

FoodTech-Catalogue - Skåne

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

One of the most fertile soils in the world

For crops...and for companies



Skåne FoodTech in numbers

300+

Food-related companies

33,000

Food sector employees in
the region

17

Universities and colleges
of higher education

14,500

Academic
researchers



Photo: Apelöga

Highly collaborative and open innovation ecosystem

- 100+ 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 commercialise within food, foodtech, packaging and more, ensures more opportunities
- Access to some of the best talent in Sweden



Krinova Incubator & Science Park

Our programmes are tailor-made for food companies:

Krinova START: from initial idea to early market verification.

Krinova INCUBATOR: from MVP (Minimal Viable Product) to a sustainable commercial reality with the guidance of a dedicated business adviser.

Krinova SCALE: build on your initial success and grow your business with expert coaching.

Krinova Incubator & Science Park, is a non-profit organisation that supports innovative companies with a mission to address challenges and business opportunities in the food sector.

Apply any time at: www.krinova.se/en/business-development/

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

Photo: Apelöga
Balsgård Foodtech AB

invest in skåne

FoodTech catalogue companies in Skåne - Breakdown

- **Over 100 Foodtech companies** in Skåne to date, in a wide variety of verticals.
- **Alternative Proteins** – Foodstuffs with protein from non-animal sources like plants, fungi, insects 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 into new products, solutions for reducing waste and more. If it's trash, it can be useful.
- **Digitalisation** - 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, fibres, 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 food value chain. Reduced hazards, better technology, resource efficiency and more.
- **Water** – Solutions for reducing, reusing and taking care of water supplies.

	Start-up	Scale-up	Growth	Expansion	Total
ALTERNATIVE PROTEINS	7	5	1	-	13
BEVERAGE	2	3	3	-	8
CIRCULAR BIOECONOMY	7	2	-	-	9
DIGITALIZATION	3	1	-	-	4
FOOD	6	9	2	-	17
FUNCTIONAL FOODS	6	3	3	-	12
PACKAGING AND LOGISTICS	2	3	1	-	6
TECHNOLOGY PROVIDER	3	2	2	-	7
WATER	1	2	-	-	3
TOTAL	37	31	12	-	-

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 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 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

- Business-to-Business
- Business-to-Customer
- Business-to-Government/Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

Tekinn AB



What we do

Tekinn is a cutting-edge biotechnology firm that offers an innovative technology platform to industrial food manufacturers. At the heart of this technology lies a unique fermentation process utilizing specialized bacterial strains. These strains are capable of converting various forms of plant-based industrial residues, such as food and agricultural byproducts, into two high-value materials:

- Active ingredients with antibacterial, antifungal, and postbiotic properties, among numerous other health benefits. These ingredients can be utilized in a wide range of applications, including skincare, cosmetics, personal care products, food ingredients, food coatings,, agriculture, and more.
- Nutritious compounds such as digestible fibers, proteins, and postbiotics that can serve as raw materials for innovative food products.

Product/Technology

The company possesses a patent-pending technology that facilitates the conversion of various plant-based waste streams, originating from the agricultural and food production sectors, into nutritious and easily digestible food ingredients. This process releases proteins and fibers while simultaneously reducing the presence of antinutrients. As a crucial enabling technology, it empowers the global industry to markedly enhance the utilization of raw materials and feedstock.

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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 drinking straws that are edible, sustainable and functional. The straws are vegan and come in different flavours.

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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 flavours 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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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 flavour 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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PACKAGING

Gasporox

GASPOROX
LASER SENSOR PACKAGE SOLUTIONS

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 without 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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Saveggy



What we do

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

Product/Technology

Saveggy provides bio-based edible solutions from food grade ingredients. For some of our solutions such as cucumber coating, there are 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!



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Simply No Waste



What we do

An impact startup that targets food waste stream (byproducts) to place unutilised and natural micronutrients and nutraceuticals back into the food system using modern extraction technologies.

Product/Technology

A revolutionary, IP pending extraction process to retrieve maximum natural micronutrients and bioactive compounds with a proven success in our three below products.

- Two flavors of tasty non-alcoholic fizzy beverages made from avocado seeds. Packed with antioxidants, minerals, and vitamins. Winner of the sustainability prize 2022 for circular modeling and benefit for people and planet. With currently provide distribution to 30+ returning, well known, thirsty B2B clients and growing.
- A concentrated, pocket-sized sachet with the same known delicious flavor and nutrition for people on the go. New to the Nordic market and ideal for travel retail, take away, airport, railways and more.
- These pocket sized upcycled, sustainable concentrated drinks secured in a packaging that requires less energy to produce, lower transportation costs and minimal storage space.

Other information

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

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Company Stage

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We are looking for

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- Seed Funding
- Late Stage Funding
- Sales Partners

Mossagården

MOSSAGÅRDEN

What we do

Mossagården's farm model is based on circular solutions in energy, production selection and nutrition. With the help of hemp, a modern agriculture is created with a focus on ecological cultivation, protein exchange, resilience and regenerative cultivation methods. The company's concept invites the consumer to education, experiences, events, culture and own creativity.

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 can be disclosed upon request.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-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 digitises 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/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- 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/ Organisation

Target Market

- Europe
- South America
- Oceania
- Global
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

Roots of Malmö AB



What we do

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

Product/Technology

We produce unpasteurised 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 flavourings.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

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 (Masters 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
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
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- Expansion

We are looking for

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- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

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

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

Target Market

- Europe
- South America
- Oceania
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Company Stage

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We are looking for

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- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners
- 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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Watersprint AB



What we do

Drinkable fresh water already the most critical and important resource on earth, the lack of clean drinking water will increase.

With Watersprint's Next-Generation Water Purifiers. We disinfect water from bacteria and virus, providing safe water in a sustainable way for everyone

Product/Technology

We are one of few in this field and the pioneer within UVC-LED water purification. UVC-LED is the most effective and sustainable solution when it comes to disinfecting fresh water. With product development and production in Sweden we ensure highest quality possible.

We have 2 product series (Purify Mini and Purify Solo) with multiple versions.

- Purify Mini 06, Purify Mini 16 (it can be configured with and without integrated flow sensor)
- Purify Solo 10, Purify Solo 20, Purify Solo 40
- Purify Solo 10 FS, Purify Solo 20 FS, Purify Solo 40 FS (with external flow sensor)

Other information

Founders where Dr Kenneth M Persson, Professor in water resources engineering, Mr Ola Hansson, MSc, Dr Lars Montelius, Professor in nanotechnology and Tord Wingren, tech innovator. Together with present staff we gather more than 150 years of combined experience in key areas including water, healthcare, microbiology, nanotechnology and IT/telecom.

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Angry Camel AB

What we do

Angry Camel is a Swedish deep foodtech startup based in the south of Sweden that is dedicated to transforming the food industry with its sustainable, plant-based protein solution. Our location in Sweden allows us to leverage the country's reputation for sustainability and innovation, partnering with top academic institutions and industry experts to push the boundaries of what's possible.

Product/Technology

Our chickpea protein isolate is a game-changer in the food industry, offering a superior plant-based protein source with over 90% purity, exceptional functionality and versatility. What sets us apart is our innovative eco-friendly technology, which enables us to valorise side streams, further reducing waste and promoting circularity in the food industry. With a focus on clean label, our protein isolate is non-GMO, allergen-free, and contains no additives or preservatives.

Other information

Angry Camel is currently seeking investments and partnerships to support the scaling up of our operations and the expansion of our product line. We are looking for strategic investors and partners who share our vision for sustainable and eco-friendly protein production, and who can provide expertise, resources, and access to new markets e.g., Asia, Europe and North America.

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TECHNOLOGY PROVIDER



OptiCept AB

What we do

We provide the food and plant industry with high-tech solutions that contribute to a more sustainable world and enable climate-smart economic growth through patented technology within Pulsed Electric Field and Vacuum Infusion. We enable streamlined extraction processes, increased extraction from the raw material, extended shelf-life, reduced waste, and improved quality (taste, aroma, colour, nutritional content) of the final product. OptiCepts international team of over 15 nationalities, has its base in Lund and are dedicated to contributing to a more efficient and sustainable food production.

Product/Technology

OptiCept Technologies patented CEPT platform for treatment of food products is based on PEF (pulsed electric field) technology. This enables improved food safety, quality, and shelf life, while also reducing energy and resource usage. PEF has several advantages in food processing over other sterilisation technologies, such as heat pasteurisation. It is faster, requires less energy, and can be more selective in killing microorganisms. PEF technology also preserves or enhances the original color, flavor, texture, and nutritional values. The treatment can be applied to a wide range of food products.

Other information

OptiCept Technologies is a publicly listed company with its share traded on Nasdaq First Growth Market. OptiCept Technologies was founded in 2011 then under the name OptiFreeze. Researchers at Lund University (LU) Innovation and Arc Aroma Pure AB.

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ALOBA FOODS AB



What we do

We believe that the world needs a more sustainable and healthier way of consuming food. Not from one source, but from many. Therefore, we created Aloba using plant-based Nordic ingredients from sea and land. Furthermore, Aloba offers a taste experience beyond the ordinary.

Product/Technology

Aloba produces 4 types of products: Mince, burgers, balls and sticks.

Aloba is enriched with Norwegian algae and naturally contains iodine, protein, fiber, Omega-6 and 3. No unnecessary additives and completely free from lactose and soy. Last but not least, a really low carbon footprint: only 0.7CO₂e/kg.

Other information

We are a dedicated and experienced team and investors who wants to contribute to the transition to eating more plant-based. One bite at a time.

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Balsgård Foodtech



What we do

We offer a center of development for innovative companies within the food industry. We provide services to develop new technology, products and ideas.

- Product development
- Test and pilot- production
- Test- and technology development
- Lab
- Co-packing
- Plant-based products
- Test facility and creative space for meetings between academia and industry

Product/Technology

We offer experience and competence within product development, processing and packaging, technology development and automation within the food industry.

Other information

The company has a heritage from the Swedish Agricultural University combined with the mother company (Mårtensson Consulting) long experience in food industry automation. Also, a well-established cooperation with Kristianstad Högskola Gastronomy-programme.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

Agrodit



What we do

Agrodit is an Agtech company that helps farmers and municipalities to be more sustainable in their irrigation and crop management process through a system of sensors, water valve activators and our platform. We allow farmers to take remote data-driven decisions, save resources and increase the production and quality of the crops with a sustainable and low-maintenance technology that is battery-free, wireless and solar-powered.

Product/Technology

Agrodit's patent-pending solution helps farmers monitor their crop conditions and take action only when needed through our application, which helps farmers save up to 50% of water, increase their production up to 40% and save 25% of working hours. Our solution has been developed from farmers' feedback to be easier to use, easier to install and more affordable. It is offered to farmers and municipalities with a subscription, depending on the extension to cover.

Our solution is based on:

- Sensors: Unique plug & play sensors that measure moisture and temperature in different depths without direct contact with the surface to measure
- Water valve activators: Activate and de-activate irrigation depending on captured data
- Platform: View of the crops, sensors, data, predictions, notifications and functionalities to start irrigating.

It is offered to farmers and municipalities with a subscription, depending on the area covered.

Other information

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

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners



Svensk Hampaindustri AB

Swedish Hemp Industry AB

What we do

SHI is a foodtech & carbon farming startup company operating between & linking agriculture with the food industry. SHI refines and sells B2B high quality, pesticide free EU certified industrial hemp seeds farmed in Sweden.

SHI's residual waste streams become biobased materials i.e. fibre and wooden material.

We help food companies expand their protein line while focusing on impact, circular economy, good soil health and carbon sequestration/storage

Product/Technology

We currently have a peeling machine in our "hemp-food factory/machine park-" which we aim to have at Balsgård Foodtech premises. Our focus is on the machinery to refine hemp. We are a foodtech company focusing on refinery of the hemp seed and sell different fractions of the hemp seed in bulk B2B as ingredients to the food industry: raw unpeeled hemp seed, hulled/peeled hemp seeds, hemp presscake, grinded hemp press cake i.e. protein flour, cold-pressed oil. After harvesting the seeds, we have the stem as residual streams. Hemp has one of the strongest fibres in the world – hence we aim to set up a technical machine park to also work with the stem/residual streams for a circular economy to sell fibres and wooden core to the biobased industries such as packaging, insulation and other materials towards the construction/building industry.

We also set up strategic partnerships with farmers to grow hemp, we sell them the seeds and provide all necessary info with regards to hemp cultivation.

Other information

Farming hemp absorbs up to 15 tonnes of CO2 per hectre. This is 4 – 5 times more than average pine wood. Hemp is also a rotation crop, with a growing period of 90 – 150 days, does not require pesticides and minimal irrigation. Hemp contains 30 – 40% protein, all essential 20 amino acids. The oil contains omega 3, 6 & 9 and is equal to fish liver oil.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

Stacky's



What we do

Stacky's is a reaction to the fact that the food industry seems to be stuck in a never-ending loop to create fake meat. Which is why much of the available plant-based food has become too pricy, filled with additives and doesn't taste like meat nor good. Stacky's is smarter food, made from Swedish produce without any additives and doesn't try to imitate meat.

Product/Technology

Less than ten percent of the Swedish population state that they exclude meat from their diet. Stacky's primarily speaks to the other 90 percent. By not blaming or trying to convert people, we lower the threshold and reach the omnivore. Where many other brands are green, fluffy and difficult for the common man to approach, Stacky's instead goes headfirst and builds a brand free from built-in marketing limitations.

Other information

The team members has been instrumental in launching new services and changing other industries in the past. But we all know it takes a village, the number of people who are passionate about Stacky's and thus contribute to its success is significantly larger and includes well-known chefs as well as nutrition specialists, developers, economists.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners



Forkcast

What we do

We improve planning to cut costs and food waste for restaurants by providing them with AI-powered sales forecasts.

Product/Technology

Restaurants get their planning wrong all the time. This causes a lot of problems – excessive costs, lost revenue, unnecessary food waste and poor working conditions for staff. Overstaffing amounts to 15-25% of salary costs for a typical Swedish restaurant.

We enable data-driven decision making, which has not been an option for restaurant managers until now. The key to good planning is to know something about what to expect of the future. Such knowledge lies in the data – historical sales, table reservations, local events, weather forecasts etc. – which is unfortunately far too complex and extensive for any person to make sense of. We make the data accessible by feeding a multitude of factors into our machine learning model which accurately tells us the only thing that actually matters for the manager: how much is the restaurant going to sell during the days and weeks ahead?

Other information

Today, about 20% of all food purchased by restaurants goes to waste, which generates more than 84,000 tons of CO2e in Sweden annually. Our solution reduces this by 20-40%. Most waste results from over-procurement or over-preparation, which is avoided when future sales can be estimated more accurately.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

Cresponix



What we do

Cresponix have devised a technology that makes it possible to rear Scampi shrimp in Sweden and other cold climates. This reduces the need to import Scampi from warm climates, thereby reducing cost, climate impact and transportation.

Product/Technology

Aquaculture has 3 major problems; 1. unsustainable feed, 2. excessive use of antibiotics/bad conditions for the animals & 3. bad/non-existing waste management. Cresponix's technology solves all three.

Cresponix's technology allows for 100% waste management and transforms the waste into an edible microbiological feed consisting of algae and bacteria. It can replace soy and fishfeed that is commercially available today.

In addition, the technology from Cresponix uses natural microbiome that strenghtens the animals existing immunesystem and removes the need for antibiotics.

All of these solutions also reduce the amount of feed used and higher survival rate for the animals, leading to a cost reduction of about 30%.

Other information

Cresponix's three founders are, Mattias Djurstedt, Anders Keissling and Sergio Zimmermann. Anders and Sergio developed the technology since 2004 together at the Swedish Agricultural University and Mattias joined 2020 when the company was ready to be launched.

The first product will be shrimp.

There are also synergies using heat from other industrial processes to heat the shrimp rearing. The first test facility is being built in Västervik, Sweden.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia
- Other cold environments

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

ConCellae AB



What we do

ConCellae is a Biotech company with a background of many years of R&D at Lund University, Sweden. We produce, develop, and market a world-unique collection of 13 types of lactic acid bacteria from honeybees, a so-called microbiome. ConCellae's H13microbiome is the only active and collaborative microbiome of beneficial bacteria on the world market that can be used to prevent and treat infections. ConCellae produces functional food product, dietary supplements, and beverages, and veterinary products that all contain this patented microbiome.

Product/Technology

ConCellae's key product is the H13microbiome (13 types of collaborating lactic acid bacteria) that can be used as ingredient in food-, feed- or pharma- companies (B2B and/or private Label) and in already developed functional food or veterinary products (B2C and/or private label). The microbiome's UPS are; synergistic, natural composition, clean label, well-known origin, completely unique (protected by several patents and trademarks), fermentant plant-based matrix, the most tolerant bacteria in the market, anchored in many years of research and development that can be used both as prevention and treatment.

Other information

We are interested in different kinds of collaborations. We can sell our products directly to customers through different distributors. We can also sell the microbiome as ingredient to companies within food, feed, and pharma, as for instance, the microbiome can ferment plant-based products to make clean label plant-based yoghurts or be added as probiotics to already developed products both in drinks and dry food. We offer capsules with the microbiome in private label.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners
- Partnerships / Private Labels

ARWA FoodTech AB



What we do

ARWA FoodTech AB is research-oriented company specialised in the baobab science and technology. Our mission is developing nutritious and health-promoting products based on the baobab fruit.

We contributing to a circular value chain by valorising our by-products.

Product/Technology

Our products are based on the nutritious baobab fruit that is rich in dietary fibres, polyphenols & antioxidants, as well as minerals e.g., calcium, iron, potassium, magnesium.

Together with its unique physiochemical properties, it sets the base for a healthier plant-based product. Our first product category are the plant-based condiment sauces that based on the baobab fruit, rich in fibres & minerals, clean labelled and is adapted to the vegan diet.

Our portfolio extension is a nutraceutical beverage with a proven health effect.

Condiment sauce is listed at a national wholesale distributor, at this first phase, we are targeting the HoReCa sector.

ARWA Foodtech is unlocking the baobab frontiers through science & research. We have established our innovation and technology platforms supported by a solid intellectual property strategy.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

Gnista Spirits AB



What we do

Gnista is one of few producing companies that drive and define what we are to drink tomorrow. We offer non-alcoholic spirits and red wines that aren't imitations of existing alcoholic versions, but that actually do the job for someone who's after a cocktail or red wine experience (just not the alcohol). Since the launch in 2019, Gnista has received immense global praise for its focus on quality and innovation, and the challenging brand nature and positioning.

We produce 2 types of spirits; Floral Wormwood and Barreled Oak

We produce 2 types of red wine substitutes; Gnista Red – One French and one Italian style red wine.

We are currently present in 10 markets and are in a scale phase.

Product/Technology

Gnista was the first company globally to offer “non-alcoholic spirits truly resembling fine spirits”. They are hand-made in Sweden using a unique combination of food tech and gastronomy.

What makes Gnista really stand out is 1) a daring view to look outside the given (i.e. an alcoholic beverage), 2) a unique product focus and positioning and 3) successful communications strategy that have given the brand great visibility among the industry, decision-makers and influencers.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

Innoscentia



What we do

Innoscentia is a Swedish Food Tech company with the aim to disrupt the current best before date system of food which is today causing huge environmental and financial losses. By leveraging expertise within chemistry and microbiology we create tools for determining the status of packaged food in real time and thereby making sure that the full potential of our precious food is being used.

Product/Technology

We develop, manufacture and commercialise Dynamic shelf labels with the ability to evaluate the status of fresh food products packaged in enclosed environments. The labels enables the consumer to take more informed decisions regarding the shelf life of their products and thereby avoid wasting food still fit for consumption.

Other information

Our lab is located at the Swedish University of Agriculture, an organisation with whom we have strong connection both on a practical and academic level. Our team consists of experts within chemistry, microbiology and business development alongside an experienced board with professionals from Electrolux, Tetra Pak, BoMill, EQL Pharma and Lund University School of Economics and management, to mention a few.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

OMG Plantbased Food



What we do

We offer delicious, organic products made from healthy mung beans without any additives. With great-tasting products and hearty bites, our goal is to inspire people to eat better, without ever having to give up on the perhaps most important thing after all. The (droolworthy) taste.

Oh Mungood is more than a range of products. We strive to be an inspiration for a genuinely curious and conscious lifestyle.

Product/Technology

Oh Mungood products are; organic, free from additives, free from gluten & soy, produced in Sweden and quick and easy to cook. By combining pure organic ingredients with production technologies, we prove that there is no need for additives in order to last 545 days in the freezer from production date. In our product range you find burgers, bits, neutral mince and taco mince.

Other information

The mung bean is high in fibre and protein, rich in folic acid, iron, vitamin E and C. Studies also show that the mung bean is both antibacterial and anti-inflammatory. It is very easily digestible and gentle on the stomach. If you combine beans with rice, as we have done in all products, an important composition of essential amino acids is created.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

eatem



What we do

We want to save the planet by making delicious and nutritious cricket-based food for a new generation.

Product/Technology

We make cricket-based food. Crickets are not only the most climate smart protein its also a high-quality protein with a complete amino acid composition, rich on Zink, Iron, Magnesium, Calcium, B 12 and a lot of other vitamins and minerals. It's better for you and the planet.

Other information

We are currently looking for seed capital so we can produce in a higher pace. We are also looking for partnerships and competent people to collaborate with.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/ Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners

Farmers First



What we do

We create conditions for fair and sustainable farming!

In 2020, we decided to solve the problem with the domination from tractor manufacturers in the value chain for agricultural machines. This domination leads to difficulties for big and small implement manufacturers to reach the farmers. It is also leading to lack of competition and higher than necessary prices for the farmers.

“Somebody had to do something about the broken value chain – We decided to be Somebody!”

Product/Technology

The Farmers First solution is combining digitalisation of machine sales with online expert help and a local network of workshops. It is including a patent pending maintenance solution to extend machine lifetime and improve farmers financials. The platform is creating networking and use integrated marketing methods. It is a Tech solution in the AgTech area with a platform providing a Marketplace and E-commerce.

Other information

We are warmly welcomed by manufacturers, retailers and farmers. We have launched, we see sales starting to pick up, and we are now gearing up to be able to grow sales and scale in Europe.

Target Customer

- Business-to-Business
- Business-to-Customer
- Business-to-Government/Organisation

Target Market

- Europe
- South America
- Oceania
- North America
- Africa
- Asia

Company Stage

- Start-up
- Growth
- Scale-up
- Expansion

We are looking for

- R&D-Partnership
- Early Stage Funding
- IPO
- Distributors
- Seed Funding
- Late Stage Funding
- Sales Partners