



Session	Start-ups/SMEs looking for Finance: Series A and Series B/C Funding
Title	Revolutionising our food system through novel fungal fermentation
Company	Adamo Foods Ltd.
Speaker	Pierre Dupuis - CEO
Keywords feedstock (max 2)	
Keywords technology (max 2)	Fermentation; Mycelium
Keywords End-Product (max 2)	Alt. protein; Meat alternative
Abstract:	
<p>Adamo Foods is a food-technology company, developing healthy, sustainable, and delicious alternatives to meat whole-cuts. After years of R&D, we've built a unique fermentation platform (3x patents) that allows us to mimic the complex structures of animal muscle tissue. We're now launching the first ultra-realistic steak alternative, based on fungal mycelium. Our finished product contains only 5 ingredients, all fully natural, and has a better protein quality than meat without any of the cholesterol. To date, we've raised £4m, are backed by 6 experienced VCs, and have won various grants, awards, and competitions.</p>	