



About Leiber GmbH, Germany

Technology based on experience

Specifically selected raw materials and special attention to customer needs are the basis for the superior quality of their end products. Brewers' yeasts with diverse characteristics, grown - according to the German purity law for beer - under purely natural conditions undergo extensive testing in their laboratory. Precise selection of certain yeast qualities for defined end products ensures that their customers' high individual demands and expectations are met. The use of modern technologies such as powerful, multi-stage high-performance separators, vacuum evaporation and spray drying at low temperatures result in optimum yields without harming the products. Their unique fabrication provides the basis for economical and competitive products.

Quality and safety: Leiber quality management

Working with yeast and yeast extracts naturally calls for the best knowledge of microbiology at all levels, ranging from the laboratory to full-scale industrial production. Meticulous quality controls, with particular attention paid to the microbiological parameters and the sensory analysis of the raw materials and finished products, guarantee perfect quality for Leiber products. For many years now the entire company, both the foodstuffs divisions and the animal feeds division at a separate location, has been repeatedly certified to ISO 9001:2000 and HACCP. Quality and product safety, their fundamental quality philosophy, combined with technical expertise, continuity and progress are the basis for a trusting and long-term cooperation with customers.

For more information, please visit www.leibergmbh.de