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Australia's Nourish Ingredients expands footprints for world-first fermentation-based animal-free fat

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The proprietary Mortierella alpina biomass from Australian Nourish Ingredients (S11) has been approved by the FEMA Expert Panel for use as a flavoring in food. TastiluxÂ® will now be available for immediate commercial sales in the United States since biomass is the primary ingredient in TastiluxÂ®, a breakthrough meat flavor fat. TastiluxÂ® is a breakthrough meat flavor fat made from biomass. This opens the door to commercialization in the United States.

TastiluxÂ® is the world's first animal-free fat, created from natural ingredients and scaled through fermentation. It offers an authentic meat-eating experience without using animal products. Tastilux aims to address key challenges in the plant protein market, such as taste, labeling, and delivering a genuine experience, which have limited mainstream consumer appeal. When cooked, it undergoes the natural Maillard reaction, producing the meaty flavor, aroma, and taste associated with traditional meats like chicken, beef, and pork.

TastiluxÂ® is anticipated to expand beyond the plant-based and hybrid protein market into other lucrative food product categories, such as snacks, ready-made meals, and tallow replacements. It offers an authentic flavor at low inclusion rates and competitive pricing.

The FEMA GRAS program is a rigorous scientific assessment process used to evaluate the safety of flavour ingredients for use in human food. Through expert review and analysis of comprehensive scientific data, the program determines whether ingredients are considered safe for consumption under their intended conditions of use as a flavouring. Recognised as a trusted benchmark within the flavour and food industries, FEMA GRAS helps ensure that flavour ingredients meet the highest safety standards for public consumption.

James Petrie, Founder and CEO, Nourish Ingredients, "This regulatory milestone represents a major commercial breakthrough for our proprietary potent fats and technology, enabling us to deliver a true-to-meat experience that has been missing in the market.â?•

TastiluxÂ® delivers rich, authentic meaty flavour profiles for food manufacturers looking for natural alternatives to traditional flavour systems. With partnership agreements already in motion across the Middle East, the U.S., Australia, and New Zealand, the ingredient is poised for global commercial rollout.