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Evo Foods and Ginkgo Bioworks to develop animal-free egg products

Evo Foods will leverage Ginkgo's cell engineering capabilities to explore recombinant production methods for egg proteins

By **Manbeena Chawla** | May 12, 2022



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Evo Foods and Ginkgo Bioworks have announced a partnership to develop a method for producing animal-free egg proteins for use in Evo's products.

Evo Foods is using Ginkgo's Cell Development Kits (CDKs) for this work. CDKs are designed to cut the cost of launching a cell programme and speed up development timelines to build engineered proteins or microbes. The service is also designed to enable customers to prototype their idea in modules, with each module potentially providing data that can inform the customer's project and business strategy.

Current egg substitutes have limitations in their ability to replicate the texture, taste, cooking properties and nutritional profile of eggs. Evo started in 2020 with the mission to end animal agriculture by creating superior substitutes for animal-derived products by leveraging India's crop biodiversity, starting with the launch of several animal-free egg substitute products. The company recently showcased its products in the US for the first time in San Francisco on April 27, 2022. By collaborating with Ginkgo, Evo intends to create next generation egg substitutes with vastly improved properties.

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