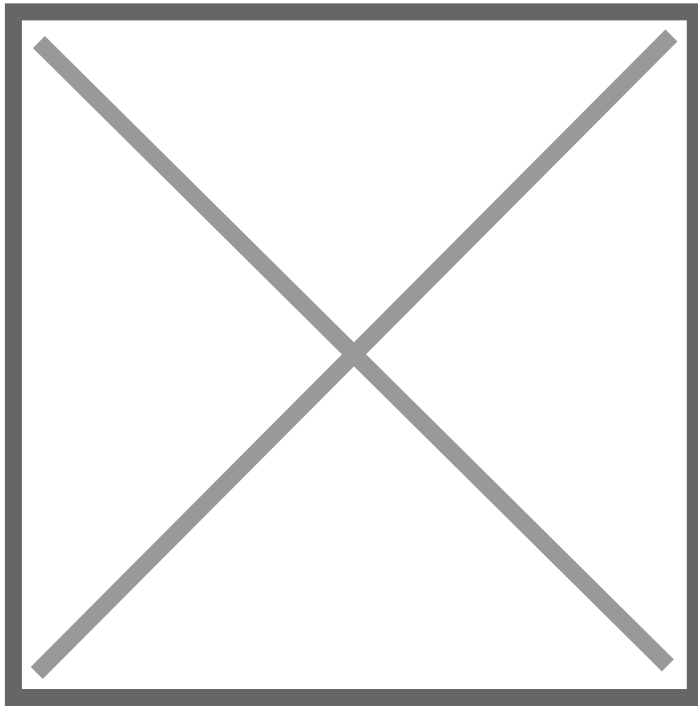


Cosaic and Ingredion partner to redefine future of ingredient innovation

19 November 2025 | News

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Cosaic announced a strategic partnership with Ingredion Incorporated, a leading global provider of ingredient solutions to the food and beverage industry, to accelerate the global rollout of our unique ingredient technology platform.

This collaboration bridges the agility of a young biotech innovator with the global reach and technical depth of an established ingredient powerhouse, a model increasingly defining how breakthrough food technologies reach the market.

Developed through fermentation, Cosaic's ingredient enables food manufacturers to achieve dairy-like creaminess and stability across a wide range of applications - from functional beverages to sauces, and spirits - without the need for animal-derived ingredients. The technology answers a growing global demand for ingredients that balance sustainability, sensory quality, and manufacturing efficiency. "From improved texture, to taste, to performance, Cosaic leverages a deep knowledge of biotech innovation to develop a novel, multi-functional ingredient platform that will allow us to innovate foods with customers in ways never before imagined," said Mike Leonard, Chief Innovation Officer at Ingredion.

Cosaic's flagship ingredient, Cosaic Neo, is a natural yeast-derived emulsion that includes fats, proteins and fibres that combine naturally to offer eight functional and sensory benefits in a single clean-label animal-free ingredient. Today's food

products typically blend fats, proteins, and carbohydrates from different sources and rely on additives to bring them together. Cosaic Neo's unique microstructure naturally integrates these molecules, allowing nutrients to combine in new ways, beyond simple one-to-one replacements and without the need for additives.