



NUTRITIOUS PLANT-BASED DAIRY ALTERNATIVES

As good as traditional dairy products,
but free of animal-based ingredients






Improved nutritional and
sensory quality



WHY COOPERATE?

- Full development service and support from: Idea | Lab | Pilot | Production scale
- Full characterization of the ingredients and prototype products: Chemical | Physical | Microbiological | Sensory
- Choosing suitable starter cultures and optimization of fermentation processes
- Enzymatic treatments for the improvement of the characteristics of ingredients and final products
- Recipe formulations (drinks, beverages, puddings, cheese alternatives, ice-creams, spreads, fermented products: yogurts, sour cream, kefir)
- Resolving technological problems and discovering the root cause
- Equipment and processing conditions selection for upscaling
- Dietary intervention and consumer studies
- Sensory studies with trained panels
- Packaging and shelf-life studies, clean label approach

ACCOMPLISHMENTS

- XPRIZE finalist 2023!  
- Research Grant 2022 and 2023  Good Food Institute.
- Best Estonian Food 2022!  
 - The Best Milk Product 2022
 - The Best Food With Added Value in 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

"We rely on emerging technologies to extract and process plant proteins into next-generation healthy dairy alternatives with superior taste and texture."



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Developing innovative solutions for the food and biotechnology industry!

TFTAK - CENTER OF FOOD AND FERMENTATION TECHNOLOGIES