

# Biotech-Enabled Ingredient Development

For food, beverage, and ingredient companies looking at fermentation-derived compounds, cleaner production routes, improved functionality, or proprietary ingredient lines.

## THE OPPORTUNITY

Ingredient teams need differentiation, resilient sourcing, and credible product stories. Biotech can help, but the first question is which ingredient direction is technically and commercially worth pursuing.

## POSSIBLE DIRECTIONS

- flavor and aroma compounds
- natural colorants and specialty molecules
- functional proteins and nutrition enhancers
- clean-label preservation routes

## WHAT MAYA LAB DEFINES

Product target, production route, feasibility risks, supplier or CRO options, regulatory and claims logic at an early stage, development milestones, and the decision package for the next phase.

## BEST BUYER

- Head of Innovation or R&D
- Product Development Director
- Ingredient Sourcing Lead
- CEO or founder of a mid-sized company

## FIRST PROJECT OUTPUT

A practical development map for one ingredient direction: commercial objective, route options, recommended path, partner/vendor map, risks, milestones, and next execution plan. The goal is to move from interest in biotech to a serious product development decision.

## PHASE 1

The Development Design Program typically runs 4 to 6 weeks and focuses on one ingredient or production-route direction.

## CLIENT INPUTS

The client provides the product category, performance goal, sourcing constraints, regulatory context, target claims, and internal decision criteria.

## AFTER PHASE 1

If the direction is approved, Maya Lab can support managed development with labs, CROs, ingredient suppliers, and manufacturing partners. The next phase is scoped separately around execution milestones.

[Request a development proposal](#)

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