



Microbes 4 Sustainable Foods

empowering tomorrow's food



Meet the **Microbes4SustainableFoods** Cluster, aiming to:

Sustainable food trends are growing rapidly, as consumers increasingly seek eco-friendly choices in their diets.

Fermented foods hold the potential to boost human health and nutrition while supporting a balanced gut microbiome.

Besides, choosing fermented foods is also essential for the planet's well-being.



Unveil the health benefits of fermented foods and their influence on the human gut microbiome;



Demonstrate the potential of not only wheat microbiome, also other microbiomes;



Elevate Europe's leadership in microbial foods;



Enhance human wellbeing and environmental sustainability.



The Cluster's main developed solutions are:

- Database on microbes originating from fermented foods
- Variety and consumption of fermented foods in Europe : an overview
- A forum federating scientists and fermented food producers to facilitate innovations for producers and society

- Improving the nutritional quality of food and feed

- Studies on human health benefits of fermented foods

- Development of new plant-based fermented foods



Join our journey towards
a more sustainable diet
and a healthier planet!



HealthFerm



healthferm.eu

WHEATBIOME 

wheatbiome-project.eu



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Foods**

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 DOMINO

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TRIBIOME 

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PIMENTO



fermentedfoods.eu



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