

# LESAFFRE PALETTE OF AROMAS™ FOR YEASTS

For more than 20 years, our LESAFFRE Sensory Lab™ pioneered and demystified the language of bread.

LESAFFRE Sensory Lab™ offers a unique expertise to accompany its clients in their projects' development. These studies have been extended to yeasts aromatic specifications in bread making during fermentation.

LESAFFRE has identified 8 major families of dominant aromatic notes, specific to yeasts. The Lesaffre Palette of Aromas™ for yeast has been created accordingly.

It allows to connect with bakery professionals, eager to imagine aromatic solutions to meet consumers' expectations and to surprise them by offering a new sensory experience.

