



Session	Start-ups/SMEs looking for Finance: Series A and Series B/C Funding
Title	The Next Generation of Wholefood Nutrition
Company	The Protein Brewery
Speaker	Samuel Claes
	Commercial Director
Keywords feedstock (max 2)	Today: glucose
Keywords technology (max 2)	Fermentation
Keywords End-Product (max 2)	Fungi mycelium
Abstract:	
Fermotein® by The Protein Brewery is a revolutionary whole-food ingredient designed to tackle one of the most pressing global challenges: how to feed a growing population sustainably and nutritiously. Traditional protein sources—animal-based and many plant-based—come with significant environmental costs and often lack complete nutrition. Fermotein solves this by offering a nutrient-dense, low-footprint alternative made from mycelium, the root structure of fungi. It delivers complete protein (PDCAAS 1), fiber, essential vitamins and minerals, with virtually no fat, carbs, or sugar. Its neutral taste and smell make it highly versatile across food categories like bakery, snacks, dairy alternatives, and functional nutrition. What sets Fermotein apart is its unique composition. It contains high levels of spermidine, a compound linked to cellular health and longevity—up to 6–7x more than wheat germ. This opens doors for products targeting healthy aging, such as longevity bars or functional foods. From an innovation standpoint, Fermotein is the result of intensive strain selection and production optimisation, enabling a scalable, low-cost production process with minimal processing. It's not just a protein—it's a platform for better nutrition. On the sustainability front, Fermotein's production uses a fraction of the carbon, water and land compared to animal or plant proteins. It's a natural, minimally processed ingredient that aligns with the future of food: nutritious, clean, and climate-conscious. Fermotein empowers food producers to create healthier, more sustainable products—without compromise.	