

Fi Global Startup Innovation Challenge 2021 Finalists

Category 1: Most Innovative Plant-Based or Alternative Ingredient

Moolec Science

Moolec Science is an Ag-FoodTech company, producing real animal proteins in plants to develop affordable animal-free ingredients.

<https://moolecscience.com/>

SACCHA

SACCHA extracts proteins from microorganisms such as brewer's yeast that are like egg protein, but without the egg. These are distributed to food companies to help them create authentic alternatives to animal products and bring them into every European kitchen and every European household.

www.saccha.de

Sophie's BioNutrients

Sophie's BioNutrients is developing a new sustainable plant-based protein out of microalgae.

<https://sophiesbionutrients.com/>

Time-travelling Milkman BV

Time-Travelling Milkman (TTM) produces and sells plant-based fat ingredient for creamier, healthier, and more sustainable plant-based products.

www.timetravellingmilkman.com

Update Foods

Update Foods are producing the next generation of dairy alternatives, powered by faba protein and algae.

<https://updatefoods.co>

Category 2: Most Innovative F&B Ingredient or Processing Technology

California Cultured

California Cultured is producing chocolate that is free from deforestation and slavery by growing non-GMO chocolate from cocoa stem cells via cell culture technology. Producing chocolate and high value cocoa ingredients that have customisable flavour, bitter, and health compounds.

www.cacultured.com

Eighth Day Foods

Eighth Day Foods are enabling food producers to create ground-breaking premium plant-based products under their own trusted brands. They are also the inventors of a global breakthrough in plant-based protein, called LUPREME®.

<https://www.eighthdayfoods.com.au/>

Hoow Foods Pte Ltd

Hoow Foods are focused on enabling healthy living by healthy eating, and aim to do so by using their deep insights of foods and formulations to create healthier ingredients.

<http://www.hoowfoods.com/>

NoPalm Ingredients

NoPalm Ingredients is on a mission to reduce carbon emissions and save tropical rainforest by replacing palm oil as an ingredient in food, cosmetics and detergents.

www.nopalm-ingredients.com

Umami Meats

Umami Meats is cultivating the future of sustainable seafood by crafting delicious, nutritious, and healthy cultivated fish that is better for our health, our oceans, and our planet.

www.umamimeats.com

Category 3: Most Innovative Service or Technology Supporting F&B

Allozymes Pte Ltd

Allozymes applies its proprietary platform technology to rapidly develop novel enzymes, revolutionizing the way that industries manufacture complex natural products.

<https://www.allozymes.com/>

Mi Terro

Mi Terro is the world's first synthetic biology and advanced material company that utilizes big data to create home compostable, single-use plastic-alternative packaging materials made from plant-based agricultural waste – this is a first-of-its-kind approach.

www.miterro.com

Ambrosia.bio

AMBROSIA's proprietary, disruptive enzyme technology platform is designed to convert high-calorie, obesity-promoting sugars embedded within natural juices into rare, practically no-calorie sugars, such as Allulose.

<https://www.ambrosia.bio/>