

Filamentous fungi

Filamentous Fungi: A Bioeconomic Powerhouse



Unfermented

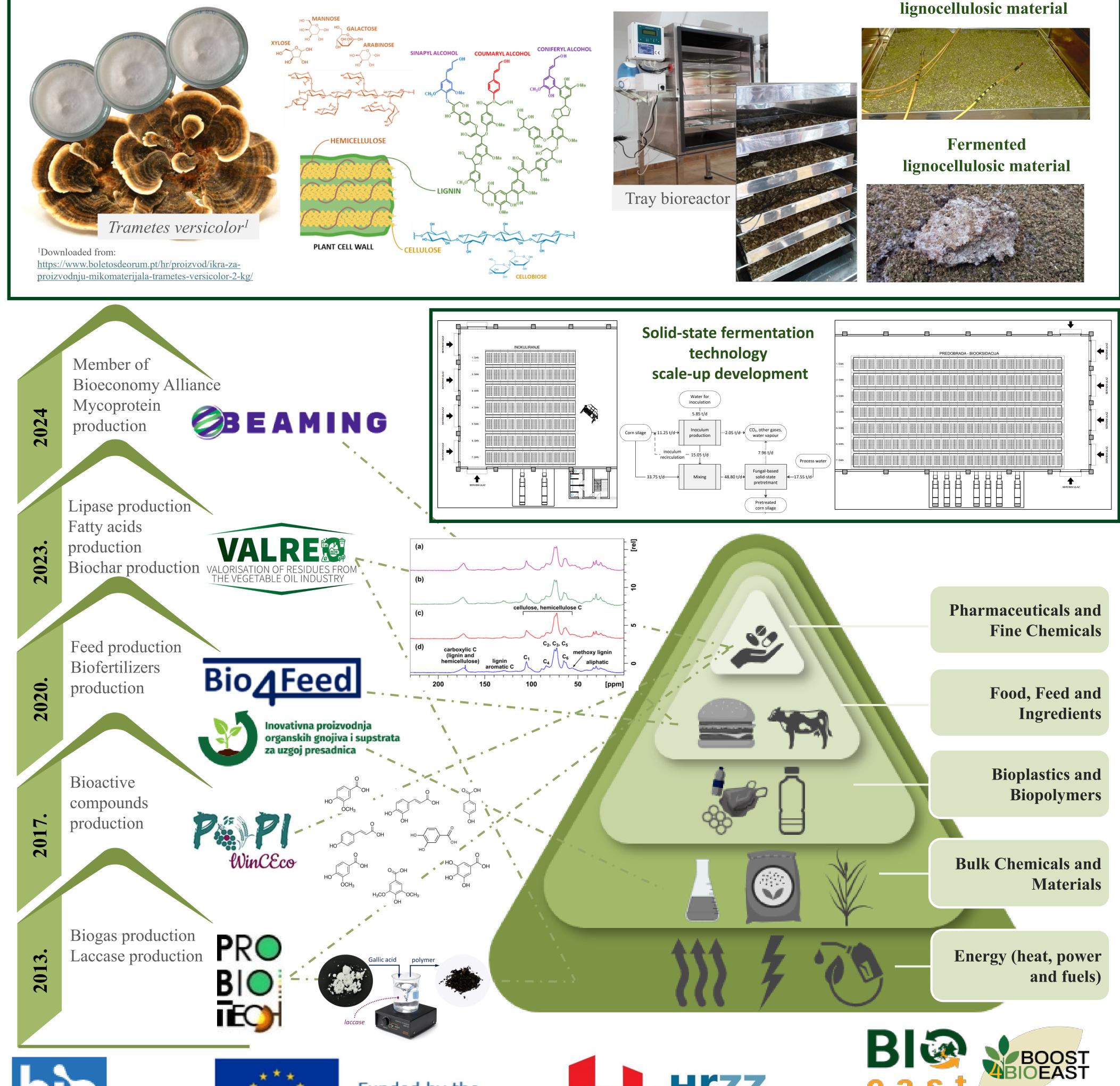
Ana-Marija Klarić, Marina Tišma*

Josip Juraj Strossmayer University of Osijek, Faculty of Food Technology Osijek F. Kuhača 18, 31000 Osijek, Croatia *corresponding author: mtisma@ptfos.hr

Solid-state fermentation

In the global shift from a fossil-based economy towards a circular and sustainable bioeconomy, filamentous fungi can provide new, innovative, and sustainable solutions to advance the production of various commercially interesting biobased products, ranging from biofuels at the bottom of the bio-based pyramid to value-added products at its top. This work presents the chronological development of fungal-based products at the Faculty of Food Technology Osijek, based on fungal solid-state fermentation technology.

Lignocellulosic material











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