



Paris, 28th April 2020

## COMMUNICATION

### **Shortage of Baker's Yeast for the retail sector in the context of the Covid-19 crisis**

Demand for many products (including baked goods and allied products) experienced a one-time unprecedented surge in the last month in many countries in Europe.

During this time of confinement due to the coronavirus pandemic, home baking is becoming such a popular and relaxing pastime that the increasing demand for baker's yeast has led to disruptions in some stores and distribution chains.

Today all our member's production sites are fully operational. It is within the existing capabilities of the baking and allied industries to respond to the increasing demand of consumers. We monitor our customers demand closely in order to meet their needs throughout the days and weeks to come.

Together with the players in the baking industry, we, as yeast producers, are doing everything we can, to maintain and replenish these stocks as quickly as possible to respond to this growth in consumer demand.

We are extremely thankful for the efforts of our teams who are doing their utmost to secure the supply of yeast.

Considered an essential sector operating in the baking sector, the yeast industry has the mandate to operate throughout this crisis. We are in close contact with public officials to help monitor the situation and secure the necessary ingredients for bread.

For further information

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