



**Microbiomes4Soy**  
**Newsletter:** All the latest  
updates from the project!



## Welcome to our newsletter: MICROBIOMES4SOY Enters Year 3!

Marking two years since the MICROBIOMES4SOY project began, we are excited to share some updates! Year 2 delivered significant progress in field trials, dietary studies, and microbial innovations. As we move into Year 3, we're ready to build on this momentum.



A message from the  
**MICROBIOMES4SOY** coordinator  
*Angela Sessitsch*  
*AIT Austrian Institute of Technology*

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*"MICROBIOMES4SOY explores the role of microbiomes across every stage of the food system—from soil and plants to fish and the human gut. Our focus is on a soya*

*bean-based food system, centred around a protein crop that is becoming increasingly important in Europe. This work is made possible through close collaboration among 18 European and international partners, including universities, research organisations, NGOs, and SMEs. By exploring multiple ways to leverage microbiome activity within the soya bean food system, we are confident that MICROBIOMES4SOY will contribute meaningfully to the urgently needed food system transition.”*

Here's a recap of our second year's progress:

- Established **field trials** to test agri-management practices.
- Built a **collection of 100 soya bean field soils** across Europe, ready for microbiome phenotyping.
- Developed **microbial consortia** to enhance plant growth.
- Elaborated **fermentation procedures** for soya bean fermentation.
- Completed a **dietary study** replacing meat with soya protein to assess gut health impacts.

Continue reading for more updates from 2025!

## Main news

### New partners join the consortium



#### University of Las Palmas de Gran Canaria

The University of Las Palmas de Gran Canaria (ULPGC) brings marine science expertise to aquaculture.

[Read more here](#)



#### The New Originals Company

The New Originals company (NOC) joins to support dietary trials with innovative tofu products.

[Read more here](#)

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## Conferences



### Food System Microbiomes International Conference 2025

In Wageningen, we created new connections and shared insightful discussions on microbiomes, global health, sustainability, and resilient food systems.

[Read more here](#)

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## Check out these articles:



### Could tofu improve gut health?

In the SOYBIOME trial, participants swapped meat for miso-flavoured tofu. Researchers tracked gut bacteria linked to inflammation and heart disease. Results expected in 2026.

[Read more here](#)





## Beneficial microbes for crop growth & drought resilience?

A lysimeter trial, conducted at UNIBO's experimental farm, explored how microbial co-inoculation may improve soya bean growth, yield and tolerance to drought stress.

[Read more here](#)

## Meet our PhD students



Discover the people behind the science: their motivations, research focus and hopes for the impact of their work.

[Meet Anastasija Jušković](#)

[Meet Miriana Vicino](#)

[Meet Maria Papadopoulou](#)

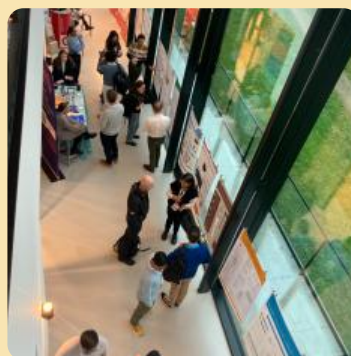
## More from the project



[Happy World Food Day 2025!](#)



[5 Practice Abstracts](#)



[This Year's Events](#)

Meet our researchers in Austria, with this video (in German) made with the Austrian Research Promotion Agency.

[Watch here](#)

Our EU CAP profile and first 5 practice abstracts, detailing each Work Package's outputs, is now online.

[Read here](#)

Check out where we've been! Attending many events this year, we made synergies across the food system.

[Click for more](#)

## Contact

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## Socials



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