

## PRESS RELEASE – for immediate release

### **Fermentis inaugurates new production facilities at Algist Bruggeman yeast factory in Ghent, Belgium**

***Innovative upgrades at major Fermentis production plant deliver significantly improved beer yeast quality and packaging flexibility.***

Fermentis, a world-leading manufacturer of active dry yeast for beverages, has recently completed significant upgrades to its production facilities and packaging lines at Algist Bruggeman, one of its major production plants in Ghent, Belgium. The developments were designed and built to meet strict quality, traceability and logistical requirements with the goal of improving the microbiological quality of brewing yeast and better servicing Fermentis customers around the world.

Key components of the project include:

- Existing yeast production workshop upgrades.
- New state-of-the-art machinery and dry yeast transport and cleaning equipment.
- Fully cleanable production lines in both humid and dry conditions, to reduce possible cross contamination.
- Additional quality control checks to eliminate any leaks, soft bags or labelling errors including an intelligent camera system.
- A self-storage system featuring robot cells for automatic packaging, transport and intermediate storage.
- Innovative new packaging updates, including easy-to-open features, unique QR codes for improved product traceability, and on-demand customizable secondary label printing to meet market- or customer-specific requirements.



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Stéphane Meulemans, General Manager at Fermentis, says, “We are thrilled to see the results of another big investment in our future: a brand-new production line in one of our key factories of the Lesaffre Group. This new facility has allowed us to raise the quality of our yeast to new standards, unheard of in the industry.”

Geert Van Renterghem, General Manager at Algist Bruggeman, says: “A well- functioning team has the power to achieve extraordinary results. And this has been my overwhelming experience with this project. The collaborative spirit is a hallmark for our organization, driving cutting-edge advancements in the quality of our end products, exceptional customer service and responsible resource management. Our commitment to sustainable energy and water use underscores our dedication to protecting and preserving the planet.”

***Fermentis** creates fermentation and characterization solutions for brewers, winemakers and all producers of beverages. The company is a business unit of Lesaffre Group, a global key player in yeast and all its applications for over 170 years. All fermentation products from Fermentis are developed with unsurpassed expertise under meticulous production procedures, which guarantees the highest microbiological quality and maximum fermentation activity.*



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