



Image: Jens Legarth, founder and CEO of FERM FOOD, with the company's new fermented rye and oat binders for food.

FERM FOOD presents Binders: Multifunctional and Fermented whole grain ingredients for food

After several years of development, FERM FOOD is launching cutting-edge, clean-label fermented products for the food industry. One hundred per cent natural and multifunctional whole grain ingredients with a unique binding ability can make a massive difference for food producers in virtually any food category.

Competitive, healthy, and multifunctional

How it works: Rye, oats and wheat are added a mix of natural lactic acid bacteria and subsequently undergo a controlled solid-state fermentation process with a low CO2 footprint. The fermentation process gives the final product a wide range of properties, including malleability and high water binding capacity, but also nutritional benefits, such as a high

content of dietary fibres and improved availability of vitamins and minerals. These multifunctional ingredients can be used in various products and contribute to many functions, including organic foods with gluten-free options.

Product Developer Søren Lange from FERM FOOD is the brain behind the new whole grain ingredients. He has worked with proteins and binders for many years, but especially this product, he has looked forward to presenting to the food manufacturers:

"What we've created is unique. This is a solution to a longstanding demand in the industry. Its functionality can be used in many contexts while being competitive in price. I have only received positive feedback when I presented the products. Customers refer to them as super-usable and innovative. Already existing recipes can be simplified and improved", he says.

Ready for large-scale production

The FERM FOOD team has been working on solid-state lactic acid fermentation since 2008. With several patents in the field, FERM FOOD is already engaged in large-scale production of other types of fermented products. The pilot factory in Denmark is now in progress with the final laboratory tests, quality assurance and preparation for large-scale production of their new products to meet industry demand.

"There is great interest from food producers in baked goods, meat and plant-based products. We have already established fruitful collaborations with the food industry and test new products with major players in the industry", says CEO of FERM FOOD, Jens Legarth. He expects the first products with the new fermented grain ingredients to land on shelves in 2024.

Fact Box: Fermented Grain Properties

Fermented grains have many properties that virtually all food categories can benefit from. The products can be used as ingredients in both bakery, meat products and plant-based categories and contribute with, among other things:

- Unique binding capacity
- Malleability
- Consistency
- Fill and texture
- High water binding capacity
- Gumminess
- Heat and frost stable
- Naturally preserved and clean label
- Low activation temperature
- Improved nutrient profile in the finished product (including prebiotics and increased availability of nutrients)
- Low CO2 footprint



Image: FERM FOOD's fermented rye and oats work as binders, fillers, and texturizers in food.

ABOUT

FERM FOOD is a Danish manufacturer of plant ingredients for food based on local crops. The company utilizes fermentation technology to create healthy and naturally preserved plant ingredients economically sustainable for the entire value chain, from farm to fork. For more information, visit www.ferm-food.com

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