



Session	Start-ups/SMEs looking for Finance: pre-seed/angel/seed funding
Title	Transforming food innovation: Yeti Foods' fermented yeast protein platform
Company	Yeti Foods
Speaker	Robert Mans
Keywords feedstock (max. 2)	Sugars, flexible
Keywords technology (max 2)	Biotechnology, fermentation
Keywords End-Product (max 2)	Mycoprotein, food
Abstract:	
Yeti foods is developing the healthiest center-plate protein in the world, unlocked by the power of biotechnology. Using a radically different approach than other mycoprotein companies, we have developed a truly delicious and super healthy whole-cut product, from our yeast with an industry beating cost structure. We envision a world where food supports a long, healthy life without harming the planet, animals, or communities. We believe modern biotechnology can revolutionize the food industry, enabling us to develop flavorful, and nutritious products that meet both consumer and food producer needs with unique solutions. By leveraging biotech, we can quickly adapt to emerging food trends through improvements of our yeast, eliminating the need for extensive formulation or processing while maintaining a clean-label profile. Our platform not only serves consumer needs but also offers food producers a versatile ingredient and technology solution to create their own innovative food products. Unlike existing plant-based options that often fall short on taste, texture, and nutrition, Yeti Foods fermented yeast protein delivers a flexible platform providing superior texture, flavor, and nutrition to foods without additives.	