

The leading advanced manufacturing fermentation platform for the
bioeconomy
Planetary SA
David Brandes / Charles Pontvianne
Sucrose, molasses
Mycelial fermentation
Mycoprotein, fermentation technology

Abstract:

planetary is the bioeconomy's industrial production backbone: the Geneva, Switzerland-based firm licenses its award-winning BioBlocks™ fermentation technology globally, enabling the production of sustainable bio-based products such as foods and ingredients at commercial scale.

planetary's BioBlocks[™] platform is a full-stack fermentation platform supporting upstream processing, production, and downstream processing for the sustainable production of foods & ingredients.

planetary uses this fermentation technology to produce its Libre® mycoprotein, a whole ingredient naturally high in fiber and protein. Its neutral taste and natural fibrous texture make it easy to incorporate into meat and dairy alternatives without heavy processing and additives.

planetary licenses its BioBlocks[™] platform to sugar companies, which enables them to upcycle their byproducts into high-value mycoprotein, while maximizing value from their existing infrastructure and ensuring a stable offtake of their carbohydrate products.

planetary achieved industrial scale in a 3y timeframe, and a successful B2B mycoprotein commercial launch in Switzerland. The company is now ramping up its commercial efforts in Europe and partnering with the agricultural industry to turn main and lower value sidestreams into high-value bio-based products starting with its first industrial mycoprotein production site (and the only operational one in Continental Europe) in Aarberg, Switzerland.