

DEDICATED TO YEAST





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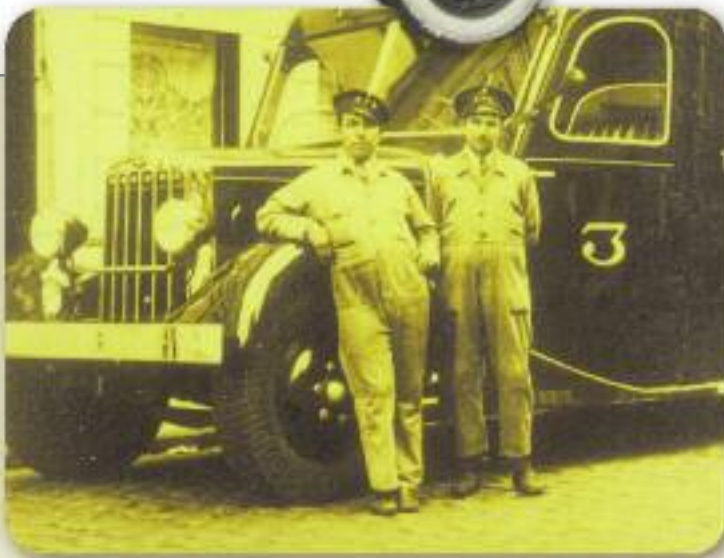
For over half a century now, ALGIST BRUGGEMAN has been manufacturing yeast, the vital ingredient in our daily bread.

We supply our top-quality yeast to the bread industry worldwide, in partnership with distributors and bakers.

Every effort is made to win our customers' confidence based on quality and service proceeding from our dedication to yeast.



EXPERTISE AND TRADITION



The company was established over a century ago and has its origins in the alcohol business. Since then, ALGIST BRUGGEMAN has acquired more than 50 years' experience as a yeast manufacturer. This long-standing specialization is invaluable: over the years, this know-how and expertise have made BRUGGEMAN Yeast into a first-class product.



GROWING TOWARDS TOMORROW



Our continuous expansion has been accompanied by significant annual investments in human resources, know-how and state-of-the-art equipment.

Some recent major projects: the construction of a new packaging department, a fully automated cold store and new fermenters.



FRESH YEAST, AND ONLY THE BEST



The production of yeast is a delicate, high-tech biological process.

Carefully selected yeast cells are reproduced in several stages to yield very large quantities of yeast.

Although the entire production process is computer-controlled, the technicians' knowledge and experience remain essential in the manufacture of first-rate products.

This experience and know-how, together with continuous innovations and investments have made ALGIST BRUGGEMAN a strong competitor in the U.K., the Benelux and other Northern European countries.





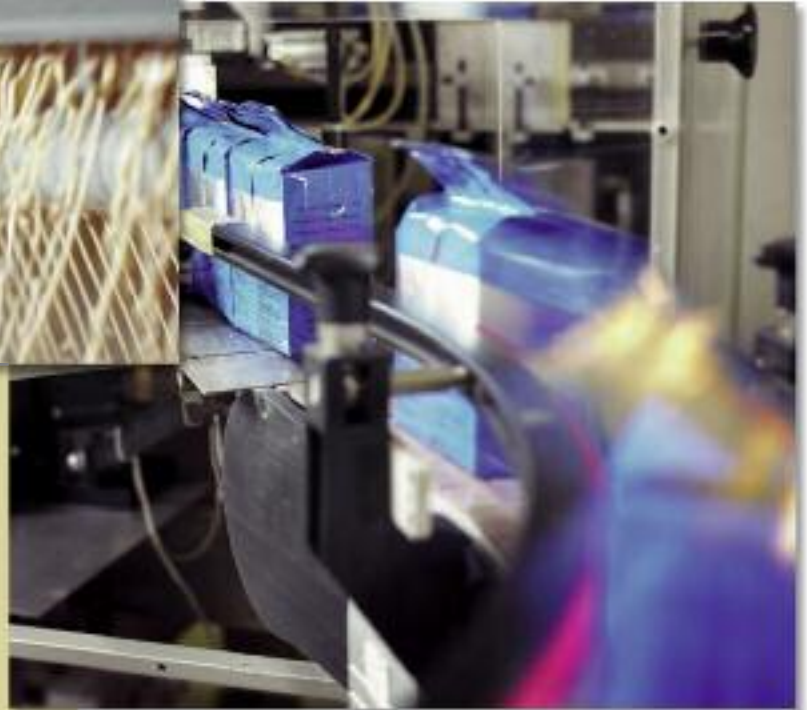
Fresh yeast is supplied in accordance with customers' needs.

Our products range from freshly compressed yeast in blocks to stabilised yeast in containers. ALGIST BRUGGEMAN provides unique dosage systems for yeast cream. Large industrial bakeries can obtain liquid yeast by tanker.



INSTANT YEAST, INSTANT SUCCESS





More and more overseas markets are coming to appreciate the excellent qualities of BRUGGEMAN Instant Yeast.

It is a natural, living yeast in dehydrated form. Vacuum packing ensures a shelf life of two years, without any loss of freshness or any other characteristics.

Our Instant Yeast is used daily in thousands of small, traditional bakeries as well as in large industrial plants all over the world.

Thanks to our long-standing expertise, BRUGGEMAN Instant Yeast guarantees optimum fermentation for all recipes and baking techniques.

WORLDWIDE MARKETS



ALGIST BRUGGEMAN has a wide network of importers and distributors all around the world.

Close contacts with all these partners are essential to cater for all the customers' needs.

Today, ALGIST BRUGGEMAN has become one of the world's top yeast manufacturers.



This explains exactly why ALGIST BRUGGEMAN received the highly prestigious "Great Oscar for Exports" award a couple of years ago, personally presented by the Belgian crown prince.

OPTIMUM CUSTOMER SERVICE



ALGIST BRUGGEMAN considers quality control and customer-oriented service to be vital elements of its mission.



The pilot bakery in Ghent is fully equipped for demonstrations, as well as for practical training courses for our customers.

ALGIST BRUGGEMAN's team of experienced bakery technologists advises, trains and assists distributors and bakers worldwide.

ALGIST BRUGGEMAN listens to its customers and supplies them with professional advice and technical support: we believe we can learn from each other.

PERFECTION AS STANDARD



Our perfection is guaranteed through our integrated quality system that covers all departments and stages, from the raw materials to the finished products.

Quality control is a priority: our laboratories check every batch of yeast for activity, microbiology and conservation properties.

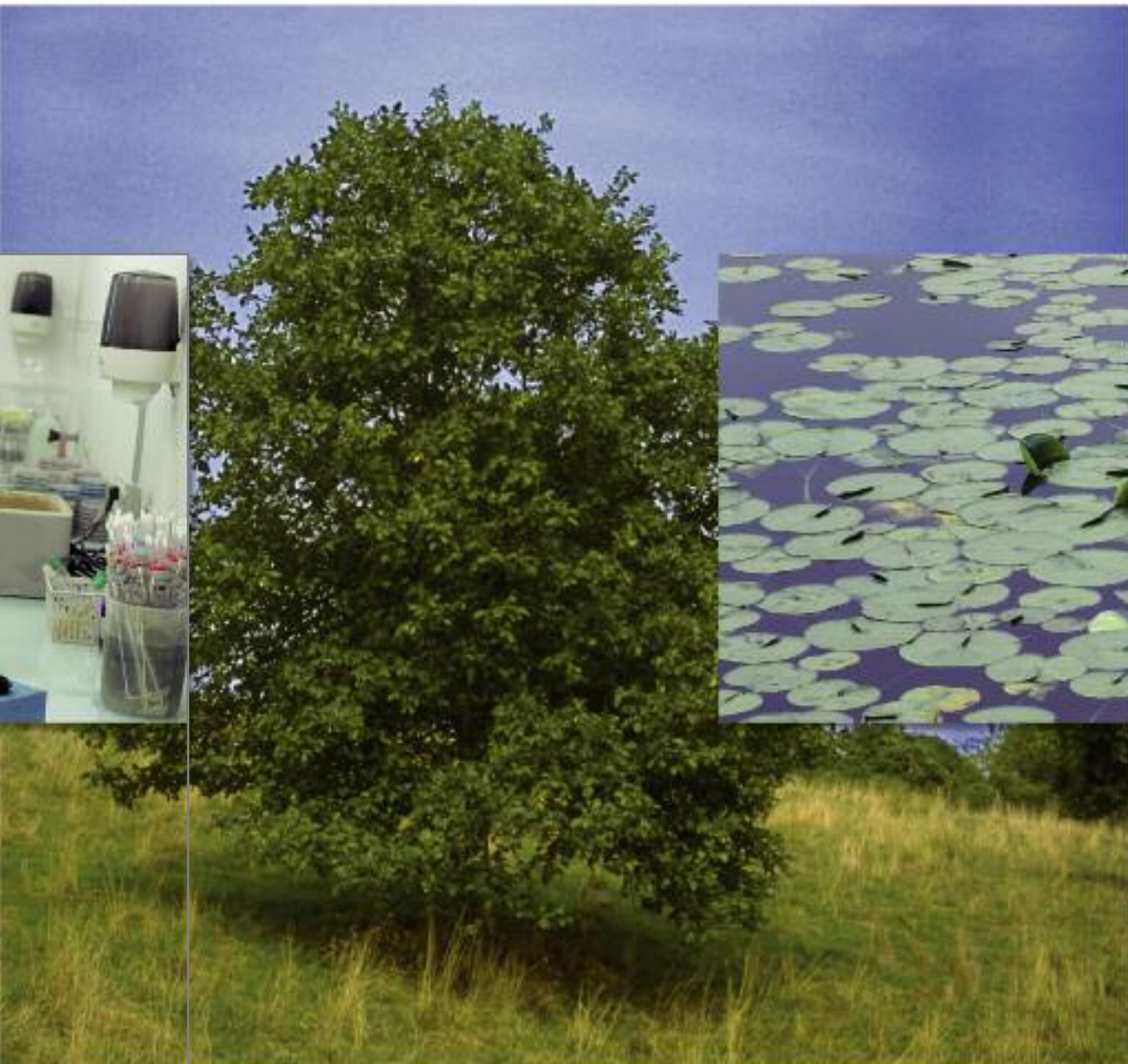
On top of that, the pilot bakery makes sure that no product ever leaves the plant before ALGIST BRUGGEMAN is fully convinced of its reliability.

CARE FOR THE ENVIRONMENT

Over the years, the company has made significant investments in environmental protection measures, which have led to recycling over 90% of all waste flows.

The remaining waste water is biologically treated.

All these efforts have been recognised by the "Environmental Charter", granted by the local authorities.



A BUSINESS WHERE PEOPLE COME FIRST



The worldwide success of our company has only been possible thanks to the confidence of tens of thousands of bakers all over the world, and the consistent efforts of all our distributors and their staff.

It goes without saying that we will continue to make every effort to retain this confidence in times to come. Hence our dedication to yeast.

Algist Bruggeman N.V.
Langerbruggekaai 37
B-9000 Gent
Belgium
tel. +32 (0) 9 257 08 08
fax +32 (0) 9 253 41 16
info@algistbrug.be
www.algistbruggeman.be





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