Our precision fermentation expertise and facilities

Across the value chain

Opportunity discovery and commercialisation

- Market insights
- Connection to stakeholders across the value chain
- Technology transfer to industry

Strain engineering and target molecule expression

- Strain development: bacteria, fungi, yeast
- Target molecule design
- Feedstock optimisation
- Flask to 10L benchtop scale fermentation
- Biofoundry with high-throughput screening and multi-omics

Pilot-scale fermentation and downstream processing development

- 10L, 100L, 400L upstream fermentation (biomass and precision fermentation)
- Centrifugation, cell lysing, microfiltration, ultrafiltration, spray drying, freeze drying
- Producing food-grade samples for analysis
- Tech-transfer to commercial-scale manufacturing

Food formulation and production, as well as consumer science

- Lab and pilot-scale plant with versatile unit operations and tech for food manufacturing e.g. extrusion
- Deep science expertise in proteins and lipids
- Flavour, aroma, texture analysis, microbial safety analysis
- Consumer panel for sensory trials

Regulatory science

- In vitro, in vivo toxicity studies
- Connection to regulatory consultants
- R&D to support regulatory documentation: pilot-scale processing trials, target molecule characteristic studies