Claims

Claim 1. Method for pasteurising a biomass, comprising the steps of:

i) providing a biomass of a fungal strain, wherein the fungal strain is a strain of the fungal genus *Rhizomucor*;

ii) pasteurising the biomass to obtain pasteurised biomass, wherein the biomass is pasteurised for at most 12 minutes at a temperature of at least 76 °C, and

iii) optionally recovering the pasteurised biomass.

Claim 2. The method according to claim 1, wherein the biomass is a fermentation broth, preferably from a submerged fermentation process.

Claim 3. The method according to claim 2, wherein the fermentation broth comprises a biomass dry matter content of at most 6%, preferably of at most 5%, more preferably of at most 4%, or wherein the fermentation broth is sieved to obtain the biomass, preferably using a sieving belt, a vibrating sieve, or a screen sieve.

Claim 4. The method according to any one of claims 1 – 3, wherein the pH of the biomass in step ii) is at most 4.5, preferably at most 3.5.

Claim 5. The method according to any one of claims 1 – 4, wherein the biomass comprises at least 7% dry matter, preferably at least 10% dry matter.

Claim 6. The method according to any one of claims 1 – 5, wherein the fungal strain is a strain of *Rhizomucor pusillus*, or *Rhizomucor pusillus* strain CBS 143028, or a strain that is a single colony isolate thereof.

Claim 7. The method according to any one of claims 1 – 6, wherein the pasteurisation is performed in an in-line heating unit that preferably comprises a pipe heater, a heating block, or a steam infusion element, more preferably a steam infusion element, and wherein the in-line heating unit optionally comprises a mixing element such as a static mixer.

Claim 8. The method according to any one of claims 1 – 7, wherein the pasteurisation is performed for at most 5 minutes, preferably from 0.5 to 3 minutes, more preferably from about 1 to 2 minutes.

Claim 9. The method according to any one of claims 1 – 8, wherein pasteurisation is performed at a temperature of at least 80 °C, or at least 86 °C.

Claim 10. The method according to any one of claims 1 – 9, wherein the germ count of the pasteurised biomass has a $\log_{10}$ reduction of at least 7, or of at least 11, or of at least 12, as compared to the provided biomass.

Claim 11. The method according to any one of claims 1 – 10, wherein in step i) a biomass of a submerged fermentation of the strain *Rhizomucor pusillus* is provided, and wherein in step ii) the biomass flows through an in-line heating unit where it has a residence time of 1 to 2 minutes at a temperature of about 86 °C.

Claim 12. Pasteurised biomass obtainable by a method as described in any one of claims 1 – 11, preferably comprising from 6% to 12% lipids and from 35% to 55% proteins, based on dry weight.

Claim 13. Food or feed product comprising the pasteurised biomass according to claim 12.

Claim 14. Use of the pasteurised biomass according to claim 12 in the manufacture of a food product, or as a source of at least one of fiber or protein for use in the manufacture of a food product.