



## What is DOMINO?

DOMINO is a Horizon Europe funded research project aiming to attribute health benefits to traditional fermented foods, and to develop novel plant-based fermented foods which address the changing societal demands for healthier and more sustainable nourishment.



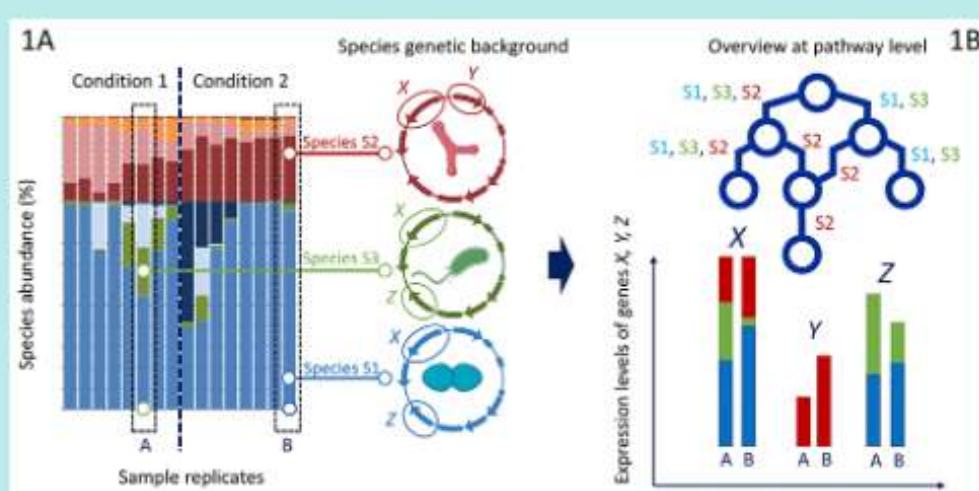
## News from the project



### Call for experts

If you are a Europe-based fermented food/beverage producer join our survey on key drivers and barriers to innovation in the fermented food sector.

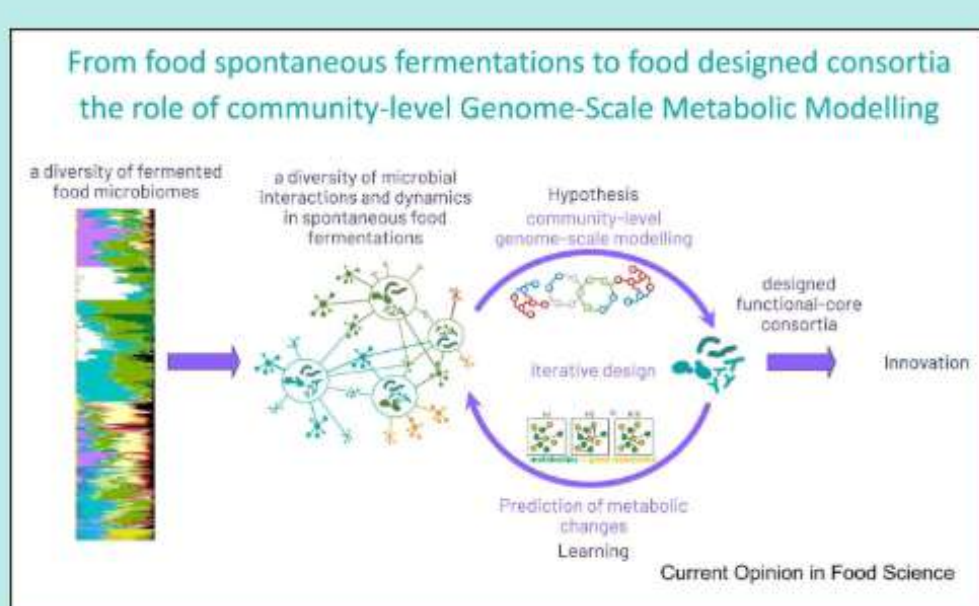
[Open the survey](#)



### Food Microbiome Metabolic Modules (F3M)

An innovative set of resources is available to help researchers better understand how microbial communities in fermented foods contribute to health and nutrition.

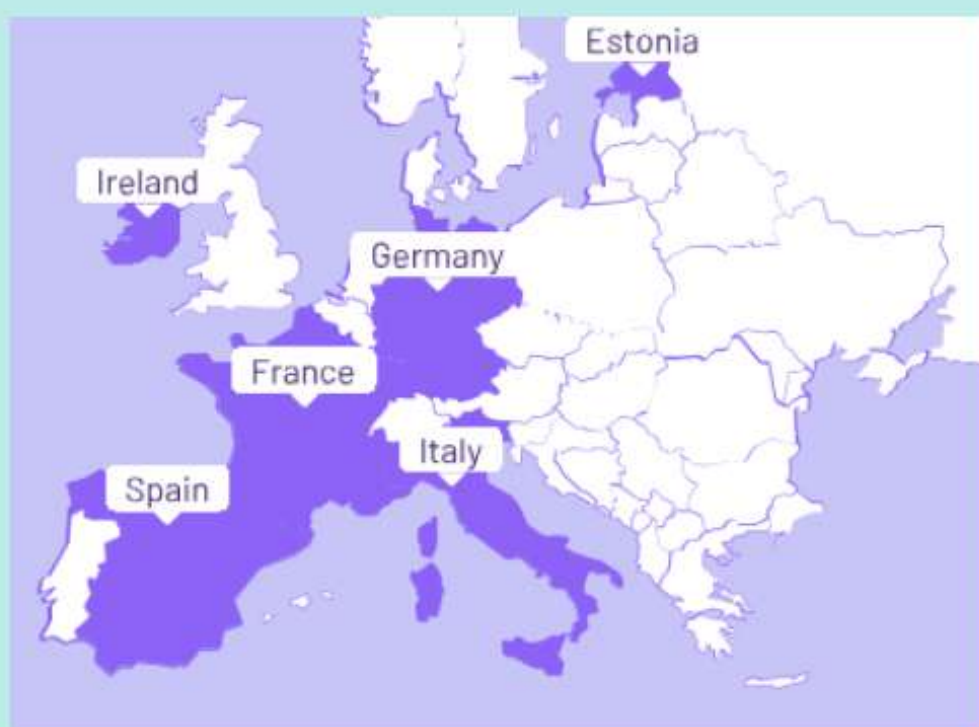
[Read more](#)



### Genome scaling metabolic modeling

A new paper synthesizes state-of-the-art GSMM approaches, showing how they can be used to predict metabolic interactions within food microbiomes.

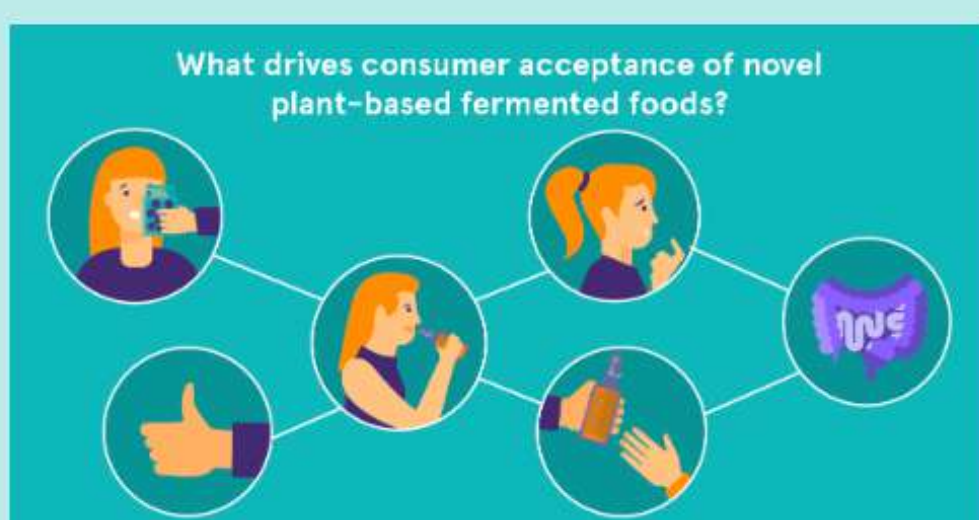
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### Living Labs

Explore the first results and insights emerging from Domino's six Living Labs across Europe.

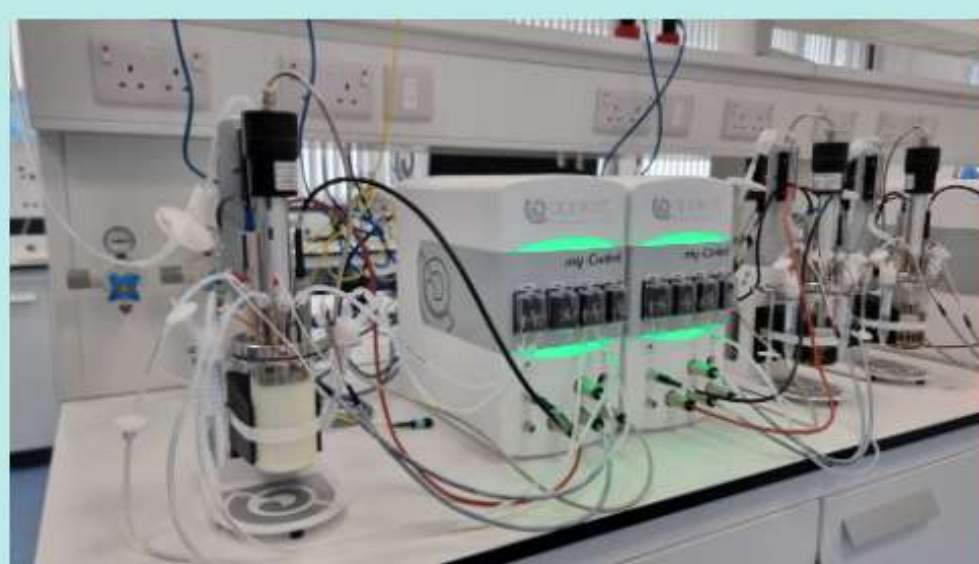
[Read more](#)



### Consumer research

Curious to learn how much Europeans know about fermentation, and what shapes their willingness to try new fermented products?

[Discover here](#)



### What's fermenting in our labs?

Our researchers are developing a wide range of novel fermented foods made from ingredients like (but not only) lentils, chickpeas, einkorn, carrots, olives, and apple pomace.

[Click here](#)



### Efsa consultation

Domino EU consortium responded to the EFSA consultation on the draft guidance for "Characterisation and risk assessment of microorganisms used in the food chain".

[Read it](#)

## More from the project

### Join us!



Join the "Microbiome Ambassador" campaign and become one of us!

[Join us!](#)

### Fermented foods



Watch the 2nd Stakeholder forum webinar on consumer research results.

[Discover more](#)

### M4SF cluster



Save the date for the HealthFerm final event (KU Leuven, 25-26 August 2026).

[Read](#)