







FERM FOOD

Shorter Recipes. No Additives. Better Texture

NEEDS

The food industry demands good-label ingredients that actually scale

- ↻ Consumers want **TASTY, affordable**, healthier, minimally processed foods
- ↻ Some solutions rely on multiple ingredients and additives
- ↻ Multifunctional *and* nutritional ingredients are difficult to find

CONSUMERS WANT	INDUSTRY REALITY
 Good label	 Long ingredient list
 Tasty	 Sustainability challenge
 Affordable	 Cost



OUR SOLUTION: why we're different

FERM FOOD produces fermented plant ingredients for the food & beverage industry. By applying our solid-state fermentation technology to plants, grains and vegetables, our ingredients help **bind, texturize and extend shelf-life** in food products. Clean label!

- ↻ We use the whole raw material: No extraction or extra-processing
- ↻ Improves digestibility / Breakdown of Anti-nutritional factors
- ↻ Affordable
- ↻ Naturally improves texture, shelf life, and binding



Fava bean



Fermentation



Ferm Food - Fermented Fava bean flour



MOMENTUM

Proven functionality, technology & cost efficiency through our scalable, patented process

- ↻ Active collaborations with major food manufacturers
- ↻ 6,000 m2 production facility
- ↻ Launch of gluten free, clean-label **texturizing and shelf-life extending** bread ingredient.
- ↻ Launch of clean-label **binder** for hybrid products



COLLABORATION

WE BELIEVE IN PARTNERSHIP

Collaboration, cooperation, co-development, codesigning, co-launching...

- ↻ Food manufacturers exploring clean-label reformulation
- ↻ Industrial co-development partners for market expansion
- ↻ Research with universities



FERM FOOD

Our experienced team is here to connect and answer any questions!