One of the top three producers worldwide of microorganisms for the food and beverage industry, animal nutrition and food supplements.

An extensive cell bank with thousands of strains of lactic, surface and ripening cultures.

A recognized industry expertise in the selection of specialty strains to address specific market needs as demonstrated for the winemaking industry.

Dedicated and highly experienced team which supports customers from start to finish.

State-of-the-art manufacturing capabilities offering speed and flexibility with a total of eight bacteria plants worldwide and two dedicated to the production of dairy and meat cultures in France.

Full control over the entire production chain: from the cell bank creation to the finished goods in different forms.

High quality and food safety standards (ISO 9001, GFSI/FSSC22000, and Pharma-GMP).

Investments in R&D through internal competencies and an ever-growing network of university and industry collaborators worldwide.

Investments in a worldwide technical sales network to serve and anticipate market needs.

WHY CHOOSE LALLEMAND for your cultures?

Lallemand Inc, the parent company of Lallemand Specialty Cultures, is a privately-held Canadian company, founded at the end of the 19th century, that specializes in the development, production, and marketing of yeasts and bacteria. The company is organized into 11 technically-driven business units focusing on various applications of yeast and bacteria in baking, fermented beverages, human and animal nutrition, fuel ethanol and for agricultural and pharmaceutical uses.

From starter to surface and ripening, Lallemand has over 100 years of experience in dairy culture fermentation. In 1933, the Rosell Institute, a Canadian subsidiary, was a pioneer in the development of the first freeze dried yogurt culture in North America. Equilait, a French subsidiary acquired in 1988, has produced cultures for the French Cheesemakers since 1940. The descendant of Laboratoire G. Roger, a production site located at La Ferté-sous-Jouarre, France was acquired in 2016 expanding Lallemand's expertise to surface and ripening cultures for meat and dairy applications.
LALTOLL™
Manufacturing your proprietary cultures.
For Cheesemakers having their own unique strains. Operating within the mode of full confidentiality and exclusivity compliance, LSC offers its fermentation expertise to toll manufacture your culture, ensuring activity, quality, and reliability. This option provides the Cheesemaker with an excellent differentiation tool and competitive advantage.

A UNIQUE RANGE OF SERVICES AND INNOVATIVE SOLUTIONS

FLAV-ANTAGE®
Ripening and aromatic cultures for dairy applications.
Benefits vary depending on the type of surface and ripening cultures:

- **Geotrichum candidum**: Deliver a white to creamy color thin coat and enhance cheese flavor.
- **Yeasts**: Deacidify the surface or soften the curd while producing fruity flavor notes.
- **Brevibacterium linens**: Responsible for the color (from beige to red/orange) of washed-rind and smeared-rind soft cheeses.
- **Staphylococcus xylosus**: Soften the curd and possibly color the surface of washed-rind and smeared-rind soft cheeses.
- **Penicillium roqueforti**: Develop the color, flavor and texture of blue cheeses.

LALCULT®
Acidifying, adjunct and biopreservation cultures.
Starter and biopreservation cultures for dairy applications.
Surface, ripening and biopreservation cultures for meat applications.
Through partnerships with internationally recognized institutes, Lallemand Specialty Cultures continues to select new strains that deliver specific functionalities such as texture, flavor, color and biopreservation.

LALLEMAND SPECIALTY CULTURES:
A producer of specialty cultures at the service of Cheesemakers.

VELV-TOP®
A large range of Penicillium candidum to achieve a tailor-made cheese rind.
There are multiple benefits to using Penicillium candidum for the production of bloomy or white rind soft cheeses:

- Optimize the surface appearance (thin, dense or velvety) and color (very white to white).
- Enhance cheese flavor through different proteolytic and lipolytic activity levels (from no flavor to strong traditional French camembert flavor).
- Preserve from undesirable flora growth hence reducing the risk of contamination.

LALFLORA®
The best indigenous flora from raw milk to deliver your "signature" cheese.
For Cheesemakers seeking to produce "signature" or Terroir cheeses, LALFLORA® delivers a complete fermentation solution which simultaneously addresses the aromatic, technological and food safety expectations.

From the best raw milk sources, LSC selects the most aromatic, safe-to-use and technologically relevant indigenous flora to then produce it industrially as a co-culture for direct inoculation.

Given the evolving consumer expectations for quality products at the best price and the increased need to ensure safe production processes, the cheese industry requires cultures which go beyond those bringing typical flavor and taste. The dairy culture offerings, and consequently, the potential cheese differentiations, from most culture producers are decreasing as a result of portfolio rationalization.

Lallemand Specialty Cultures (LSC) continues to develop and market a complete range of starter, adjunct, surface and ripening dairy cultures. A biopreservation line was recently launched to address the cheese industry main concerns with first a solution against Shiga toxin-producing Escherichia coli (STEC) while identifying strains against Listeria, Salmonella and other spoilage organisms like yeast and molds.

LSC also proposes unique solutions by producing the Cheesemaker's proprietary strains, or by selecting and producing the most relevant indigenous flora from the best raw milk sources. This approach, previously applied to the winemaking industry, has enabled Lallemand to become the world leader in this market by offering a large range of products, each addressing a terroir's specificity and uniqueness.