

EIT FOOD ACCELERATOR NETWORK

Cohort announcement 2023

www.entrepreneurship.eitfood.eu/accelerate/



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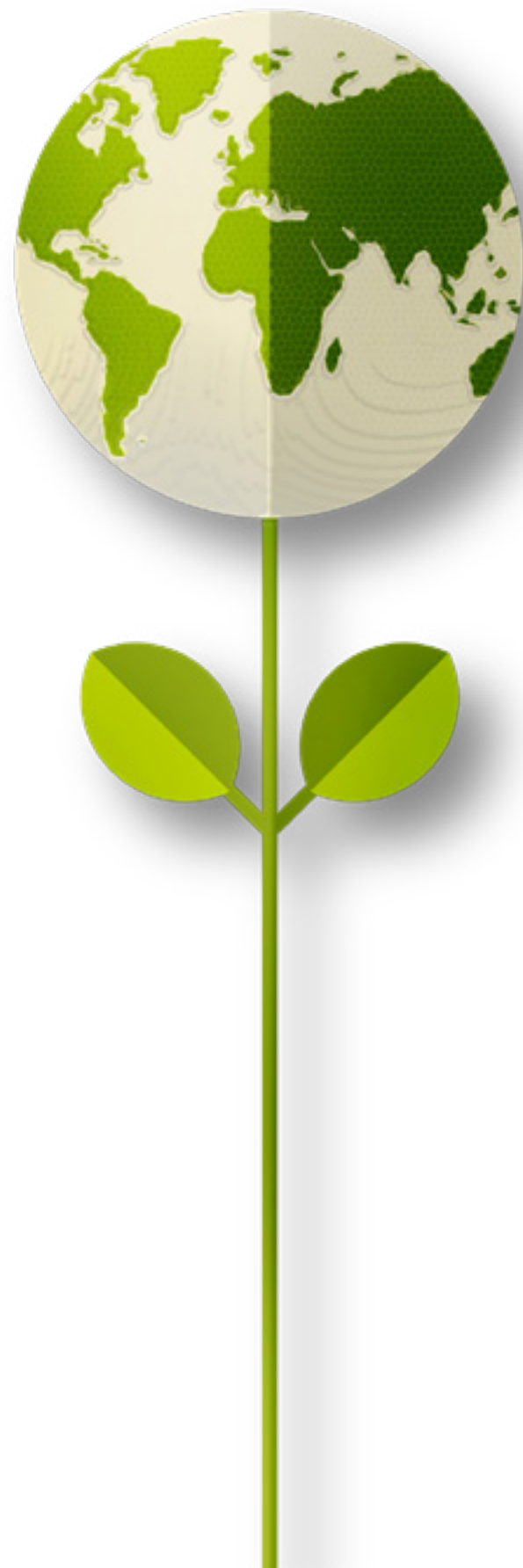




“At EIT Food, it is our mission to not only identify and support agrifood startups that help to tackle the biggest challenges within the European food system, but to develop their capacity as founders. I am delighted to see that once again this year, for our sixth edition, a large number of leading agrifood startups and corporate partners are actively participating in EIT FAN programme and together contributing to the transformation of our food system through collaborative innovation.”

Benoit Buntinx,

Director of Business Creation at EIT



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EIT FAN Programme 2023

Proud to announce our new cohort of
50 outstanding agrifood startups



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EIT Food
Accelerator Network





Welcome 01

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

Over 400 startups have gone through a rigorous and comprehensive review process to assess their innovative potential, commercial viability and positive impact on our food system. "We are extremely grateful not only to the startups for trusting us with their application, but also for the tremendous effort from our EIT FAN community, 100+ evaluators, corporate partners and hubs, who have supported the selection process. At EIT Food, diversity, including gender diversity, and inclusion are considered key to the success of food systems innovation. With this in mind, I'm delighted to share that 30% of the EIT FAN programme applications came from female founders. It's great to see this percentage increasing each year."

Marie Russier Programme Manager of the **EIT FAN**



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This year's EIT Food Accelerator Network programme participants were selected from a high number of applications for our 5 themed based acceleration hubs:

- **Novel Ingredients & Processes, Paris**
- **Achieving Carbon Zero Farming, Bilbao**
- **Food as Medicine, Haifa**
- **Accelerating the Tech Revolution in Agriculture, Munich**
- **Scaling the alternative protein revolution, Helsinki**

These high-impact startups will benefit from world-class mentorship, leadership development, tech validation, project support, along with deep dives and workshops training and resources to accelerate their commercial and investment readiness. Our selected startups will also gain access to the world's largest and most dynamic agrifood community to accelerate their growth and impact.



Bilbao 03

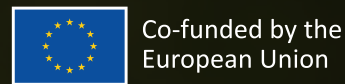
Bilbao Achieving Carbon Zero Farming

Andre Retief

Algaementum

Algaementum (Portugal) is an algae-biotech startup, specialised in microalgae production within the scope of the Circular Bio-Economy.

www.algaementum.bio





Elio Lopez

Innogando

Innogando (Spain) created RUMI, a livestock GPS location system that monitors the real time state of the animal and gathers all information in a handy App for easy access at any time.

www.innogando.com



Arnold de Maere

MINAGRO

MINAGRO (Belgium) develops high-quality green products for crop care. Its greener solutions, based on sustainable raw materials, aim to improve crop protection and nutrition inputs, whilst limiting the crop care industry's impact on the environment.

www.minagro.eu





Peter Jens

Noself AND BV

Noself AND BV (Netherlands) has a SelfDNA patented technology that limits the growth of any pest- and pathogen population. The products are scalable, affordable and more than safe, ready to roll-out as valuable seed-treatment technology.



Henri Desesquelles

Osiris Agriculture

Osiris Agriculture (France) helps farmers to save time and money, reducing their environmental impact by automating and optimising the production of European industrial vegetables with a robotic service.

www.osiris-agriculture.fr



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OSIRIS
AGRICULTURE



Aneta Ozieranska

Oligofeed

Oligofeed (France) has developed a scientifically proven supplement that boosts bees' natural immunity.

www.linkedin.com/company/oligofeed/



Rasmus Emil Hansen

PerPlant

PerPlant (Denmark) democratises AI in agriculture by supporting sustainable farming with a cost-effective, plug & play and AI-based camera sensor that optimises the usage of pesticides and fertilizer, and increases harvest yield.

www.perplant.ai





Mary Grace Gasco

SpaceCrop Technologies

SpaceCrop Technologies (Hungary) is an agricultural software company that helps farms manage irrigation, with weather forecasting and farm management, using satellite data and artificial intelligence.

www.linkedin.com/in/marygracegasco

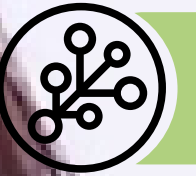


Natalia Mykhaylova

WeavAir

WeavAir (Poland) offers a digital platform for direct measurements, reporting and verifying greenhouse gas emissions for a more effective ESG investment & energy transition implementation, financing & insurance.

www.weavair.com



WEAVAIR



Sebastian Bartosik

Meteotrack

Meteotrack (Poland) uses advanced technology to accurately forecast weather patterns, allowing farmers to make informed decisions about their crops and operations. This smart technology leads to improved crop yields, cost savings and a more sustainable and profitable agricultural industry.

www.getmeteotrack.com

MeteoTrack



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Haifa

04

Haifa

Food as Medicine

Michael Gordon

BlueTree Technologies

BlueTree Technologies (Israel) has developed a technology, a system and a product, for 100% squeezed natural Orange Juice with a physically-selectively reduced content of sugar (up to 50%). Applicable to any high sugar natural liquids.

www.bluetree-tech.com





Netta Granot

EXOSOMM

EXOSOMM (Israel) is an advanced BioTech-FoodTech startup. Inspired by the virtues of mother milk and its unique health properties, EXOSOMM develops a variety of nutritional solutions based on natural milk exosomes.

www.exosomm.com



Cristina Querol

Rice in Action

Rice in Action (Spain) develops delicious instant rice products for food service, brands and retailers, based on a proprietary processing technology to address consumer trends, tastes and lifestyles in a healthy and sustainable way.

www.riceinaction.com



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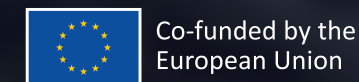


Ondrej Rychucky

MarbleMat

MarbleMat (Czech Republic) develops lipid formulations (of pharmaceuticals, food supplements or cosmetics) in solid state, which inherently exhibit improved handling properties and offer dosing flexibility whilst maintaining a high oil content.

www.marblemat.eu

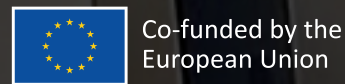


Henriette Maaß

NanoStruct

NanoStruct (Germany) develops and produces high-sensitive and reproducible gold nanostructures for the detection of these contaminants, which can appear in various areas. The focus lies on innovative sensor chips (SERS substrates) for the analytical method surface-enhanced Raman spectroscopy (SERS).

www.nanostruct.eu



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Sima Girzadaite

MB WeZoop

MB WeZoop (Lithuania) WeZoop is a startup venture developing a healthy aging food. Their aim is to create food that could provide a daily dose of vitamins A, C, D, B12, B9, supplement diet with proteins, calcium, zinc, antioxidants and calories.

www.wezoop.com

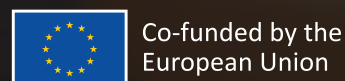


Omer Porat

Nutaria

Nutaria (Israel) is a biotechnology functional-food company that uses advanced nanotechnology engineering methods to deliver antioxidants and protect the brain from aging.

www.nutaria.com



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Malte Bey

Mandu-care

Mandu-care (Germany) - Healthy whey meets ice-tea-flavour. Moltea is a patented, lactulose-containing whey drink with a prebiotic effect. Taken regularly, the practical one-shot drink prevents constipation.

www.linkedin.com/company/moltea

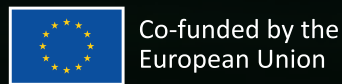


Danny Weiss

Wonder Veggies

Wonder Veggies (Israel) is a startup company developing the first platform technology and seed coating for growing vegetables and fruits rich in healthy probiotics, addressing a \$60B market, whilst combining 3 of the mega agri-food trends: plant-based food, functional food, and gut health.

www.wonderveggies.co





Nika Pintar

Ani Biome™

Ani Biome™ (Croatia) harnesses the power of fermentation science to create personalised AgeBiotics™ for elevated gut health and vitality. Ani Biome™ developed a deeptech solution for non-invasive diagnostics through which they are mapping the Hallmarks of Vitality™ of Clients through the Ani Daily™ app.

www.anibiome.ai

ANI BIOME



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Helsinki 05

Helsinki

Scaling the alternative protein revolution

Pierre Dupuis

Adamo Foods

Adamo Foods (UK) is a food technology company, developing the most innovative alternatives to meat whole cuts. They are launching the world's first sustainable and delicious steak, entirely made from fungi.

www.adamofoods.com





Petri-Jaan Lahtvee

äio tech

äio tech's (Estonia) mission is to change the way we produce, consume and perceive foods and other products, on the oil drop level. By recognising the full worth of microbial oils, they deliver tailored solutions for industries, such as food, feed and cosmetics.

www.aio.bio

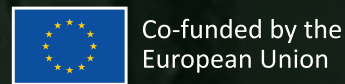


George Zheleznyi

Cultimate Foods

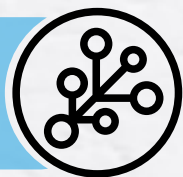
Cultimate Foods (Germany) creates a game-changing cultivated fat technology to provide alternative meats with authentic taste and texture.

www.cultimatefoods.com



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culti>ated
BIOSCIENCES

Lucie Rein

Cultivated Biosciences

Cultivated Biosciences (Switzerland) is developing a fat ingredient from oleaginous yeast, which offers the creaminess needed for plant-based dairy. This ingredient has a clean label and sustainable production process.

www.cultivated.bio



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Verena Schwab

Econutri

Econutri (Austria) specialises in producing sustainable proteins through the fermentation of organisms that can efficiently utilise CO₂, helping to reduce carbon footprint and promote a healthier planet.

www.econutri.com



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Petra Hegerova

Mewery

Mewery (Czech Republic) is developing cultivated pork on microalgae base, using their own hybrid culture medium with microalgae extracts and developing 3D structures on microalgae scaffolds.

www.mewery.io

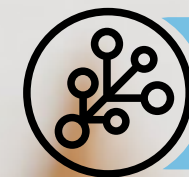


Kaisa Karhunen

Nordic Umami Company

Nordic Umami Company (Finland) is the developer of revolutionary food technology that can extract umami - naturally delicious, appetitive taste - from plant-based side streams that would otherwise go to waste.

www.nordicumami.fi



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Nathalie Rolland

Nutropy

Nutropy (France) produces real milk ingredients, identical to those produced by cows, to enable the development of cheese alternatives that taste just as good as cow's cheese, but are more sustainable, healthier and better for the animals. No animals involved, full cheese experience.

www.nutropy.com

NUTROPY



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Dimitris Karefyllakis

Time-travelling Milkman

Time-travelling Milkman (Netherlands) is a B2B company that produces and sells stable plant-based fat ingredients for sustainable and appetising dairy alternatives.

www.timetravellingmilkman.com



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Pierfrancesco Mazzolini

Yeastime

Yeastime (Italy) is an innovative startup that uses sensors and mechanical stimulation to reduce time, consumption and energy costs of the fermentation process.

www.yeastime.com



YEASTIME
the art of fermentation



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Munich 06

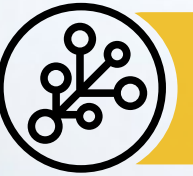
Munich Accelerating the Tech Revolution in Agriculture

Maria Martinez

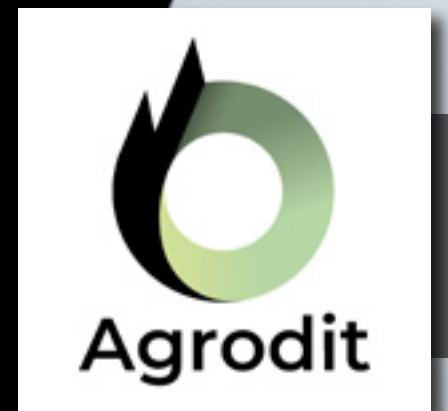
Agrodit

Agrodit (Sweden) provides real-time data directly from crops, which allows to respond to sub-optimal environmental and soil conditions before visual symptoms appear.

www.agrodit.com



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Petar Pejic

Beehold

Beehold (Serbia) develops solutions that digitise the process of beehive inspection through precise colony status information in real-time and AI assistant suggestions for optimal beekeeping.

www.beehold.rs

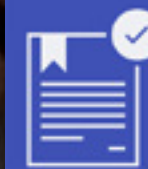
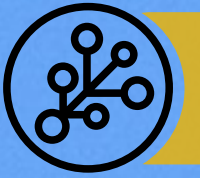


Deniz Fuhrmann

BioCV

BioCV (Germany) is a solution that aims to improve transparency and efficiency in the livestock industry. It utilises Bluetooth sensor ear tags for farm animals to collect and certify real-time data on each animal, which can be used to interact with peripherals, such as automated scales and feeding protocols, and is persisted decentralised. This allows for a more efficient and accurate monitoring of the animals, as well as providing valuable information on the animal's physiological state and history.

www.linkedin.com/pub/dir/Deniz/Fuhrmann



BioCV
WELFARE AND TRUST FOR YOUR LIVESTOCK.



Yuliia Semeniuk

Earth Automations

Earth Automations (Italy) develops products and services for Agricultural companies, supporting them in difficulties with innovative solutions to reduce company costs.

www.earthautomations.com



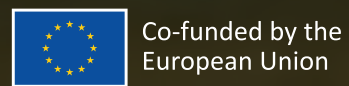
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Clemens Möller

HarvestAi

HarvestAi (Germany) is a cutting-edge technology company that specialises in developing sophisticated forecasting models for indoor farms.

www.de.linkedin.com/company/harvest-ai



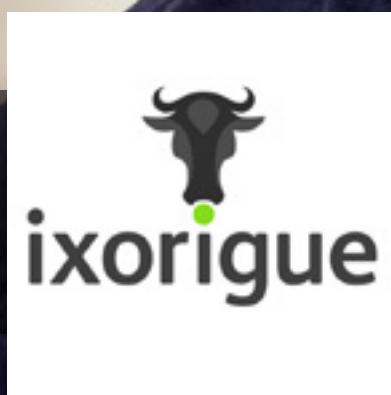


Alfredo Poves

Ixorigue

Ixorigue (Spain) is digitising livestock farms and gives users the ability to digitally manage a farm and automatically control their livestock using Ixotrack GPS collars, whilst also receiving alerts on their mobile devices. This should help to improve the farmers' quality of life and their bottom line.

www.ixorigue.com/en

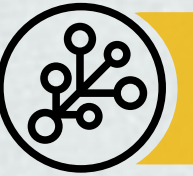


Amira Cheniour

Seabex

Seabex (Tunisia) builds intelligent solutions to help farmers better manage their day to day operations for a better yield production, a better quality, and better profitability.

www.seabex.com



seabex



Sebastian Pütz

Nature Robots

Nature Robots (Germany) develops autonomous robots for regenerative agriculture. Based on the specially designed and built long-term autonomous monitoring robot Lero, high-resolution three-dimensional plant maps of vegetables and other plant crops, as well as weeds, are created and migrated into a monitoring user interface for agronomists, farmers and plant breeders.

www.naturerobots.de



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Olesya Luckmann

GeoPard Agriculture

GeoPard Agriculture (Germany) is an unbiased cloud-based Analytics Powerhouse for precision agriculture. The platform core is capable of processing any set of geospatial data. This cutting-edge technology optimises yield and crop inputs and offers automated tools to execute agronomic and management expertise, and industry best practices during the whole farming season, preserving valuable resources.

www.geopard.tech





Ruth Giese

Ant Robotics

Ant Robotics (Germany) has created a product VALERA that supports workers during the harvest of fruits and vegetables, reducing non-productive time spent on transporting crates.

www.antrobotics.de



ANT ROBOTICS



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Paris 07

Paris

Novel Ingredients & Processes



Florin Irimescu

Bluana Foods

Bluana Foods (Romania) produces a plant-based seafood alternative product made from moringa protein, for tuna and salmon sashimi.

www.bluana.me



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Stacey Skaalure

Bolder Foods

Bolder Foods (Belgium) is developing animal free cheese that combines pleasure with positive impact. Their first product is a range of grated cheese made with locally sourced cauliflower & chickpea protein.

www.bolderfoods.be



BOLDER FOODS



Silvan Leibacher

Field Food

Field Food (Switzerland) produces functional ingredients made from pulses replacing eggs in food products/ food services.

www.eggfield.com

EggField



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Maximilian Webers

Colipi

Colipi (Germany) develops and scales two distinct technologies to upcycle waste carbon to edible oils. One process is about transformation of organic side streams like food waste streams to oil via yeast fermentation. The other process is about bacterial carbon capturing and utilisation (transformation) of carbon dioxide (CO₂) from off-gas point sources into oils with the help of hydrogen (H₂). In both cases the products are oils that can replace palm oil and have a minimal CO₂ footprint, which will, when used as an ingredient for food products, decrease its CO₂ footprint.

www.colipi.com



COLIPi



Michel Wettstein

Got Foods

Got Foods (Latvia) strives to innovate the field of plant-based foods by creating dairy alternative cheese with high protein content made from fermented yellow peas.

www.got-foods.com

**got
foods**



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Daniel MacGowan

Kynda Biotech

Kynda Biotech (Germany) is a company that provides clients with low-cost plug & play bioreactors, starter cultures and operational support for their own biomass fermentation.

www.kyndatech.com





Christopher Snyder

Norwegian Mycelium

Norwegian Mycelium (Norway) is an impact-driven fermentation science company, creating regenerative and highly scalable solutions for alternative proteins from the untapped potential of mycelium – the thread-like biomass of fungi.

www.nomy.no

NoMy



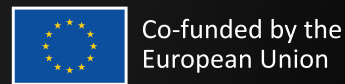
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Anselm Gripp

Project Eaden

Project Eaden (Germany) produces alternative whole cut beef made with protein and fat fibers using textile production processes.

www.projecteaden.com



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**PROJECT
EADEN**



Fergus Moore

Revive Eco

Revive Eco (UK) produces a sustainable palm oil alternative made from local coffee waste.

www.revive-eco.com

REVIVE



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European Union

Jonathan Goshen

Yeap

Yeap (Israel) produces protein from yeast, incorporating a circular economy model.

"A protein that can do it all; flavourful, clean, nutritious, sustainable, and last but not least, inexpensive."

www.yeap-proteins.com





Contact 08

Contact

EIT Food

Accelerator Network



Marie Russier

EIT Food Accelerator Network
Programme Manager

[linkedin.com](#) ▶

email: marie.russier@eitfood.eu

www.entrepreneurship.eitfood.eu/accelerate

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