

Bel Group and Standing Ovation introduce precision fermentation process

22 April 2025 | News

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Bel Group and Standing Ovation, a French biotech pioneer specialising in the production of alternative proteins and an expert in precision fermentation applied to dairy proteins, announce a major technological breakthrough in the dairy industry with the introduction of an innovative precision fermentation process allowing to valorize dairy effluents such as whey into casein proteins. This unique innovation is part of a dynamic circular economy and meets the challenges of food sovereignty and sustainability.

Caseins are the main protein in milk, essential for the manufacture of many dairy products. Today, some of the acid whey from cheese production remains underutilised. Thanks to its patented precision fermentation technology, Standing Ovation has developed a process capable of transforming the serums supplied by Bel Group into functional proteins, thus offering a sustainable and efficient alternative to traditional dairy supply chains.

The partnership between Bel and Standing Ovation is based on a sustainable and responsible approach to dairy farming:

Waste reduction: transforming a by-product into a valuable resource.

Optimising production flows: integrating serums into an innovative value chain.

Commitment to sustainability: a technology that reduces the carbon footprint and promotes more resource-efficient production.

This collaboration is fully in line with the Bel Group's vision of achieving zero destruction of edible products and 100 per cent recovery of food waste when destruction is unavoidable. By integrating innovative technological solutions, Bel is strengthening its commitment to a more virtuous and circular production model.

Through this partnership, the two companies aim to :

Accelerate the industrialisation of the precision fermentation process applied to serums.

Develop industrial applications for dairy caseins in various food products.

Actively contribute to the evolution of agri-food practices towards a more sustainable management of resources and thus support food sovereignty.