



Keynote Session	Leading Pilot Facilities for the Bioeconomy (Pilots4U)
Title	Accelerating Food Innovation - Speeding Up Route To Market
Company	NIZO food research
Speaker	Léonie Raamsdonk
Keywords feedstock (max 2)	Sugar Sidestreams
Keywords technology (max 2)	Fermentation DSP
Keywords End-Product (max 2)	Food FoodIngredients
<b>Abstract:</b>	
<p>NIZO helps biotech and food innovators bring new products to market faster by combining &gt;75 years of expertise in food science and production process optimization. Our unique food-grade pilot production plant enables rapid, scalable validation of processes and products, reducing development time and investment risk.</p> <p>Together with the BFF facilities on site, NIZO supports every stage of development for companies in dairy, plant-based and microbial markets with services including:</p> <ul style="list-style-type: none"> <li>• Fermentation – from strain development to demonstrated process and product validations to 10,000L scale (anaerobic and aerobic)</li> <li>• Pilot plant trials and contract manufacturing</li> <li>• Process optimization and waste stream valorization</li> <li>• Predictive modeling for process–product interactions</li> <li>• Advanced downstream processing (100–10,000 L/h scale), including heat treatment, cell disruption, separation, purification, membrane filtration, and drying</li> </ul> <p>Supported by micro-scale and high-throughput systems using real food matrices, data can be generated that can be reliably scaled up. With in-house expertise across physical, chemical, microbial, and sensory analytics, NIZO enables fast iteration from prototype to commercial product.</p> <p>Together with customers and partners, we simulate and demonstrate production processes at pilot scale, ensuring technical viability and commercial readiness. NIZO’s integrated approach accelerates the industrialization of innovative (protein) ingredients and sustainable food solutions.</p>	