

PRESS RELEASE

Lesaffre completes the full acquisition of the Italian biotechnology company Gnosis

Lesaffre, a key global actor in the field of yeast and fermentation, announces the full acquisition of Gnosis, an Italian biotechnology company specialized in the development, manufacturing and sale of fermentation-derived ingredients and natural finished products for use in the pharmaceutical, nutraceutical, veterinary and cosmetic industries, three years after acquiring a majority shareholding of this company.

Founded in 1989, Gnosis has experienced strong growth since its inception. It now possesses skills and expertise in microbial fermentation and in the recovery and purification of molecules derived from yeasts and bacteria. Gnosis owns two GMP manufacturing sites (Sant Antonino in Switzerland and Pisticci in Italy) and two commercial offices (USA and China). Its offices and R&D facility are based at Desio, near Milan.

Lesaffre created the business unit Lesaffre Human Care in 2007. Its mission has been to develop and supply ingredients issued from yeast and bacteria fermentation to the global human care industries. From nutritional and fortified yeasts to yeast fractions, probiotic yeasts and bacteria, or pure molecules, Lesaffre Human Care targets a wide range of applications: digestive health, immunity enhancement, joints and liver health, woman's health vegetarian support, overall wellbeing and personal care.

By completing the full acquisition of Gnosis, Lesaffre is combining Gnosis and Lesaffre Human Care teams into a single unit to propose a unified range of products and services to its nutritional ingredients and human health customers and partners and to continue its growth in this fast-growing environment.

Antoine Baule, Lesaffre's Chief Executive Officer: " *For the past three years, we have developed the cooperation between Lesaffre and Gnosis teams to become today a unique provider of products and services that are increasingly innovative and closely address our customer's needs in the Nutrition and Health sectors. I would like to thank Renzo Berna, former CEO of Gnosis, for his relentless dedication to building a successful company, and my respect for the great accomplishment of his purpose.*"



Renzo Berna, former CEO of Gnosis: *"Developing Gnosis has been an exciting challenge. After 25 years, Gnosis has become a reference on the market able to design and manufacture fermentation purified metabolites as Health Care Active Ingredients for the nutraceutical and pharmaceutical markets. I am convinced that Lesaffre, a family group known and recognised internationally for its professionalism and the quality of its products and services will take this company even further forwards. I wish Marc Philouze, the General Manager of this new entity a lot of success for the promising future."*

About Lesaffre

As a global key player in yeasts and fermentation, Lesaffre designs, manufactures and markets innovative solutions for **Baking, Food taste & pleasure, Health care and Biotechnology**. Family group born in Northern France in 1853, now a multi-national and a multicultural company, Lesaffre is committed to **working with confidence to better nourish and protect the planet**. In close collaboration with its clients and partners, Lesaffre employs **10,000 people** in **78 subsidiaries** based in 50 countries. Lesaffre achieves a turnover of 2 billion euros.

More information: www.lesaffre.com

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About Gnosis

With 25 years of experience in the production of microbial-derived biopharmaceuticals for both oral and injectable use, Gnosis is a leading manufacturer of active and functional ingredients for the nutrition, cosmetic, personal care, industrial biotech and pharmaceutical industries. With more than 300 employees working worldwide, Gnosis operates successfully in Europe, America and Asia.

More information: www.gnosis-bio.com

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