



	Partner	Description	Role in the development of the innovation
		<p>INRAE is the French national research institute for agriculture, food & environment. Its mission is to carry out excellent science to provide innovative solutions addressing global challenges related to agriculture, food production, and the environment, and enable the much-needed agroecological, nutritional and energy transition.</p>	<p>INRAE leads the French Case Study and coordinates the actions of the partners involved in developing the fermented whey-based beverages. More specifically, INRAE was responsible for screening and selecting relevant Lactic acid bacteria strains (from the INRAE collection CIRM-BIA) and flavouring solutions , contributing to the adaptation of the process at pilot scale, and assessing the environmental impacts and overall sustainability of the entire value chain.</p> <p>INRAE owns some of the strains selected.</p>
		<p>Laboratoires STANDA is a biotechnology SME dedicated to the production of PAL cultures (acidification starters, ripening cultures, probiotic cultures, specific production, for different fields of activity involved like cheese, fermented milk, vegetable fermentation, biopreservation, probiotics) and the production of oxygen absorbers ATCO, used to improve storage of food and pharmaceutic products as well as for research purposes.</p>	<p>Standa contributed to the development of the innovative beverages mainly by the screening and selection of strains and fruit / vegetable juices.</p> <p>STANDA owns some of the strains selected for the preparation of sparkling beverages (“Kéfir-type” fermented whey based drinks)</p>
		<p>ENILEA was founded in 2024 from the merger of the ENIL schools of Poligny and Mamirolle, both public institutions specialized in education and training for dairy and agri-food processing. To offer high-quality training to its students, ENILEA is equipped with semi-industrial-scale production pilot facilities, enabling students to combine theory with practical experience.</p>	<p>ENILEA was involved in FAIRCHAIN to adapt the process at pilot scale, and to produce the drinks at a pilot / semi-industrial scale. ENILEA was a driving force for proposals being directly confronted to production issues and is directly involved in the development of the beverages.</p>

		<p>Actalia is a centre of expertise for the food industry. Actalia is a third party of Actia.</p>	<p>Actalia and Actia were involved in the consumer and market studies that define the concept of the beverages and guide their development, including the related processes. They assess consumer acceptance of the products and conduct sensory evaluations as well as willingness-to-pay experiments. Actalia was directly involved in the development of the innovative beverages.</p>
		<p>Monts & Terroirs is an industrial producer, refiner and transformer of hard cheese with an appellation of origin Franche-Comté and Savoie. M&T is a subsidiary of SODIAAL, a large French dairy cooperative.</p>	<p>Monts & Terroirs and SODIAAL provide different wheys and characterize the variability of the whey produced on site. They were not directly involved in the development of the drink.</p>