

Better products  
Higher yield  
More sustainable

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soufflet  
BIOTECHNOLOGIES  
*Your enzyme partner since 1989*





# Your enzyme partner since 1989

**Soufflet Biotechnologies** is a French enzymes Producer, and biosolutions provider, located in Normandy since 1989.

**Our expertise is based on the use of agricultural co-products for the production of enzymes by solid state fermentation with conventional microorganisms.**

## Our Why: "improving nutrition, naturally."

Now belonging to InVivo, a Mission driven Company, we care about our impact. Since 2014, InVivo has begun a transformation of its business model to build a more sustainable and resilient food system that serves the agri-food industry, consumers and the environment.

Our passionate team is driven by the deep conviction that our enzymes provide many solutions to the challenges the food companies are facing today.

With all our partners we intend to IMPROVE NUTRITION, NATURALLY.

## OUR CSR COMMITMENTS

### »» CSR AT THE HEART OF OUR OFFER AND OUR SERVICES

- Offering solutions that contribute to a more sustainable world
- Making our processes more responsible (raw materials, suppliers, consumables, etc)
- To go even further in our safety requirements for our finished products
- Improving our service rate: responsiveness, transparency, information

### »» AMBITION ZERO ACCIDENT AT WORK

- Reinforcing safety
- Improving the analysis of our risks and incidents

### »» CARBON NEUTRALITY OBJECTIVE FOR 2030

- Reduction of input consumption by 10% by 2023
- Measure and control our carbon footprint
- Reduction and recovery of our waste

## WHY CHOOSE US?

### »» CUSTOMER CLOSENESS:

Our team of experts, scientists and technicians is committed to working with you to achieve your goals.

We provide you with customized solutions and our expertise in a wide area of food applications and beyond.

### »» EXPERTISE IN FORMULATION:

For 35 years we have developed methods and databases that allow us today to quickly recommend the best enzymatic combination for your needs to improve your process.

### »» QUALITY OF SERVICE, RELIABILITY OF OUR PRODUCTS:

Food safety, control of our processes and your satisfaction are at the heart of our daily concerns.



## LET THE MAGIC HAPPEN WITH OUR ENZYMES!

- Speed up your processes
- Express the very best of your raw materials
- Give value to coproducts
- Save water and energy
- Get higher quality products
- Innovate and reduce waste and environmental footprint





# ARE YOU PROCESSING CEREALS?

As part of the **Soufflet Group**, whose historical activities are based on wheat and malt, we offer a wide range of enzymes for the food processing industries that transform cereals.



## BREWLYVE® FOR BREWING & DISTILLING

»» **A whole range of GMO free enzymes to suit all brewery needs and adapted to every step of the production:**

- Cereal cooking: quicker liquefaction of starch
- Mashing: better fermentation of the wort
- Stimulated and improved fermentation
- Improved filtration
- Chill haze prevention
- Better attenuation control
- Membrane cleaning

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## PANLYVE® FOR BAKERY

»» **Belonging to one of the world leaders in the milling industry, we offer a range of enzymes to enable you to customize your own formulas:**

- Standardization of flour characteristics
- Dough rheology control
- Volume, softness and crustiness optimization
- Crust color enhancement
- Anti-stalling formulas to extend freshness and softness







## CERELYVE® FOR PLANT BASED BEVERAGES

»» A whole range of **GMO Free enzymatic solutions for the production of plant based beverages with an appealing aspect, texture and taste.**

- Production of Oat, Rice or others cereals based beverages
- Viscosity control
- Protein solubilization
- Okara valorization

## ARE PLANT OR ANIMAL PROTEINS YOUR BUSINESS? //



## PROLYVE® FOR PROTEINS HYDROLYSIS

»» **We help you to find the good enzymes for protein solubilization to answer a rising demand in this area:**

- Production of high value component (Nutrition and Health, flavor, cosmetic,...).
- Proteins solubilisation from animal or plant material



# ARE YOU PROCESSING FRUITS & VEGETABLES?

In 35 years, we have developed a unique expertise in the production and formulation of pectinases. Our enzymatic solutions are **100% GMO FREE**.

## PECLYVE® FOR FRUITS & VEGETABLES PROCESSING

### »» Yield and production capacity improvement

- Increased filtration rates
- Quicker clarification of juice
- Viscosity reduction
- Maceration and complete liquefaction

### »» Appealing processed fruits and vegetables

- Fruit firming
- Enzymatic peeling
- Color extraction/stabilisation
- Clear/cloudy juice



## PECLYVE® V FOR OENOLOGY / WINE MAKING

### »» GMO FREE enzymes to use all along your processing steps of red, rosé and white wines:

- Extraction maceration
- Quicker clarification
- Aromas release
- Wine maturation
- Filtration
- Membrane cleaning
- Distilled wine





# WHEN YOU HAVE INNOVATIVE PROJECTS! //////////////

*Soufflet  
Biotechnologies  
by your side*

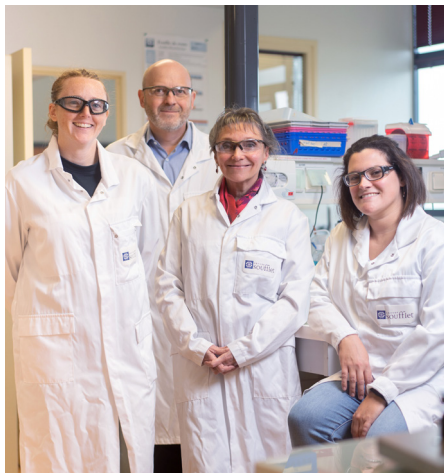
## ENZYMATIC TOOLS

- Do you want to give value to a co-product?
- Would you like to enhance texture, flavors or aromas ?
- Have you ever think that you could extract more from your material?

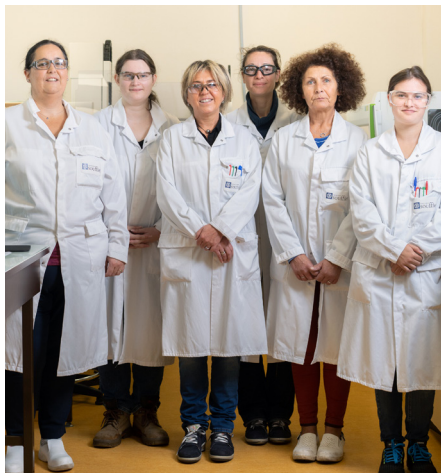
»» **Tell us what you want to do, we provide you with the best enzymatic tools, efficient on your substrates, in your conditions to reach your expected goal.**



# THEY HELP YOU CHANGE THE WORLD FOR GOOD



»» APPLICATIVE R&D



»» LABORATORY



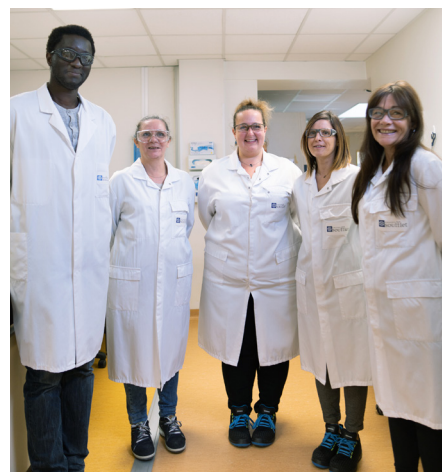
»» PRODUCTION



»» CUSTOMER SERVICE



»» TECHNICAL SALES



»» QUALITY CONTROL

## START TO ENHANCE YOUR BUSINESS NOW! CONTACT OUR SALES TEAM

✉ [contact@souffletbiotechnologies.com](mailto:contact@souffletbiotechnologies.com)

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