

AMSilk partners with Ajinomoto for industrial fermentation

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AMSilk GmbH, a frontrunner in advanced biomaterials made from spider silk-based proteins, announces that the Company and Ajinomoto Foods Europe, a company with over 50 years of experience in industrial fermentation and the affiliate of the globally established Ajinomoto Group, have expressed mutual interest in stepping into a long-term partnership to biomanufacturing silk proteins at Ajinomoto Food Europe's manufacturing facility in Nesle, France.

AMSilk is forming a strategic collaboration with Ajinomoto, leveraging Ajinomoto's extensive industrial expertise in precision fermentation and its strategically located site in France. The facility, in the vicinity of AMSilk's key customers in the premium textile and consumer goods industries, is backwardly integrated with local raw materials and renewable energy, aligning perfectly with AMSilk's commitment to sustainable business practices.

This partnership marks a significant step for AMSilk as it rapidly progresses towards becoming a commercial supplier of spider silk-based proteins. By harnessing Ajinomoto's global fabrication capabilities and state-of-the-art facilities, AMSilk is well-positioned to achieve its commercial milestones and further its mission of delivering high-performance biotech materials on a large scale.