

Tetra Pak and AB Biotek introduce postbiotic food solutions

02 November 2023 | News

Ingredients to help boost the immune system, vitality and well-being of consumers



Ingredients to help boost the immune system, vitality and well-being of consumers

Tetra Pak announces its collaboration with AB Biotek Human Nutrition & Health to introduce a range of innovative postbiotic food solutions. Postbiotics can be seamlessly integrated into food processing as a powder at the mixing stage of Ultra High Temperature (UHT) products, like beverages, dairy products, ice cream and cheese.

This collaboration comes at a pivotal moment for the health and wellness market, estimated to grow from today's \$124.26 billion to \$232.46 billion by 2030, representing an annual growth rate of 9.33 per cent according to the Global Research and Markets 2023.

Alberto Kullovitz, Tetra Pak Processing Director, South Europe, said, "We are pleased to see our first postbiotic product launch in Italy. Inalpi cheese protein slices enriched with postbiotics." This postbiotic innovation is not just a response to demand; it demonstrates our ambition to keep our customers ahead of market trends no matter how fast they move. Together with AB Biotek, we have harnessed our scientific knowledge in food to bring new innovative solutions to the market.

Gerald Dard, Managing Director at AB Biotek, continues, "For the first time, we can now unlock new opportunities for food producers to offer fortified products in categories such as tea, plant-based beverages, sports drinks and more. We are excited to embark on this exciting journey with Tetra Pak." This pioneering innovation marks a significant advancement, catering to the evolving consumer demand for diversified products.