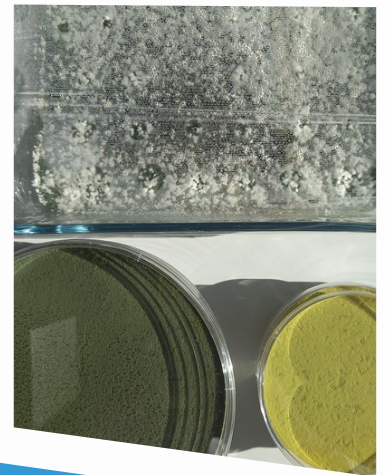
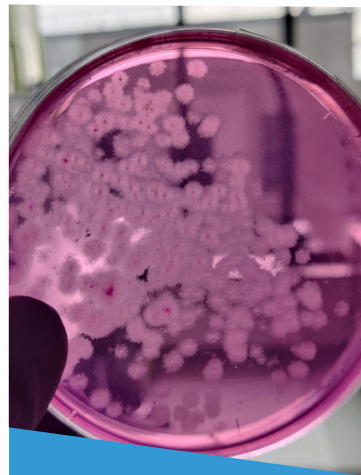




FILAMENTOUS FUNGI

Nutritional and protein-rich biomass

Submerged and solid state fermentations



EXPERIENCE

- Chemical and sensory evaluation of fungal biomass with analytical equipment
- Support to transfer from lab-scale to pilot-scale fungal biomass production

WHY COOPERATE?

- Interdisciplinary knowledge combining fermentation, metabolism and integrative analysis
- Tightly integrated with bioprocess and food services
- Characterization of the fungal biomass: Chemical | Physical | Sensory
- Full development service and support from Idea | Lab | Pilot

TECHNOLOGIES

- Cultivation by submerged fermentation
- Cultivation by solid-state fermentation.
- Metabolic characterization and growth medium optimization to obtain the highest biomass yield
- Biomass characterization to maximize fungal biomass yield
- Fungal biomass post-treatment and product formulation. Physical and chemical processes and treatments are applied to obtain high-quality fungal biomass and to reduce RNA, resulting in suitable biomass for fish and meat alternative development

FIELDS OF EXPERTISE



FOOD RESEARCH
BIOPROCESS OPTIMIZATION
ANALYTICS
AGILE PRODUCT DEVELOPMENT



CONTACT

"We have established a laboratory for growing filamentous fungi and use submerged as well as solid state fermentation to produce nutritional and protein-rich biomass."



Isma Belouah, PhD
Senior Scientist, Filamentous Fungi

isma.belouah@tftak.eu
tftak.eu
Tallinn, ESTONIA