

# ZEST marks project midpoint at fifth General Assembly in Lübeck (Hamburg)

- Representatives from the twelve participating entities met on 6–7 May for a meeting hosted at Tate & Lyle offices.
- The bioeconomy project, supported by the Circular Bio-based Europe Joint Undertaking, is expected to publish new technical deliverables shortly.

**PRESS RELEASE.** May/2026. Representatives from the twelve entities participating in the [ZEST project](#) gathered in Lübeck (Hamburg) on 6–7 May for the consortium’s fifth General Assembly (GA), hosted by project partner Tate & Lyle at its facilities.

The **two-day meeting provided an opportunity to review project progress**, strengthen collaboration among partners, and define the next steps and upcoming deliverables as ZEST approaches the midpoint of its implementation period.

## Day 1 – From bioreactor design to market uptake

The General Assembly opened with a welcome from the Danish Technological Institute (DTI), coordinator of the project, together with Tate & Lyle. This was followed by a presentation of the Communication and Dissemination Work Package, highlighting media coverage achieved so far, clustering activities, stakeholder engagement and participation in relevant bioeconomy events.

The WP2 team presented the latest advances in bioreactor design for the project’s purposes. Partners also reviewed activities carried out within WP1 – Fungi Screening and Test Fermentation and WP4 – Downstream Processing.

In addition, the consortium discussed stakeholder studies on the alternative protein market, covering both industry and consumer perspectives, which are expected to be published in the coming months. The first day finished with discussions on regulatory aspects related to novel food processes and market uptake challenges.

## Day 2 – From sustainability to market exploitation

The second day included presentations on WP6 – Safety and Sustainability Assessment and WP3 – Digital Modelling, Process Monitoring and Control, showcasing the latest technical developments achieved by the consortium.

The meeting concluded with an Exploitation Workshop in which participants were divided into five groups, including three meeting rooms at Tate & Lyle facilities and two online breakout rooms for remote attendees. Each group worked on a case study by addressing three key questions and summarising the outcomes in slides, which were later discussed during a final plenary session.



Fungi Fermentation  
supported by Digital Modeling



The project is supported by the Circular Bio-based Europe Joint Undertaking (CBE JU) and its members.

## About ZEST

**ZEST** is a four-year project with a total budget of nearly €7.5 million, co-funded by the Circular Bio-based Europe Joint Undertaking (CBE JU). The project aims to develop an innovative fungi-based fermentation system for the production of proteins, nutrients, nutraceuticals and non-food by-products. This European initiative is supported by a multidisciplinary consortium composed of twelve experienced partners from five European countries.

**Want to know more? Follow us!** 

<https://zest-project.eu/>

## Any question? Contact us!

**Danish Technological Institute (DTI)**

**Anne Christine S. Hastrup – Project coordinator**

[acha@teknologisk.dk](mailto:acha@teknologisk.dk)

**Danish Technological Institute (DTI)**

**Xiaoru Hou – Project manager**

[xih@teknologisk.dk](mailto:xih@teknologisk.dk)

**Corporación Tecnológica de Andalucía (CTA)**

**Manuel Silva – Communication officer**

[manuel.silva@corporaciontecnologica.com](mailto:manuel.silva@corporaciontecnologica.com)

**ZEST**

Fungi Fermentation  
supported by Digital Modeling



Co-funded by  
the European Union

 Bio-based Industries  
Consortium



Fungi Fermentation  
supported by Digital Modeling



The project is supported by the Circular Bio-based Europe Joint Undertaking (CBE JU) and its members.

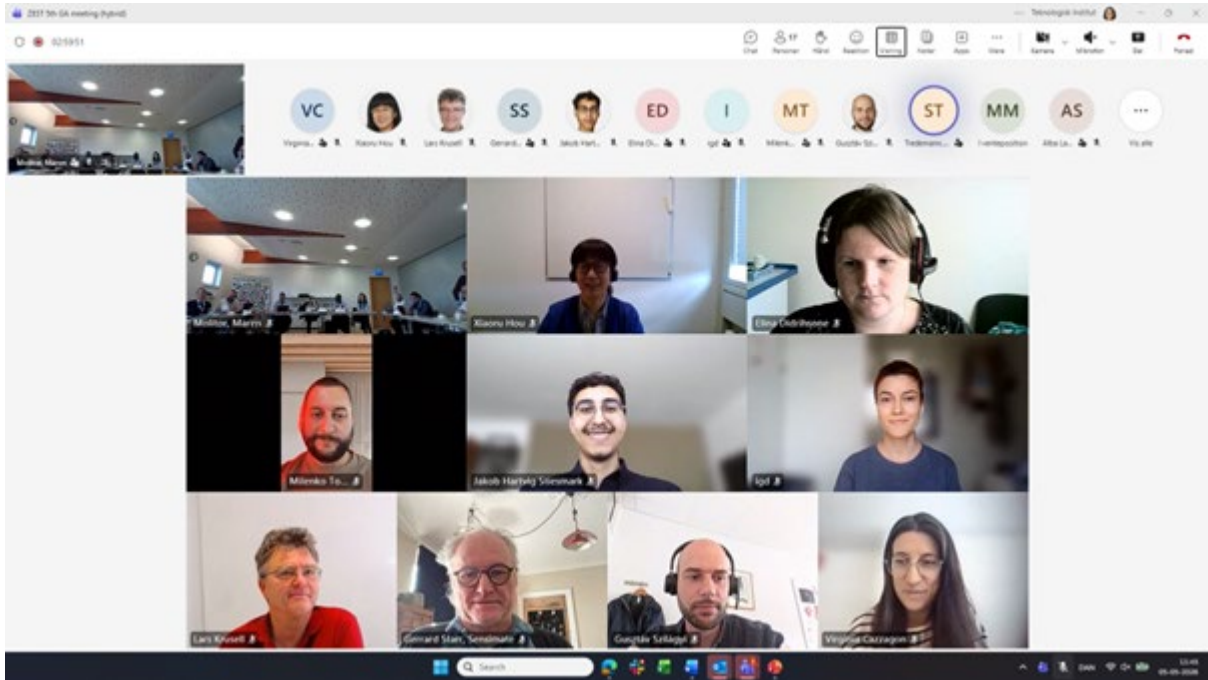




Fungi Fermentation  
supported by Digital Modeling



The project is supported by the Circular Bio-based Europe Joint Undertaking (CBE JU) and its members.



# ZEST

Fungi Fermentation  
supported by Digital Modeling



Co-funded by  
the European Union

