NEWS | GLOBAL

Tetra Pak, Mycorena to build plant protein production facility

Utilising innovative food fermentation, a game-changing technology, with the potential to help build a more resilient and sustainable global food system

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Tetra Pak collaborates with Mycorena to build a greenfield production facility for fungi fermentation towards alternative protein-based food applications.

The new plant, located in Falkenberg, Sweden, will produce a meat replacement product from fungi. The factory's first phase will include mince-based products that will serve as ingredients for making alternative meat products.

Furthermore, Mycorena has ambitious plans to expand its production capacity and extend its geographical reach by opening new factories across Europe and Asia in the near future.

Fungi fermentation is one aspect of innovative food fermentation, which takes natural, age-old processes and uses microbiology to turn microorganisms into tiny production centres that make protein-rich products including alternatives to meat, seafood and dairy. The process also serves to improve texture and taste of traditional plant-based food products.

Tetra Pak's relationship with Mycorena dates back to 2019 and forms part of the company's drive to build an innovation ecosystem that helps open new opportunities in the areas of food safety, availability and sustainability. Tetra Pak's innovation network includes a number of start-ups in various countries such as Sweden, France and the US, amongst others.

Read online: https://nuffoodsspectrum.in/news/31/19038/tetra-pak-mycorena-to-build-plant-protein-production-facility.html
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