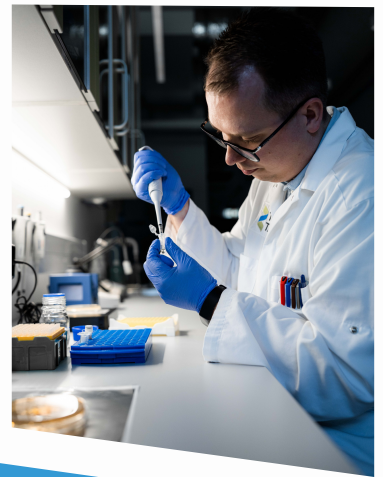
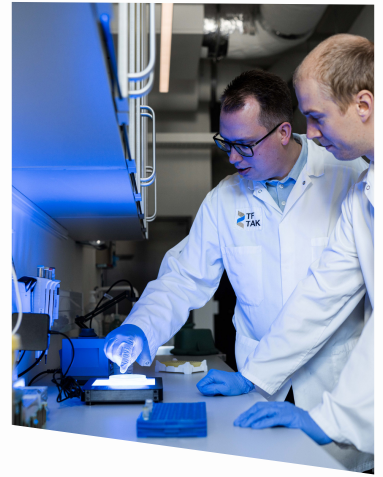




PRECISION FERMENTATION

Design, develop, and optimize protein production

Alternative protein ingredients for food



WHAT IS PF?

- Precision fermentation is a cutting-edge technology that allows scientists to produce specific molecules, such as proteins and enzymes, through the controlled cultivation of microorganisms like yeast or bacteria.
- This innovative approach offers a more sustainable and efficient alternative to traditional methods of production, reducing the environmental impact.

IN TFTAWE

- 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

TECHNOLOGIES

- In-house strain engineering platforms
- Protein engineering for enhanced properties
- Proprietary promoter library (Q2 2024)
- Methanol-free induction for expression (Q3 2024)

WHY COOPERATE?

- Interdisciplinary knowledge that combines metabolic & protein engineering, omics and modelling
- Tightly integrated with bioprocess and food services
- Full characterization of proteins in food: Chemical | Physical | Sensory
- Full development service and support from Idea | Lab | Pilot | Production scale

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

"Our precision fermentation technologies together with bioprocess and food product know-how allow us to adapt and deliver according to our client's wishes"

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Developing innovative solutions for the food and biotechnology industry!

TFTAWE - CENTER OF FOOD AND FERMENTATION TECHNOLOGIES