Bon Vivant joins EuropaBio: dairy products with a lower impact on human health, animals and planet

PRESS RELEASE

Brussels, 21 September 2022 - EuropaBio is pleased to announce that Bon Vivant has joined as a corporate member.

Bon Vivant is a French biotech company developing, producing and transforming milk proteins using proprietary precision fermentation technology. The milk proteins produced by Bon Vivant are 100% identical to those produced by the cows but without lactose, without cholesterol, without antibiotics and with a much lower environmental impact.

EuropaBio Director-General Dr. Claire Skentelbery commented “We are excited to welcome another member working on sustainable dairy products through biotechnology. Together, we are the future of a more sustainable and competitive food industry in Europe”.

Bon Vivant Co-Founder and CEO, Stéphane Mac Millan, added: “We cannot wait to cooperate with EuropaBio to raise awareness on what we are doing, what is precision fermentation, why this is important that we as European we embrace these technologies, why when it comes to food we cannot continue to only rely on one source of production but we need to create a mix of food production, how the regulation should evolve, what are the potential drawback and how to avoid them”.

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Media Contact
Dovilé Sandaraité, Communications Manager | Email: d.sandaraite@europabio.org

About EuropaBio
EuropaBio, the European Association for Bioindustries, promotes an innovative and dynamic European biotechnology industry. EuropaBio and its members are committed to the socially responsible use of biotechnology to improve quality of life, to prevent, diagnose, treat and cure diseases, to improve the quality and quantity of food and feedstuffs and to move towards a biobased and zero-waste economy. EuropaBio represents corporate and associate members across sectors, plus national and regional biotechnology associations which, in turn, represent over 1800 biotech SMEs. Read more about our work at www.europabio.org.