

Evolva, IFF progress in natural vanillin production

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International Flavors and Fragrances (IFF), a leading global creator of flavors and fragrances for consumer products and Evolva Holding SA, Reinach, Switzerland, a biosynthesis technology expert, have entered into pre-production phase to develop and scale-up, via a third party, natural vanillin for commercial application through a cost-effective, natural and sustainable route.

The two companies are working to confirm scalability and yield targets through a yeast-based fermentation route during the pre-manufacturing phase. This announcement follows the one in June 2012 where Evolva confirmed the achievement of the first milestone in this collaboration. The partnership between IFF and Evolva was originally signed and announced in January 2011.

Mr Mark Dewis, vice president, R&D, IFF commented that, "We are very excited about our collaboration with Evolva, an expert in the biotechnology field, on the development of a key flavoring ingredient that is used in IFF flavors and the potential to be able to deliver a market product with industry significance that is operationally scalable. If the scale up is successful this innovative solution should provide a sustainable source for what has been a volatile raw material and should provide IFF customers with unique products."

Dr Panchapagesa Murali, CEO, Evolva Biotech said, "We have been working with IFF for the last two years and are convinced that they are ideally positioned to deliver on the sales and marketing of our vanillin product. Teaming up with a recognised industry leader such as IFF provides clear validation of the potential of our technology and products. We strongly believe that fermentation as an innovative and sustainable way to produce vanillin is a very attractive alternative to the traditional production routes."