

Corbion joins Ferment4Health project to unlock gut health potential

24 June 2025 | News

This public-private research initiative aims to uncover how fermented foods and postbiotics can improve gut health and reduce chronic low-grade inflammation, a key factor in many lifestyle-related diseases



This public-private research initiative aims to uncover how fermented foods and postbiotics can improve gut health and reduce chronic low-grade inflammation, a key factor in many lifestyle-related diseases

Corbion joins the Ferment4Health Project to unlock the gut health potential of fermented foods. Ferment4Health, led by Wageningen University, will explore the health benefits of fermentation through cutting-edge research.

Corbion, the sustainable speciality ingredients company, has joined forces with Wageningen Food & Biobased Research and five other international partners in the newly launched 'Ferment4Health' project. This public-private research initiative aims to investigate how fermented foods and postbiotics can enhance gut health and mitigate chronic, low-grade inflammation, a key factor in many lifestyle-related diseases.

Fermented foods like yoghurt, kefir, and kimchi are widely consumed for their digestive and immune system benefits, but scientific validation of these claims remains limited. Ferment4Health seeks to bridge that gap by combining cutting-edge research with real-world applications. The project will explore how bioactive compounds formed during fermentation, including postbiotics, interact with the gut microbiome and immune system.

"We are proud to contribute our expertise in fermentation and sustainable food solutions to this groundbreaking initiative," said Domenico Vulcano, VP Global Innovation and R&D at Corbion. "We believe that science-backed innovation is essential to creating healthier, more sustainable food systems."

As part of the consortium, Corbion will help translate scientific findings into next-generation functional food solutions. The company's lactic acid and algae-based lipids, such as Omega-3 DHA, are already recognised for their role in supporting health. Through Ferment4Health, Corbion aims to expand its portfolio of health-promoting ingredients rooted in sustainable fermentation science.