

FrieslandCampina Ingredients announces it has entered a strategic partnership with specialist biotechnology company Triplebar Bio Inc.

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FrieslandCampina Ingredients, the global innovator in healthy and functional ingredients, today announces it has entered a strategic partnership with specialist biotechnology company **Triplebar Bio Inc.** to develop and scale up the production of cell-based proteins using precision fermentation.

California-based biotechnology company, Triplebar, specializes in bioengineering at speed to develop solutions for the nutrition and healthcare industries. The company takes an integrated approach, using hardware, software, biology, and biochemistry to develop products and biological production systems that replicate and accelerate evolution found in nature. FrieslandCampina Ingredients and Triplebar will produce microbial cells through precision fermentation that can create bioactive proteins that support human health and nutrition in early life and adulthood. The ambition of both companies is to manufacture high quality proteins for various applications at scale and with a limited land, water, and energy footprint.

The world's population is predicted to reach nearly 10 billion by 2050. This means more protein sources are needed to keep people healthy and active throughout all stages of life. With close to 100 years of experience in dairy protein processing, FrieslandCampina Ingredients uses its experience and expertise to develop much needed solutions to the world's protein challenges with best-in-class nutritional value, taste, and functionality. This latest partnership follows the company's launch of its first plant protein range, Plantaris[®], in partnership with AGT Foods in November 2021.

FrieslandCampina Ingredients has been using precision fermentation since 2016 to produce human milk oligosaccharides (HMOs). The company will leverage its unique combination of protein experience alongside its innovation, processing and technical expertise to produce highly nutritious, alternative protein solutions using the latest precision fermentation technology.

"We need to leverage science and technology to make high-quality food affordably and sustainably," said **Maria Cho**, CEO of Emeryville, Calif.-based Triplebar. "Biotechnology can reduce pressure on traditional food production systems while making the food system more robust and boosting nutrition for everyone, from babies to adults. Through this multi-year, multi-product and multi-country agreement with FrieslandCampina Ingredients, we will help make this ambition a reality."