

Biomass Fermentation chosen central focus of MISTA's second annual Growth Hack

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MISTA, the world's leading food innovation platform, and a Givaudan entity, has announced that Biomass Fermentation will be the theme of the 2024 MISTA Growth Hack. Additionally, 14 early-stage food-tech companies selected to participate have also been unveiled. The hands-on programme brings together experts from across the corporate global food system to develop integrated solutions to deliver more nutritious, affordable and sustainable foods. Accenture, the Good Food Institute (GFI) and SOSV are presenting partners of the MISTA Growth Hack 2024.

"The food system needs new solutions to feed the 8.5 billion people that will populate the Earth in 2030," said Céline Schiff-Deb, Chief Science Officer for MISTA. "Fermentation biomass is an approach that grows microbial cells (think microalgae, fungi, yeast or bacteria) packed with healthy nutrients, including proteins, fibres, vitamins and minerals. These cells are fed simple nutrients and multiply in the controlled environment of a fermenter (for example, brewing beer). By leveraging this millennia-old technology, we can produce vast amounts of nutritious, affordable and sustainable ingredients that can improve the nutritional and sensory performance of foods, beverages and snacks."