

FOOD BIOTECHNOLOGY

Characterizationg the mechanisms of beneficial microbes and their development for high quality, safe and healthy food and health products.



Research Areas

- Functional microbes useful for food and health;
- Role and functions of the human gut microbiota in health and disease;
- Development of innovative microbial technologies for biomass and bio-ingredient production, and for the fermentation of food.

Regions

Belgium, France, Germany, Israel, Kenya, Switzerland, and USA.

Partners

Nestlé; Coop; Cremo; PharmaBiome AG; Migros; Danone FR; Lesaffre FR; University of Zurich; University Hospital Zurich; Children Hospital Zurich; ZHAW; STIH Basel; Université Laval; INRA Clermont-Ferrand; University of Nairobi; and Centre Suisse de Recherche Scientifique Abidjan.

Contribution to the WFSC

The group of Food Biotechnology works on the functional, molecular and technological characterization of high potential microbes. They design advanced technologies in order to develop robust industrial processes, high quality, safe and healthy foods and functional products for human and animals, including live biotherapeutic products. This application of beneficial microbes provides the world food system with innovative technologies to enhance global food quality, extend shelf-life, understand the role of the gut microbiota in human and animal health.

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