

Press Release

Gnosis Fuels Mood & Brain Health Innovation with Adonat® Premium SAME Relaunch

Leveraging 170 years of fermentation expertise and new industrial investment, Gnosis reintroduces flagship ingredient to serve the Mood & Brain supplement market.

MARCQ-EN-BAROEUL, FRANCE (11 January 2023) – A key global player in ingredients developed from fermentation, [Gnosis by Lesaffre](https://www.gnosisbylesaffre.com) expands its reach for Mood & Cognitive Health solutions in 2023 with a new production line expansion dedicated to its star ingredient: [Adonat® Premium SAME](https://www.gnosisbylesaffre.com) (S-Adenosyl-L-Methionine).

SAMe is a natural molecule supporting healthy mood and emotional well-being since it is directly involved in the neurotransmitter's synthesis. It also sustains cognitive functions, being one of the most important factors studied counteracting alterations in brain structures and functions, intimately tied to the aging process. Further, SAMe applies to supporting liver and joint health.

An aging global population, the rise in neurodegenerative diseases, the COVID-19 pandemic, and the most recent phenomenon of digital dementia have amplified consumer demand for SAMe, increasing the traction for brain & mood health solutions. To that end, Gnosis, the key SAMe manufacturer, was motivated to pursue new opportunities for growth and best serve our partners.

“Consumers prioritize their mental well-being,” said Philippe Caillat, Gnosis by Lesaffre's Global Marketing Director. “That's what pushed us to continue investing in SAMe to target mood and brain health solutions. Balanced mental health is perceived as equally important as physical health for modern consumers. We're here to bring to market new solutions with SAMe.”

As a part of the company's commitment to embracing a customer-centric philosophy, Gnosis is relaunching its Adonat® Premium SAMe, completing the ambitious project to expand the SAMe production to fulfill and further enlarge the market. By 2023, the GMP manufacturing operations in Sant'Antonino (CH) – already dedicated to pharmaceutical- and nutraceutical-grade production – will almost double its capacity, to better differentiate Gnosis' offering and uphold its leadership position as the best SAMe supplier.

Evidence has shown that quality and production expertise represent key features to guarantee ingredient integrity, feeding into product integrity and, therefore, success on the market. For these reasons, Gnosis named its product Adonat® Premium SAMe: to stand out from the competitive landscape, because quality is at the center.

“On top of more traditional fields of application, there is a new set of areas that the scientific community is exploring,” Caillat concludes. “Epigenetics, longevity, attention, concentration, and stress & anxiety will be new and strategic segments where SAMe can have a predominant role, overcoming new challenges linked to a global population growing fast and getting older, and its future age-related cognitive decline.”

###

About Gnosis

Gnosis harnesses the power of microorganisms and biotransformation processes like fermentation to cultivate nutritional actives, probiotics, and nutritional and functional yeasts that benefit human health and well-being.



The team draws on its focused research and application capabilities to collaborate with nutraceutical and pharmaceutical brands to develop game-changing products for their customers.

About Lesaffre

A key global player in fermentation for more than a century, Lesaffre & Cie ("Lesaffre"), with a 2.2-billion-euro turnover, and established on all continents, counts 10,700 employees and more than 85 nationalities. On the strength of this experience and diversity, we work with customers, partners, and researchers to find even more relevant answers to the needs of food, health, naturalness, and respect for our environment. Thus, every day, we explore and reveal the infinite potential of microorganisms. To nourish 10 billion people, in a healthy way, in 2050 by making the most of our planet's resources is a major and unprecedented issue. We believe that fermentation is one of the most promising answers to this challenge.

For more information, please contact:

Media Questions:

Kate Quackenbush, Communications Director, k.quackenbush@gnosis.lesaffre.com, +1 609-273-0494

Brand Questions:

Stacey Smith, Marketing and Communications NORAM, s.smith@gnosis.lesaffre.com, +1 414-758-4526