



Session	Emerging Innovative Technologies: Novel Fermentation and Downstream Processing Innovations
Title	Beyond Protein: How Nourish Ingredients is Scaling the Missing Piece of Sustainable Food – Fats
Company	Nourish Ingredients
Speaker	Dr Anna El Tahchy
Keywords technology (max 2)	Precision Fermentation
Keywords End-Product (max 2)	Speciality Fats
Abstract:	
At the heart of the future bioeconomy, fats remain one of the most overlooked drivers of taste, functionality, and consumer acceptance in food. While proteins often dominate the conversation, it's fats that create the richness, mouthfeel, and flavor people crave, and until now, they've been missing from the sustainable food equation. Nourish Ingredients is changing that. By unlocking specialty fat molecules through precision fermentation, Nourish Ingredients is delivering Tastilux® and Creamilux®, fats that elevate taste, improve performance, and clean up labels, making plant-based and hybrid foods truly competitive with their animal-based counterparts. With FEMA GRAS approval in the U.S. and new global hubs opening across Europe and Asia, Nourish Ingredients is rapidly scaling partnerships with food manufacturers to integrate these breakthrough fats into mainstream food supply chains. In this presentation, Dr Anna El Tahchy, CTO and Founding Director of Nourish Ingredients, will share how these novel fats are set to transform categories from dairy to meat, accelerate the shift away from industrial animal agriculture, and establish a new pillar for a resilient, sustainable, and delicious bioeconomy.	