

Biotech Campus Delft News April 2026

dsm-firmenich opens new Food Innovation Center

pag.

2

Double celebration at Planet B.io

pag.

3

BCD supports Delft's heritage

pag.

4

Yeast Production Plant closes its doors

Memorable farewell ceremony honors 155 Years of yeast production in Delft

On 9 December 2025, a special moment took place in Factory C of the Yeast Production Plant (GPB): the very last batch rolled off the line. With this, the iconic production of yeast in Delft came to an end. A farewell ceremony followed, inspired by the principles of founder Jacques van Marken, with employees at the heart of the event.



The Yeast Production Company during its final days in operation

The day began informally with coffee, tea, and pastries, as colleagues gathered to share memories. Much attention was given to the intense and sometimes emotional last year and a half, during which the dedication and camaraderie that have characterized the GPB for generations, frequently came up. Next, an employee shared a personal story about his more than forty years at the GPB. He took the audience back in time with anecdotes that brought both recognition and smiles. His story highlighted the rich history and strong company culture. Afterwards, a film was shown about the making of the final tin of yeast – a symbolic image marking the definitive end of yeast production.

To give the production history of the GPB a lasting place in Delft's industrial heritage, the final tin was officially handed over to the Museum Van Marken Foundation. This ceremony also reflected on the long history of the site where the yeast factory was founded in 1869. Through archival footage and personal stories, the journey from the first days of production to the final working week was relived. In a powerful performance, founder Van Marken was brought 'to life' by an employee, leaving a deep impression on the audience.

After the official program, there was plenty of time to reminisce. Memories were shared about the past and present – about milestones, innovations, and the friendships that grew over the years. To conclude, every employee received a Delft Blue commemorative tile, a tangible keepsake marking the end of 'the Yeast.'

New opportunities

The closure of the GPB marks the end of an era but also opens the door to something new. Where production once took place, a site full of possibilities now awaits. "We are exploring how to give this location and its historic buildings a new purpose and prepare them for the future," says Stefan Guirten, director of the BCD. "Together with the municipality of Delft and the province of South Holland, we are developing an integrated vision for the future that fits logically with both the BCD and the city."

The province and municipality are the competent authorities for planning and spatial development in the area. According to Guirten, one principle is central: the development must contribute to the public good and a sustainable long-term future. "We are in close dialogue and will eventually

start a participation process so local residents and other stakeholders can make their voices heard. After all, it's their living environment. Our goal is to create, in time, an area where history, innovation, and societal value come together. An environment that energizes and one that future generations can build upon." The closure of the yeast factory is therefore not only an ending, but equally the starting point of a new chapter – for the campus, for the city, and for everyone who works and lives there.

dsm firmenich opens new Food Innovation Center at the Biotech Campus Delft

On 2 October 2025, dsm-firmenich celebrated the opening of the Van Marken Food Innovation Center at the BCD. The building houses the headquarters of the Taste, Texture & Health business unit, a state-of-the-art demo kitchen, several tasting rooms, and advanced application laboratories for the dairy, bakery and brewing sectors.

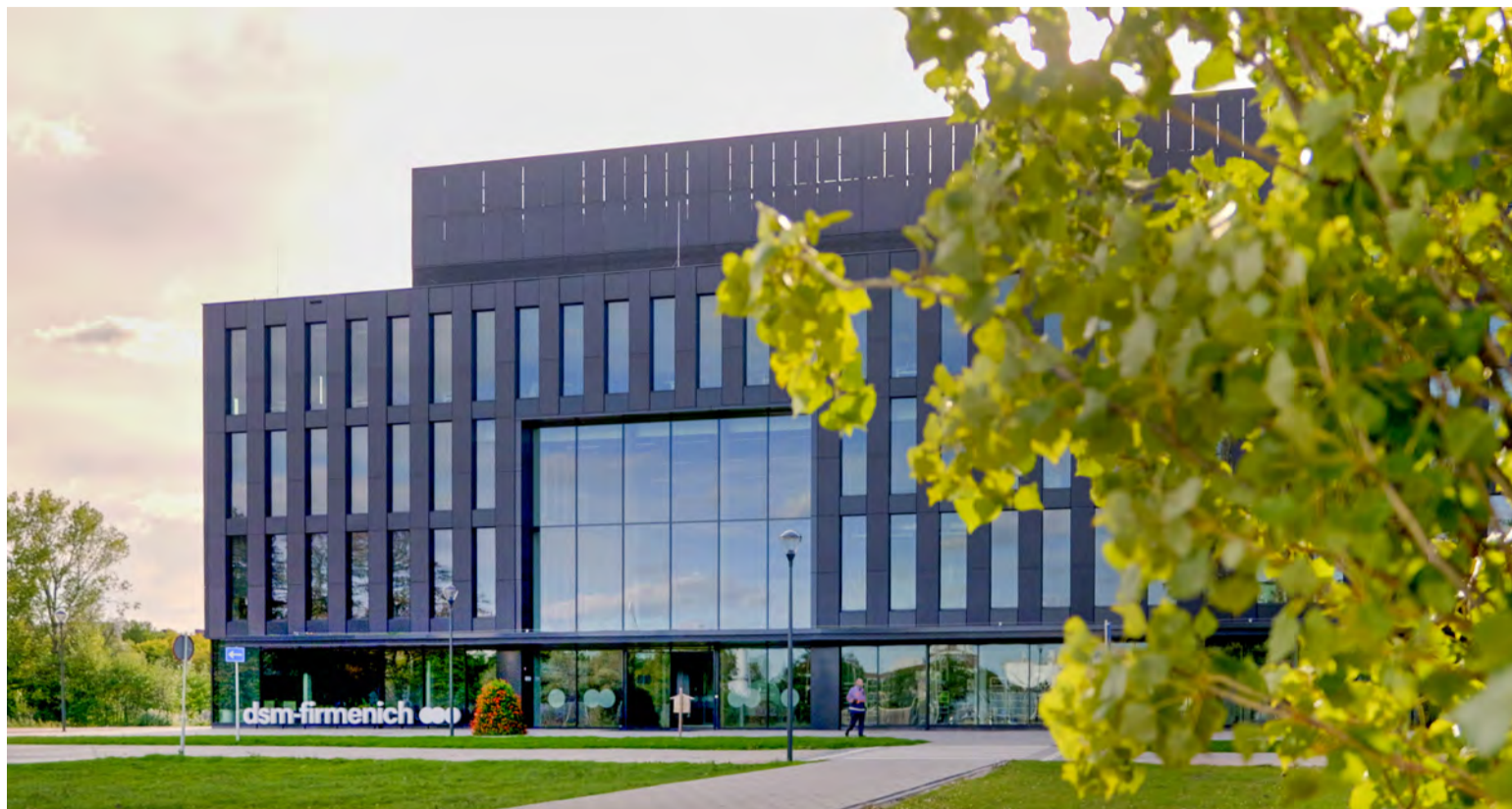
The new center is designed to help dsm-firmenich customers develop nutritious, sustainable and delicious food and beverages. Examples include food and drinks with reduced sugar and salt, special enzymes that enable millions of people with lactose intolerance to enjoy dairy products, and mold-inhibiting preservatives that prevent spoilage. In short, food innovations that have become part of everyday life.

Impressive opening

More than 100 guests attended the official opening of the Van Marken Food Innovation Center (VMFIC), including the Swiss ambassador to the Netherlands, the King's Commissioner for South Holland, the mayor of Delft, media, partners, and colleagues. Through inspiring speakers and unique videos about the rich history of dsm-firmenich and its predecessors in Delft, attendees were taken on a journey from the past to the present and future of dsm-firmenich, after which the building was officially opened.

This was followed by an interactive tour of the VMFIC, where guests could hear, see, smell and taste what Taste, Texture & Health has to offer.

Stefan Guirten, director of the Biotech Campus Delft: "The Van Marken Food Innovation Center, located on the BCD, sits at the heart of an internationally leading environment for food and biotechnology. By choosing this location, dsm-firmenich builds on a rich history of more than 155 years of innovation in this field and underscores its continued commitment to the campus and the Delft region."



Van Marken Food Innovation Center

Tribute to the past

The new center is named after Jacques van Marken, founder of the Yeast and Spirits Factory in 1869. This factory merged with Brocades in 1968 to form Gist-Brocades, which was acquired in 1998 by the former DSM.

Van Marken was a visionary Delft entrepreneur and social reformer whose holistic approach to business was far

ahead of his time. This tribute recognizes Van Marken as a pioneer whose business and social values continue to inspire dsm-firmenich to this day.

Learn more? Visit: www.dsm-firmenich.com

Bunker Loods Friso reveals its contents

A new destination for historical objects

On the edge of the Biotech Campus Delft, on the former Yeast Factory site, lies Loods Friso. Built in 1939, it was originally the place where yeast and other ingredients for the Dutch Yeast & Spirits Factory (NG&SF) were stored. The building also contains a basement where factory employees could take shelter from bombings during the Second World War. Fortunately, the shelter never had to be used for that purpose.



Presentation of artifacts to the Boerhaave Museum Leiden. F.l.t.r: Boerhaave Museum curators Vincent Scheerman and Ad Maas, BCD project manager Prashant Gupta, and Servicepoint archivist Don van Toor.

In the early 1950s, this bunker became a storage depot for industrial objects and artifacts. Over time, photographs, paintings, and other memorabilia from the NG&SF heritage were also stored here. From the late 1960s onwards, the paper archives of Gist-Brocades and later DSM were added as well.

A major undertaking

Because of the closure of the Yeast Production Plant at the end of December 2025, and in preparation for a new purpose for the terrain and its monumental buildings, the bunker had to be completely cleared out. In addition to all the

historical artifacts, no fewer than 20,000 archive boxes were found inside. This turned it into a large-scale project to sort everything, find new destinations for valuable objects, and responsibly dispose of the remaining items.

Prashant Gupta, project manager at BCD, led the project. "The contents of around 7,000 archive boxes were moved to an external storage facility, and the remaining archive boxes were securely destroyed." The art and cultural materials also found new homes. Gupta explains: "Part of it was placed in the Van Marken Food Innovation Center at the BCD, and part was donated to the Museum Van Marken Foundation. The Delft City Archive has become the new home for historical items such as important diplomas, certificates, and glass plate negatives. Various industrial artifacts from the Gist-Brocades collection were transferred to the Boerhaave Museum in Leiden. These objects are stored in the museum's depot and will be loaned out for different exhibitions throughout the Netherlands."

The remaining objects were auctioned to people working on the BCD. The proceeds were donated to several charities, including KiKa and Metakids. In doing so, 155 years of history have been used to contribute, still today, to a better society.

Double celebration at Planet B.io Anniversary and expansion

On 4 July 2025, Planet B.io celebrated its fifth anniversary. In this period, Planet B.io has grown into a vibrant innovation hub at the Biotech Campus Delft, where an increasing number of biotech startups and scale-ups are working on solutions for a more sustainable future. This called for a festive celebration.

During the anniversary event, partners, members, and employees of the Planet B.io community came together to celebrate this milestone. Speeches were given by Maaïke Zwart, Alderman of the Municipality of Delft; Paulien Herder, professor at TU Delft and chair of Planet B.io's Supervisory Board; and Cindy Gerhardt, Managing Director of Planet B.io. They emphasized the impressive growth of the past years and the increasing importance of biotechnology in addressing global challenges in the fields of food, energy, and climate. Cindy Gerhardt reflects: "It was a wonderful celebration on a beautiful sunny day in Delft, with a huge turnout from our network. When I started with Planet B.io five years ago, I could never have imagined that everything would develop so successfully. With 27 new companies and almost 200 new employees, the BCD has evolved into a renowned biotech hub in the Netherlands and even internationally. Plenty of reasons to raise a glass with my team, my partners, the companies on the BCD, and everyone in our network!"

Growth and expansion on campus

In the coming years, Planet B.io aims to further strengthen its role as a catalyst within the biotech ecosystem. They do this by supporting pioneers in industrial biotechnology and providing suitable workspace at the BCD, in collaboration with the ASR Dutch Science Park Fund (ASR DSPF). This may include a private office or laboratory, but also a desk or lab

bench in a shared space. There are even laboratories available for educational institutions.

In September 2025, ASR DSPF purchased another building that had become available from dsm-firmenich, the owner of the BCD. The building will be fully renovated and transformed into a modern multi-tenant facility for innovative biotech companies. This expansion will create Planet B.io's third building on campus, alongside the Beijerinck Center and the Van Iterson House.

Hub for scale-ups in food-related biotechnology

Leasing activities for the new building have already begun, and discussions are underway with various companies eager to move in. The building consists of approximately 4,100 m², including 2,127 m² of office space, 1,787 m² of laboratory space, and 180 m² of storage.

The facility is ideal for companies in the food industry: it features flexible office layouts, food-grade labs, ML I laboratories, and unique facilities such

as a test area, bakery, cheese production, and demo kitchens. Perfect for scale-ups looking to develop and immediately demonstrate their innovative food products.

If you are looking for business space or want more information about the building and leasing options, visit the Planet B.io website: www.planet-b.io/facilities/food-innovation-center/ or contact Jasper Driessen, business developer, at jasper.driessen@planet-b.io.



The Planet B.io team celebrates at the 5-year anniversary event

Growing the future

Biobased materials at the Biotech Campus Delft

Many everyday products around us – such as packaging, cups, insulation materials, or foams – are still made from fossil-based plastics. These materials are strong and relatively inexpensive, but they also have a significant ecological impact: they rely on oil, are difficult to recycle, and often end up as waste or microplastics in the environment.

Biobased materials offer a promising alternative. Instead of fossil feedstocks, they are produced from renewable resources or biological side streams – such as agricultural byproducts or materials grown with the help of microorganisms. At the Biotech Campus Delft, several Planet B.io startups are working on exactly these kinds of solutions: innovative materials that combine high performance with sustainability.

Roylinx – from residual streams to high-performance materials

Roylinx develops next generation biobased materials made entirely from agricultural residual streams such as sawdust and nut shells. What would normally be considered low value waste is transformed by Roylinx into multifunctional alternatives to plastics and synthetic composites.

Their patented material platform is 100% biobased, releases no microplastics, and requires less energy to produce. A single Roylinx material can combine multiple properties such as strength, insulation, sound absorption, and fire resistance. Applications range from cosmetics and food packaging to future uses in construction.

Plastilose – plastic-free disposable products for healthcare

Plastilose focuses on a sector where sustainability is especially challenging: healthcare. The startup develops disposable products that feel and perform like plastic but are fully biodegradable and free of PFAS and microplastics. Using bacterial cellulose produced through fermentation, Plastilose creates safe, compostable disposable products from circular raw materials. Their first product is a

disposable cup for hospitals and care facilities, designed as a direct replacement for conventional plastic single use cups.

From a cup in a care home to the packaging in your bathroom or the insulation in your walls: these biobased innovations can find their way into countless aspects of daily life. What is being developed today at the Biotech Campus Delft could become tomorrow's sustainable standard.

Learn more? Visit: www.roylinx.com

Learn more? Visit: www.plastilose.nl



Roylinx prototypes



Plastilose prototypes

Biotech Campus Delft supports Delft's heritage

Donations to Museum Prinsenhof Delft and Nieuwe Kerk Delft

To help strengthen Delft's cultural heritage, the BCD has made donations to Museum Prinsenhof Delft and the Nieuwe Kerk Delft. In doing so, we contribute to preserving two iconic institutions that make Delft so special.



Presentation of the cheque by Stefan Guirten, director of the BCD, to Janelle Moerman, director of Museum Prinsenhof Delft

Museum Prinsenhof Delft plays a central role in the history of both Delft and the Netherlands. It is therefore important to make the museum futureproof. The donation will be used for the redesign of the new museum, where visitors will be taken on a journey through six centuries of art and history. In the gallery about Delft's history in the 18th and 19th centuries, the story of Jacques van Marken, founder of the BCD, will also have a place.

The Nieuwe Kerk Delft, one of the city's most recognizable monuments and the royal burial church, can also count on our support. The church plays an important role in the nation's history and is a vibrant cultural venue hosting regular concerts and events. Here, the donation will be used for the church's maintenance, the restoration of artworks, the preservation of the royal tombs, and its cultural activities.

A symbolic moment

At both locations, a symbolic cheque was presented by Stefan Guirten, director of the Biotech Campus Delft. He emphasized that the BCD feels closely connected to the city and is keen to contribute to Delft's cultural institutions and initiatives that residents and visitors can enjoy every day. Guirten: "Delft is more than just our location; it is a city with a fascinating story. We want to help pass that story on to future generations."

Janelle Moerman, director of Museum Prinsenhof Delft: "We are grateful to the BCD for this generous gift and for their engagement with Museum Prinsenhof Delft. It enables us to further develop the story of Delft, the world, and the city's history for our visitors."

Nyncke Graafland-Van den Berg, director of the Oude & Nieuwe Kerk Delft: "We are incredibly pleased with this



Presentation of the cheque by Stefan Guirten, director of the BCD, to Nyncke Graafland-Van den Berg, director of the Oude & Nieuwe Kerk Delft

generous contribution from the BCD. The fact that a company with such a strong connection to Delft supports us in this way means a great deal. It shows that the Nieuwe Kerk is alive within the city. With this contribution, we can continue building not just a monument, but a meeting place in the heart of Delft."

Together, we help care for the city and the remarkable places that give Delft its unique character!

Monumental fences restored to full glory after an intensive renovation

On the Wateringseweg in Delft stands the Groote Kantoor, a national heritage building dating from 1907. It once served as the headquarters of the Dutch Yeast and Spirits Factory and its successors, Gist-Brocades and DSM. After years of vacancy, the building was sold in 2021 for the symbolic amount of 1 euro to BOEi, an organization dedicated to restoring and repurposing cultural heritage.

Since then, BOEi has been restoring the building. Not an easy task: the building had significant deferred maintenance and asbestos present. Renovation is therefore time-consuming and costly. This was also the case for refurbishing the monumental fencing surrounding the property. But thanks to subsidies and contributions from, among others, the Biotech Campus Delft and the Delft Entrepreneurs Fund, the project succeeded.

Craftsmanship at its finest

Restoration work began at the end of November 2024. The monumental wrought iron fences were completely restored and repainted in their original color. The natural stone elements were also repaired. In the winter of 2025, the fences were carefully reinstalled. The result is a beautiful example of traditional craftsmanship and successful collaboration between heritage specialists, the forge, and stonemasons.

Peter Weerdenburg, director of Site Affairs at the BCD: "With craftsmanship and a love for heritage, the fences have been restored as they were originally intended. The BCD was very happy to contribute. Step by step, the Groote Kantoor is regaining its former grandeur. This renovation also supports long term goals, such as preserving property value and preparing the building for future use. In addition, the new fence has a positive impact on the surrounding area, and therefore on the BCD, by improving the quality of the neighborhood."

Once the renovation work has been fully completed, BOEi aims to create high quality office space for companies inside the building. The entrance hall will be adapted for

special events. In time, the Groote Kantoor will regain its stately appearance and former function, giving Delft another impressive landmark.



Fragment of the wrought iron fence painted in its original colour

Biotech Campus Delft News

This is a special publication for local residents, (former) employees and business relations from the Biotech Campus Delft.

In this publication, the abbreviation 'BCD' refers to the Biotech Campus Delft.

Text

Biotech Campus Delft Communications
Planet B.io Communications

Photo credits

Biotech Campus Delft
Planet B.io
Plastilose
Roylinx
Sicco van Grieken

Styling

Studio Markant Delft

Final editing and production

Biotech Campus Delft Communications

Reactions

Please send comments and questions to the final editor via info.bcd@biotechcampusdelft.com. Information about the Biotech Campus Delft can be found on www.biotechcampusdelft.com.

Our (environmental) complaints phone number is 0800-0231341 (free, 24 hrs/day).

The contents of this publication are copyrighted and may not be duplicated, reproduced or used for other purposes without prior written permission from the final editor.

©BCD 2026