



EIT Food entrepreneurship powerhouse

COHORT ANNOUNCEMENT

2024

EIT Food Accelerator Network
entrepreneurship.eitfood.eu/accelerate



Co-funded by the
European Union



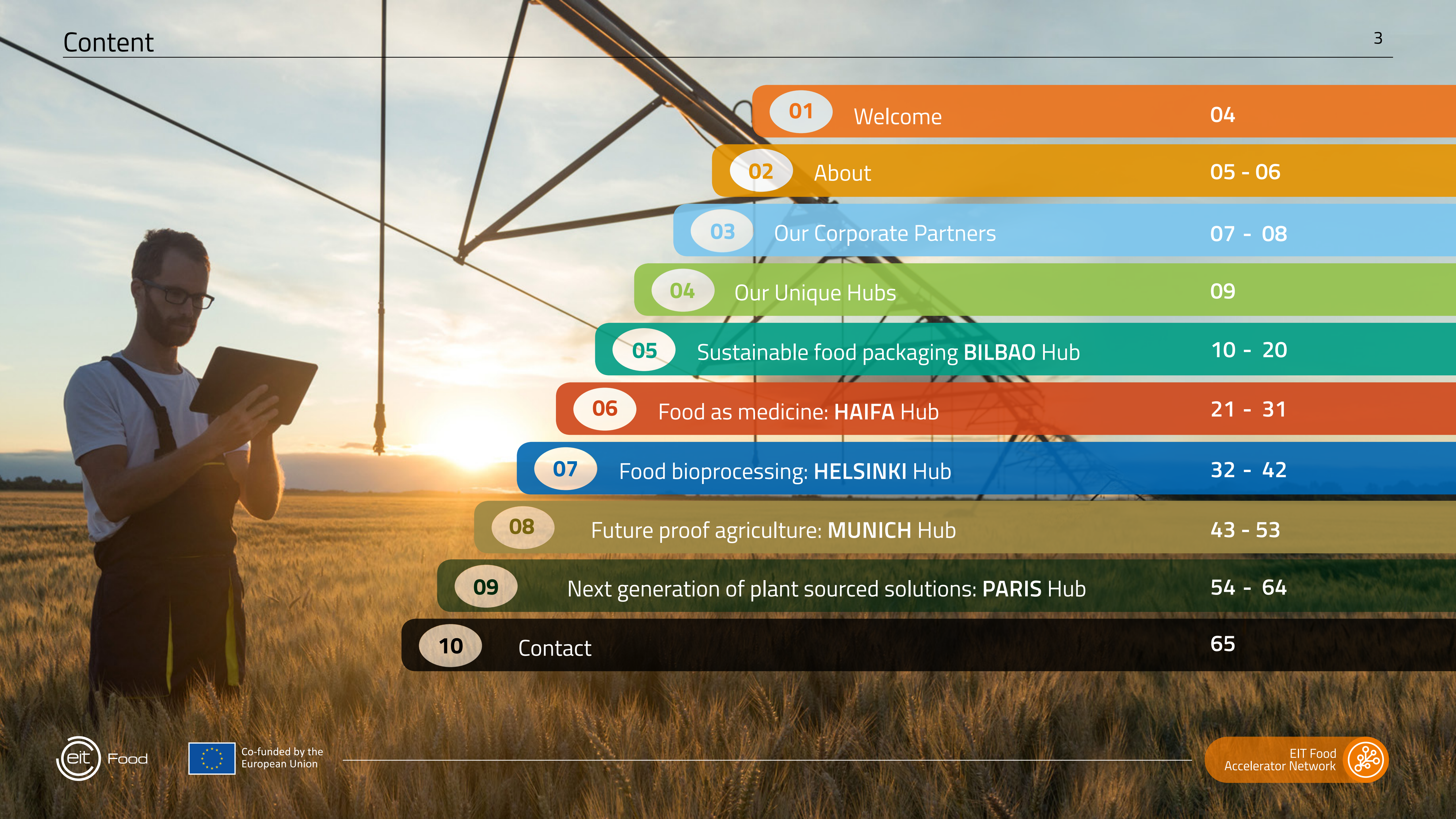
EIT Food
Accelerator Network



“It is our job to identify and support impactful agrifoodtech startups, so that they can tackle the biggest challenges within the European food system, transform it and develop their capacity as founders. Through our EIT Food Entrepreneurship programmes we create connections right across the food ecosystem, empowering entrepreneurs to develop new ideas and innovations, helping them to launch accelerate and scale.”

Benoit Buntinx,

Director of Business Creation at EIT Food



01	Welcome	04
02	About	05 - 06
03	Our Corporate Partners	07 - 08
04	Our Unique Hubs	09
05	Sustainable food packaging BILBAO Hub	10 - 20
06	Food as medicine: HAIFA Hub	21 - 31
07	Food bioprocessing: HELSINKI Hub	32 - 42
08	Future proof agriculture: MUNICH Hub	43 - 53
09	Next generation of plant sourced solutions: PARIS Hub	54 - 64
10	Contact	65

We are thrilled to welcome the seventh cohort of 50 outstanding agrifoodtech startups into the EIT Food Accelerator Network programme.

“We’re thrilled to welcome these outstanding startups into our 2024 cohort. Collaborations, knowledge exchange, tech validation, market and investment readiness are at the forefront of everything we do. Not only are we extremely grateful to the startups for trusting us with their application and to our EIT Food Accelerator Network community, but also to the 60+ evaluators, corporate and delivery partners for their continuous support and tremendous effort. Diversity is key, which is why during the scouting, evaluation, and selection process we ensure to have a fair mix of startups from our three EIT Food regions, as well as a fair gender balance. By continuing to partner with the best and the brightest talents in agrifoodtech, we continue to offer purpose-led startups even more ways to fuel their impact, grow and achieve their ultimate goals: a successful market adoption.”

Marie Russier

Programme Manager of the EIT Food Accelerator Network (FAN)



Designed to drive growth, credibility, exposure and recognition, the EIT Food Accelerator Network programme helps impactful agrifoodtech startups to accelerate the transition from an early-stage company to an investment and market ready business.

The 50 selected startups get privileged access to the world's largest and most dynamic food innovation community, to cutting-edge facilities and equipment across Europe, as well as to a pool of more than €600K+ in grants to validate their technology, plus additional routes to financing through the EIT Food Investor Community and the EIT Food Startup Impact Fund.

Not only that, we connect impactful agrifood startups with industry-leading corporates, mentors and research partners, to validate and (re)shape their product development roadmap, test and pilot their innovative technologies and drive the ultimate goal of every business: a successful market adoption.

Seedbed Incubator



LAUNCH

For aspiring entrepreneurs & researchers looking for market validation to commercialise their innovation

EIT Food Accelerator Network



ACCELERATE

For impactful agrifood startups looking for tech validation and commercial acceleration to drive the ultimate goal: a successful market adoption.

RisingFoodStars



SCALE

For impact-driven aspiring scaleups looking for commercial capabilities upscaling for rapid growth



The EIT Food Accelerator Network programme is delighted to announce its 2024 Corporate Partners: **AAK, Avril, Bayer Crop Science, Barry Callebaut Group, Cargill, Corteva Agriscience, Peter Cremer Holding GmbH & Co. KG, DELTA FOODS SA, EFES, General Mills, Hijos de Rivera, ICL Group, IFF, Kerry, Lantmännen, Mondelēz International, Paulig Group/PINC, Roquette, Südzucker Group, Sodexo, Syensqo and Tesco.**

We are proud of our corporate partners and the critical role part they play in the food system transformation and the transitioning to a circular food economy, from shifting consumption and consumer behaviour, building resilient food systems, redesigning the value chains to shaping regenerative agriculture, enabling farmers to support both global food security and mitigation of climate change, allowing for productivity increases while preserving the soil and helping reduce the environmental impact of farming.

Our EIT Food Accelerator Network Corporate Programme Partners will be working closely with our 5 hubs across Europe, sharing their expertise with the 50 startups on their tech validation and business acceleration journey.

2024 Corporate Partners



Delivered through our five **unique hubs** and focused on these **themes**:

Bilbao Hub

Sustainable food packaging

Haifa Hub

Food as medicine

Helsinki Hub

Food bioprocessing

MunichHub

Future proof agriculture

Paris Hub

Next generation of plant sourced solutions

Sustainable food packaging

BILBAO Hub

From sustainable food packaging made from circular materials that are renewable, recyclable or compostable to smart packing and processing technologies, the EIT Food Accelerator Network Bilbao Hub supports and accelerates startups and innovations that help to put less strain on our planet's resources, and kept virgin materials out of circulation in favour of reusable ones.



MarinaTex

Lucy Hughes
Founder & CEO MarinaTex

 Country: United Kingdom

About

MarinaTex is developing new films and coatings derived from renewable, low carbon sources including seafood waste and algae that are compostable, effective, and food safe, whilst remaining recyclable in paper streams, designed as a planet conscious alternative to plastic packaging films and coatings.

www.marinatex.co.uk

LinkedIn ►

SENOPTICA

TECHNOLOGIES

Brendan Rice
CEO SENOPTICA TECHNOLOGIES

 Country: Ireland

About

Oxygen is a key indicator of a failed pack. Senoptica Technologies have developed a ground breaking new sensor that will help reduce food waste on the most resource intensive and valuable foods. The Senoptica sensor is printed into active packaging (Modified Atmosphere Packaging, Vacuum Packaging and Vacuum Skin Packaging) and enables non invasive, non destructive identification of pack defects.

www.senoptica.com

[LinkedIn](#) ►





Manuel Millery
CEO Papkot

 Country: France

About

Papkot is a coating that gives paper the same material performance as plastic - moisture, grease, fire or gas resistant and food-grade, whilst keeping the same end of life as plastic, completely recyclable and biodegradable.

www.papkot.com

[LinkedIn](#) ►



Brendan Rice

CEO RELICTA

 Country: Italy

About

Relicta Innovation of Packaging has developed a water-soluble, transparent and biodegradable bioplastic for packaging made from fish waste. This sustainable alternative to conventional plastics valorises waste and supports a circular economy.

www.relictabioplastics.com

 [LinkedIn](#)





MakeGrowLab

Josh Brito
CEO MakeGrowLab

 Country: Poland

About

MakeGrowLab converts food waste into SPM nanocellulose fibers, capable of producing paper materials that rival plastic in performance and offer sustainable food protective packaging options.

www.makegrowlab.com

LinkedIn ►

BLUE OCEAN CLOSURES

Lars Sandberg CEO BLUE OCEAN CLOSURES

 Country: Sweden

About

Blue Ocean Closures produces closures from highly pressed natural fibers that are biobased, biodegradable and recyclable as paper in a system that are fast, cost effective and scalable.

www.blueoceanclosures.com

LinkedIn  ►





Lori Goff

Founder & CEO **Outlander Materials**

 Country: Netherlands

About

By upcycling food-industry streams, wastes and by-products Outlander Materials produces UnPlastic: a functional, compostable, and non-plastic alternative to single-use packaging solutions.

www.outlandermaterials.com

LinkedIn ►



Catherine Birch

Co-Founder & Director **AGRIFOODX**



Country: United Kingdom

About

With experience across food, environmental and biomedical sciences, AgriFoodX can help identify opportunities and sustainable solutions. The startup's core activities include the production of materials for biodegradable and compostable bio-based packaging solutions. They are exploiting agri-food by-product derived fibre to produce lighter, stronger packaging. .

www.agrifoodx.com





Irene Simone
CEO ZeroImpact

 Country: Italy

About

ZeroImpact offers reusable packaging as a service, providing both physical and digital infrastructure, for leading food service operations in school canteens, university campuses, corporate offices, progressive cities and more.

www.zeroimpact.com

LinkedIn ►

PACK2EARTH

Françoise de Valera Rose
Co-founder & CEO PACK2EARTH

 Country: Spain

About

Pack2Earth develops robust biomaterials from plants & minerals to substitute contaminating plastic in packaging and more. The startup's biobased flexible film and injection materials are robust, compostable at ambient temperature, organically recyclable and can be used to manufacture packaging and other items for long life dry to semiliquid products, as well as for some liquids.

www.linkedin.com/company/pack2earth

 [LinkedIn](#) ▶





Food as medicine: **HAIFA Hub**

Delivered by our implementing partner **Technion**, Israel Institute of Technology, the EIT Food Accelerator Network Haifa Hub supports and accelerates startups and innovations that play a key role in food safety and security. Along with sustaining and supporting health, vitality and wellbeing, as well as in prevention, disease management, therapy for those with conditions or in situations responsive to changes in their diet.



kokomodo

Cultivating Cocoa's Future

Tal Govrin
CEO Kokomodo

 Country: Israel

About

Kokomodo cell culture technology produces real, controlled, climate-resilient cacao for sustainable, high-quality, nutritious cocoa and chocolate products all year-round. Kokomodo's cellculture technology guarantees high-quality, healthy, personalised nutrition cocoa, aligning consumer enjoyment of cocoa and chocolate products with global responsibility.

[LinkedIn](#) ►

Sea2Cell

SUSTAINABLE BLUE FOOD

Dr Orna Harel
CEO SEA2CELL

 Country: Israel

About

Sea2Cell develops cost-efficient processes to produce healthy and nutritious food based on fast-dividing fish cells, embracing the challenge of providing the world with sustainable and safe cell-cultivated “blue food” that will be as good as traditional seafood in taste, culinary functionality, and nutritional value.

www.sea2cell.com

 [LinkedIn](#)





EVANIUM

Healthcare

Felix Rolka
Co-Founder & Managing Director
Evanium Healthcare

 Country: Germany

About

Evanium Healthcare GmbH invented a novel carrier system "Flavosolv", which is able to significantly enhance the water solubility and bioavailability of plant-based compounds, unlocking their full health potential and making them better usable for humans.

www.evanium.de

[LinkedIn](#) ►



Tal Malca Salhuv

Co-Founder & CEO BOB FOODTECH

 Country: Israel

About

Bio Optimal Binding offers pioneering novel solutions for small molecule extraction and cultivated media recycling, employing advanced RNA technology, efficiently removing metabolic toxins, facilitate media recycling, and streamline the production process, leading to significant cost reduction and transformative strides towards affordable, sustainable cultivated protein products.

www.bobft.com

[LinkedIn](#) ►





Nasib Naseri
Founder & CEO GOVA

 Country: Finland

About

GOVA is a cutting-edge food-biotech company revolutionising the way we taste sweetness in food and beverages. GOVA has invented an encapsulation technology that creates the perfect healthy white sugar with all the properties of regular sugar. Changing the future of health for our next generation.

www.gova.fi

[Linked in](#) ►



Johannes Farkas

Founder & CEO HAPPYGUM

 Country: Austria

About

HappyGum combines essential lavender oil for calmness and vital vitamins for energy in a gum format. This unique blend offers a convenient, enjoyable way to relieve stress, enhance mood, and boost energy, meeting modern needs for easy, natural wellness solutions.

www.happygum.com

[LinkedIn](#) ►





Dr. Anton Puzorjov
Founder Quas Drinks

 Country: United Kingdom

About

Quas uniquely offers the UK's most concentrated and diverse probiotic beverage, a sourdough-fermented kvass with over 500 billion probiotics per serving, targeting health-conscious consumers seeking tasty, non-alcoholic options that support gut health and well-being, with potential for global scale.

www.quasdrinks.co.uk

[LinkedIn](#) ►



Linda Karger
Co-Founder & COO PRIMOGENE

 Country: Germany

About

Primogene produces bioactive ingredients unique to human breast milk and proven to be crucial for infant development for safe and tailored nutrition to optimally support the growth and development of premature infants.





FORCES
OF NATURE
& SCIENCE

Marija Lesjak

CEO & Co-founder FeJuice

 Country: Serbia

About

FeJuice is the first natural, scientifically proven, and side-effect free nutritional formula, suitable for the production of juices, smoothies, puree, bars, freeze dried bars, soups, etc., for IDA (anaemia) treatment and prevention.

www.fejuice.eu

[LinkedIn](#) ►



Eran Itzkovitch

CEO AlgaHealth



Country:

About

AlgaHealth cultivates high-quality ingredients from microalgae for life- and health-enhancing products. Their mission is to become a global leader in sustainable, green production of smart, cost-effective, high-quality nutraceuticals from microalgae.

www.alga-health.com



Food bioprocessing: **HELSINKI Hub**

Delivered by VTT

The EIT Food Accelerator Network Helsinki Hub supports and accelerates impactful agrifoodtech startups that offer more plant-based and animal-free food alternatives and innovate with efficient and sustainable production technologies to cultivate animal-based products at the cellular or molecular level, moving away from traditional farming practices.



Anastasia Krivoruchko
Co-Founder & CEO Melt & Marble

 Country: Sweden

About

Melt & Marble produces sustainable designer fats and oils to enhance the flavour and functionality of meat and dairy alternatives to enable the shift away from animal agriculture and to use for personal care applications to reduce dependence on coconut and palm oil, which is sourced from areas linked to deforestation.

www.meltandmarble.com

[Linked in](#) ►



Boyan Zahariev

CEO EXSEED

 Country: Bulgaria

About

ExSeed contributes to the future of alternative proteins by developing a novel extraction technology. The startup develops a novel three-layer solution to isolate extraction that enables the commercialisation of sunflower protein isolate, using the circular economy approach to by-products to generate more value-added and sustainably sourced materials.

www.ex-seed.eu

[LinkedIn](#) ▶





Ali Osman

Founder & CEO PFX Biotech

 Country: Portugal

About

PFX Biotech harnesses the power of synthetic biology and uses precision fermentation to produce highly bioactive human milk protein ingredients via a scalable and cost-effective process.

www.pfxbiotech.com

LinkedIn ►



Svenja Dannewitz Prosseda

CSO & CEO SENARA

 Country: Germany

About

Senara is the first cell-cultivated milk company in Europe: Preserving food heritage through innovation. Senara GmbH is advancing a cell-cultivated dairy production system, aiming to offer an innovative solution for sustainably feeding the world. This approach ensures no compromise on nutrition and preserves our cherished food traditions.

www.senara.bio





Zoe Yu Tung Law
Co-Founder & CEO New Wave Biotech

 Country: United Kingdom

About

New Wave Biotech, Unleashing biotech innovation for a greener and fairer future. For those creating a more sustainable future with biotechnology, New Wave Biotech uses AI and computational modelling to help precision fermentation alt protein companies optimise their downstream processing, so they can de-risk their ventures, speed up R&D, reduce costs and get to market quicker, cheaper and more sustainably.

www.newwavebiotech.com



Ironic Biotech®

Nélida Leiva Eriksson
Founder **IRONIC BIOTECH**



Country: Sweden

About

Ironic Biotech produces sustainably through precision fermentation. The startup has developed a portfolio of patented anima-free iron compounds, offering a new generation of plant-based bioavailable iron with no side effects.

www.ironicbiotech.com



Co-funded by the
European Union



EIT Food
Accelerator Network





ESENCIA FOODS

Hendrik Kaye
Co-Founder **Esencia Foods**

 Country: Germany

About

Esencia Foods is an alternative protein 2.0 startup, making whole cuts with mycelium, the root of fungi, to recreate culinary whole cuts, using a proprietary process based on solid state fermentation. Esencia Foods are starting with fish and seafood - tasty meat prototypes are being piloted.

www.esenciafoods.co

LinkedIn ►



Ivan Wall
Co-Founder & CEO QUEST

 Country: United Kingdom

About

Quest is producing low-cost, environmental sustainable cell culture raw materials, the building blocks for cultivated meat production.

www.questmeat.com

 LinkedIn ►





Constantin Marakhov

Founder & CEO KIDEMIS

 Country: Switzerland

About

KIDEMIS is a Swiss feed tech company that applies mycelium-based fermentation to upcycle low-value side streams into high value protein for various industries. The startup uses a proprietary technology to produce novel, functional and sustainable nutrition solutions with main focus on aquaculture applications.

www.kidemis.com

[LinkedIn](#) ►



Alessandro Romano
Founder & CEO ITTINSECT

 Country: Italy

About

Ittinsect offers sustainable, high-performance aquafeed ingredients obtained from the biotechnological extraction of proteins from agricultural by-products and insects.

www.ittinsect.com

Linked  ►



Future proof agriculture: MUNICH Hub

Delivered by our implementing partner **XPRENEURS** Incubator at the Technical University Munich, the EIT Food Accelerator Network Munich Hub supports and accelerates startups and innovations that bridge the gap between traditional agricultural practices and emerging climate challenges.

By providing farmers with real-time data and actionable insights we help them to optimise their operations, make informed decisions and adopt climate-smart agriculture methods to ensure sustainable agricultural production.



Annija Emersonne
CEO P-Agro Minerals

 Country: Latvia

About

P-Agro Minerals develops and manufactures an environmentally friendly mineral material called Letonite, specifically designed to facilitate phosphorus recovery from wastewater, following circular economy principles, Letonite is beneficial as fertilizer without further after-treatment.

LinkedIn ►



Gal Admati

CEO FUNGIT BIOSOLUTIONS

 Country: Israel

About

Fungit Biosolutions' mission is to improve global food security by extending fruit & vegetable shelf life and improving crop yield, using fungal based micro-organisms as sustainable and effective biocontrol. Fungit applies cutting edge microbiological, genome sequencing and bioinformatic approaches for the development of our tailor made, proprietary biocontrol agents.

www.fungitbio.com

[LinkedIn](#) ►





noovi

Martina Drobna
CEO NOOVI

 Country: Slovakia

About

NOOVI offers a globally unique line of marking pheromones "Pheromark" that prevent pests from laying eggs on crops, without using any toxins, zero negative impact on our planet or human health, moreover with potential to create a blue ocean - a new market category in crop protection.

www.noovi.tech

[LinkedIn](#) ▶

E-TERRY

Martha Wenzel
CEO E-TERRY



Country: Germany

About

E-TERRY offers an autonomous, multifunctional and AI-powered agricultural robot designed as an all-around farming companion for vegetable farmers, initially focusing on “weeding-as-a-service” to tackle labour intensity and staff shortages in organic farming.

www.e-terry.com

LinkedIn ►





accurate

Metin Emenullahi
CEO AGCURATE

 Country: Netherlands

About

AgCurate provides accurate and rich rural agricultural intelligence as a service to agribusiness, agri-finance and governments. The startup uses various sources of satellite imagery and power their platform with proprietary machine learning algorithms. AgCurate helps food producers to monitor their ROI on agricultural operations consistently, by providing them with actionable insights on their fields using satellite imagery and AI.

www.agcurate.com

LinkedIn ►



iComplai

Asli Solmaz-Kaiser
CEO ICOMPLAI



Country: Germany

About

iComplai is an early warning system for early identification and prediction of raw material risks in the food supply chain, integrating highly-dimensional data streams to predict the food safety risks in any supply chain.

www.icomplai.com





agricom
Collaborative Agricultural
Planning

Marlies Temme
CEO AGRICOM



Country: Netherlands

About

Agricom offers a unique data-centric platform to synchronise supply with demand, minimise waste, reduce production risks, and efficiently distribute fresh agricultural products, outperforming traditional methods.

www.agricom.io

LinkedIn ►



AMATERA

Omar Dekkiche CEO AMATERA BIOSCIENCES



Country: France

About

Amatera Biosciences develops a non-GMO breeding platform optimised for perennial crops, accelerating the natural evolution, selection and crossing of plants by pushing the boundaries of in vitro culture.

www.amatera.bio

LinkedIn ►





Giorgi Shuradze
CEO CINSOIL

 Country: Germany

About

CinSOIL is a deep tech software tool that enables AgriFood companies to decarbonise their supply chains at farm level with a combination of satellite monitoring and nature-based solutions.

www.cinsoil.eu

LinkedIn ►



elaniti

Scott Jarrett
CEO ELANITI



Country: United Kingdom

About

Elaniti provides farmers and agronomists with outcome-based insights and recommendations into the soil microbiome, unlocking financial and environmental savings by improving soil microbiome health, in turn de-risking and enabling the transition to regenerative agriculture.

www.elaniti.com



Next generation of plant sourced solutions: **PARIS Hub**

Delivered by our implementing partner **ShakeUpFactory** based in Station F, the EIT Food Accelerator Network Paris Hub supports and accelerates startups and innovations that specialise in next generation plant-based food solutions for the conception of new protein foods with authentic taste and appealing texture that are good for people and good for the planet.





Massimo Sabatini

CEO Foreverland Food

 Country: Italy

About

Foreverland Food is an Italian foodtech startup that is rethinking the food we love for a delicious future. Freecao, a cocoa-free, top 9 allergen-free chocolate alternative made from Italian carob and forgotten crops that reduce CO2 emissions and water consumption, whilst still tasting as delicious as chocolate.

www.foreverland.it

[LinkedIn](#) ►

NuKoKo

Ross Newton
CEO Nukoko

 Country: United Kingdom

About

NuKoKo is the new wave of bean-to-bar manufacturing, using faba beans instead of cocoa beans to naturally create a new type of healthy and sustainable chocolate from an ingredient in the UK that is better for humans and planet.

www.nukoko.co.uk

[LinkedIn](#) ▶





Alex Neves
CEO Clean Food Group

 Country: United Kingdom

About

Using fermentation Clean Food Group makes sustainable, local, scalable, healthier oils and fats that have a positive impact on the economic, environmental and social health of the planet.

www.cleanfood.group

LinkedIn ►



Débora Campos CEO AGROGRIN TECH

 Country: Portugal

About

AgroGrIN Tech upcycles fruit and vegetable side-streams into clean-label speciality ingredients, applying EU-patent technology, with a ZERO waste process, being the 1st company upcycling 100% of side-streams into 100% of ingredients. AgroGrIN Tech collects and transforms the by-products produced by farmers, post-harvest and processing industries, into bio-based, clean-label ingredients, which are fulfilling the food, nutraceutical and cosmetic industries.

www.agrogrintech.com

Linked  ►





GaiaTech

Claudio Reinhard
CEO Gaia Tech



Country: Switzerland

About

Gaia Tech is transforming agrifood byproducts into top-performing ingredients to enable product manufacturers to replace harmful chemicals and respond to growing consumer and regulatory pressure.

www.gaiatech.ch

LinkedIn ►

fabas

Anik Thaler
CEO FABAS

 Country: Switzerland

About

Fabas specialises in developing fermented protein ingredient solutions designed to meet specific needs for high-quality plant-based meat and dairy alternatives.

www.fabassolutions.ch

[Linked in](#) ►





Mello

Lisa Tammi
CEO MELLO

 Country: Denmark

About

Mello turns sensitive ingredients like anaerobic probiotics and bioactives into cost-effective commercial opportunity with their unique micro-encapsulation delivery solution, unlocking great potential for global food and ingredient companies to develop healthier and more sustainable clean label food and drink products.

www.mello.bio

LinkedIn ►

THE GOOD PULSE Co.

Cesar Torres
CEO The GOOD PULSE COMPANY

 Country: United Kingdom

About

The Good Pulse Company develops functional ingredients mixes from pulses, using novel processing methods specifically tailored for making plant-based cheeses that are high in protein and fibre, and that can offer consumers the same eating experience, quality, and desirable characteristics of traditional dairy cheese, but without the negative environmental impact.

www.goodpulse.co

 [LinkedIn](#)





PACIFICO

o BIOLABS

Zac Austin
CEO PACIFICO BIO LABS

 Country: Germany

About

Pacifico Biolabs has developed a carbon-neutral biomass fermentation process that produces seafood alternatives, using mycelium and microalgae. This process is scalable and will allow production at a lower cost than even farmed fish.

www.pacificobiolabs.com

LinkedIn ►

UOBO[©]

Narcis Fors Morera
Co Founders UOBO

 Country: United Kingdom

About

UOBO's solution lies in developing a company that customers can rely and trust on that develops and commercialises substitutes for the animal egg. UOBO works with 100% plant-based egg alternatives and proteins obtained through precision fermentation, providing products that are sustainable, ethical and healthy.

www.uobo.es/en

 [LinkedIn](#)



Marie Russier

EIT Food Accelerator Network
Programme Manager

LinkedIn ▶

email: marie.russier@eitfood.eu

www.entrepreneurship.eitfood.eu/accelerate





EIT Food entrepreneurship powerhouse

COHORT ANNOUNCEMENT

2024

EIT Food Accelerator Network
entrepreneurship.eitfood.eu/accelerate



Co-funded by the
European Union



EIT Food
Accelerator Network

