



# Hand in Hand with Microbes: Brewing Better Drinks for a Better Future

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**Sarah Suffys**

PhD Student in chemical  
bioengineering



# What is Kombucha ?

**Starting Point** → Simple sweet tea

**The Key Player** → the SCOBY

*Symbiotic Culture Of Bacteria and Yeasts*

**The Process** → Fermentation

Converts sugars

Produces organic acids

Synthesize antioxidants and vitamins

Releases gases → gentle fizz

**The Result** → A living drink, full of science, flavor, and life



# How do simple ingredients shape a complex drink?



## Understanding Fermentation Factors

How temperature, time, sugar levels, ... shape kombucha's final qualities



## Exploring Ingredient Impact

How fruits, herbs, ... influence nutritional value and sensory attributes



## Improving Natural Production

How producers could control the fermentation naturally

# Why does it matter ?



# Fermentation

is one of the oldest food technologies → new pathways toward a more sustainable food system

## Hand in hand with microbes

to create beverages that are tasty, but also good for our health and the planet

## This research

shows how innovation can emerge from the collaboration between science and gastronomy



**Together with microbes, we can brew the next generation of fermented drinks — bringing pleasure and sustainability in every sip !**

Thank you for your attention

**Sarah Suffys**

sarah.suffys@doct.uliege.be

