

Food proteins powered by precision fermentation

Using precision fermentation to unlock sustainable, functional proteins—from food to feed and beyond.



Why food: Unlocking sustainable nutrition

As global demand for sustainable nutrition rises, we're applying our precision fermentation technology to create clean, functional food proteins—unlocking new value in taste, texture, and nutrition without relying on animals or traditional agriculture.

A new chapter in protein innovation

At Spiber, our mission has always been clear: utilize protein to enable a more sustainable future. Until now, we've focused on non-food applications, which have proven our platform's versatility, efficiency, and scalability.

Now, we're excited to announce a major step forward: **Spiber is expanding into the food sector.**

Leveraging the same precision fermentation technology that powers our existing products, we are working towards developing food-grade proteins designed to deliver on functionality, nutrition, and sustainability.

Harnessing Spiber's technology for food

We program microbes to produce functional proteins through precision fermentation. No animals, no antibiotics, and no environmental guesswork.



1. Learn from nature

We analyze the vast array of proteins created by organisms in nature and identify those with beneficial properties for use in foods and supplements.



2. Precision fermentation

Our microbes use nutrients such as plant-derived biomass, nitrogen, and carbon to produce proteins through Spiber's precision fermentation technology.



3. Process

The proteins are then thoroughly refined and processed for specific food applications.

Why Spiber's platform

Our production approach is not just efficient—it's scalable, too.

What we're making:

- Functional proteins (e.g., gelling agents, binding agents, emulsifiers, and texturizers)
- Tailored nutrition (e.g., biofunctional peptides and proteins; allergen-free)



Applications

From alt-protein to baked goods and functional food & beverages, our proteins are designed to perform across categories.

Building the future, together

We're now engaging with:

- CPG brands looking for animal-free protein alternatives
- Ingredient companies exploring novel formulations
- Strategic partners ready to co-develop food applications at scale

If you are interested in exploring partnership opportunities, please reach out to us via our [contact form](#).