



Session	TO-BE-START-UPS looking for Finance: pre-seed/angel/seed funding and/or partners
Title	MycoSafe - Natural Biocontrol
Company	MycoSafe
Speaker	Tobi Schilling
Keywords feedstock (max. 2)	Yeast, grain
Keywords technology (max. 2)	Precision Fermentation
Keywords End-Product (max. 2)	Natural biopreservative
Abstract:	
Globally, 20% of all food and feed — including beverages — is lost to fungal spoilage, while multi-drug resistance in fungal pathogens continues to rise. Current preservation measures rely on energy-intensive processes like pasteurization, or chemical additives such as sulfites and benzoates which are known allergens. Increasing demand for clean-label products and the EU's push for net-zero emissions by 2050 create a growing need for natural, eco-friendly alternatives. Simultaneously, alternatives to antifungal antibiotics currently used in clinical therapy and livestock farming are urgently needed. MycoSafe aims to develop and market mycocins, small proteins secreted by yeasts to eliminate competitors, as innovative biocontrol agents for food, beverages, and agriculture. Supported by Biotech Booster, they are building a yeast-based production platform to produce mycocins for versatile, industrial-scale applications. Their first application targets the preservation of non-alcoholic beer, a beverage particularly prone to contamination by spoilage yeasts that ferment residual sugars into alcohol, posing health risks and liability issues. Mycocins can neutralize these spoilage yeasts effectively and are easy to apply, helping large brewers reduce energy use and allowing small breweries to avoid costly equipment. MycoSafe's mission is to harness the power of mycocins to create a safer, greener brewing industry, and drive the future of sustainable food and beverage preservation.	