



Session	Start-ups/SMEs looking for Finance: Pre-seed/angel/seed funding
Title	Local transformation of by-products into valued-products to buy
Company	SomaTech Limited
Speaker	Dr Tony Martin Callaghan
Keywords feedstock (max 2)	Fibrous by-products
Keywords technology (max 2)	Solid-state fermentation
Keywords End-Product (max 2)	Functional ingredients
Abstract:	
SomaTech is an Irish biotechnology company with a mission to make a global impact on the food system. Founded in January 2023, SomaTech has developed a patent-pending, deep-tech platform that enables agrifood producers to valorise by-products on site through fungal mycelium and solid-state fermentation (SSF). This modular, plug-and-play technology converts low-value materials such as spent grains, oil-press cakes, and bran into high-value functional ingredients for both food and animal feed. SomaTech offers an integrated development pathway from early ingredient proof-of-concept and application testing to market validation and regional, CAPEX-light scale-up via licensing of its production technology. Used at low inclusion levels in feed, SomaTech ingredients improve feed efficiency and reduce mortalities by supporting gut and overall animal health. In food, they address key challenges in the growing “food for health” market. The company’s ideal partners are agrifood processors and feed or ingredient manufacturers seeking to unlock new value from by-products. SomaTech’s enabling technology increases product value per kilogram and opens new revenue streams, enhancing both profitability and sustainability. Positioned as a strategic partner for ingredient innovation, SomaTech helps organisations validate, optimise, and scale the next generation of sustainable functional ingredients. Connecting circularity, biotechnology, and market impact.	