

Session	Start-ups/SMEs looking for Finance: pre-seed/angel/seed funding
Title	MycoVibes Biotech Mycoprotein: Where The Future of Food Begins
Company	MycoVibes Biotech
Speaker	Katarzyna Nowak
Keywords feedstock	Food side-streams
(max. 2)	
Keywords technology	Nutrient-rich mycoprotein
(max 2)	
Keywords	Biomass fermentation
End-Product (max 2)	

Abstract:

MycoVibes Biotech is pioneering the next generation of sustainable protein solutions through its proprietary shiitake mycelium fermentation platform, which transforms food industry byproducts into a nutrient-rich, allergen-free mycoprotein naturally containing vitamin B12, iron, and all essential amino acids. Unlike conventional plant-based ingredients, our mycoprotein delivers superior digestibility, clean-label functionality, and tunable texture, enabling food manufacturers to develop hybrid and plant-based products that meet growing consumer demand for nutrition, taste, and sustainability. Currently validated at lab scale with pilot-scale expansion underway our process combines circular bio-production, industrial scalability, and scientific rigor. Backed by a €300k R&D grant and selected for ProVeg Incubator Cohort 13 (2025) and the EIT Food Bilbao Campus Experience 2025, MycoVibes is positioned to form strategic co-development partnerships with mid-to-large European food manufacturers, bringing nutritious, environmentally friendly proteins to market while advancing the future of sustainable food systems.