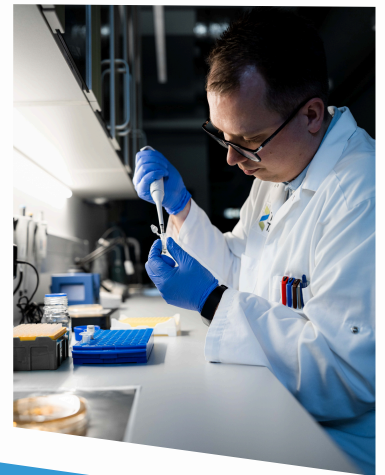
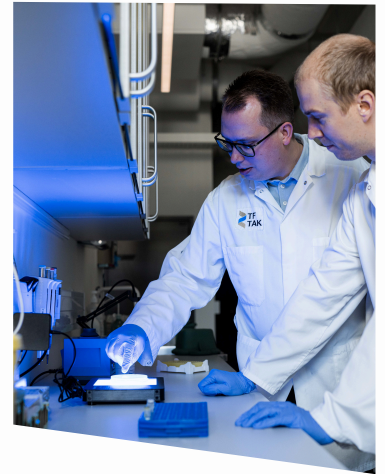
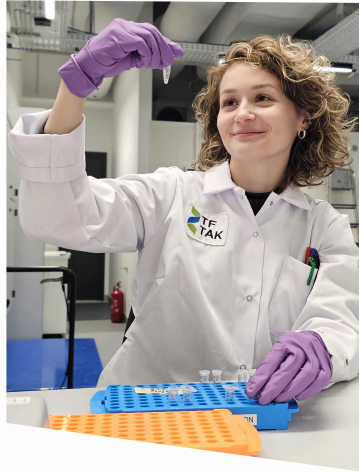




# PRECISION FERMENTATION

Design, develop, and optimize protein production

Alternative protein ingredients for food



## WHAT IS PF?

- Precision fermentation is a cutting-edge technology that allows scientists to produce specific molecules, such as proteins and enzymes, through the controlled cultivation of microorganisms like yeast or bacteria.
- This innovative approach offers a more sustainable and efficient alternative to traditional methods of production, reducing the environmental impact.

## WHY COOPERATE?

- Interdisciplinary knowledge that combines synthetic biology, metabolic engineering, omics, and modelling
- Tightly integrated with bioprocess and food services
- Full characterization of proteins in food: Chemical | Physical | Sensory
- Full development service and support from Idea | Lab | Pilot | Production scale

## IN TFTAK WE

- Find solutions scientifically and systematically
- Continuously expand our expertise through use of cutting-edge technologies
- Leverage new technologies and ingredients to deliver maximum value to our partners

## FIELDS OF EXPERTISE



FOOD RESEARCH  
BIOPROCESS OPTIMIZATION  
ANALYTICS  
AGILE PRODUCT DEVELOPMENT



Idea Problem



Development at lab scale



Testing at pilot scale



Testing at production

## TECHNOLOGIES

- Prototyping: from idea to project feasibility assessment.
- Strain engineering: optimizing the performance of production strains towards commercial viability.
- Bioprocess development: process optimization to achieve optimal titers, yields, and cost-effectiveness.
- Under development: proprietary technology to identify non-obvious engineering combinations for novel IP.

## CONTACT

"Our precision fermentation technologies together with bioprocess and food product know-how allow us to adapt and deliver according to our client's wishes"

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Developing innovative solutions for the food and biotechnology industry!

TFTAK - CENTER OF FOOD AND FERMENTATION TECHNOLOGIES