



Session	Microbial proteins and microbial oils transition players
Title	Unlocking Dairy with the World's Most Advanced Casein Platform
Company	Nutropy
Speaker	Nathalie Rolland
TRL	TRL 4 - 7
Keywords feedstock (max 2)	sugar
Keywords technology (max 2)	Precision fermentation
Keywords End-Product (max 2)	Casein, Dairy
Abstract:	
Nutropy develops the next generation of animal-free dairy using precision fermentation to produce caseins identical to those found in animal milk. Casein is the protein behind how dairy behaves: the stretch in cheese, the scoop in ice cream and the body in milk. No casein, no dairy. Yet casein is particularly challenging to produce through fermentation, which is why only a handful of companies worldwide focus on it. Nutropy produces highly functional caseins assembled into micelles that enable coagulation, texture and stretch. They are integrated into a plug-and-play milk base for dairy producers, designed to fit standard processes and complement existing dairy production. Nutropy has built the most advanced casein platform in the field and the only one robust enough to ultimately unlock commodity-relevant pricing. Our lead strain has reached performance levels well beyond the best-known precision-fermentation casein benchmark, with further upside ahead. We have completed cubic-meter demo-scale fermentation, are producing kilograms of casein per batch and are advancing toward commercialization with dairy partners. In this talk, Nutropy will show how its high-performance, robust casein platform will unlock the dairy market at scale, overcoming the technical barriers of casein production, demonstrating robustness at cubic-meter scale, and laying the foundation for commodity-relevant pricing and large-scale dairy applications.	