CCU, MICROORGANISMS & FERMENTATION A promising trio to address upcoming food challenges?



IRENDS

mag

**2X** the size of India (source : wri.org)

while lowering emissions and preserve forest & biodiversity

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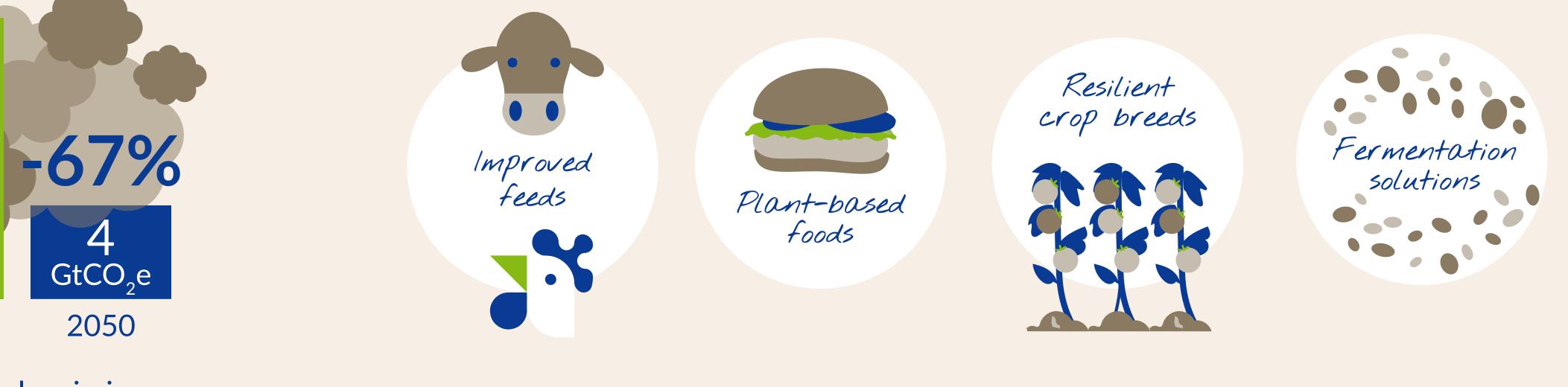
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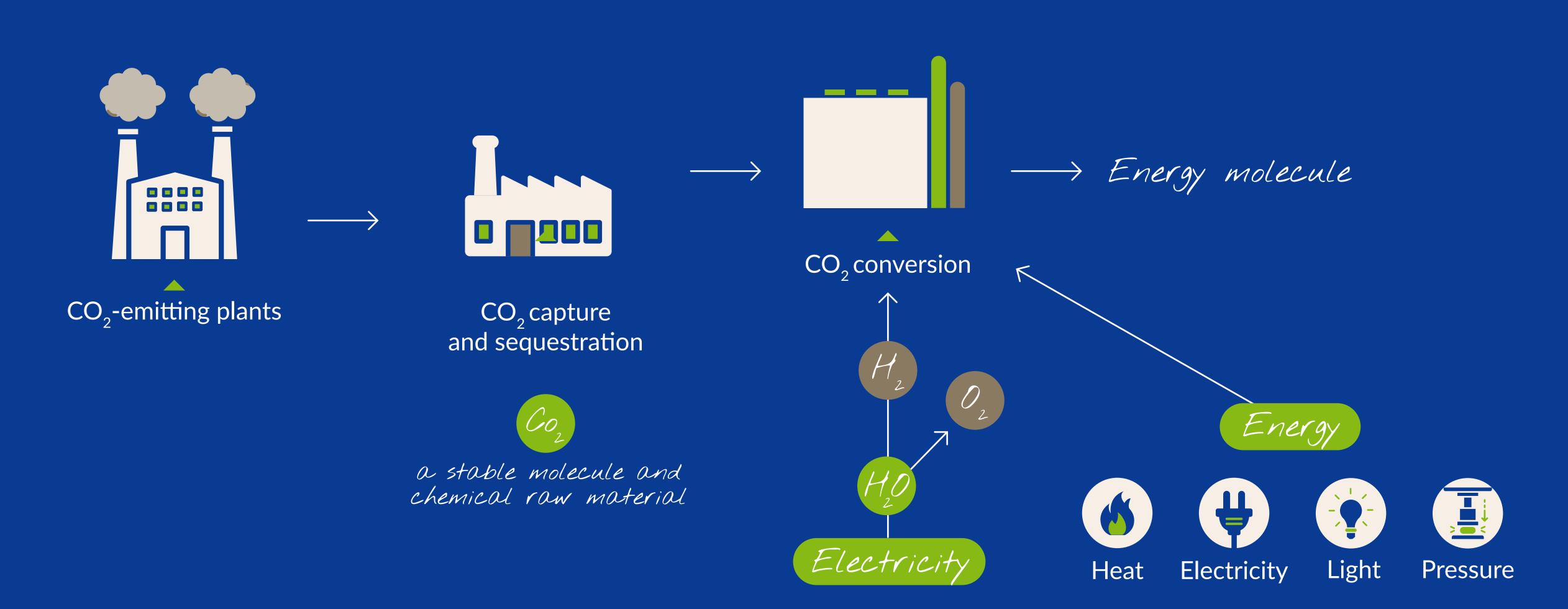
We can lower emissions

Agricultural emissions

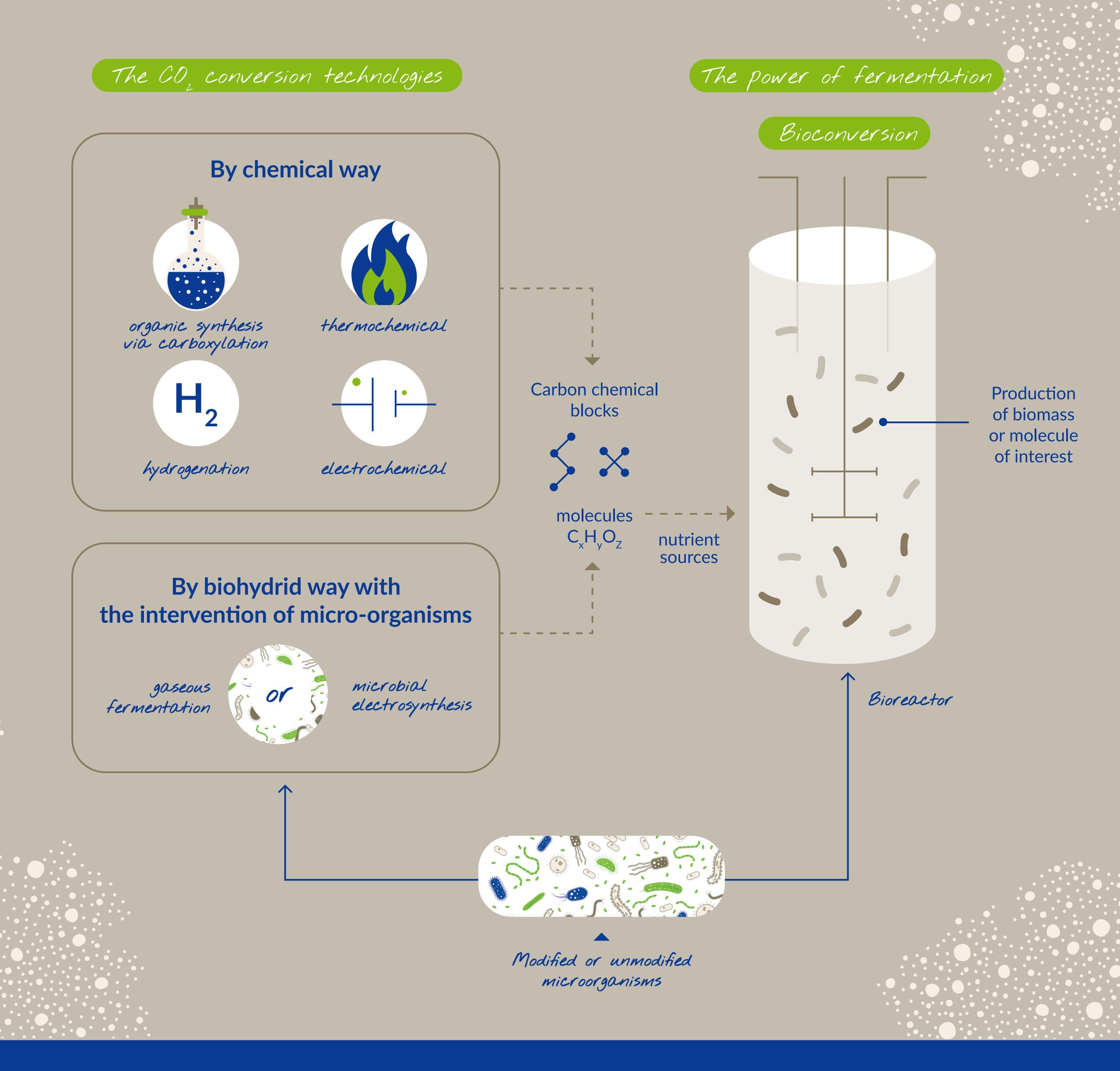
with innovative technology like



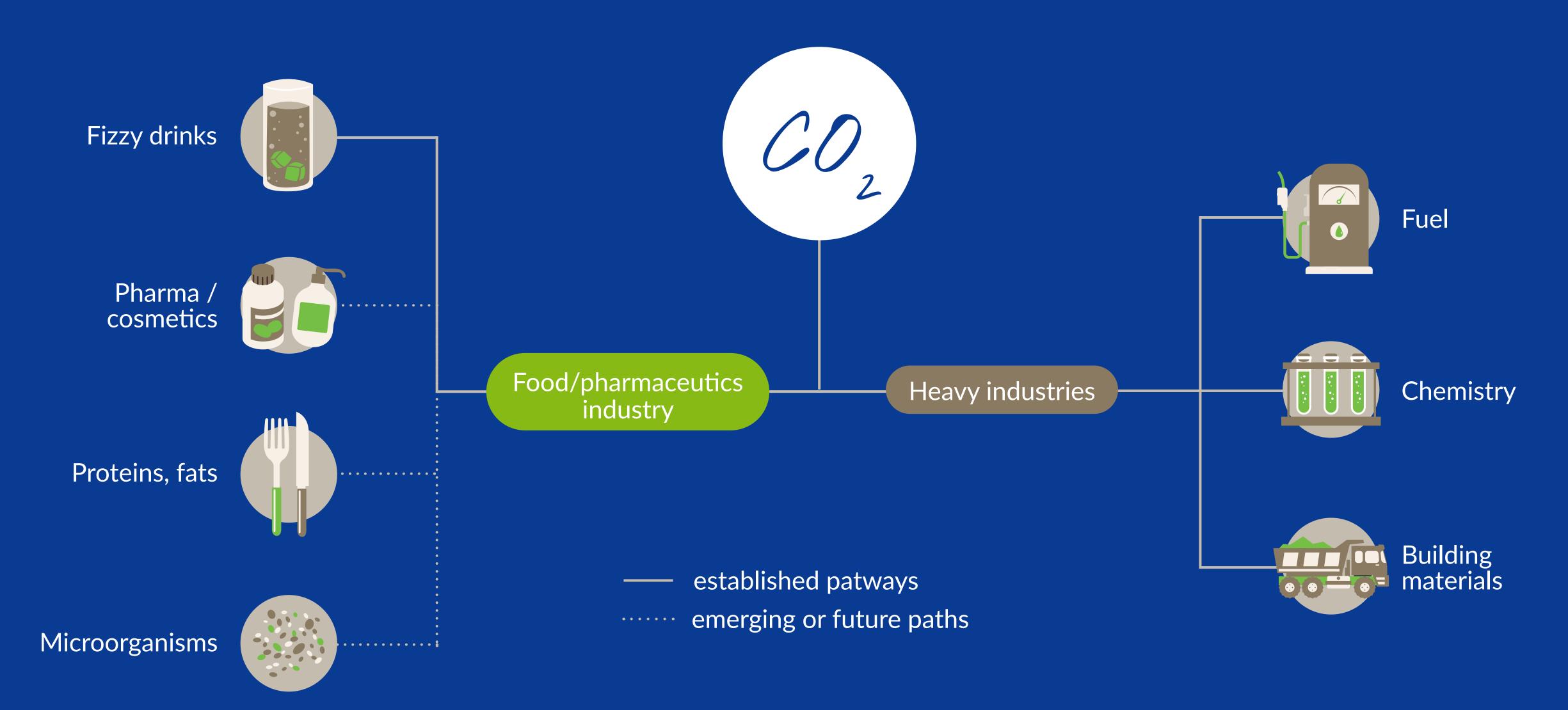
## A lever for action: the CCU (Carbon Capture and Use)



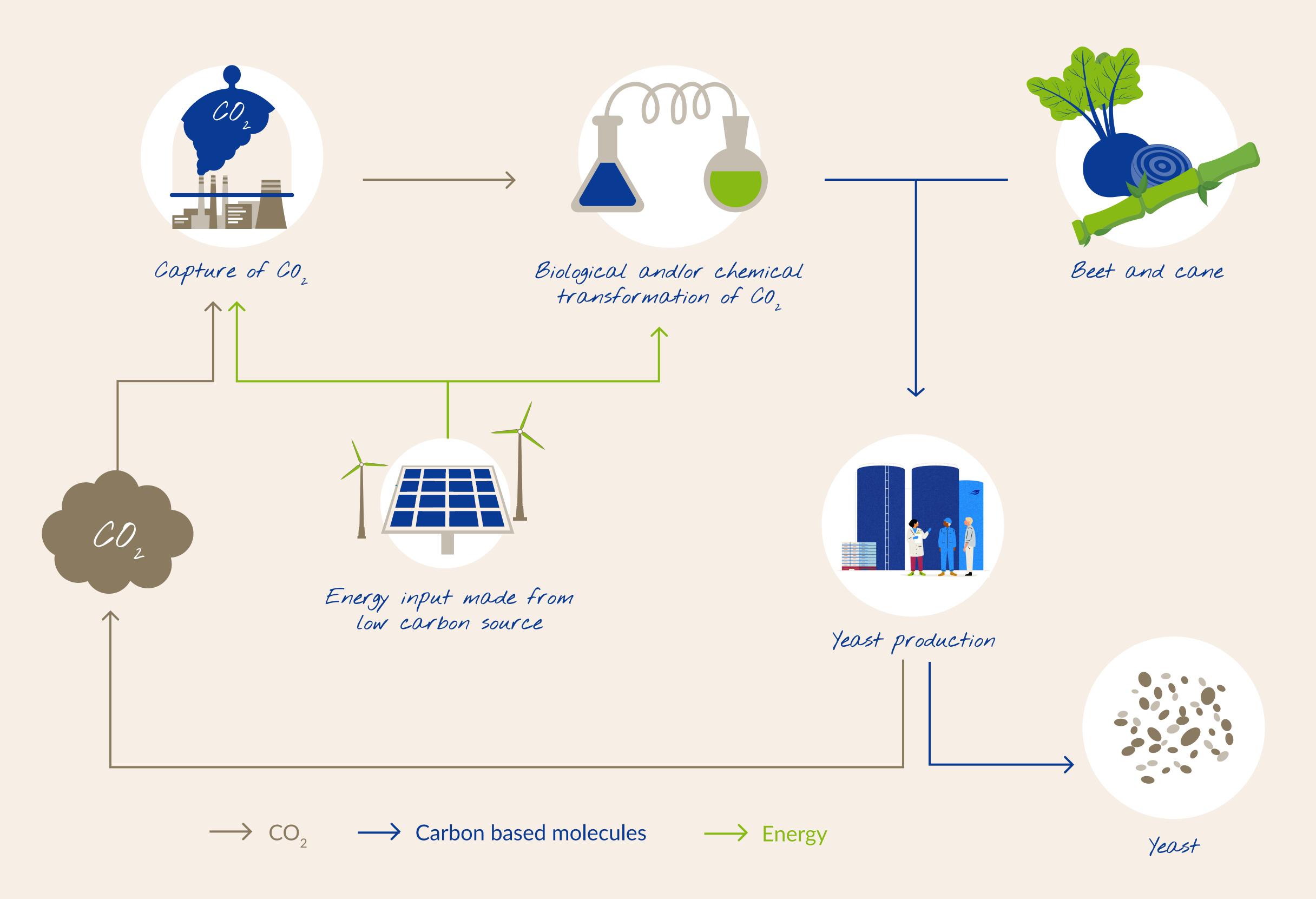
The potential of CCU combined with the power of microorganisms



## Towards new CCU applications



## **CCU and fermentation: Lesaffre launches a call for innovation**



From capturing the  $CO_2$  emitted during the fermentation process to producing sustainable feedstocks and biomass.

