

FoodTech-Catalogue - Skåne

An introduction to the FoodTech companies in the southernmost part of Sweden

Easy access

Where Sweden meets Danmark
and Scandinavia meets the world



Skåne FoodTech in numbers

300+

Food-related companies

33,000

Foodsector employees in the
region

17

Universities and colleges
of higher education

14,500

Academic
researchers



Highly collaborative and open innovation ecosystem

- 80+ foodtech companies in areas such as alternative protein, alternative dairy, waste management, functional foods, packaging and circular bioeconomy and more
- Access to "Big Science"-facilities, universities, incubators, accelerators, testbeds and other perks
- Universities that nurture, guide and help start-ups commercialize within food, foodtech, packaging and more ensures more opportunities
- Access to some of the best talent in Sweden

Foodtech Innovation Network represents a community of members aspiring to create a healthy, tasty and sustainable food system. Standing side by side with entrepreneurs, the food industry, the innovation system and the public sector we increase innovation power and unite pioneers in the field of foodtech.

We are here to reinforce innovative solutions and accelerate the growth of small and medium sized enterprises (SME:s). Foodtech Innovation Network supports its members with specialist knowledge in food technology, process technology, packaging, and growth advisory as well as by access to infrastructure, procured support and much more.

Together we create the food
system of the future, today

foodtechinnovationnetwork.com

FoodTech Catalogue

The future of food, from Skåne

invest in skåne

FoodTech Companies in Skåne - Breakdown

- **Over 80 Foodtech companies** in Skåne to date, in a wide variety of verticals. As foodtech is not set in its areas, we have chosen to define them, in our context, below.
- **Alternative Proteins** – Foodstuffs with protein from non-animal sources like plants, fungi or lab-grown meats.
- **Beverage** – New drink alternatives, everything from vitamins and minerals to proteins shakes, functional drinks and craft drinks.
- **Circular Bioeconomy** – Upcycling waste products from other industries to new products, solutions for reducing waste and more. If its trash it can be useful.
- **Digitalization** - Solutions for tracking foodwares, apps for foodwaste reduction or other digital solutions for the food industry. From agriculture to apps.
- **Food** – New foodstuffs from new or old ingredients. Food craft as well as novelties.
- **Functional Foods** – Food and drinks that have a positive impact when consumed. Microbiome, fibers, vitamins or other positive attributes.
- **Packaging and Logistics** – Solutions to reduce packaging, wasted space, last mile delivery and more.
- **Technology Provider** – Solutions for a smarter value chain in food. Reduced hazards, better technology, resource efficiency and more.
- **Water** – Solutions for reducing, reusing and taking care of water supplies.

	RND-PARTNERSHIPS	SEED FUNDING	EARLY STAGE FUNDING	LATE STAGE FUNDING	IPO	SALES PARTNERS	DISTRIBUTORS	TOTAL
ALTERNATIVE PROTEINS								
BEVERAGE								
CIRCULAR BIOECONOMY								
DIGITALIZATION								
FOOD								
FUNCTIONAL FOODS								
PACKAGING AND LOGISTICS								
TECHNOLOGY PROVIDER								
WATER								
TOTAL								



Edgy Veggie

What we do

We produce sustainable meat analogues from wheat protein, so called seitan. Seitan are traditional products in eastern countries, once invented by Buddhist monks to give that a good alternative to meat. The products are naturally tasty and very meat-like in texture. This is the reason why we believe that they act as a good bridge for people who find it difficult to make the protein switch. And in that way we can contribute to a lower Co2 footprint.

Product/Technology

We produce four different consumer products, 3 cut and flavored and 1 block which is unflavored and should be considered as an alternative to a piece of meat. Further we produce 5 different food service products.

Target Customer

- ☒ Business-to-Business
- ☒ Business-to-Customer
- ☒ Business-to-Government/Organization

Target Market

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| <input checked="" type="checkbox"/> Europe | <input type="checkbox"/> North America |
| <input type="checkbox"/> South America | <input type="checkbox"/> Africa |
| <input type="checkbox"/> Oceania | <input type="checkbox"/> Asia |

Company Stage

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| <input checked="" type="checkbox"/> Start-up | <input checked="" type="checkbox"/> Scale-up |
| <input type="checkbox"/> Growth | <input type="checkbox"/> Expansion |

We are looking for

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| <input type="checkbox"/> RnD-Partnership | <input type="checkbox"/> Seed Funding |
| <input checked="" type="checkbox"/> Early Stage Funding | <input type="checkbox"/> Late Stage Funding |
| <input type="checkbox"/> IPO | <input type="checkbox"/> Sales Partners |
| <input type="checkbox"/> Distributors | |



Ooble

What we do

Over 1 Billion straws are used every single day globally. Ooble makes 100% plant-based edible straws that are sustainable and functional. Ooble straws are designed to be sturdy when adding it in a beverage, so you can sip into your drink without the worry of crumbling or leaving bits and pieces in your mouth. With an elevated consumption experience, Ooble straws come in different flavours while being kind to the planet and tasty for your palate.

Product/Technology

We produce four different consumer products, 3 cut and flavoured and 1 block which is unflavoured and should be considered as an alternative to a piece of meat. Further we produce 5 different food service products.

Target Customer

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Nothing F!SHY



What we do

Welcome to Nothing F!SHY. We make the best frozen vegan fish substitutes. The texture, taste, look and smell of our products are exactly like real fish. We made it difficult for you to tell the difference. We wanted to continue to enjoy the sensation and taste of eating fish and fish dishes, but to do it without having a negative effect on ocean species, their habitat, and our environment. Our mission is to replicate the complete nutritional values of white fish in our Nothing F!SHY products.

Product/Technology

Nothing F!SHY products are vegan and based on wheat. We have used starch and proteins, natural fish flavors and algae to create the f!shy consistency which is the basis of all our products. Nothing F!SHY products are enriched with vitamins, minerals, proteins and Omega-3 oil to supplement the nutritional values in our core ingredients.

Other information

Nothing F!SHY products have a higher content of Omega-3, vitamins and minerals than of coated fish products on the market today.

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- ☒ Distributors
- ☒ Seed Funding
- ☐ Late Stage Funding
- ☒ Sales Partners



Bärta

What we do

Swedish Temptations AB develops, produces and markets Bärta® - vegan products made from Swedish organic peas.

Product/Technology

Bärta® is a food tech innovation and taste sensation. Bärta® is made using a proprietary production process and recipe. A combination of germination and fermentation creates a unique product in the market, rich in flavor with high nutritional value and an attractive texture. Bärta® is organic, gluten free, without additives and made with Swedish ingredients.

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Cirkulär AB

What we do

Cirkulär is a deep-tech company developing a biotechnological platform for the production of various molecules, in a more efficient and environmentally friendly way. Cirkulär's platform is based on so called "fungal cell factories" – fungi that have been engineered to grow optimally on industrial side-streams and engineered to produce specific molecules, such as proteins for example. Cirkulär provides strains and process solutions for B2B customers who want to produce molecules in an efficient and environmentally friendly way.

Product/Technology

Cirkulär's first product from our technology platform is "Cirkulein™", fungal biomass that has been grown on industrial side streams from the forestry industry and that can be used as a protein powder for applications with B2B clients in the feed- and food ingredient sectors. It is a protein-dense powder with high bioavailability and with nutritious minerals, vitamins and other valuable compounds.

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- ☐ Late Stage Funding
- ☒ Sales Partners

Gasporox

What we do

Gasporox is a Lund-based company that develops and sells laser-based sensors and instruments for quality inspection of packages in the food industry. The company uses a unique and patented laser technology that offers a new approach for leak testing and quality inspection of the package. The laser light is either sent through the package to measure the gas concentration inside the package, or the laser light is sent above the package to inspect if any gas is leaking out from the package.

Gasporox technology offers 100% automated non-destructive quality control of food packages directly on the production line with out affecting the packed product or the package.

Product/Technology

Gasporox technology offers 100% quality inspection directly on the production line for real-time assessment of the packaging process and quality control of the package. Gasporox also offers at-line instrument for spot check testing. The laser-based technology is non-destructive and non-invasive to the package and packed product content. With 100% inspection, raw material, energy and water can be used in an optimal way to minimise waste and to optimize the production to guarantee that all packed products will reach the customer with highest safety and quality.

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- ☐ Sales Partners

Saveggy

What we do

45% of fruits and vegetables are wasted globally. To reduce waste, plastic packaging is used. Saveggy provide a bio-based edible liquid coating that reduces the waste by extending the shelf-life of fruits and vegetables and replaces plastic packaging.

Product/Technology

Saveggy provides bio-based edible solutions from food grade ingredients. For some of our solutions such as cucumber coating there no other solutions available in the EU market.

Other information

Saveggy is a team of researchers and industrial experts who are devoted to reduce food waste in a sustainable way. We are supported by Lidl which is the largest seller of fruits and vegetables in EU and ICA which is the largest retailer in Sweden. Saveggy has received funding from EU and won many prizes as follows:

- UNOPS Global Innovation Challenge top 5 out of over 700 start-ups from 72 countries
- Green Challenge: top 25 out of 575 from UK, Germany, Netherlands, Sweden and Norway
- Lidl Future Initiative: top 5 out of 124 in Sweden

Click [here](#) to watch!



Co-funded by
the European Union

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We are looking for

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- ☐ Late Stage Funding
- ☐ Sales Partners



Simply No Waste

What we do

Foodtech company with a focus on nutritional content by using extraction methods on byproducts to provide healthy beverages and at the same time battles food waste.

Product/Technology

We extract nutrition from byproducts then mix them with fresh ingredients to make beverages. Our prototype which is an upcycled non-alcoholic beverage is made from avocado seeds and it has proven that it can be sourced, extracted and integrated into new products that are attractive on the market.

Other information

Our primarily target at this stage is restaurants and cafés, we launched our product 3 month ago and we are already in 20 restaurants & café in Copenhagen, Malmö & Helsingborg.

Target Customer

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Target Market

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Company Stage

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We are looking for

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- ☒ Early Stage Funding
- ☐ IPO
- ☒ Distributors
- ☐ Seed Funding
- ☐ Late Stage Funding
- ☒ Sales Partners

Mossagården



What we do

Mossagården Eko AB with associated foundation Mossagården's nature and hemp foundation wants to create a hemp center linked to organic and regenerative agriculture linked to new and existing business partners.

Product/Technology

We will launch products such as hemp milk, hemp meat and hemp flour that complement our currently existing hemp oil on the market.

Other information

Hemp as a raw material contributes to both sustainability and a solution to emergency preparedness problems - hemp is an important resource for the future that is now flourishing, but which according to the model should flourish hand in hand with ecological thinking. The creative power around hemp is great, both in construction, textiles, plastics and food.

Note – Information such as academic research behind the company, partnerships, team members of note, previous entrepreneurial ventures or other significant information.

Target Customer

- ☒ Business-to-Business
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- ☒ Business-to-Government/Organization

Target Market

- ☒ Europe
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- ☐ Asia

Company Stage

- ☒ Start-up
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We are looking for

- ☐ RnD-Partnership
- ☒ Early Stage Funding
- ☐ IPO
- ☐ Distributors
- ☐ Seed Funding
- ☐ Late Stage Funding
- ☐ Sales Partners

tracezilla

tracezilla

What we do

tracezilla is a modern, digital solution designed to manage core workflows in a food company. Our mission is to make it easy - also for smaller companies - to run a professional and modern food business. We want to support a diverse and sustainable food sector by making smaller companies competitive. We do this by providing an alternative to custom made ERP solutions that demand risky engagements and high investments for the individual company.

Product/Technology

tracezilla is a standard ERP solution *designed* for food companies. tracezilla ensures traceability and automates documentation like organic mass balance, food taxes, critical control points and all sorts of certification schemes. Thus tracezilla digitizes core workflows within the individual company, but also the connection between the company and its trading partners, certification bodies, authorities and the like thus aiming at becoming an infrastructure for the entire food sector.

Target Customer

- ☒ Business-to-Business
- ☐ Business-to-Customer
- ☐ Business-to-Government/Organization

Target Market

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| <input checked="" type="checkbox"/> Europe | <input type="checkbox"/> North America |
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Company Stage

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| <input type="checkbox"/> Start-up | <input checked="" type="checkbox"/> Scale-up |
| <input checked="" type="checkbox"/> Growth | <input type="checkbox"/> Expansion |

We are looking for

Collaboration partners on the same mission: supporting smaller food companies in being more efficient, competitive and not least compliant!

weRefine AB



What we do

We produce different types of food mixes (SourGo-mixes), containing rescued ingredients from the food sector and use primarily for baking and as meat substitutes.

Product/Technology

We upcycle rescued ingredients from the food industry into ready-to-use food mixes (SourGo-mixes) used primarily for baking and as meat substitute. Our foodtech is based on a refining process using a unique form of fermentation technique, a technique with a pending patent process. Our solution is mobile which means we can handle the problem of food waste where it is generated, for instance at the actual brewery, bakery, fruit and root vegetable processing facility and oat drink processing facilities.

Target Customer

- ☒ Business-to-Business
- ☒ Business-to-Customer
- ☐ Business-to-Government/Organization

Target Market

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| <input checked="" type="checkbox"/> Europe | <input checked="" type="checkbox"/> North America |
| <input checked="" type="checkbox"/> South America | <input checked="" type="checkbox"/> Africa |
| <input checked="" type="checkbox"/> Oceania | <input checked="" type="checkbox"/> Asia |
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Company Stage

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| <input checked="" type="checkbox"/> Start-up | <input type="checkbox"/> Scale-up |
| <input type="checkbox"/> Growth | <input type="checkbox"/> Expansion |

We are looking for

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| <input checked="" type="checkbox"/> RnD-Partnership | <input type="checkbox"/> Seed Funding |
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| <input type="checkbox"/> IPO | <input checked="" type="checkbox"/> Sales Partners |
| <input checked="" type="checkbox"/> Distributors | |



Roots of Malmö AB

What we do

We are at the forefront of developing stable, unpasteurized and non-alcoholic fermented beverages.

Product/Technology

We produce unpasteurized kombucha. We are also preparing to launch another fermented beverage. We have a state-of-the-art brewery in which we can experiment and produce highest quality fermented beverages that are interesting, low in sugar, and non-alcoholic with interesting whole botanicals as flavorings.

Target Customer

- ☐ Business-to-Business
- ☒ Business-to-Customer
- ☐ Business-to-Government/Organization

Target Market

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Company Stage

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We are looking for

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Yelte AB

What we do

Yelte is all about pushing the boundaries for the future of sustainable plant-based foods. Our aim is to make sustainable, plant-based products more accessible, fun and tasty!

Product/Technology

We have developed one of the most sustainable, nutritious and delicious plant-based drinks on the market today. Based on hemp, our product contains high levels of omega 3&6, iron, zinc, vitamin B6 and is also a complete source of protein, meaning it contains all amino acids! Hemp is also a true sustainability hero. Neither irrigation nor pesticides are needed, it can be grown in virtually all climate zones, and is carbon dioxide negative over a growth cycle!

Other information

Yelte is a team consisting of five co-founders all with extensive experience from both the food industry as well as start-ups and other entrepreneurial ventures. We have collaborated with Lund University (Master Thesis) to do a Life-cycle analysis of our hemp drink to validate our hypothesis that this product is a more sustainable alternative than what is currently being offered in the marketplace by competitors!

Target Customer

- ☒ Business-to-Business
- ☒ Business-to-Customer
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Target Market

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Company Stage

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HPP Nordic

What we do

HPP Nordic is the first and only independent HPP tolling station in the Nordics! By using high pressure, we help customers achieve longer shelf life, better production economy and retain better nutritional values in their food products without the need for preservatives or heat treatment!

Product/Technology

We help customers ensure that their food is safe, has a good shelf life, keeps its original nutritional values intact and delivering a fresh, tasty food experience. By using high pressure instead of heat treatment, we can sometimes prolong the shelf life from 3-5 days up to 90+ days without the need of any additives or preservatives.

Target Customer

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Target Market

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| <input type="checkbox"/> IPO | <input checked="" type="checkbox"/> Sales Partners |
| <input checked="" type="checkbox"/> Distributors | <input checked="" type="checkbox"/> Other Customers |



Seatrients AB

What we do

Seatrients is a company on a mission to unlock the health secrets of the sea, starting with the traditions of the Caribbean algae farming culture! People of the Caribbean islands have been farming and consuming seaweed for generations, and we want to share this untapped resource with the world by creating **nutrient rich** and **convenient** marine plant-based foods. We transformed a traditional Caribbean seaweed beverage recipe into a powder that turns into a delicious, fresh smoothie when you add liquid! We also provide additional forms of seaweed in a raw dehydrated form and flavorless powder to add a nutrient boost to everyday meals

Product/Technology

We bridge that gap by developing innovative processes to create tasty food products with seaweed. By creating convenient and tasty foods, we create an opportunity to reach a much wider audience in the functional food and plant-based food market. We are seeking investment to protect our processing and product development methods as we expand our product range and brand.

Other information

Our first product is the Instant Sea Moss Smoothie Powder!

Information such as academic research behind the company, partnerships, team members of note, previous entrepreneurial ventures or other significant information.

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Contact me!



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