

# Delicious

Fermentation-Enhanced Plant-Based Dairy

ADVANCING PLANT-BASED CHEESE AND KEFIR THROUGH CUTTING-EDGE TECHNOLOGIES:

MICROBIAL AND PRECISION FERMENTATION

HIGH-THROUGHPUT SCREENING

BIOINFORMATIC TOOL

CHEF-DRIVEN SENSORY OPTIMISATION



Join us & #TasteTheFuture  
in  



BETTER TASTE · BETTER NUTRITION  
BETTER for the PLANET

RISE



food+i  
CLUSTER

NIZO  
FOR BETTER FOOD & HEALTH



ARBIOM



Melt & Marble

VÄCKA



alicia



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Funded by  
the European Union

This project has received funding from the European Union's Horizon Europe innovation action under grant agreement No 101181822. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of the European Union or the European Commission. Neither the European Union nor the granting authority can be held responsible for them.