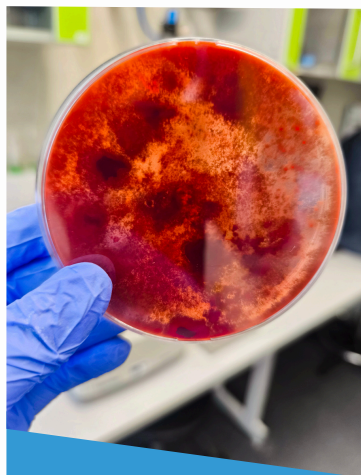




FUNGAL BIOTECHNOLOGY

Harnessing fungi for value-added food and agriculture products

Solid-state and submerged fermentation



WHY COOPERATE

- Strong expertise in process development for both solid-state and submerged fermentation systems for food and agriculture.
- End-to-end fermentation support: from lab-scale feasibility to pilot-scale production and formulation.
- Comprehensive fungal strain characterization – morphology, nutritional profile, texture, flavor, and sensory attributes.

TECHNOLOGIES

- Cultivation by solid-state fermentation and submerged fermentation.
- Media and substrate optimization to improve yield.
- Morphology and characterization for controlled filamentous growth and texture tuning.
- Biomass characterization (protein, flavor profile, texture).
- Downstream processing, including drying and RNA-reduction treatments to achieve high-quality ingredients.

EXPERIENCE

- Developed technology for fungi-based fish and meat alternatives from lab scale to pilot scale.
- Created and deployed industrial scale pea-based tempeh production process with increased shelf life.
- Developed high-viability spore production for functional fertilizers.

funki

Better Fish

**No
rd
tempeh**

FIELDS OF TFTAK EXPERTISE



FOOD RESEARCH
BIOPROCESS OPTIMIZATION
ANALYTICS
AGILE PRODUCT DEVELOPMENT



Idea
Problem



Development
at lab scale



Testing at
pilot scale

CONTACT

"With deep knowledge of filamentous fungi, we collaborate across disciplines to create innovative, scalable food, feed, and agricultural products."



Shomaila Sikandar, PhD
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Developing innovative solutions for the food and biotechnology industry!

TFTAK - CENTER OF FOOD AND FERMENTATION TECHNOLOGIES