



## TFTAK - CENTER OF FOOD AND FERMENTATION TECHNOLOGIES

Our organization is  
passionate about food  
research and biotechnology.

TFTAK is a privately-owned contract research organization aiming at solving the most complex challenges in microbial cultivation and food innovation.

Let us innovate together!

[www.tftak.eu](http://www.tftak.eu)

## ABOUT US

- Founded in 2004
- More than 110 employees
- Over 25 PhD theses defended
- Cooperating with 50+ companies
- Evaluated R&D institution

## SERVICES



### Bioprocess Optimization

High-throughput cultivation techniques of bacteria and filamentous fungi.  
Co-cultivation of microbial communities.  
In vitro studies of human gut microbiota - evaluation of the effect of foods and ingredients.



### Food Science

Functional health promoting foods and beverages.  
Fermented foods' technology.  
Plant-based meat and dairy alternatives.  
Sensory and consumer research.  
Dietary invention studies & shelf-life packaging.



### Analytics

Microbial modeling and bioinformatics.  
High-throughput metagenomic sequencing of microbial communities. Human microbiome analyses.  
Chemical (GC-MS, GC-L, LC-MS, UPLC-QQQ) and physical analyses.



---

---

---

---

## CONTACT

[INFO@TFTAK.EU](mailto:INFO@TFTAK.EU)

Akadeemia tee 15a  
12618 Tallinn, ESTONIA