

**STANDING OVATION AND AJINOMOTO FOODS EUROPE
ANNOUNCE STRATEGIC PARTNERSHIP**



Paris, January 9, 2025- Standing Ovation, a French biotech pioneer in the production of alternative proteins and specialist in precision fermentation applied to dairy proteins, has announced a long-term partnership with Ajinomoto Foods Europe (AFE), a company with over 50 years of expertise in industrial fermentation and an affiliate of the Japanese Ajinomoto Group.

The aim of this long-term partnership is to produce milk proteins, specifically caseins, at AFE's biomanufacturing plant in Nesle, France.

Casein is the main protein in milk, enabling it to be transformed into a wide range of dairy products (cheese, ice cream, yoghurt, foaming milk, etc.). Thanks to its patented precision fermentation technology, Standing Ovation has developed Advanced Casein®, an animal-free casein powder that paves the way for the creation of dairy products that faithfully preserve the functional and organoleptic properties of traditional dairy proteins, while significantly reducing the environmental footprint.

Since its creation in 2020, Standing Ovation has established itself as one of the few global references in fermentative casein production and is poised to become a strategic player in French food sovereignty.

AFE's site is conveniently located in northern France close to Standing Ovation's main customers, world leaders in the dairy industry. The site also uses local raw materials and renewable energy sources, in line with Standing Ovation's commitment to sustainable manufacturing practices.

Through this partnership, Standing Ovation will combine its patented technology with AFE's expertise in industrial biotechnology, enabling both partners to produce fermentation-enabled caseins entirely without animal breeding. Representing a significant milestone for Standing Ovation, the partnership provides access to AFE's unique large-scale manufacturing capabilities, reinforcing its mission to deliver high-performance alternative proteins to the dairy industry.

Hiroshi Kaneko, President of Ajinomoto Foods Europe: *" We are delighted to partner with Standing Ovation, as our shared commitment to creating economic, sustainable, and social impact is deeply rooted in both our organizations. With food innovation at the heart of Ajinomoto Group's legacy, we are eager to leverage our expertise in precision fermentation to support their large-scale manufacturing efforts."*

Yvan Chardonens, CEO of Standing Ovation: *"We are very excited about this new partnership with one of the world's leading food companies. As a global player with historical expertise, Ajinomoto is an ideal manufacturing partner for us. Their leading fermentation capabilities in France will enable us to meet our customers' needs by providing them with high quality, and sustainable proteins."*

About Ajinomoto Foods Europe (AFE)

AFE is a leading player in the biomanufacturing of food ingredients as well as the production and distribution of frozen food products. The company is renowned for its production of amino acids and specialty ingredients, utilizing advanced fermentation processes to serve the food industry and beyond. With its production site located in Nesle, France, AFE operates a strategically positioned facility that leverages local sugar feedstocks and maintains a minimal CO₂ footprint.

Since 2022, the company has established itself as a CDMO partner in precision fermentation. Equipped with bioreactors exceeding 100m³ in scale, along with extensive industrial expertise and comprehensive downstream processing capabilities, AFE excels in all aspects of industrial biomanufacturing. This includes scale-up, process optimization, and large-scale production. By harnessing cutting-edge technologies and producing precision-fermented bioproducts for third-party clients, the company effectively serves a wide range of applications in industrial biotechnologies, including food, personal care, crop protection, nutraceuticals, biomaterials, and bio-based fine chemicals.

For more information, please visit: <https://www.ajinomoto-fermentationservices.eu/>

About Standing Ovation

Co-founded in 2020 by microbiologist and agronomist Romain Chayot, Standing Ovation is a French Protein company specializing in precision fermentation. A winner of the French Tech 2030 program, Standing Ovation enjoys the support of the French government and major shareholders for its industrialization and signed a strategic partnership with the Bel Group in 2022. With its technology, the company has developed its first patented ingredient, an advanced casein called "Advanced Casein®", which is very low in CO2 emissions, conserves water and land, and has nutritional, taste and functional qualities equivalent to those of farmed proteins. Standing Ovation will begin commercializing its flagship protein in the United States in 2025 and aims to become a global leader in food and environmental transformation. To learn more, visit [Standing Ovation](#).