

The Fermentation Hub

A proving ground for fermentation innovation



The Fermentation Hub is an industry-led, market-focused facility being built to grow the food industry in Tasmania. It will build commercial links across industry, academia, government, consumers, and community that are essential to increase our competitive advantage, create a culture of innovation and scale the fermentation sector.

What is Fermentation?

Fermentation is the delicious alchemy that transforms our foods with the applied use of microbes: cabbage into kimchi, grapes into wine, milk into cheese, grain into bread. It is one of the oldest food preservation techniques, makes our food tastier and more nutritious...and can even turn our waste into bioenergy.

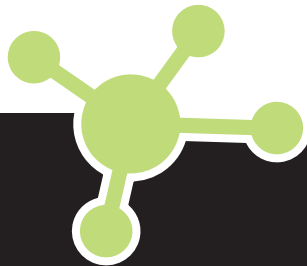
Why Fermentation Now?

Extract more value from our produce **01**

02 Make new jobs and businesses

Create new career paths **03**

04 Redefine waste and capture value



Industry says that there is increasing demand for a skilled workforce in technical production and new product development.



FIAL recognised the emerging opportunity that a fermented cluster can bring to building commercial links across regions globally and has invested in the start up of FermenTasmania.

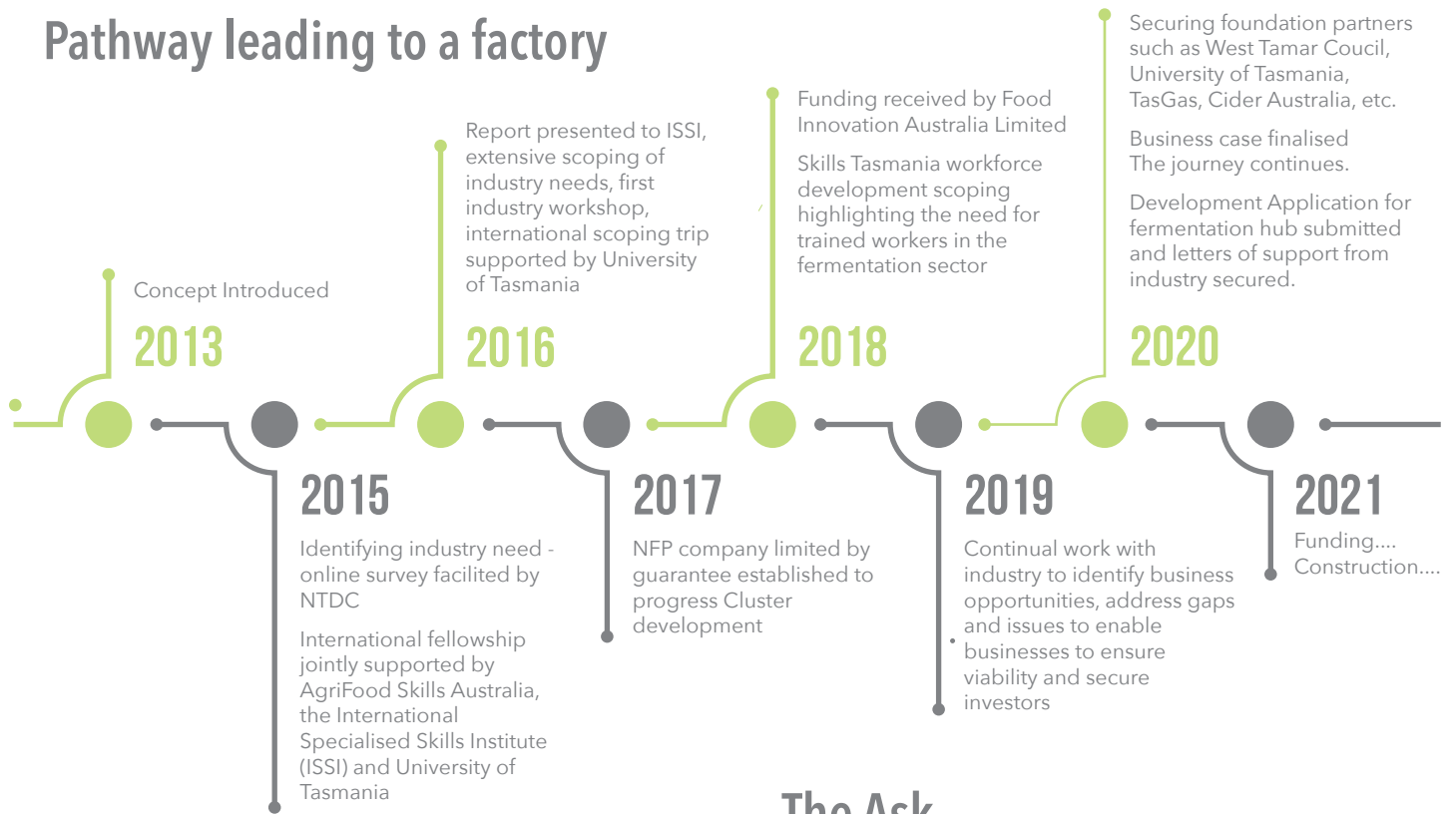


Now is the time for Government and academia to partner with industry and the community to scale up the world's first comprehensive facility based around fermentation.



- New product development
- Strengthening the specialised skills and knowledge of industry
- Commercially focussed research
- Focal point for agritourism and circular economy insights
- Global outreach through commercial linkages

Pathway leading to a factory



The Ask



- Australian Government contribution \$6.4 million (43% of costs)
- Local Government contribution \$3.5 million (23% of costs)
- Tasmanian Government contribution \$3.4 million (23% of costs)
- Private - Industry and investor contribution \$1.6 million (11% of costs)

Magnitude of change over time

