





## Today, Lesaffre is:

165 years of know-how2 billion euros turnover10 500 employees66 production sites in the world44 Baking Center





For more than 28 years, **Ennolys** has been a major actor in the field of natural ingredients through biotechnology. **Ennolys** belongs to the Food Taste & Pleasure division of Lesaffre.



Ennolys by Lesaffre

+ 28 YEARS
OF EXPERIENCE



+ 100 EMPLOYEES



+ 25 COUNTRIES
EXPORTED TO



ENNOLYS OFFERS SOLUTIONS
THAT MAKE SENSE



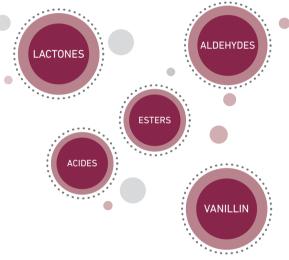
## **TASTEFUL** by nature

Our **natural aromatic molecules** are intended for flavorists and food manufacturers. Ennolys is one of the few global companies that uses **biotechnology processes** (bioconversion, biosynthesis, and enzyme catalysis) for its **full aromatic spectrum in accordance with EU** (1334/2008) **and US** (FDA 101.22(3)) **natural regulations**.

FERMENTATION MADE IN FRANCE
W W W . E N N O L Y S . C O M



Our secret is that our **processes** and raw materials are completely natural.



ENNOLYS OFFERS YOU

NATURAL AROMA MOLECULES

FOR ALL YOUR APPLICATIONS





SOLUTIONS & MIXES

## YOU ARE LOOKING TO REDUCE FAT AND TO LOWER THE SUGAR WHILE REMAINING GREEDY?

To meet the specific needs of manufacturers, Ennolys has developed different blends with its natural vanillin to create the Ennallin solutions & mixes range. This range offers solutions to enhance a buttered note and increase the sweet sensation. Test this range which combines intensity of taste and naturalness by allowing a labelling: natural aroma.



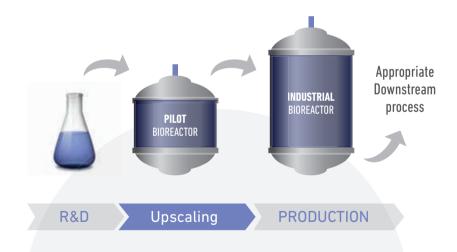




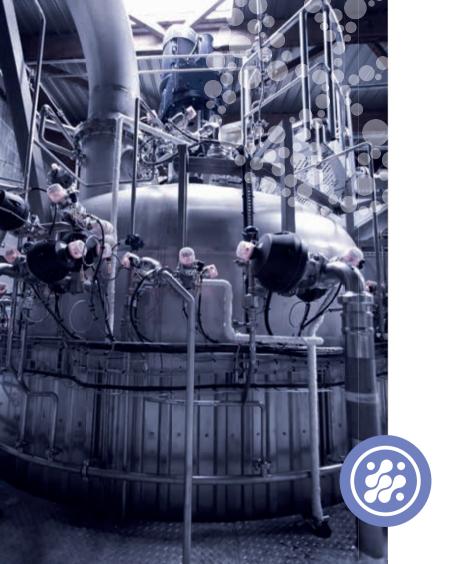


CONTRACT MANUFACTURING SERVICES

Our Ennatech Division has a dedicated team to assist you with all facets of the development process from bench-top to a full scale industrial fermenter.







Strong experience in **microbiology** and **biotechnology** combined with a multi-functional and flexible process facility.

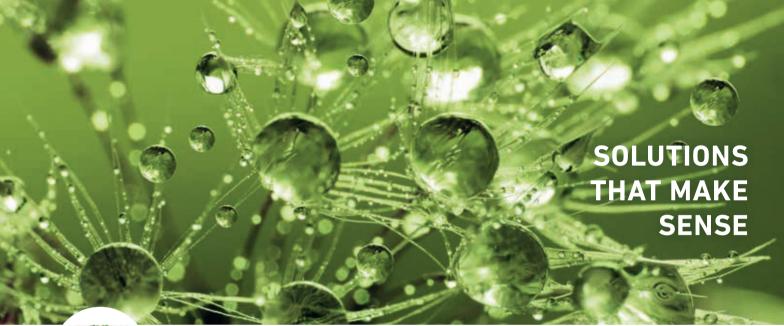
## Downstream process

A comprehensive operation, including filtration/concentration, solvent extraction, freeze drying, crystallization, and other processes.

ENNOLYS OFFERS YOU
AN **ADAPTED SOLUTION**FOR ALL YOUR APPLICATIONS











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MADE IN FRANCE

www.ennolys.com

contact@ennolys.lesaffre.com





