

Animal proteins from GMO microbes: More synthetic food ingredients to launch in 2021

The first three proteins from Motif FoodWorks' fermentation-based food ingredient platform will be ready for launch in early 2021, says the company, one of a new breed of synthetic biology companies using microbes as microscopic factories capable of producing animal proteins ... without animals.

Powered by Ginkgo Bioworks' bio-engineering platform, Boston-based Motif Foodworks effectively reads the DNA of key animal and plant proteins, writes it [prints DNA sequences], and places it in an appropriate micro-organism that expresses the target protein in a fermentation tank.

Backed by \$117.5m in funding, Motif is developing production methods for dozens of proteins derived from dairy, egg, and meat, but is not saying at this stage which ones it will commercialize first, chief commercial officer Michele Fite told FoodNavigator-USA at the Good Food Institute's Good Food Conference in San Francisco

"We'll be doing applications testing on our first three products in the fall, which should be available for customers to sample in early 2020, and ready for launch in early 2021. We also have five other ones in the pipeline after that."

Read full, original article: [First products from Motif FoodWorks' fermentation-based protein platform ready to launch in 2021](#)