2020 EIT FAN cohort

Switzerland

**Acorn Warehouse** (Portugal): Acorn warehouse offers flour and malt for bakery/pastry, or beer industry, respectively. The company has a proprietary cost-effective process to remove tannins, enabling the production of edible food from acorns of all Quercus species.

**Alzagro** (Hungary): Alzagro relies on drone-based technology to be used by mills, grain traders, quality inspection companies and farmers to sample grain, regardless storage type (flat storage, silos, trucks and wagons).

**Codecheck** (Switzerland): The Codecheck app evaluates products in cooperation with renowned scientists from e.g. WWF, Greenpeace and empowers consumers to buy the healthiest and most environmentally friendly products.

**Flora Fotonica** (Israel): Flora Fotonica delivers exceptionally effective and efficient bio-illumination systems designed to optimize the growth of plants, while providing real-time data and analytics that ensure maximum confidence, control & profitability of crops.

**FoodMeUp** (France): FoodMeUp is a modern B2B SaaS dedicated to helping food professional manage their backoffice operations.

**HomeCooked UK** (United Kingdom): HomeCooked UK is a mobile app that allows local independent cooks to sell their signature dishes to hungry customers, who are looking for an authentic homemade dish from around the world, as a healthier alternative to the standard takeaway.

**INOFEA AG** (Switzerland): INOFEA immobilizes enzymes and protects them with a tailor-made shield, making them easy to use in biocatalysis, bioanalysis, proteomics and as an active ingredient.

**NaturaYuva AG** (Switzerland): NaturaYuva directly contracts growers to naturally cultivate medicinal and aromatic plants which leads to higher quality raw materials.
Nium (Luxembourg): Nium uses metabolic modelling to integrate gut-microbiome and metabolic markers to predict the impact of specific foods and diets on an individual level.

Vivent SARL (Switzerland): By amplifying electrical signals in plants and interpreting them using machine learning, Vivent provides farmers and agchem suppliers, real-time information on crop health.

Germany

BOSETEIN (Germany): Bosetein develops a non-invasive detector which can detect the level of food contamination in real-time and in a non-invasive way.

Cellulosic Technologies (Germany): Cellulosic Technologies partner with companies to create alternative natural & biodegradable ingredients for personal/home care and human nutrition formulations.

FarmInsect (Germany): FarmInsect offers farmers a solution to use regional organic residues to produce insect larvae.

iFarm - Intellectual farms oy (Finland): iFarm creates and sells automated vertical farms to grow greens, berries, and fresh vegetables.

Krusli (Netherlands): Krusli uses ingredients that have visual imperfections, yet are perfect when it comes to taste and food safety. They rescue a minimum of 50% of ingredients (always aiming for more) and their products contain only a little bit of fruit syrup.

pläin GmbH (Germany): pläin offers plant based dairy alternatives that perfectly combine all the positive qualities of cow's milk with the sustainability of plants.

Rebel Meat (Austria): Rebel Meat develops delicious and climate-friendly meat products with only 50% meat for a 100% meat experience.

Spoontainable UG (Germany): Spoontainable has developed the first sustainable and edible ice cream spoon made from the fibres of the cocoa shell, which remain as organic residues in chocolate production.

VYTAL Global GmbH (Germany): VYTAL operates a digital reusable packaging system with premium, 100%-leak proof bowls for take-out and delivery food.

Walding Foods (Germany): Walding Foods are developing a revolutionary vegan product line based on an unusual tree mushroom.
Finland

**Acoustic Extra Freezing** (Finland): Acoustic Extra Freezing equipment generates acoustic waves that form nano-sized ice crystals, keeping all food cells intact when freezing it.

**eniferBio** (Finland): eniferBio helps customers create value for their raw material streams and provide environmentally sustainable alternative for soy protein and fish meal.

**Entoprot Oy** (Finland): Entoprot aims to be the top global market place to offer protein products derived from insects.

**Innoscentia AB** (Sweden): Innoscentia AB develops sensor-based analogue and digital indicators of real-time food status to prolong shelf and consumption time, thereby reducing waste costs and food waste.

**IRRIOT** (Sweden): IRRIOT uses the telecommunication technology, high precision sensors and cloud technology to deliver a platform that secures optimal soil conditions for farming.

**Koepala** (Finland): Koepala is a takeaway packaging innovation company that develops, tests, commercialises and licenses ready for sales takeaway packaging solutions for the foodservice and packaging industry.

**Mycorena AB** (Sweden): Mycorena has developed Promyc mycoprotein, a fungi-based food ingredient that has excellent nutritional quality, prolific culinary benefits, and countless application areas ranging from meat replacements to functional food ingredients and nutritional supplements.

**Probitat** (Finland): Probitat is specialized in developing fermented and probiotic foods with the aim to help consumers have a healthy gut and a healthier life.

**Solar Foods** (Finland): Solar Foods develops “Solein”, an entirely new kind of sustainable protein produced using air and electricity as the main raw materials to revolutionize food production.

**Tebrito** (Sweden): Tebrito brings new alternative insect-based sustainable proteins of high quality for feed and food at an industrial scale.
Spain

**AgroPestAlert** (Spain): AgroPestAlert develops IoT solutions for the protection of crops and stored food in warehouses against the attack of insect pests and other pathogens, through real-time monitoring.

**Alacarte** (Spain): Alacarte is an innovative project with an automated device that reduces the alcoholic content of any beverage while preserving the essence of the original.

**Crover Ltd** (United Kingdom): Crover Ltd is focusing on the commercialisation of the first technology for locomotion in bulk solids (e.g. sand, grains, powders).

**FooD’NAssay** (Portugal): FooD’NAssay develops devices to analyze food, particularly foodborne pathogens, in less than one working day.

**Nanomik Biotechnology** (Turkey): Fungi is one of the main causes of food spoilage and crop loss. Nanomik Biotechnology loads natural plant molecules to the biopolymer microcapsules to control the release treatment of fungi diseases.

**Naturbec** (Spain): In order to improve productivity and profitability of organic farming, Naturbec manufactures microbial-based products that increase soil fertility and crop health.

**Odd.Bot** (the Netherlands): Odd.Bot developed the Weed Whacker, an intelligent robot that can detect both the weeds and crops already in an early stage and autonomously remove the weeds mechanically.

**Open Grow** (Portugal): The company developed GroLab, a modular grow controller to automate growing tasks - specifically lighting, irrigation, ventilation, nutrients dosing, tank management.

**Serket B.V.** (the Netherlands): Serket has developed a solution based on regular security cameras and artificial intelligence to identify health, reproduction and environmental changes early on.

**Tsenso** (Germany): tsenso is a cloud based food monitoring SaaS solution to tell the precise freshness and quality of food in real-time.

United Kingdom

**Airponix Ltd** (United Kingdom): Airponix has a smart soil-less agricultural system to grow staple food crops almost anywhere globally with minimum environmental impact and grower risk and significantly increased yields.
Arborea (United Kingdom): Arborea has developed the most efficient food ingredients & proteins production platform that solves the crucial issues of existing photosynthetic culture platforms.

Beeing (Italy): Beeing's devices (b-secure) provide farmers, beekeepers and researchers, real time data analysis about bees activity in crop, bees' health status and honey production trend.

BioSpremi (Italy): BioSpremi has developed an innovative oil extraction system that decreases electric energy used during the process and increases the quantity of the extracted product compared to traditional systems.

Cellular Agriculture Ltd (United Kingdom): Cellular Agriculture Ltd delivers a scaleable bioreactor technology for multi species cell-based meat technology.

CellulaREvolution (United Kingdom): CellulaREvolution’s technologies can be used for various cell types and applications, making it suitable for any company active in the culturing of cells.

Higher Steaks (United Kingdom): Higher Steaks is a cell-based meat company focusing on end-to-end solutions.

Seawater Solutions (United Kingdom): Seawater Solutions uses the two most abundant resources in the world, seawater and degraded land, to create healthy wetland ecosystems where food is grown with seawater.

SoluBlue Ltd. (United Kingdom): SoluBlue' developed a material as an alternative to plastic and bioplastic single-use food packaging, which simplifies waste streams, returns nutrients back to soil, and reduces food waste.

Zero Waste Biotech (United Kingdom): Zero Waste Biotech has developed a range of Aero-D machines which can convert food and biodegradable waste into clean renewable energy in 24 hours on clients premises.

Israel

AGRIPPER (Israel): AGRIPPER developed a completely automatated solution for agricultural tasks. The system performs trellising and pruning tasks as well as diseases detection and leaves cutting.

Agritask Ltd (Israel): Agritask excels in uniting all data on one platform for holistic decision-making, in a way that fits each client’s operational requirements.

Bioti-Pac (Israel): Bioti-Pac provides an advanced solution for shelf life extension with little dependence on chemical preservatives, packaging, formulation design or logistics.
**eggXYt** (Israel): eggXYt’s CRISPR based technology allows non-invasive pre-incubation sex detection in chicken eggs - saving 8 billion male chicks from being unnecessarily hatched and disposed each year, saving the industry billions of dollars and adding 8 billion eggs to the global supply.

**Enzymit** (Israel): Enzymit's proven platform technology can build enzymes for various purposes.

**Genufeed** (Israel): Genufeed strives to return to the origin and use nature's original fish feed and enhance it. The company optimizes the nutritional values of the insects' body so they meet the needs of the fish and can be fed directly to fish.

**Meat.The End** (Israel): Meat.The End develops revolutionary plant-based ingredients and production techniques that provide meat alternatives with texture very similar to meat.

**Ruby and Grace** (United Kingdom): Using Tigernuts-a nutrient dense root tubers, Ruby and Grace have created a range of award winning products including a dairy-free ice cream free from all top 14 allergens.

**Sphera Encapsulation** (Italy): Sphera is active in food technology hereby focusing on the encapsulation of ingredients while supporting the development of functional foods and nutraceuticals.

**The Mediterranean Food Lab** (Israel): The company develops naturally-produced, plant-based flavour-bases that impart delicious, rich meaty flavour for a broad range of meat replacement needs.