

- Introduced Thermosacc Dry (ADY) for grain plants in 2010-11 in India
- High gravity fermentation
- Increasing alcohol %.....pioneering the high alcohol % (> 14%)
- Benefits
 - Water saving
 - Lower energy
 - Reduced discharge
 - Higher throughput (capacity increase)



Launching Enzymes (L-ZymeTM) in Indian Market

L-ZymeTM Alpha-amylase for Alcohol Fermentations

L-ZymeTM GlucoPro
Glucoamylase for Alcohol Fermentations

L-ZymeTM Alpha-amylase for Alcohol Fermentations

L-ZymeTM GlucoMax
Glucoamylase for Alcohol Fermentations



Bio-Engineered Yeasts for Grain Ethanol (USA)

- Modified yeast are currently used in
- >80% of all US ethanol facilities
- DDGS as feed no risk involved





- Ethanol yield increase and less glycerol vs Yield+
- Greater reduction in exogenous enzyme

2016





- Ethanol yield increase (less glycerol)
- Reduction in exogenous enzyme

2018





TransFerm°

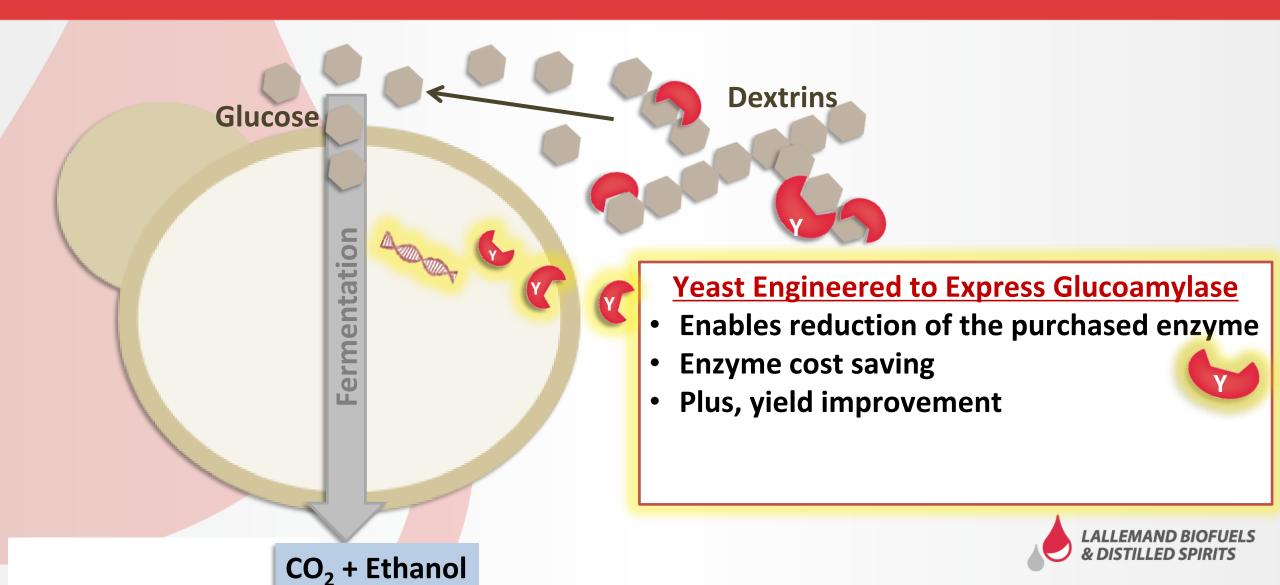
 First commercial glucoamylase expressing yeast 2014

- Ethanol yield increase and less glycerol and exogenous enzyme vs Yield+
- Increase tolerance to fusels and acid stress



2012

Advanced Yeast for Fuel Ethanol Production – Glucoamylase Expression

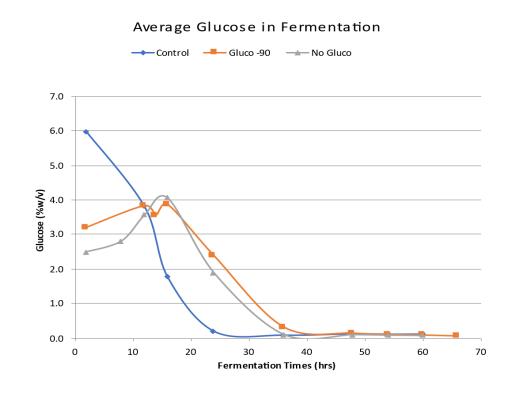


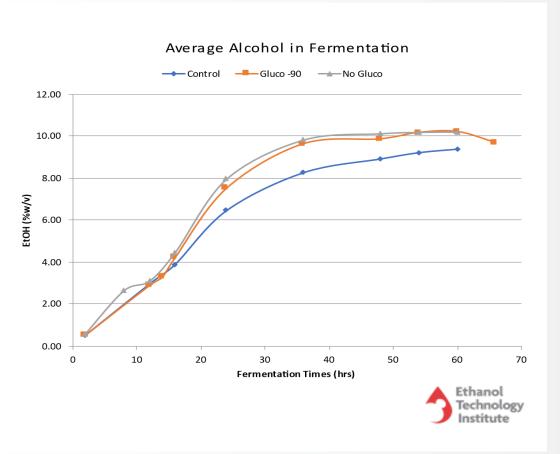
Fermboost – Advanced ADY for "Fuel Ethanol" Fermentation (India)

- Saccharomyces cerevisiae that expresses glucoamylase (GA) & Trehalase enzyme
- Robust yeast strain
- Reduction of separately purchased GA enzyme by over 90 100%
- Yield improvements of around 1 2% over standard dry yeast
- Lallemand will guide customers on regulatory and technicalities for product use
- This can be game changer for Indian ethanol industry
 - Similar to what Lallemand did with Thermosacc more than decade back



Fermboost – Plant Trial Results (Thailand)







Premium Spirits – Lallemand Distilling

 Highest quality products in partnership with expert technical support and education programs, all specific to the needs of distillers

DistilaMax® Yeasts	Producing Vodka, Whisky, Cachaça, Rhum Agricole, Rum, Tequila, Mescal and other spirits involves fermenting very different feedstocks with varying fermentation conditions.
DistilaVite® Nutrients	Vital to the health and structure of the yeast cell. It help to made high-quality spirits.
DistilaZyme® Enzymes	Increased alcohol yield and fermentation consistency.
DistilaBact® Bacteria	Designed specifically for use in managing sour mash development during the production of distilled spirits and grants the distiller to create a unique flavor profile.



LBDS Products Currently Marketed in India

Thermosacc® XL

High Performance Active Dry Yeast

Thermosacc® ML

High Performance Active Dry Yeast

Lactoside 247™

Powdered Antimicrobial Blend

DistilaMax® MW

Starch / grain-based fermentation

Sugar / molasses-based fermentation

Proprietary Virginiamycin blend

Malt fermentation



Complete Solutions for Biofuels & Distilling Industry

- Yeast / Advanced Yeast, Enzymes, Nutrients & Antimicrobials
- Our solutions are based on practicality and will be suited to meet the needs of your distillery
- Dedicated Support
 - Product application and optimization in Liquefaction & Fermentation
 - Trouble shooting
 - Hygiene audits
 - R&D
 - Training Lab (Analytical) and Plant (Operations)
 - Lab support HPLC, analytical testing
 - Sensory evaluation
 - Education



Education

- For over 40 years, LBDS has led education in the ethanol / distilling industry
- No industry educational initiative has a higher profile than The Alcohol School run by LBDS subsidiary The Ethanol Technology Institute.





Bangkok

The Westin Grande Sukhumvit July 18 - 21, 2023



Channel Partners





Conclusion

