

SUSTAINABLE. SCALABLE. CIRCULAR.



Did you know
39M
tonnes of spent grains
produced by the
brewing industry every year?

WE **UP**CYCLE

spent grain from breweries
to turn a food byproduct into
SUSTAINABLE PRODUCTS

Our innovative platform creates drop-in solutions for the plant-based and fermentation industries by accessing existing materials without compromising value. We source locally and collaborate across the value chain to keep our footprint and our costs low.



PROTINA

Plant-based Protein Flour

The first unhydrolyzed spent grain protein. Protina gives a mild flavour and meat-like texture in final products while also having an unmatched story of sustainability.



SUGAR

Fermentation Feedstock

This rich mix of sugars is great for precision fermentation. Our sugars use a shorter supply chain and help to make fermentation more environmentally-friendly

THE TERRA TEAM



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GET IN TOUCH TO BECOME A PART OF THE CIRCULAR ECONOMY

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