



Precision Fermentation FAQs:

WHAT IS PRECISION FERMENTATION?

Precision fermentation is an evolution of the natural process of fermentation: it is a process that creates ingredients through the fermentation of microorganisms (like yeast, algae, or fungi). In precision fermentation, they are given the genetic code to convert plant sugar into a desired protein or fat, so as they ferment naturally, they produce specific ingredients.

IS THIS NEW TECHNOLOGY?

Precision fermentation has existed for nearly 50 years and has been used to help make products including rennet in cheese, probiotics, citric acid, amino acids, and Vitamin B12.

IS THIS GENETIC MODIFICATION / GMO?

Precision Fermentation uses genetically engineered microflora in the fermentation process, but the modified flora is completely filtered out after fermentation, leaving only pure molecules that they've been enhanced to create. That means there is no trace of GMO or genetically engineered elements ingredients made via precision fermentation.

WHY IS THIS DIFFERENT THAN PLANT-BASED?

Whereas plant-based alternatives are analogues to animal-based foods, precision fermentation recreates ingredients that are nature-identical to conventional. That means they are equivalent in taste, texture, and nutrition to conventional versions, but are made with no animals, and a fraction of the environmental footprint.

IS PRECISION FERMENTATION SAFE?

Leaders in precision fermentation work in lock-step with federal regulatory authorities around the world to make sure products made from fermentation abide by the highest standards. Members of the PFA must uphold vigorous standards to ensure that their products made with precision fermentation safe, high quality, and set the benchmark for the category.