FERMET FOOD

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

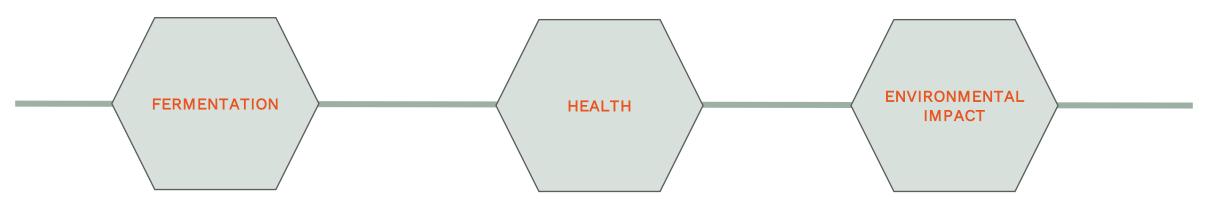
FERM FOOD is a Danish producer of fermented plant ingredients for food.

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



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

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

- 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

WHAT ARE WE LOOKING FOR?

Partners that are ready to redefine food production with the **science of fermentation**—clean, functional, inexpensive, and **game-changing ingredients**.

From:

To:





Let's talk!



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