



Innovative pulse and cereal-based food fermentations for human health and sustainable diets

Building on Success: The Next Chapter of the HealthFerm Community



**Co-funded by
the European Union**



Schweizerische Eidgenossenschaft
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HealthFerm Community: why?

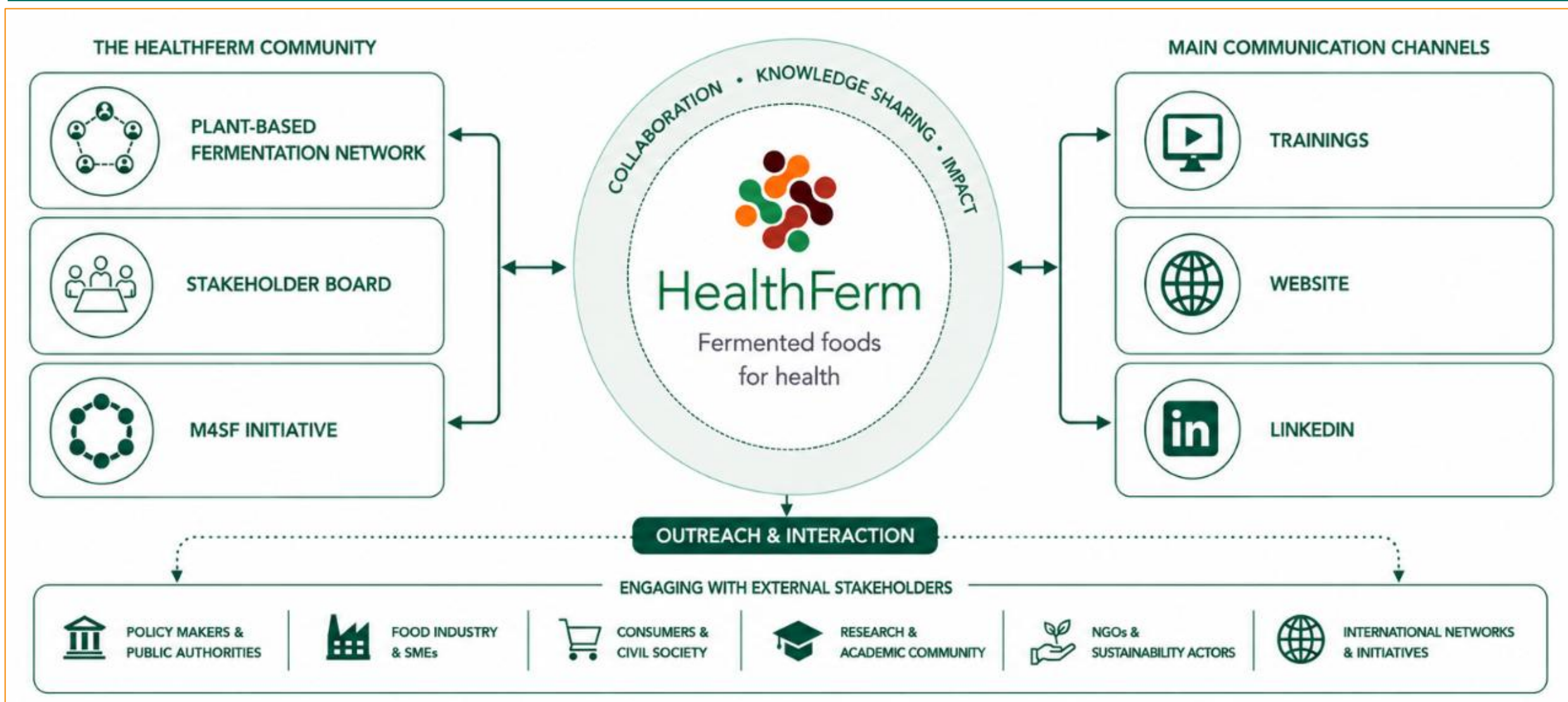
- **Positioning within research project:** dedicated Objective and Work Package

“To interact with stakeholders on food fermentation and project findings, build an ecosystem around this and train researchers in order to generate long-term impact”

- **Target audiences:** academic researcher, ingredients/food industry, NGO's, associations, international networks and other stakeholders with a shared interest in healthier and more sustainable fermented foods
- **Activities:** knowledge exchange, training, collaboration and dialogue
- **Benefit:** synergies, visibility, knowledge valorization and long-term impact

Vision: durable European ecosystem that will continue advancing fermentation science, sustainable food innovation and stakeholder collaboration

HealthFerm Community: how?



HealthFerm Community: Stakeholder Board

- **26 selected members**
- EU-funded projects, research initiatives, associations, public authorities and international networks – no members from ingredients/food industry
- 1-2 meetings per year: annual updates, dedicated workshops
- active forum for collaboration and cross-sector dialogue within the wider food innovation ecosystem



HealthFerm Community: M4SF initiative



- Founding member of the **Microbes4SustainableFoods (M4SF) cluster**
- **11 European projects:** 5 founding members and 6 associated members
- Shared commitment to advance sustainable food systems through the study of microbiomes along food system value chains
- Increased impact through **joint dissemination activities**, including joint sessions and events, online webinars and social media campaigns



1	EFFoST conference 2023 Valencia, Spain	07 Nov 2023
2	Food Systems Microbiomes Conference Torino, Italy	14 – 17 May 2024
3	PIMENTO 2nd Forum on Fermented Foods Málaga, Spain	5 – 7 Feb 2025
UPCOMING		
4	Workshop “Microbiomes for the Future of Food Systems” Brussels, Belgium	01 Oct 2026

HealthFerm Community: Plant-Based Fermentation Network



- **250+ members**, from all over the world, mostly industry (ingredients/food brands), academic research, NGO's
- Free **professional community** and platform for sharing knowledge and information about fermentation, embedded within the Bridge2Food Ecosystem



- **4 interactive webinars per year** featuring latest insights from industry & academy



1	HealthFerm Network Launch	 4 Feb 2025
2	Microbiome & Health	 22 April 2025
3	Processing & Industry Insights	 30 Sep 2025
4	Consumer Insights and Trends in Traditional Fermentation	 25 Nov 2025
5	The Intersection of Traditional, Biomass & Precision Fermentation	 3 Feb 2026
6	Navigating (Plant-Based) Fermentation Policy	 7 April 2026
UPCOMING		
7	Gut Health From Science to Shelf	 29 Sep 2026

HealthFerm Community: Training activities

- State of the art knowledge on project related topics
- Dissemination of project's results
- Targeting researchers from academy and industry
- ~100-400 participants per webinar
- Recordings available on the project website



1	Impact of microbial fermentation on food composition and nutritional attributes	24 February 2023
2	Nutrition and Health of Fermented Cereals and Pulses	15 June 2023
3	Health Aspects of Plant Based Fermented Foods	21 February 2024
4	Microbiology and technology of sourdough production	6 November 2024
5	Omics technologies in food fermentation processes	13 February 2025
6	Consumer Behaviour Towards Plant Based Fermented Foods in Europe	13 May 2025
7	Novel Food and Health Claim regulations in relation to fermented foods	3 October 2025
8	Results of Interventions with fermented pulses and grains	23 April 2026

HealthFerm outreach

- LinkedIn account: **HealthFerm – Plant-Based Fermented Foods Ecosystem**

5.100+ followers

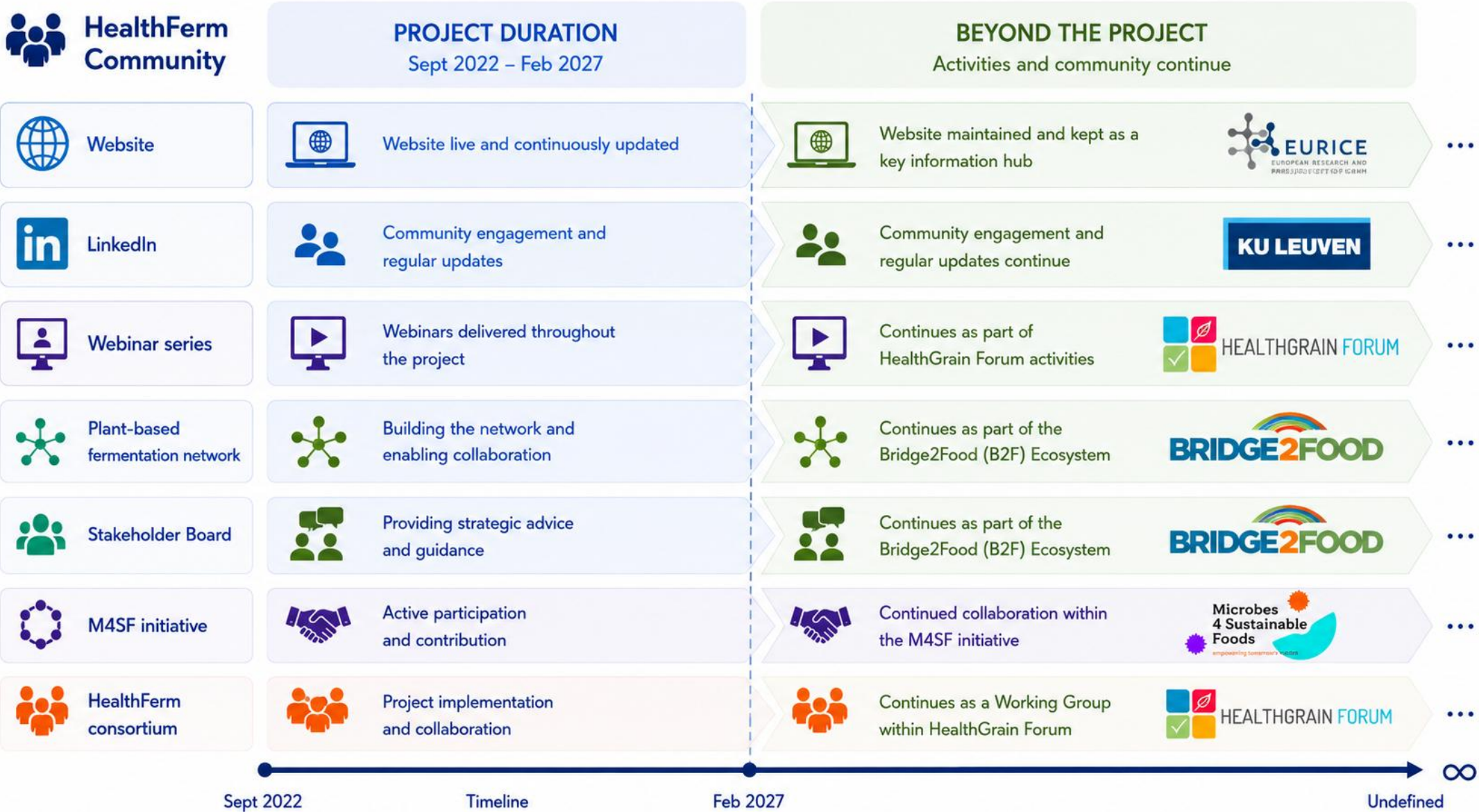


- Project website: **healthferm.eu**

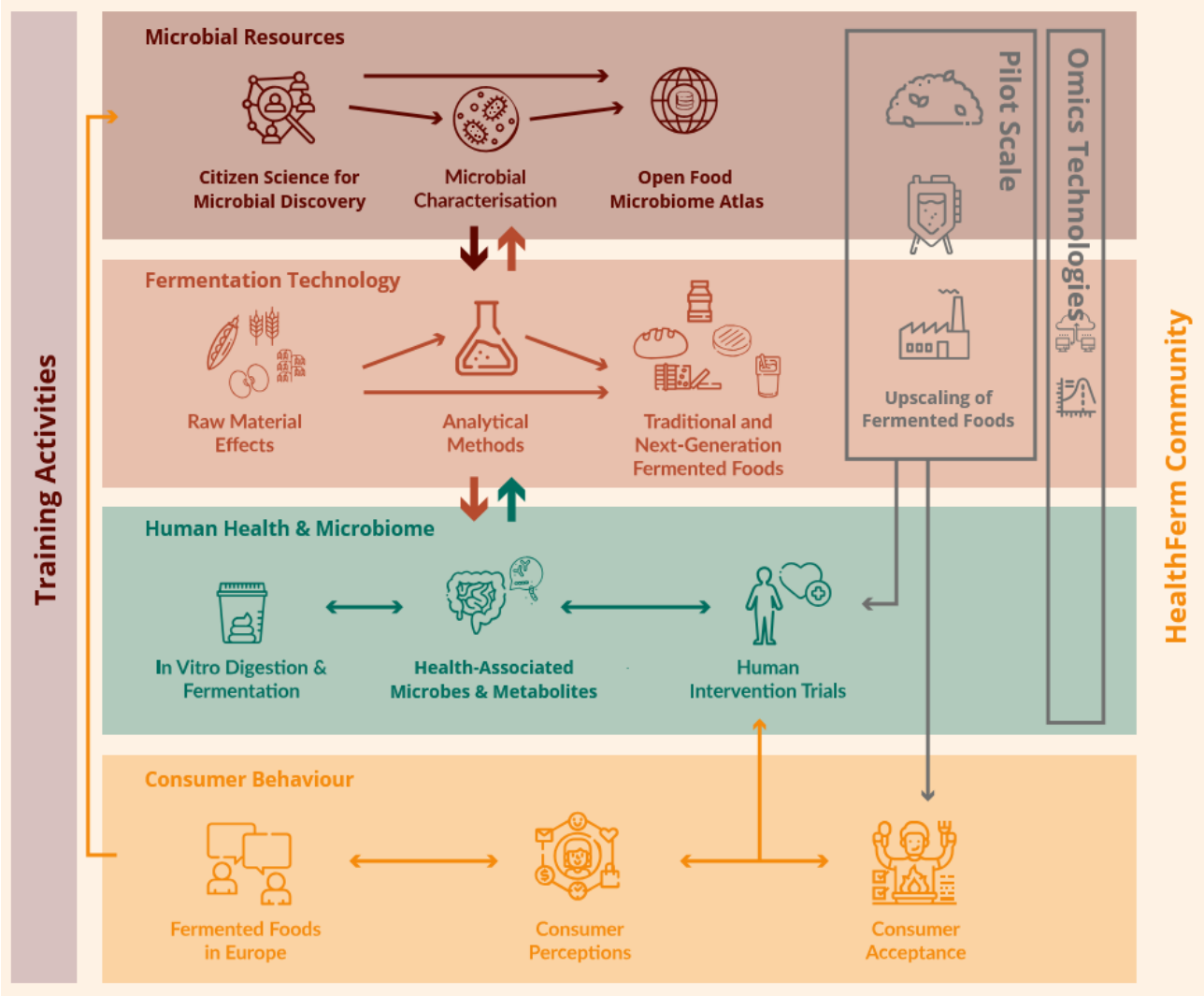
35.000+ unique visitors in July 2026



Next chapter...



HealthFerm results



Join us to write the next chapter together !

- Invitation to join the Bridge2Food EcoSystem
 - One session per quarter dedicated to fermentation-related topics, highlighting HealthFerm findings where appropriate, as continuation of the Plant-Based Fermentation Network
- Invitation to join the HealthGrain Forum
 - Platform for scientific collaboration and dissemination of knowledge (both online and onsite), open to all 28 HGF members in addition to the HealthFerm partners
 - Dedicated “HealthFerm” working group under the overarching theme “Processing for Health,” with a central focus on the fermentation of cereals and pulses
 - European network of young researchers working on cereals and pulses, fermentation, and related topics

17:00–17:10

Closing Remarks

Dr Christophe Courtin, Professor, HealthFerm Coordinator, KU Leuven

17:10–18:00

HEALTHGRAIN Forum Early Career Networking Event

17:10–18:00

Closing Coffee & Networking

Join us to write the next chapter together !

- Meet us at upcoming HealthFerm events
 - **HealthGrain Forum Early Career Networking Event**
26 August, 5-6 PM, Leuven
 - **HealthFerm Network Meeting - Gut Health From Science to Shelf**
29 September, 8-9 AM and 4-5 PM, online
 - **M4SF Workshop - Microbiomes for the Future of Food Systems**
1 October, 9 AM-6 PM, Brussels
 - **Joint HealthFerm and HGF workshop at the Dietary Fibre Conference 2026**
7 October, 4:30-6 PM, Norwich
- Any question or idea about future collaboration and innovative projects?
-> let's meet at the EURICE booth !