

FERM FOOD

A New Era in Natural & Fermented Ingredients for Clean-Label Foods

FERM FOOD is a Danish producer of fermented plant ingredients for food.

FERM FOOD applies a solid-state **fermentation technology to plants, grains and vegetables to create healthy and naturally preserved ingredients** that consider the environmental impact of plant processing and ensure economical sustainability throughout the value chain - from farm to fork.



VALUE PROPOSITION: MAPPED & STANDARDIZED PROCESS



FERMENTATION

- Solid-state lactic acid fermentation
- IP protected
- Breakdown of ANFs
- Improved absorption of protein etc.

HEALTH

- Additive-free & clean label products
- Natural shelf life extension
- Improved availability of minerals, vitamins etc.
- Microbiome research
- Nutritious products
- Generation of health-promoting metabolites

ENVIRONMENTAL IMPACT

- Food waste reduction
- Solid-state fermentation requires a minimum amount of water (=lower drying costs and climate impact)
- Local crops and legumes
- Only 5% of CO2 use compared to meat



