

HORIZON-CL6-2026-02-CIRCBIO-07

Advancing the European bio-based innovation enabled by biotechnology and biomanufacturing concepts

CNTA Is a food R&D center with a solid track record of innovation in biotechnology

- Development of genetically modified and metabolically engineered strains to produce high-value compounds (e.g., bioactive peptides, sweet proteins, neurosteroids) using agri-food side streams
- Creation of clean-label microbial processes for natural additives (flavours, pigments, preservatives) and microbial consortia to improve food shelf life and reduce waste (e.g., project [PBAFER](#))
- Integration of real-time bioreactor monitoring and predictive modeling to optimize production, supporting digital twin development for continuous process improvement
- Validation of microbial-based active coatings for fresh and minimally processed products

