



Session	Start-ups/SMEs looking for Finance: Series A and Series B/C Funding
Title	Making the promise of dairy protein from fermentation a commercial reality
Company	Vivici
Speaker	Stephan van Sint Fiet
Keywords feedstock (max 2)	
Keywords technology (max 2)	Precision fermentation, food science
Keywords End-Product (max 2)	Beta-lactoglobulin, lactoferrin
Abstract:	
<p>The world's need for protein will double in the next two decades. Our planet's resources won't. The best protein Mother Nature has to offer is dairy protein. There are good reasons why we all start our lives with it. It's highly nutritious and can be used in a wide range of food and beverage applications. We need a new way of making dairy protein - one that works with the resources that our planet has available.</p> <p>We are Vivici, an innovative ingredient company. Our mission is to make the promise of dairy protein from precision fermentation a commercial reality to meet the world's growing need for nutritious, functional and sustainably produced protein.</p> <p>At Vivici, we are bringing a new standard of dairy protein to the market using precision fermentation, without compromising on quality, nutrition, or sustainability. Our bio-equivalent dairy proteins taste and behave the same as proteins from milk, but are produced more sustainably using yeast instead of cows. We have the most advanced proprietary precision fermentation platform. From biotechnology to food science and final product formulation we produce the highest quality dairy protein.</p> <p>Vivici's leadership team brings 85 years of industrial food ingredients experience, alongside our passionate team made up of twenty highly skilled scientists, food technologists and business development specialists.</p>	