



Session	Start-ups/SMEs looking for Finance: pre-seed/angel/seed funding
Title	Sustainable source of protein from fungal fermentation of industrial side streams
Company	Biohifas
Speaker	Tomas Byckovas
Keywords feedstock (max. 2)	BSG, breadcrumbs
Keywords technology (max 2)	Fungal fermentation
Keywords End-Product (max 2)	Alternative proteins
Abstract:	
<p>Biohifas is transforming industrial food side streams into high-value, nutritious ingredients through modular solid-state fermentation. Our mission is to decentralize and circularize alternative protein production by installing fermentation units directly at breweries and food manufacturers. This allows companies to upcycle their waste on-site, reduce environmental impact, and generate new revenue streams, while enabling food producers to access a sustainable, functional protein source.</p> <p>Unlike most alternative protein companies that dispose of fermentation waste or rely on centralized, resource-intensive systems, Biohifas integrates waste into the final product and uses modular, scalable technology. Our system enhances sustainability, minimizes logistics costs, and creates local economic value. We've validated our process at lab scale, developed a plant-based minced meat prototype, and launched pilot collaborations with food producers and breweries across Europe.</p> <p>Backed by a multidisciplinary team with expertise in food science, biotechnology, chemical engineering, and agronomy, we are tackling the urgent need for sustainable, affordable, and circular food solutions. Our vision is to become a key player in the EU's green transition by replacing imported or resource-intensive proteins with locally produced alternatives derived from underutilized industrial side streams.</p>	