

# **Ferments du Futur: a public-private partnership to accelerate research and innovation on ferments, fermented foods and biopreservation**

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## **Summary**

With the increase in environmental and climatic risks, societal expectations in terms of food have gradually changed towards a demand for safer, healthier and more sustainable food. Fermentation can be used to transform raw materials while adding new properties: taste, color, texture, preservation, nutrients up to targeted health benefits. In that context, Ferments du Futur (FdF) was launched in late 2022, with €48.3m in funding from France 2030 over a 10-year period. Focused on Food, FdF will gradually expand into other sectors such as agriculture, health, feed and the environment. To make ambitions a reality, FdF has brought together a public-private ecosystem, currently comprising 42 members from higher education & research institutes and companies in the field of ferments, fermented foods and biopreservation. This one-of-a-kind infrastructure is open to collaborations with international research labs and companies. FdF also intends to support training efforts to accompany the development of fermentation, particularly at industrial level.

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