



FUNCTIONAL FOODS AND BEVERAGES

Balanced macronutrient profile and additional functional properties

Gut-friendly, improved well-being, and healthier lifestyle



WHY COOPERATE?

- Full development service and support from: Idea | Lab | Pilot | Production scale
- Resolving technological problems
- Equipment and processing condition selection for upscaling
- Dietary intervention and consumer studies
- Sensory studies with trained panels
- Packaging and shelf-life studies
- Chemical and physical analyses
- Clean label approach
- Fermented products with high nutritional value
- Pro-, pre-, and postbiotic food and supplement development
- Fiber- and protein-enriched products
- Products with added vitamins and minerals
- Product reformulation: optimizing macronutrient content (fat, sugar, salt)

ACCOMPLISHMENTS

- EU Horizon Grant 2023
- Cooperation with COOP
- Best Estonian Food 2022!
 - The Best Non-Alcoholic Drink in 2022
 - The Best Milk Product 2022
 - The Best Food With Added Value in 2022



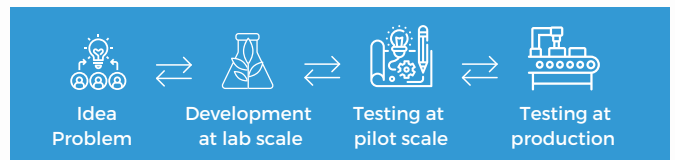
IN TFTAK WE

- 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



CONTACT

"We help customers finalize their wildest product development ideas & dreams – we know the market, trends, ingredient suppliers and technologies."

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Developing innovative solutions for the food and biotechnology industry!

TFTAK - CENTER OF FOOD AND FERMENTATION TECHNOLOGIES