



25 – 26 June 2019
The Crystal, London

Start-up Companies

2019

1. Alternative Proteins



Better Nature United Kingdom

Better Nature's aim is to create a food system that is better for people and better for the planet. By applying a 21st-century scientific lens to tempeh fermentation, a 300-year-old food process that originated in Indonesia, they hope to produce the world's most nutritious and delicious tempeh-based food products. They have a patented a technology that will allow for the decentralisation of production of plant-based protein, allowing people to create this high-protein vegan food in their homes. Their product is a high-protein crisp and they intend to release other lines of products such as bars, ready-to-heat meals, and ready-to-cook options to help their customers lead better lives.



**CaribSwede
United Kingdom**

CaribSwede Vegan Bakery Company (CSVBC) the Family Food Fusion of Sweden and the Caribbean. The concept of accessibility of Good Vegan Food on the Go... the aim of strategically placed “Mini CSVBC Cubes” in places where people are on the Go. Giving the option of Good Healthy Plant Based Food for everyone.



**DARING Foods
United Kingdom**

At DARING foods we believe food shouldn't just TASTE good but DO good too. We're trying to show the world we don't need animals for food by creating the most delicious, nutritious and sustainable foods, all from plants!



Innovopro Israel

Innovopro was established in 2013 by Dr. Asher Shmulewitz, a biotech entrepreneur and investor. The company began its activity with the intent to develop a sustainable, reliable, nutritious and functional plant-based protein. The initial protocol was developed by the founder, Dr. Shmulewitz, who was fascinated by the idea that food could prevent and cure diseases. Wanting to bring health and wellness to his patients, he studied the chickpea, which is today known to be a non-allergen superfood. Dr. Shmulewitz is a board member and actively involved in the company's activities.

Since its inception, the company has made considerable progress in developing the technology for chickpea protein extraction and other food ingredients, and has been recognized as an innovator of disruptive technology in the food industry.

Mary's Recipes

Mary's Recipes United Kingdom

This.co produces plant-based, tasty meat alternatives predominantly made from soy bean protein, water and pea protein. With a vast product range with both 'ready to cook' and 'ready to eat' meat imitations.

THE MEATLESS FARM CO

The Meatless Farm Company **United Kingdom**

We're a British company that has developed an amazing plant-based mince and burger patty loaded with taste and texture. We want to help people reduce their meat consumption and make swapping easy.



THIS **United Kingdom**

This.co produces plant-based, tasty meat alternatives predominantly made from soy bean protein, water and pea protein. With a vast product range with both 'ready to cook' and 'ready to eat' meat imitations.



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2. Consumer Dietary Technology & Innovation

CoZZo

CoZZo
Bulgaria

CoZZo is a kitchen management platform for households which assist in avoiding any spoiled food and making optimal grocery shopping and meal planning. Consumers can save time and money with the checklist and pantry organiser, built with the latest Apple technology, predictive intelligence and innovative design.



e-Fresh Greece

e-fresh.gr is the largest and most comprehensive online supermarket serving Attica. The creation of an online supermarket rose from the need of modern consumers for quick, hassle-free, and secure purchases of groceries and necessities for their household. e-fresh.gr was established to offer an innovative and user friendly website, matched with an innovative solution for storing and delivering purchases at the customer, thus offering an integrated e-retailing service.

Family Secret United Kingdom

We are a cooking sauces and snack company. Recipes came from me and my wife travelling the globe and talking to people that we met. We wanted to bring people real home cooked Family recipes to the UK. Its no longer a Secret.



FoodSay United Kingdom

FoodSay is a free to use smart dietician app. Each person has unique combination of allergies, tastes, likes and dislikes. FoodSay is a continuous learning platform of all its user's food combinations. After iterative analysis, FoodSay recommends most nutritionally appropriate and allergy free food to each user, based on their activity levels, previous consumptions, seasons and meal times. FoodSay aims to gradually help each user easily follow a diet plan without any pressure and with all their diet goals in consideration with a potential of being adventurous too!



Gallimaté

France

Gallimaté creates and distributes natural and innovative snacking products based on the multiple virtues brought by the superfoods and designed for daily consumption. The Gallimaté product ranges make the consumer travel through inspirations from different cultures to discover new flavours while bringing the benefits of superfoods. All our products are healthy, 100% natural and innovative. We have already marketed our range of drinks which consists of:

- Maté Original: a soft drink made from yerba maté, flavoured with elderflower and kaffir lime*
- Ginger Ale: a ginger drink, flavoured with basil and lemongrass*
- Tonic: a tonic flavoured with geranium and gentian*

A new beverage is being developed, along with two new product lines, which will be released in the fall of 2019:

- Savoury snacking: Poppy-based marbles made from rice, quinoa and soufflé teff, 70% less caloric than "classic" snack products, available in 3 flavours*
- Sweet snacking: a range of 4 raw energy bars based on superfoods: baobab, cranberry, hemp, maca each providing a specific functionality (energy, antioxidant, protein, vitality).*



Little Tummy United Kingdom

Little Tummy is a new baby food subscription service, bringing fresh and healthier foods to little ones. Opposite to common heat-processed baby food option, we use a cold-pressure-method, called HPP, to preserve essential vitamins, micronutrients and the fresh taste of our products.

How do we enhance Naturalness and authenticity?

Currently available baby food options are heavily heat-processed to extend the shelf-life of the products. Due to heat-treatment the products lose their authentic and fresh taste. At Little Tummy, we use high-pressure-processing (HPP) to preserve the fresh, authentic taste, texture and smell of our ingredients. This means we don't use any heat-processing which might affect the authentic and natural taste of our products. Moreover, the HPP process protects the complex structure of fibre and, therefore, supports the development of a healthy gut flora. It also preserves vitamins and micronutrients, as well as the authentic flavour of the ingredients, which is another important part of a healthy diet in the first year of life.

How to we reduce or minimise the need for processing:

HPP allows us to naturally extend the chilled shelf of our products up to 2 months. During the HPP treatment of our product, bigger molecules such as enzymes and bacteria are literally squeezed down and inactivated, however smaller molecules such as vitamins and micronutrients are not affected by the pressure – which means the foods are safe for consumption for babies and keep fresh without using any additives or preservatives.



Mealz **United Kingdom**

Mealz is a recipe distribution platform. We allow brands and bloggers to publish high-quality recipes, articles, and other food-related content. Our platform attracts very significant traffic, which is mainly coming from the UK and the USA.

Beyond recipe publishing and distribution functionality, we also offer a number of cooking productivity features -- such as meal plans, cookbooks, personal diet planner etc.

Our mission is to build the most popular recipe platform with high quality, professional recipes. Alongside with that, we are creating a very strong community for brands, blogger and foodies.



myDNAhealth **United Kingdom**

myDNAhealth is a Norwich-based biotechnology start-up. The company researches and translates the influences of genetics, lifestyle factors, foods, nutrients and dietary interventions which supports the development of innovative risk assessment and prevention products. These products are built with the aim to prevent common public health problems from occurring, including obesity, type 2 diabetes and other inflammatory related conditions.



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3. Sustainable Supply Chain & Food Waste Tech



Agronomex
United Kingdom

Agronomex is a b2b SaaS business connecting fruit and vegetable suppliers with food professionals and offering an integrated, transparent and automated fresh produce procurement system to increase farmers income and reduce sourcing costs in the food industry.



Blocksyte
USA

Founded in 2018 and headquartered in Nashua, New Hampshire, with offices in New York City and Toronto, Blocksyte offers a private blockchain-enabled SaaS application for mid-market and enterprise supply chain companies. With an initial focus on the food industry, Blocksyte is committed to helping its customers run their businesses more efficiently and improve their operations. As an IBM partner using IBM's highly reliable Cloud Blockchain service, Blocksyte has access to leading blockchain innovations, to power its own application and enable its customers to embrace new capabilities. Blocksyte is a member of the International Foodservice Manufacturers Association (IFMA) and the Blockchain in Transport Alliance (BITA).



Good Club
United Kingdom

Good Club is the sustainable supermarket. We already make sustainably produced staples more accessible, the next task is to turn it into a zero waste supermarket.



Too Good To Go

Too Good To Go Denmark

At Too Good To Go we are dedicated to the fight against food waste!

Our platform allows people to buy surplus, unsold food from restaurants, cafes, supermarkets, bakeries etc. that otherwise would have to be thrown out.

Through our app, everybody can make a difference by 'saving' perfectly good, delicious food from going in the bin. We're well on our way now, having started in Denmark in November 2015, we have since expanded to 9 further countries - with more on the way! It's all down to our growing community of waste warriors, so come join us or drop us a line to find out more.



wasteless
Reducing food waste.

Wasteless Israel

Founded in 2017, Wasteless is helping supermarkets and the planet fight one of their biggest problems — food waste. Additionally, the company is increasing client revenue on merchandize sales. According to the Food and Agriculture Organization (FAO) of the United Nations, food loss and waste costs roughly US\$680 billion in industrialized countries and US\$310 billion in developing countries.

Using its proprietary machine-learning pricing engine, Wasteless can price products dynamically in real time based on a series of variables, including the expiration date, shelf capacity, regional factors, brand strength, on-shelf competition, and more. Prices are displayed on electronic shelf labels or online checkouts, where consumers can see the product's regular price as well as a discounted price for a specific expiration date.



Winnow
United Kingdom

Food waste costs the hospitality industry over \$100bn annually. Kitchens can waste up to 20% of food purchased, often equivalent to their total net profits. What gets measured gets managed, and by using data intelligently kitchens can be made more efficient. Winnow develops technology to help chefs achieve greater visibility in their kitchens and make better decisions that lead to dramatically reduced food waste and costs.



Zero Waste Solutions
United Kingdom

We convert food waste into inert pasteurised biomass fuel in 24 hours. Our system is small safe and stable and generates NO waste products. Rather than generating Methane/gas, the Aero-D converts food waste into biomass fuel, a powder form like coffee granules that is perfectly safe. This biomass fuel then can be used to generate energy with the same calorific value as Coal, but it is a clean renewable energy source.



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4. Agtech & AI / Robotics

A G R O B O T I X

Agrobotix Slovakia

We have developed the world's first universal, autonomous vegetable cultivating machine, which is able to do 45% of all work on the farm from the beginning of the cultivation season till its end, and still the same machine is usable for several types of vegetables. Thanks to its unique construction and approach it has 0 negative effect on the environment (soil, water, air), allowing the soil to naturally restore its quality, thanks to what we are able to harvest truly 100% BIO vegetables of the highest possible quality. As the only one on the market, we provide a full-scale solution for stopping the soil degradation and issues connected to heavy agricultural industry while still providing the desired results. We decided to build a smart robot according to the mechanical version, which will be able to do 95% of all work on the farm, will have all the same positive effects, features and outcomes... and much more, like autonomous movement, technology for water capturing technology from air moisture, solar charged, cloud know how gaining and sharing... and much more!



AGROOP

Agroop
Portugal

Agroop is an AgTech company focused on helping farmers to save resources, prevent risks and maximize your production.



Karakuri

Karakuri
United Kingdom

Karakuri is a UK based technology company designing, manufacturing and installing robotic automation systems for restaurants, commercial kitchens and caterers. Our goal is to utilise groundbreaking intelligent robotics, to transform how we eat for the better and reduce food waste.

Phytoponics

Phytoponics United Kingdom

A profitable and affordable hydroponic growing system for the commercial grower, Phytoponics provides high performance deep water culture growing in an all in one system for the greenhouse. Scalable, sustainable and adaptable, Phytoponics grows plants from transplant into crop, and works with Tomato, Pepper, Aubergine, Medicinal Cannabis, Cucumber, Strawberry and more.

Phytoponics helps growers get results better than soil or substrate, by giving crops uniform and stable nutrient solution conditions that maximize yield and reduce complexity, thanks to a new patent-pending hydroponic growbag design. With integrated aeration and water temperature control, the risks of disease and infection is drastically reduced, allowing chemical free root solution for sustainable production.



Protifarm The Netherlands

Protifarm's high-tech vertical farm and processing facility in the Netherlands produces innovative and sustainable ingredients for the food industry, made from insects. Our functional ingredients contain highly digestible proteins along with essential nutritional building blocks like vitamins, minerals, fiber and healthy fats. In our controlled and highly scalable vertical farm, Protifarm reduces your global footprint in the most effective way.



Revotree Italy

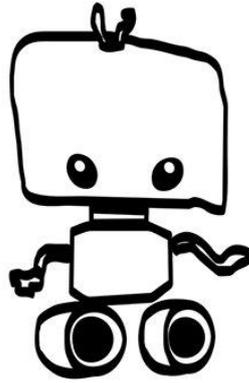
Revotree integrates easy-to-install soil probes, weather status and solenoid valves thanks to a platform capable of managing the devices and the farm operations. The platform allows Real-time data analysis, the sharing of the best practices and the actuation of the watering system, to obtain a natural and ecumenic resource saving, important for farms of every dimension.



rootwave™
Zaps weeds. Zero chemicals.

RootWave (Ubiquitek) United Kingdom

RootWave uses electricity to zap weeds with zero chemicals to offer a scalable and sustainable alternative to herbicides.



Small Robot Company United Kingdom

We are revolutionising farming with an easy, low-cost, service of autonomous, precision agri-robotics for a healthier, more efficient and sustainable future. The UN says that the world must produce 70% more food by 2050, without using more land or destroying more ecosystems.

Operating a farm with tractors is no longer the best way to address this challenge. The raw technology already exists which could produce food more cheaply, more accurately and with less waste.

To address this challenge we have brought together a team of farmers, professors, service designers and engineers to create an autonomous robotic farming system we call Farming as a Service (FaaS).



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6. Novel Ingredients & Nutraceuticals

alcarelle

Alcarelle **United Kingdom**

Wouldn't it be great if a night of drinking didn't pose a risk to our health and we could wake up the next morning feeling fresh and ready to go?

Alcarelle is committed to scientific research to gain a better understanding of alcohol, and of alcohol-free alternatives. Our goal is to develop an alcohol-free adult beverage, which imitates the aspects of alcohol that we all want – sociability, relaxation, fun - but without those horrible harmful effects that cause so much damage to our health.

Over the last 20 years of research, there have been huge developments in brain science. These advances have paved the way for exciting new ventures into alternative adult beverages. Alcarelle believes that tapping into this and future research has the potential to dramatically improve our lives and overall health.



BIOerg S.r.l.
Italy

BIOerg developed and produces a high molecular-weight dextran NextDext. NextDext is produced with a patent-granted fermentation process and provides customers with more opportunities to develop functional gluten-free foods and prebiotic nutraceuticals.



grogro
United Kingdom

Our startup is called grogro. We offer fresh, organic food for babies and toddlers, using high pressure cold pasteurisation which keeps nutrients and taste intact.



Manna Eating United Kingdom

In 2007, having dedicated over 25 years to the Financial Services Industry, Vanessa set out to search for her inner creativity. Constantly on the go and working in a highly demanding office environment, Vanessa often struggled to find nourishing snacks to power her through her day. Grab and go snacks were often unappealing (lacking authenticity) and products appeared to be facades: over processed, ridden with synthetic preservatives and lacking natural raw ingredients. For Vanessa, these marketed snacks were simply dressing themselves up as "healthy" and "nutritious".

Manna, therefore, seeks to address this issue by creating authentic handcrafted food options - using natural, plant-based ingredients.



microPow Switzerland

microPow offers a new, innovative approach to encapsulation and controlled release of active ingredients such as flavours, colorants, vitamins and minerals for application in food products. microPow powders are fat-based and additive-free, opening new possibilities in a broad range of end products. microPow will allow true, long-lasting flavour in chewing gum, fresh, natural colours in shelf-stable food products and coffee that smells and tastes like coffee during the whole shelf life.



NutriZing
United Kingdom

NutriZing is a premium nutrition and health supplements brand with a mission to make people's lives better through high quality and affordable products. They focus on the right ingredients and strive to provide a superlative customer experience.

Ötzibrew
TIME TRAVELLING GOODNESS

Ötzibrew
United Kingdom

Founded in 2017 by food entrepreneur Tricia McNeilly, Ötzibrew is a health food company on a mission to create and innovate a range of mushroom based products which will provide consumers with a variety of health optimisation solutions.

Following a life-long interest and passion for food and nutrition and looking for a new entrepreneurial challenge Ötzibrew founder Tricia McNeilly set off on a mission to find a healthy alternative to coffee. The first Ötzibrew product, Ötzibrew Chaga, brought to market by the Belfast based company is sourced from birch trees in the wild, uncontaminated forests of Siberia and is processed to retain its natural nutrients and minerals.

Organically grown and sustainable, Ötzibrew Lion's Mane is made from the fruiting body of the mushroom which grows from hard woods. It is the third product to market in late 2018 following the launch of Ötzibrew Chaga Coffee blend in early 2018.



Phytolon

Israel

Phytolon is aiming to take the food colorants market by storm with its betalain-based natural products. Phytolon uses fermentation to produce beta lalin pigments originally found in plants, which have proven antioxidant effects. The resulting products are a broad spectrum of purified food colours, highly suitable for various food applications in terms of both cost and stability.

The Smarter Food Company

United Kingdom

The Smarter Food Company (TSFC) has been established to develop foods with proven health benefits. Our first product is a simple dietary solution to reduce blood glucose levels in people who are at risk of Type 2 Diabetes (T2D). The product is made from a naturally bred, proprietary broccoli, that contains ~9x the amount of the naturally occurring compound, glucoraphanin, to standard varieties. This broccoli is being used as an ingredient in a variety of food products, where the taste can be masked to appeal to all. The first product to be manufactured is an ambient soup in a single serve plastic or foil pouch. The company has the IP for the technology derived from the Quadram Institute. Initial data from a two-year clinical study showed that individuals receiving one portion (300g) of a high glucoraphanin soup a week had a reduction in elevated blood glucose to 'normal' levels and remained at this normal level for the duration of the trial. Elevated blood glucose is a major risk factor for T2D as well as a number of other chronic conditions. There is also research to show that glucoraphanin lowers cholesterol and maybe of benefit for other significant health issues. The initial focus of the company is to achieve a European and US health claim in order to communicate the benefits to consumers.

This product addresses a public health issue of great importance, and for which there are also extremely large and growing market opportunities across the world.



UmYummy Switzerland

UmYummy Foodlabs manufactures natural and bio-certifiable food ingredients that are taste-intensive and healthy. These ingredients are created efficiently and economically by refining regional raw materials for the respective use in industrial and commercial food production.

7. Personal Nutrition & Gene Editing



BIOerg S.r.l.
Italy

BIOerg developed and produces a high molecular-weight dextran NextDext. NextDext is produced with a patent-granted fermentation process and provides customers with more opportunities to develop functional gluten-free foods and prebiotic nutraceuticals.



SIGA

France

Observation

Difficulty to differentiate quality products from others within the same supermarket shelf.

Methodology

Two years and a half of work and research with the expertise of Siga's scientific committee.

Mission

Provide healthy food everywhere and for everyone.

Solution

An indicator for assessing food formulation.



SmartWithFood Belgium

Our vision is to enable better food choices for individual people and communities in general. We believe in the potential of personalised nutrition by developing digital platforms and services for retailers and other food professionals. By digitising food data and food preferences, we want to make the unique match between consumers and their food selection possible. Our aim is to ultimately improve the well-being of people and to contribute to their health in the long run.

Our mission: SmartWithFood wants to support informed decision-making for consumers when it comes to buying and consuming food. Our integrated Food Platform (IFP) is based on the latest views on food databases, new technologies, scientific insights, data intelligence and new food habits and trends. Supporting the consumer in choosing the right food is our goal, whilst making this process a pleasurable experience.



Verdify The Netherlands

Verdify is on a mission to make personalized food an exciting experience for achieving health goals. This is done by providing an entertaining and engaging application for daily meal planning. With Verdify users can benefit from the latest scientific insights into nutrition and health in combination with the taste experience from professional chef-designed recipes. Verdify works from privacy by default and in line with nutritional and medical guidelines.

8. Online Platforms



Feedr **United Kingdom**

Feedr is a scalable technology platform empowering healthy and artisan food vendors to produce and supply meals for the workplace. Its platform connects the most innovative vendors with London's workforce in a way that's simple, affordable, and scalable.



GoKart

United Kingdom

The GoKart app enables restaurants to order ingredients at the click of a button, using group buying power to get them at the same prices large chains enjoy. The platform was built as a way of helping cash-strapped independents fight rising costs and said on average customers saved 20% with sales growing by 30% each month. It charges fees for use of the platform and uses an algorithm to find the best suppliers for customers, who get produce delivered to their door the next day.



Tried and Supplied

United Kingdom

Tried and Supplied is a searchable database of specialist food and drink suppliers from around the UK designed to help the food service industry reduce food miles and support local businesses. Mostly smaller-scale producers, their suppliers are passionate about what they do and produce high quality food and drink, often going above and beyond to follow sustainable production methods.



xFarm
Switzerland

xFarm is a software that helps farmers to work, improving data management through a digital campaign notebook and creating all the documents that are fundamental today to track their activities and guarantee their products. Simple use and modern technologies are their focus.



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9. Intelligent Software



Flexciton
United Kingdom

Flexciton offers a simple, powerful software that can be implemented within any manufacturing facility. Using our patented A.I. algorithms, the software searches for the single best planning and scheduling solution at the click of a button. This revolutionary technology can save manufacturers up to 20% in operational cost, with zero capital expense required.



Wynd France

Wynd is a french innovative software company, which developed a SaaS solution for connected business. Wynd digitalizes physical stores in order to match the new customers' journeys in the retail and food industry by providing a Omnichannel order and payment solution. The software is fully adapted for the clients and the employees, with growing business as its main purpose, increasing turnover and team in-store productivity.

10. Human Microbiome



Zymergen
USA

Zymergen, Inc. researches, develops, and manufactures microbes for Fortune 500 companies. It develops molecules for agriculture, chemicals, materials, pharmaceuticals, electronics, personal care, and more applications. The company's platform integrates automation, machine learning, and genomics to navigate the genomic search space. It uses a technology platform to optimize strains in that improves economics; improves the existing production strains within existing manufacturing processes; and improves the correlation between the lab and commercial manufacturing.



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11. Food Safety



Fresh Check United Kingdom

Fresh Check is revolutionising the way we understand safety, by providing the first affordable method to test surfaces for bacterial, chemical and other contamination with a simple colour change.



Senoptica Technologies Ireland

Senoptica helps Global food companies avoid killing people. Senoptica has created a revolutionary sensor that can non-invasively indicate pack oxygen levels (the best indicator of a failed pack) in modified atmosphere packaging. The solution helps to make food safer while also reducing food and packaging waste.
