

DEMO Day EIT Food *Startups meet Industry* Wednesday Dec. 16th 2020

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Meet international startups from the AgriFood sector. All startups are pitching for 10min and if interested you can meet them individually in a Breakout Session at Zoom. Please register at DIL (a.maerdian@dil-ev.de) to get an invitation and the Zoom link for the event. You are invited to join the whole morning or just for the pitches you would like to see. The program will start at 09.00h with a short introduction.

09:15h



AgriFood X Ltd.

www.agrifoodx.com

United Kingdom

AGRIFOODX

Agri-Tech

Mulch films
(*Mulchfolien*)

We are using agri-food by-products as a source of materials for the creation of biodegradable flexible films for use in agriculture. These are designed to replace the current non-biodegradable polyethylene films used in applications such as weed suppression membranes (mulch films). At the end of their usable life they can be left in place or ploughed back into the soil, saving time and money and potentially improving soil health. The time and cost of collection, transportation and recycling is therefore avoided and the emissions of fossil carbon reduced.

Prof. Graham Bonwick - Biorenewables Development Centre - 1 Hassacar Close- Chessingham Park
Dunnington, York - UK - YO19 5SN - Email: graham.bonwick@agrifoodx.com - Phone: +44 (0)1904 894 005

09:30h



Tastee GmbH (eatly)

www.eatly.eu

Germany

Food-Tech

*Liquid fermented dough in a bottle
(Pfannenfertiger fermentierter Flüssigteig)*



eatly is a fermented liquid batter, consisting only of rice and lentils and is available in a ½ litre glass bottle. Directly from the bottle into the pan, anyone can prepare fresh and healthy dishes with eatly in just a few minutes. Soft or crispy, savory or sweet, vegan, as pancakes, pizza or wrap, there are many recipes for eatly. eatly is a valuable source of proteins and vitamins, contains hardly any fat or sugar, and is free of allergens and additives. eatly is vegan, lactose and gluten free and tastes delicious. It is suitable for everyone who cares about a healthy, enjoyable diet.

Mr. Karl-Heinz Wenisch - Friedenstr. 27 -DE-85221 Dachau - Email: karl-heinz@eatly.eu - Phone: +49-171-6484845

09:45h



BettaSensing

Danmark

Food-Tech

*AI supported sensor technology for food analysis
(KI gestützte Sensortechnik zur Lebensmittelanalyse)*

Our product is a sensor array that combined with a read-out software and AI analysis, can differentiate beer types by their flavor profile. Carlsberg will be our first customer, as well support our start-up by opening their network. Importantly, our platform can be adapted for different applications and customers. BetaSensing is a strong team, with an innovative product that is embedded in a strong supportive network.

Mrs. Noga Gal, PhD - Interdisciplinary Nanoscience Center (iNANO), 1590-248 - Gustav Wieds Vej 14
Aarhus University -DK-8000 Aarhus - Email: noga@inano.au.dk - Phone: +45 8715 6732

10:00h



Frudist

www.frudist.com

Germany

Food-Tech

Finest Freeze-Dried products - Food Ingredients
(Gefriergetrocknete Produkte – Inhaltsstoffe)

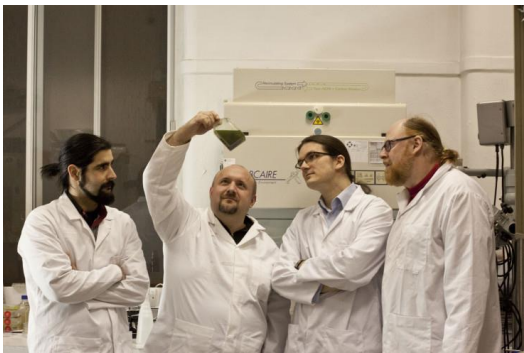


Frudist is an innovative food start-up that offers – thanks to its unique IP-protected drying process, a superior looking, tasting and aromatic dried product with no nutritional or vitamin loss. The process itself cuts up to 30% of conventional freeze-drying times, therefore substantially reducing energy consumption and thus its carbon footprint. Moreover, Frudist supports local farmers and works closely with them to rescue the perfectly ripe fruits that are surplus to the supply chain. All together – the higher quality product, the reduced energy consumption, as well as the regional waste reduction of seasonal fruits – are turning the freeze-drying to a more sustainable process with a higher final product quality, that will be available for everyone on the mass market.

Mrs. Alica Lammerskitten - Prof.-von-Klitzing Str. 9 - 49610 Quakenbrück

Email: a.lammerskitten@frudist.com - Phone: +49-170-5220905

10:15h



ALGACRAFT Ltd.

www.algacraft.com

Scotland

Food-Tech

Plant based protein snacks. Alga Biotechnology, Strain and Process Optimization Service
(Protein Snacks aus Pflanzenprotein, Algen Biotechnologie, Stamm- und Prozessoptimierung)



Algacraft LTD is a 15 month old pre-revenue Scottish biotech company all about the exciting new field of alga biotechnology. Algae produce most of the biomass and oxygen on our planet every day, and they offer an enormous potential for food, animal feed, carbon capture, and waste management. Our startup develops and optimizes novel algal strains for biotech applications, but as this takes a long time, first we are offering a novel, innovative, lab scale alga testing service that provides much needed assistance for current alga farms that struggle to get the most out of their production pipelines. After talking to more than a hundred potential customers, we are confident that our service addresses the number one issue alga producers face today: poor growth optimization of industrial alga cultures and low yields as a consequence. Currently we are building up our lab, and constructing the specialist equipment we need to run our business. Once our testing service is established and is generating a steady stream of income, we will use our built up testing facility and accumulated data to develop novel algal strains and license them to the budding alga biotech field.

Mr. Mate Ravasz

Email: mate@algacraft.com

10:30h



Spoontainable UG (haftungsbeschränkt)

www.spoontainable.com

Germany

Spoontainable

Food-Tech

Edible spoons, edible cutlery and sustainable plastic alternatives made from 100% natural ingredients.
(Essbare Löffel, essbares Besteck und nachhaltige Alternativen zu Plastik aus 100% natürlichen Inhaltsstoffen)

Spoontainable has declared war on unnecessary single-use plastic and has developed a plastic-free and sustainable alternative. The founders have developed a recipe that is vegan and gluten-free from the fibres of the cocoa shell, which remain as organic residues in chocolate production. Since 2019, Spoontainable has been on the market with the first sustainable, edible and multiple award-winning ice cream spoon. New varieties made from oat fibre will be available from 2020. Spoontainable has developed a recipe for a plastic-free and sustainable plastic alternative. The edible spoon is vegan and gluten-free from the fibres of the cocoa shell, which remain as organic residues in chocolate production. With these products and many more Spoontainable wants to show how easy a sustainable lifestyle can be!

Mrs. Amelie Vermeer - Carl-Friedrich-Gauss-Ring 5 - D-69124 Heidelberg –
Email: amelie.vermeer@spoontainable.de - Phone: ++49 (0)6221 - 4 263 245

10:45h



PLÄIN GmbH

www.plaein.de

Germany

PLÄIN

Food-Tech

Plant based dairy alternatives
(Molkereiprodukte aus pflanzlichen Proteinen)

PLÄIN is a FoodTech company focusing on plant based dairy alternatives. We believe now is the time for tasty, functional and nutritious plant based dairy alternatives. Our first product is PLÄIN original – plant based milk alternative, mimicking the properties of cows milk. PLÄIN original is light, creamy and fresh in taste; perfectly made for cooking, baking and foaming; has similar nutritional value as the cows milk. Combining all those properties PLÄIN original is free of allergens and is a clean label product.

Mr. Michael Sysoev- Ganzenmüllerstraße 27 - 85354 Freising
E-Mail: servus@plaein.de -Phone: 0049-157-84538722

11:15h



ALGDEHA

www.algdeha.com

Turkey

Agri-Tech



Production of Algae e.g. for livestock feed
(Produktion von Algen z.B. für Tierfutter)

Because of global warming, contaminations in the oceans and over fishing activities, it is being foreseen that wild fish will be extinct in 2050. The industries which use fish the most -as animal feed such as cattle animal producers, chicken producers and fish farmers- need an immediate sustainable solution to replace fish. We produce algae in industrial scale with low cost to use as animal feed to cover the nutrients that fish provides such as Omega 3 and protein.

We built our solutions by closely listening to our potential clientele and understanding their expectations with our product. We know how to analyze this information and customize our offering to changing market needs. We produce algae in a new innovative way which allows us to produce algae with lower costs by using wave energy, sunlight, heat from environment.

Mr. Mert Furkan Filizoglu- Email.: filizoglumf@gmail.com - Phone: +090-54446096726

11:30h



ZBS Food UG (haftungsbeschränkt)

www.zbs-food.com

Germany

Food-Tech



Production of snacks from sides streams
(Produktion von Kräckern aus Nebenströmen)

The mission of Zero Bullshit is “use instead of waste”. We save leftover side streams of the industrial food manufacturing and further utilize them for our “Retter Products”, which are sustainable, healthy and tasty. Our first product is the “Retter Kräcker”, a snack made from more than 50% leftovers and containing 30% protein and 11% fibers. Of highest importance for us is that our product is made from “real”, natural ingredients and we don’t use any artificial additives. In the future we plan to come up with more “Retter Products” to save as many food as possible from being wasted and participate to a circular food system.

Mrs. Lisa Berger- Charlottenstraße 23 - 70182 Stuttgart - Email: lisa@zbs-food.de - Phone: +49-174-1835872

11:45h



BIOWEG

www.cellulosictechnologies.com

Germany

Food-Tec & Bio-Tech



*Bio-based materials for the food and personal care industry
(Biologische Stoffe für die Lebensmittel und Kosmetikindustrie)*

BIOWEG (ex Cellulosic) is a science-based company using biotech, material science, and machine learning to generate biobased materials and ingredients for the food and personal care industry. BIOWEG headquarter is situated in Quakenbrück, Germany. We have mastered & patented a biological process in which a specific genus of bacteria is isolated from nature and acclimatized for industrial scale fermentation to produce commercial quantities of ultra pure cellulose polymer along with a bio-organic acid. We further use material science and molecular mechanics based proprietary technology to produce customizable solid micro-particles (Micro beads) and liquid polymers (Hydrocolloids) for cosmetics & home care formulation.

Dr. Prateek Mahalwar - Prof.-von-Klitzing Str. 9 - 49610 Quakenbrück
Email: prateek@bioweg.com - Phone: +49-160-1803-370

12:00h



LaVache!

Germany

Food-Tech



*Fruit-based nutritional supplement
(Nahrungsergänzungsmittel auf Fruchtbasis)*

Despite how healthy a plant-based diet can be, it can leave the consumer short on certain vitamins that are usually found in animal products. Deficiencies of vitamin B12 can lead to serious health problems, that we tackle with LaVache! A vitamin B12 nutritional supplement made 95 % from fruit. With LaVache - we are turning the obligation of taking supplements into a delicious moment.

Mrs. Anna-Sophie Stübler - Prof.-von-Klitzing Str. 7 - 49610 Quakenbrück
Email: jacquelin.alex@gmail.com