



Session	Start-ups/SMEs looking for Finance: Series A and Series B/C Funding
Title	Greencovery: The fast lane to upcycled ingredients
Company	Greencovery
Speaker	Carlos Cabrera
Keywords feedstock (max 2)	o(at)kara, nut skins
Keywords technology (max 2)	Upcycling separation
Keywords End-Product (max 2)	Protein, antioxidants
Abstract:	
<p>Greencovery is leading the transformation of the food industry toward a circular system where food side-streams are no longer discarded but reimagined as high-value food ingredients. With our proprietary technologies, we unlock proteins, fibers, and antioxidants from side-streams such as soy pulp, oat pulp, cheese rinds, almond skins, and others. These ingredients are nutritious, functional, and clean-label, delivering superior performance and reducing the carbon footprint compared to conventional alternatives.</p> <p>What sets Greencovery apart is our food-to-food focus and our role as a partner and technology provider in this transformation. We work hand-in-hand with leading food companies to turn overlooked byproducts into premium, market-ready ingredients that strengthen their product portfolios and sustainability commitments. From plant-based proteins with excellent taste and solubility, to natural antioxidants that replace synthetic additives, our solutions enable companies to innovate, reduce waste, and differentiate in booming markets such as plant-based foods, bakery, beverages, and functional nutrition.</p> <p>With proven pilots, a growing patent portfolio, and strong traction with multinationals, Greencovery is now scaling up to expand applications and production. By combining our technology with our partners' market reach, we ensure that every ingredient we create is not only technically feasible but also has a clear and growing market demand.</p> <p>Greencovery is not just providing technology! We are driving change together with the industry, building a future where upcycled ingredients are the norm and where food truly stays food.</p>	