**Open funding Proof-of-Concept trial in fermentation technology:**

**a free ticket to boost your biotech process**

**ANNEX 1**

**Annex 1 – Proposal Template**

(DELETE BEFORE SUBMITTING: *This document is the template for your project proposal, please delate all the instructions before submitting)*

**Project title:** (DELETE BEFORE SUBMITTING: *here you can insert the title of your project, is you want to add an acronym to identify the project title)*

* 1. **Information about project authors**
	2. **Authors and affiliation:**

(DELETE BEFORE SUBMITTING: *Please provide details of contact persons involved in the project proposal filling all the missing information. Remember the if the author is under 30 years old, 2 additional points will be assigned to the project score. Add extra rows if necessary for extra authors)*

|  |  |  |
| --- | --- | --- |
| 1 | *Name and Surname:* |  |
|  | *Phone number:* |  |
|  | *E-mail address:*  |  |
|  | *Physical address of the university/research centre that support this initiative:*  |  |
| 2 | *Name and Surname:* |  |
|  | *Phone number:* |  |
|  | *E-mail address:*  |  |
|  | *Physical address of the university/research centre that support this initiative:*  |  |

* 1. **Is the first author under 30 years old? ………………….(Yes or Not)**
	2. **Are the participants belonging to a start-up?......................(Yes or Not)**
	3. **Information about the process**
	4. **Description of the innovation:**

(DELETE BEFORE SUBMITTING: *Write a maximum of one and a half pages (Font: Arial, Size: 10) highlighting the innovative aspects of your project. Include a discussion of state-of-the-art technology and explain why your project holds potential value in the bioeconomy market. Illustrations may be included and will not count toward the page limit.)*

* 1. **Materials and methods**:

(DELETE BEFORE SUBMITTING: *Write a maximum of three pages (Font: Arial, Size:10) describing material and methods involved in your process. This session has to includes: a detailed description of the type of materials and of their amount required for making the trials (e.g. media recipe and preparation, pH, dissolved oxygen and temperature required for running the fermentation, expected biomass, description of the final product, include cultivation time of seed and the desiderated time for running the fermentation)*

* 1. **Is the strain involved in the technology belonging to BSL-1?**
	2. **Are the authors able to supply Biosphere with a stock (5 vials) of homogeneous microbial culture and to attach a complete documentation on the microbial culture? Refers to the paragraph below about the documentation required**

**(Yes or Not)…………………………………………………………………………………………………..**

Stock vials will serve as the starting material for the fermentation process. Therefore, they must be sent to the Biosphere headquarters **with dry ice**. Additionally, the authors should include detailed documentation regarding the quality control of the material being sent. This quality control documentation must refer to the same cell bank as the stock sent to Biosphere.

This step is essential to ensure good reproducibility of the fermentation batch made in Biosphere with further trials. Using stock solutions with varying characteristics (e.g., cell number) can negatively impact the success of fermentation trials.

The documentation should include the following:

- A growth curve from three independent vials, detailing the materials and methods used to grow the selected seed.

- A photo and commentary confirming the absence of biological contaminants (monoculture growth assay).

- Information about the optical density determined at 600 nm referring to the vials, derived from the analysis of at least three vials (different wavelengths will be accepted as long as they align with the process).

* 1. **Are the authors able to supply Biosphere a stock of reference product coming from previous lab process to use as reference material? (Yes or Not)………………………………………………**

This will be used a standard material to detect the product communing from the fermentation run.