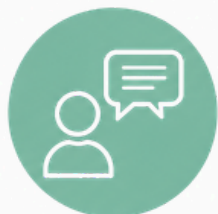


NEWSLETTER

Building the Future of Microbial Foods Together



A MESSAGE FROM OUR CHAIR

Dear Mic2Food Community,

Welcome to the first issue of the
Mic2Food COST Action Newsletter!

With a growing community of more than **530 members**, Mic2Food continues to expand its network and develop exciting activities across Europe. This newsletter marks another important milestone in our Action, providing a space to share our achievements, opportunities, and ongoing initiatives while keeping our community connected and informed.

I am proud of what we have accomplished together so far and excited about what lies ahead. I encourage you to stay actively engaged, contribute your ideas and experiences, and take full advantage of the many opportunities our network has to offer.

Thank you for being part of the Mic2Food community - I hope you enjoy reading our first newsletter!

Best regards,

Oliver

Chair, Mic2Food COST Action

IN THIS ISSUE



MIC2FOOD HIGHLIGHTS

Community growth,
Training School,
STSM Grants



RESEARCH AND INNOVATION

Featured
publication,
Research news,
Lecture Series



UPCOMING ACTIVITIES

Yeast & Fungi
Conference
and future events



STAY CONNECTED

Website, LinkedIn
and community
engagement



Mic2Food Community Continues to Grow

530+ Members

Growing together across Europe
and beyond

MANAGEMENT COMMITTEE & WORKING GROUP MEETING



Participants of the Mic2Food Management Committee and Working Group meeting held in Wrocław, Poland.

FIRST MIC2FOOD TRAINING SCHOOL



Training School in Poznań 22-25 September 2026

We are pleased to announce the first Mic2Food Training School "Mycoprotein production: from upstream processing to downstream processing, product formulation and techno-economic simulation".

The programme will provide hands-on training across the entire mycoprotein production chain and is open to Master's students, PhD candidates and postdoctoral researchers.



For the further information and training school enquiries, please contact:

katarzyna.polanowska@up.poznan.pl



SHORT TERM SCIENTIFIC MISSION GRANTS AWARDED

Six researchers from **Türkiye, Serbia, Sweden, Albania and Finland** have been awarded grants to carry out research visits at host institutions in **Denmark, Germany, Spain, the Netherlands and Italy**, strengthening scientific collaboration across Europe.

The funded missions will strengthen collaboration between research institutions across Europe, supporting knowledge exchange and international cooperation.



MIC2FOOD IN NUMBERS



530+
Members

A growing
multidisciplinary
community



38
Countries

Represented across
Europe and beyond



6
STSM Grants

Supporting research
collaboration



One
Shared Vision

Advancing microbial
foods for a sustainable
future

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FEATURED PUBLICATION



Building Better Microbial Foods: Essential Development Steps and Stakeholders

[Oliver Konzock](#) & [Rodrigo Ledesma-Amaro](#)

Critical Insights in Biotechnology Volume 1, 2026 - Issue 1
DOI: 10.1080/29932238.2026.2683299

ABSTRACT

The food sector is under pressure to reduce its negative environmental impact. Microbial foods are an emerging opportunity to improve human and planetary health. This Insight offers a roadmap for developing microbial foods and an introduction to key stakeholders and resources in the field. We will introduce the differences between precision fermentation, traditional fermentation, and biomass fermentation and explain the essential steps of microbial food development, namely: strain selection, strain optimisation, process development, downstream processing, product formulation, and regulatory approval. Special emphasis is placed on existing global institutions, infrastructure, and stakeholders that can accelerate the development and improvement of microbial foods and alternative proteins. The future directions of microbial food development are outlined, including artificial intelligence, microbial biodiversity, and regulatory changes.



RESEARCH NEWS

EU Authorises Fermotein as a Novel Food Ingredient

The European Commission has authorised Fermotein, the mycoprotein ingredient developed by The Protein Brewery, following a positive scientific opinion from the European Food Safety Authority (EFSA).

This marks the first whole-food mycelium ingredient approved for sale in the European Union, representing an important milestone for microbial foods and sustainable protein innovation.



LECTURE SERIES

Mic2Food Lecture Series

Our Lecture Series features leading experts sharing insights on microbial food science and innovation.

- **Frequency:** Monthly
- **Format:** Online
- **Audience:** Open to all Mic2Food members and interested researchers
- **Recording:** Available on the Mic2Food website.

The first lectures will begin in September 2026.



UPCOMING CONFERENCE



Physiology of Yeasts and Filamentous Fungi (PYFF9)

- 8-11 September 2026
- Valencia, Spain

PYFF9 is a leading international conference bringing together researchers working on yeasts and filamentous fungi from diverse scientific fields.

<https://yeastfungi.efbiotechnology.org/>



CONFERENCE GRANTS IN ACTION

Supporting Young Researchers Across Europe

Mic2Food supported early-career researchers in presenting their work at international scientific conferences, helping to strengthen collaboration and increase the visibility of microbial food research.



Ever Hernández Olivas

9th International Conference on Food Digestion
Gdańsk, Poland

Presents research on **microbial proteins for dairy alternatives**, focusing on protein digestibility and the optimisation of microbial protein ingredients for sustainable food applications.



Olivia Calkins

Yeast Lipid Conference
Graz, Austria

Presents advances in **yeast metabolic engineering for sustainable food ingredients**, including lipid profile engineering and CRISPR-based tools for microbial food production.



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Mic2Food Community

Together we are building the future of microbial foods



Thank You for Being Part of Mic2Food

The strength of Mic2Food lies in its people. Our growing community brings together researchers, students, innovators and industry representatives who share a common goal: advancing microbial foods for a more sustainable future.

Thank you to everyone who has contributed to the Action during its first year. Together, we are creating a vibrant European network built on collaboration, scientific excellence and knowledge sharing.



Members of Mic2Food community during the Kick-off Meeting in Brussels, Belgium.



STAY CONNECTED

Website

mic2food.eu



FOLLOW MIC2FOOD

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[@Mic2Food-COST-Action](https://www.linkedin.com/company/@Mic2Food-COST-Action)



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**Thank you for reading the first issue of the
Mic2Food Newsletter**

ACKNOWLEDGEMENT



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COST (European Cooperation in Science and Technology) is a funding agency for research and innovation networks. Our Actions help connect research initiatives across Europe and enable scientists to grow their ideas by sharing them with their peers. This boosts their research, career and innovation.

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