

## Food Fight - S1E6B - NapiFeryn.mp3

**Lukxmi Balathanan** [00:00:06] Welcome to this bonus episode of The Food Fight podcast from EIT Food.

**Matt Eastland** [00:00:11] In these episodes, we want to shine a light on new projects and agrifood start-ups and hear about their efforts to fight for a better food future. This week, we're handing over to Magdalena Kozłowska to tell us about her startup NapiFeryn. NapiFeryn are pioneering new forms of environmentally friendly alternative proteins.

**Magdalena Kozłowska** [00:00:36] My name is Magdalena Kozłowska. I am a CEO and founder of NapiFeryn BioTech. We are fighting for the future of food because, what we eat and how we eat, is not anymore our private matter. What we eat, has a big impact on the environment and on sustainability – and we will need to supply much more food in the coming years.

[00:00:59] What NapiFeryn BioTech does is that we take into consideration sustainability. The way we want to impact it, is by our technology. Our technology processes a side stream – which is generated during oil production – into valuable food proteins.

[00:01:18] Sustainability is a very, very important challenge that populations are facing. As we all know, [a] food crisis is coming. [The world] Population will reach up to 10 billion people in 2050. It means that people will need more food and as a consequence, more protein, because protein is the most important macronutrient in our diets. And current resources – animal production and animal proteins are not able to tune into this beat – so to produce as much protein as [the] population will need. And that's the biggest challenge we are facing nowadays.

[00:01:54] If we don't [a] make change to a food industry, it means that today's children will inherit a planet which will be degraded, which will be out of resources like land, water... And full of population, which will suffer from preventable diseases. We need to change our eating habits.

[00:02:15] The positive impact of NapiFeryn BioTech's work, is that we will provide a technology that will give to industry and society [a] new alternative source of protein. The protein will come from rapeseed – rapeseed, which is a locally sourced crop – which is known nowadays only for oil production [but we'll change that so that] rapeseed will be more known for protein production.

[00:02:41] There are a few advantages of rapeseed proteins over soy-based proteins, which are currently dominating the plant protein markets. Firstly, rapeseed proteins are based on a locally sourced crop which is well known in Europe. Soy is being imported to Europe. Secondly, rapeseed it is not on the list of major allergens. Thirdly, they are very exciting and promising functional properties of rapeseed proteins. Rapeseed proteins are an excellent emulsifying agent, so you can imagine mayonaise emulsion without egg yolk. Also, excellent gelling properties are very exciting, and rapeseed proteins are also very soluble in a wide range of pHs... and all that makes it a very promising food ingredient for [the] food industry.

[00:03:34] The starting material in technology provided by NapiFeryn BioTech is a so-called rapeseed cake. That is [a] side stream, which is produced during rapeseed production (the crop, which is now known mostly for oil production). What Napiferyn not be

fair, and biotech does its turns. This side streams into valuable food proteins, which will be used as food ingredients in numerous food applications. And just to name a few of them: you can imagine a vegan mayonnaise where we replaced egg yolk with rapeseed protein or high protein granola or high protein pasta.

[00:04:15] The next step for NapiFeryn BioTech is to scale up the technology and to disseminate it in the form of licences all over the world.

[00:04:27] The way we are working with EIT Food organisation... it started one year ago. We are a member of the Rising Food Stars Club - so very promising and innovative start ups in the food sector. We [have been] a member for a year and immediately when we started with EIT Food, we were invited to networking events in Turin and in Paris and that was an excellent opportunity to get to know each other; the members of the EIT Food family. We [were] also invited to some projects as a partner. For instance, in the Regional Innovation Scheme, in the project which falls on their "education category".

[00:05:04] My message to consumers and to the food sector would be that we should think what we eat, because it's not anymore our private matter. I would recommend personally to cut down on meat consumption and to think more about what we eat, how we eat, and think about our health and the planet.

[00:05:26] My hope for the future of food is that innovative solutions like our solution, will get to the markets as soon as possible, in a cooperation of lots of players from the food industry. I hope that food industry is waiting for rapeseed proteins.

**Lukxmi Balathasan** [00:05:46] Thanks for listening to this bonus episode of The Food Fight podcast.

**Matt Eastland** [00:05:50] To find out more and to learn how you can get involved in the fight for better food future, head over to [EIT Food.eu/podcast](https://eitfood.eu/podcast).