



Session	Start-ups/SMEs looking for Finance: Pre-seed/Angel/Seed
Title	Fermentify: Cost-Effective Egg Yolk Replacers
Company	Fermentify
Speaker	David Sonneveld
TRL	TRL 4 - 7
Keywords feedstock (max 2)	Standard sugars
Keywords technology (max 2)	Precision Fermentation
Keywords End-Product (max 2)	Egg-yolk replacer
Abstract:	
Fermentify is a Delft-based startup developing animal-free egg yolk replacers using precision fermentation to improve the taste, texture, and functionality of plant-based foods. Egg yolk plays a critical role in stabilizing emulsions and creating the creamy texture found in products such as mayonnaise, sauces, and baked goods, yet existing plant-based alternatives often require high dosages or compromise taste and texture. Fermentify uses engineered microorganisms to produce functional emulsifying ingredients that deliver egg-yolk-like performance at low inclusion levels. Our ingredients are designed as drop-in solutions for food manufacturers, initially targeting sauces and bakery applications, with future applications in egg reduction and other food categories.	