



Natural Ingredients:
Authentic, Innovative,
Unsurpassed.



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Problem

Food manufacturers who wish to make sustainable formulations do not have access to stable, inexpensive, uninterrupted supply of natural ingredients. Natural ingredients are expensive and their supply is unreliable. Novel ingredients are typically used captively making them inaccessible to general food companies.

Solution

Engineering biology and precision fermentation allows to make natural ingredients sustainably, reliably, and lower cost. The technology can also be used to make novel ingredients that can be used in making unique formulations.

What Ardra offers

Ardra offers novel and natural food ingredients to food manufacturers formulating sustainable food formulations targeted at environmentally conscious consumers. Ardra's products are targeted at growing food markets including plant-based meats, all natural food and beverage formulations.

Ardra's technology

Ardra's technology is based on engineering biology and precision fermentation. We design and construct benign microorganisms that convert sugars into rare natural ingredients, as well as novel ingredients.

About Ardra

We deliver sustainable ingredients to elevate food and beverage formulations targeted at environmentally conscious consumers

Our Products



Ardiol™

non-sugar
energy source



leaf-aldehyde

essential fruit flavour
ingredient



heme

novel animal-free
meat ingredient

Who we are

We are a Canadian company based in Toronto. We are global supplier and distribute our products through our trusted partners. We are team of engineers, biologists and food scientists. We care about quality of consumer experiences as we do about people and our planet's future.

Why Ardra products?

- Natural
- Novel
- Vegan
- Sustainable
- GMO-free
- Low-priced
- Consistent quality
- Uninterrupted supply

Ready to connect?



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