



| Session | Start-ups/SMEs looking for Finance: pre-seed/angel/seed funding |
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| Title | NOIET: from by-products to clean-label functional ingredients |
| Company | NOIET FOODS s.r.l |
| Speaker | Marcello Brugnoli |
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| Keywords feedstock (max. 2) | Food by-products |
| Keywords technology (max 2) | Fermentation |
| Keywords End-Product (max 2) | Functional ingredients |
| Abstract: | |
| <p>NOIET is developing the next generation of clean-label food ingredients through microbial co-culture fermentation of food by-products. We start with okara (specifically oat and rice), the leftover pulp from plant-based milk production. Each year over 1.4 billion tons are generated globally, generating, for its disposal, high management costs and greenhouse gas emissions. Our technology transforms okara into a highly digestible bioactive fermented powder containing >50 g protein and >20 g fiber per 100 g. Unlike competitors that simply dry by-products, our fermentation process also enhances natural antioxidants and preservatives effect of the raw material. Our ingredients enable food manufacturers to replace synthetic E-numbers, shorten ingredient lists, and deliver healthier, sustainable formulations across bakery, snacks, plant-based, and sports nutrition.</p> <p>The European serviceable market in functional clean-label ingredients will exceed \$4B by 2030. NOIET targets 1% share (€40M) by introducing scalable, IP-protectable solutions. Our business model combines direct B2B ingredient sales with tailored fermentation services for food companies.</p> <p>Currently at TRL 4, we are seeking investment and strategic partners to advance to TRL 6 by 2026 and validate pilot-scale production (100-200 L). From this event, we aim to connect with investors, potential B2B clients, and partners for co-development, laying the foundation for full market entry in 2026.</p> | |