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Eurogerm and Revobiom innovate and co-develop the sourdoughs of the future



Eurogerm and Revobiom are teaming up to develop a family of innovative sourdoughs to meet new organoleptic and nutritional quality demands in the market. Eurogerm specialises in ingredients and solutions for the milling, bakery-pâtisserie and food industries. Revobiom is a startup specialised in microbiology and millifluidics that is developing a Microbial Evolution Machine enabling formulation of bacterial consortia that are complex and stable at high frequencies.

Founded in 1989, Eurogerm is an agri-food group specialising in the design, production and sale of technological, sensory, and nutritional ingredients and solutions for the milling, bakery-pâtisserie and food industries.

The group is present all over the world and employs more than 600 staff, spread between the headquarters in France and a network of 15 subsidiaries in Europe, Africa, the Americas, and Asia. In 2022, Eurogerm took a step forward by focusing development in France on producing innovative fermented ingredients. The company has a research centre called Eurogerm Technological Innovation Center (ETIC) and a pilot workshop (April 2023), a bespoke demonstration and co-development tool that will enable it to conduct tests on a pre-industrial scale. In 2024, a bio-fermentation plant dedicated to producing 100% French sourdoughs will come online, with forecasts of 400 tonnes per year, gradually rising to a capacity of 1,000 tonnes every year.

Startup Revobiom was created in 2022 at École Supérieure de Physique Chimie Industrielle (ESPCI) and came out of the Laboratory of Colloids and Divided Materials, which specialises in millifluidic technology. Revobiom has leveraged more than 15 years of foundational research to develop a high-frequency Microbial Evolution Machine (MEM) that enables direct exploration of 240 initial Darwinian evolutionary paths for a given bacterial consortium for the first time.

The MEM only reproduces natural Darwinian evolutionary processes, directing the evolution of entire bacterial ecosystems from generation to generation, automatically selecting the consortia that are closest to the desired characteristics and discarding those that are further away. Revobiom's goal is to provide manufacturers with new formulation opportunities by enabling them to stabilise their most complex microbiological compositions (up to 10 strains) on an industrial scale while reducing costs and decreasing development delays.

Quite logically, Sébastien Givry (Eurogerm's R&D Director) decided in late 2022 to conduct a proof of concept with Revobiom's technology since it perfectly aligns with Eurogerm's new ambitions. Revobiom agreed to tackle an unprecedented technical challenge: stabilising a "theoretical" sourdough composed of two yeasts and six bacteria in barely four months using its MEM with 240 millimetre-scale bioreactors.

If this technological approach conducted with Eurogerm shows full proof of success, it will usher in a new era for the agri-food industry, according to Givry and Thomas Bibette (Revobiom CEO and Co-Founder). Eurogerm and Revobiom will naturally deepen their partnership should this test prove successful.

About Revobiom

Revobiom was founded in July 2022 to provide R&D services to the agri-food industry. Revobiom's technology is agnostic and has applications in any manufacturing sector that uses microorganisms, so the company plans to expand into industries such as agriculture, biofuels, cosmetics and more.

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About Eurogerm

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Innovation, continuous improvement, sustainability, diversity, ethics, and inclusion: these guiding principles are Eurogerm's daily inspiration, helping it deliver bespoke support to its partners and employees, as part of a dynamic of sustainable, shared growth.

Eurogerm in figures: €185 million turnover (2022 forecast) – More than 600 employees – 15 subsidiaries worldwide

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