



ALTERNATIVE PROTEINS

Diversifying the protein landscape by using plants, algae, fungi, and insects

Superior in taste, price, nutrition and techno-functional properties



WHY COOPERATE?

- Extensive knowledge on the market of protein products, concentrates, and isolates
- In-house protein library and characterization methodologies
- Technology optimization for the best balance in the quality of the products (sensory and techno-functional properties) and resource efficiency (yield, recovery and processing cost)

Key technologies & equipment in TFTAK

- Dry-fractionation technologies (jet milling, air classification) and wet-fractionation technologies (solvent extraction)
- Enzyme technologies
- Chemical analyze (protein characterization, antinutrients) and physical characterization (emulsification, particle size, solubility)
- Food product prototype development
- Packaging and shelf-life studies
- Sensory studies with trained and consumer panels

ACCOMPLISHMENTS

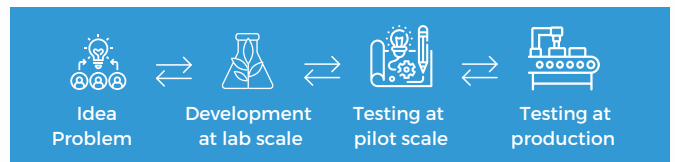
- XPRIZE finalist 2023!
- GFI Research Grants 2019 and 2022
- Best Estonian Food 2022!
 - Award by Tallinn City for plant-based burger



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



CONTACT

"Our vast experience in food production technologies allows to validate the product from the potential client's perspective – how can the protein be used to produce their product."

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Developing innovative solutions for the food and biotechnology industry!

TFTAK - CENTER OF FOOD AND FERMENTATION TECHNOLOGIES