

MOTIF INGREDIENTS IS CREATING NEXT-GENERATION PLANT PROTEINS

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05 : 03 : 2019 Food : Technology : Protein



Motif by Ginkgo Bioworks, Boston



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Boston – The new food ingredients company will use biotechnology to recreate proteins from dairy, egg and meat in order to create sustainable foods.

Powered by **Ginkgo Bioworks**' platform for biological engineering, **Motif Ingredients** will leverage biotechnology to provide consumers with alternative sources of plant-based protein. Consumer demand for meat substitutes and plant-based beverages grew 17% in 2018, according to the company, but obstacles remain when it comes to creating products that equal the taste and nutritional profile of animal-based equivalents.

In order to meet these evolving food preferences, Motif is pioneering the use of biotechnology and fermentation, rather than animal agriculture, to engineer plant-based foods at accessible prices. 'Motif will be key to propelling the next food revolution with affordable, sustainable and accessible ingredients that meet the standards of chefs, food developers, and visionary brands,' says Jonathan McIntyre, CEO of Motif.

For more on the potential of biotech, read our [interview](#) with Cristina Agapakis, Ginkgo Bioworks' creative director.