



Session	Start-ups/SMEs looking for Finance: Series A and Series B/C Funding
Title	Meet Margaret: the stainless steel cow revolutionizing dairy!
Company	Those Vegan Cowboys
Speaker	Robert van den Breemer
Keywords feedstock (max 2)	Glucose
Keywords technology (max 2)	<b>Precision fermentation</b>
Keywords End-Product (max 2)	<b>Recombinant Casein</b>
<b>Abstract:</b>	
<p>Milk is mostly water—88% to be precise—but within its modest 3.3% protein content lies a powerhouse: casein, which makes up 80% of milk’s proteins. Casein is what gives cheese its identity—it melts, stretches, and binds. It’s also a key emulsifier in milk chocolate and other food applications. Its adhesive properties are so strong, it’s even used to glue beer labels to bottles. So yes, casein nourishes, but above all, it’s a highly functional ingredient.</p> <p>The challenge? Casein comes from cows—beautiful animals that deserve freedom, not perpetual pregnancy. Despite their charm, cows are inefficient producers. A vast amount of energy goes into keeping them warm, healthy, and reproductive, resulting in high carbon footprints, land and water use, and methane emissions.</p> <p>Enter Margaret—our stainless-steel precision fermentation tank at Those Vegan Cowboys. Margaret uses trained microorganisms to produce casein that is nearly identical to the cow-derived version, but without the cow. All the functionality, none of the downsides. It’s a quiet revolution in dairy, not yet on shelves, but rapidly gaining traction.</p> <p>Together with our partners, Those Vegan Cowboys is pioneering a new way to produce dairy. We invite you to join this movement.</p> <p>Because the future of dairy isn’t grazing in a field—it’s growing in a tank</p>	