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Lallemand is joining forces by getting involved in the steering committee of theÂ Grand DÃ©fi Ferments du FuturÂ

23 December 2022 | News

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A highly strategic program that aims to accelerate research and innovation in the field of ferments and fermented foods to meet the challenges of agronomy and ecological transition, food sovereignty and to strengthen the economic leadership of the French and European food industries.

It was launched operationally on December 12, with the first meeting of its strategic orientation committee, which will contribute to its operational and financial functions.

â??Fermented foods and beverages are already a major part of our diet. By exploring the tremendous innovation potential of ferments, we will not only develop new foods based on vegetables, cereals, legumes, milk, or fruit, but also find value in products that are currently considered waste! This program therefore aims to make a very concrete contribution to transitions towards healthy, safe, and sustainable food for future generations,â?• says Damien Paineau, Executive Director of Ferments du Futur.

â??In addition, an ambitious part of this program will be to better describe and understand the historical and close link between the consumption of fermented foods and human health. The description of fermented foods should help us better characterize these complex ecosystems and their roles in our health, which is fully aligned with the Lallemand group strategyâ?• adds Sylvie Binda, VP Research and Development, Lallemand Health Solutions.

The presence of pioneering companies like Lallemand in this consortium will strengthen knowledge and innovation around fermentation. Since 2017, Lallemand has been closely involved in the program development process, in the definition of objectives and content. The presence of historical will allow interactions between experts, and a better understanding of the key role of fermentation and fermented foods on human health.