FERM4FOOD

Nourishing the future

THE EUROPEAN FOOD AND DRINK INDUSTRY GENERATES

15% OF INDUSTRIAL CO_2 EMISSIONS

>100M TONNES CO_2 PER YEAR

>10% FROM FERMENTATION ALONE



REAL CO_2 — INDUSTRIAL SCALE

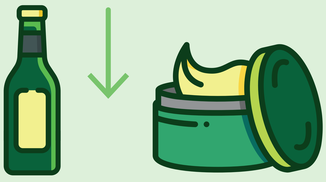
LA LACTIC ACID

SCP SINGLE CELL PROTEIN

MO MICROBIAL OILS

PURIFIED TO FOOD-GRADE QUALITY

BARISTA BEVERAGE



BEAUTY POUCH

IMPACT VS. CONVENTIONAL

>60% LAND USE REDUCTION

>45% CO_2 EMISSIONS REDUCTION

≥30% **≥20%** WATER AND ENERGY SAVINGS

= 2 VEGAN PRODUCTS VALIDATED

ainia · Bio Base Europe Pilot Plant · DANISH TECHNOLOGICAL INSTITUTE · ΓΕΩΠΟΝΙΚΟ ΠΑΝΕΠΙΣΤΗΜΙΟ ΑΘΗΝΩΝ AGRICULTURAL UNIVERSITY OF ATHENS · iNeuvo

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