



Fermentery

WE HARNESS THE POWER OF FERMENTATION TO DEVELOP FUNCTIONAL CONVENIENCE FOOD SOLUTIONS THAT IMPROVE GUT HEALTH IN A SUSTAINABLE WAY.

Fermentery is a visionary pioneer of the plant-based food tech sector with the mission to develop healthy and sustainable convenience food. We enhance the nutritional value of plant-based ingredients through our innovative fermentation process, creating functional products with remarkable properties, that positively influence our gut microbiome and, consequently, our overall health. With this we address the challenges of modern diets which contribute to the alarming rise in diseases of affluence, ultimately impacting longevity and well-being. Our solution can be applied across various food formats, showcasing its potential to cover multiple product categories.

Team

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