

EIT Food Accelerator Network Finalists 2020



“ ARBOREA has developed the most efficient food ingredients & proteins production platform that solves the crucial issues of existing photosynthetic culture platforms.

EIT FAN Hub: Cambridge, UK **WEBSITE:** <http://arborea.io/>



“ CELLULAR AGRICULTURE LTD. delivers a scaleable bioreactor technology for multi species cell-based meat technology.

EIT FAN Hub: Cambridge, UK **WEBSITE:** <https://www.cellularagriculture.co.uk/>



“ CODECHECK'S 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.

EIT FAN Hub: Lausanne, Switzerland .. **WEBSITE:** <https://www.codecheck.info/>



“ ENIFERBIO helps customers create value for their raw material streams and provide environmentally sustainable alternative for soy protein and fish meal.

EIT FAN Hub: Helsinki, Finland **WEBSITE:** <https://www.eniferbio.fi/>

FARMINSECT

“ FARMINSECT offers farmers a solution to use regional organic residues to produce insect larvae.

EIT FAN Hub: Munich, Germany **WEBSITE:** <https://farminsect.eu/>



“ HIGHER STEAKS is a cell-based meat company focusing on end-to-end solutions.

EIT FAN Hub: Cambridge, UK **WEBSITE:** <https://www.highersteaks.com/>

MYCORENA

“ 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.

EIT FAN Hub: Helsinki, Finland **WEBSITE:** <https://mycorena.com/>



“ 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.

EIT FAN Hub: Bilbao, Spain **WEBSITE:** <https://www.nanomik-tech.com/>



“ NATURAYUVA directly contracts growers to naturally cultivate medicinal and aromatic plants which leads to higher quality raw material

EIT FAN Hub: Lausanne, Switzerland **WEBSITE:** <http://naturayuva.com/>



“ 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.

EIT FAN Hub: Bilbao, Spain **WEBSITE:** <https://www.odd.bot/>



“ 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.

EIT FAN Hub: Cambridge, UK **WEBSITE:** <https://www.seawatersolutions.org/>



“ SPHERA ENCAPSULATION is active in food technology hereby focusing on the encapsulation of ingredients while supporting the development of functional foods and nutraceuticals.

EIT FAN Hub: Haifa, Israel **WEBSITE:** <http://www.spheraencapsulation.com/>



“ 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.

EIT FAN Hub: Munich, Germany **WEBSITE:** <https://spoontainable.com/>



“ THE MEDITERRANEAN FOOD LAB develops naturally-produced, plant-based flavour-bases that impart delicious, rich meaty flavour for a broad range of meat replacement needs.

EIT FAN Hub: Haifa, Israel **WEBSITE:** <https://www.med-food-lab.com/>