

# The 2022 Fermentation Industry Landscape

Humans have been using fermentation to produce bread, cheese or beer for many thousand years. Since then, we have come to scientifically understand the processes of fermentation and their potential for a more sustainable food system as well as for our wellbeing.

Today, we are producing meat, seafood, dairy, eggs and non-food items such as bioplastics, leather or ingredients for beauty products – all by using microorganisms. Fermentation is expected to be a key component in the shift toward alternative proteins.

