



Session	Start-ups/SMEs looking for Finance: pre-seed/angel/seed funding
Title	Specialty Lipids with Enhanced Functionality Through Precision Fermentation
Company	Slim.bio
Speaker	Dimitri Verweire
Keywords feedstock (max. 2)	molasses, sidestreams
Keywords technology (max 2)	Precision Fermentation
Keywords End-Product (max 2)	Specialty lipids
Abstract:	
<p>Slim.Bio develops Specialty Lipids with enhanced functionality addressing major challenges in the food industry. Our lipids enhance the texture, mouthfeel, nutritional profile of Plant Based (PB) Meat and Dairy products reducing the need for texturizers, aromas. Up to 50% of consumers are not happy with current PB products. Our lipids will drive a shift towards plant-based diets which has substantial sustainability benefits (40-90% reduction in agricultural CO2 emissions and decreased water usage). Our fats also aim to mitigate supply chain issues of tropical fats like cocoa, which are plagued by continuous high prices (supply gap), ESG concerns. In addition, we're developing bio-active lipids for nutritional fortification and nutraceuticals. We estimate our target addressable market at €17-25B. Our differentiating, proprietary synthetic biology platform produces lipids through yeast-based precision fermentation, pioneered by the VIB-KULeuven lab of Prof. Kevin Verstrepen. Key differentiators include a yeast strain with high intrinsic fat production, using C5 feedstock for cost competitiveness, and a proprietary strain engineering toolbox enabling us to optimize fat functionality for superior performance. We have a stable 8L fermentation protocol with tech transfer and scaling to 150L in progress. We have promising food testing results in PB burgers/dairy products. We're raising €3.5M (seed) to develop a product pipeline in PB food and a cocoa mimic. Our first product launch is targeted for mid-2028. We're in well-advanced JDA discussions with a leading chocolate company. We are part of the EIT Seedbed 2025 cohort.</p>	