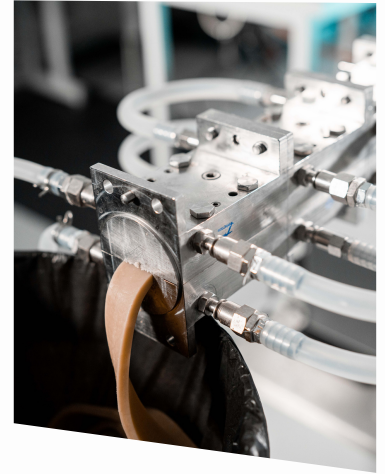




MARKET-READY MEAT ALTERNATIVES

Passionately creating successful products with high nutritional value and supreme sensory qualities

Free of animal-based ingredients






WHY COOPERATE?

- Science-based approach, with in-depth knowledge of the market, ingredient suppliers, and technologies
- New innovative alternatives for meat products from proteins sourced from plants, insects, or via fermentation

Key technologies and equipment in TFTAK

- Full development service and support from: Idea | Lab | Pilot | Production scale
- Full characterization of the prototype products: Chemical | Physical | Sensory | Microbiological
- Protein extraction technologies
- Low and high moisture extrusion
- Post-processing technologies and end-product formulations
- Masking technologies for improved flavour
- Chemical analyses and physical characterization
- Aroma formation and testing
- Packaging and shelf-life studies
- Sensory studies with trained panel
- Dietary intervention and consumer studies

ACCOMPLISHMENTS

- XPRIZE finalist 2023!  XPRIZE FEED THE NEXT BILLION  ASPIRE
- GFI Research Grants 2019 and 2022  GFI / Good Food Institute.
- Best Estonian Food 2022!
 - Award by Tallinn City for plant-based burger

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
- Select raw materials based on regionality, economical and environmental calculations

FIELDS OF EXPERTISE



FOOD RESEARCH
BIOPROCESS OPTIMIZATION
ANALYTICS
AGILE PRODUCT DEVELOPMENT



Idea
Problem



Development
at lab scale



Testing at
pilot scale



Testing at
production

CONTACT

"TFTAK's pilot-scale laboratory enables us to validate the recipes and technologies for easier implementation in our customers' production facilities."

Sirli Rosensvald, PhD
Meat Alternatives Team Lead



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Developing innovative solutions for the food and biotechnology industry!

TFTAK - CENTER OF FOOD AND FERMENTATION TECHNOLOGIES