

CENTER OF FOOD AND FERMENTATION TECHNOLOGIES

AS TFTAK
Mäealuse 2/4, 12618 Tallinn, ESTONIA
tftak.eu







research organization aiming at solving the most complex challenges in microbial cultivation and food innovation.

Our mission is to

- provide excellent support in applied research and product development.
- take animals out of the equation of meat and dairy production.



People

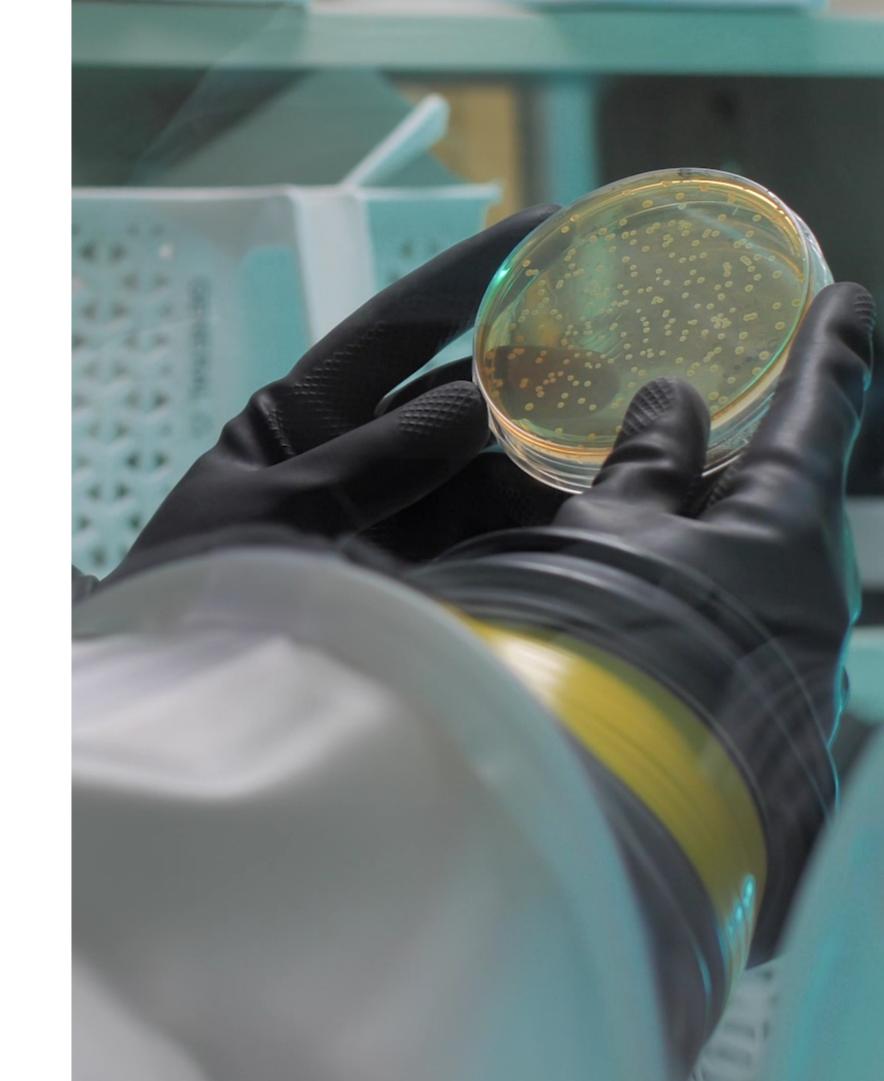
- 110x teamTFTAK
- 100x researchers-scientists
- 25x PhD
- 16x PhD students
- 10% international





Trends of Food Science

- functional foods
- plant-based alternatives
- food security, food safety
- shelf-life
- valorization



Success stories...







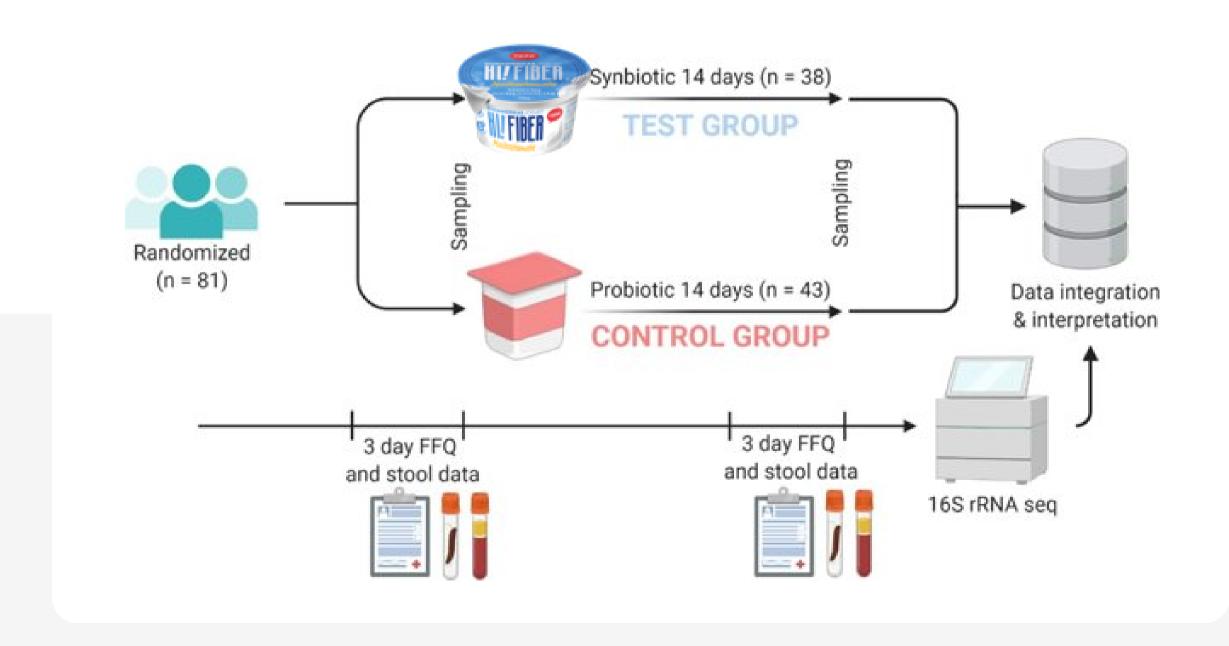
- Best Estonian milk
 product 2022
- Best product with added value 2022







Nutrition studies









Best Estonian non-alcoholic drink







Functional ready-to eat products







Plant-based alternatives





Plant-based burger

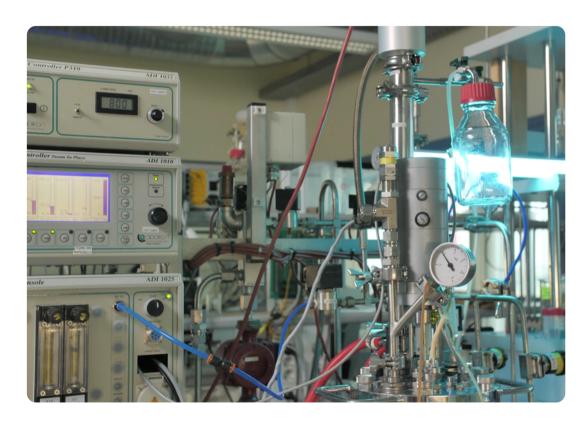








TF TAK Fookus







Food Research

- Functional health promoting foods and beverages.
- Fermented foods' technology.
- Plant-based meat and dairy alternatives.
- Sensory and consumer research.
- Dietary invention studies
- Shelf-life and packaging.

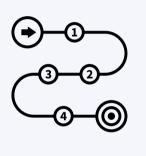
Bioprocess Optimization

- High-throughput cultivation techniques of bacteria and filamentous fungi.
- Co-cultivation of microbial communities.
- In vitro studies of human gut microbiota - evaluation of the effect of foods and ingredients.

Analytics

- Microbial modeling and bioinformatics.
- High-throughput metagenomic sequencing of microbial communities.
- Human microbiome analyses.
- Chemical (GC-MS, GC-L, LC-MS, UPLC-QQQ) and physical (aw, rheology, texture, microstructure) analyses.





AGILE PRODUCT DEVELOPMENT



Idea Problem







Development

at lab scale

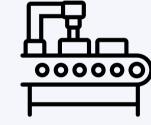






Validation at pilot scale





Tech transfer at production

Cooperation





Contact us

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Thank you!

Let us innovate together!