



Session	Start-ups/SMEs looking for Finance: Pre-seed/Angel/Seed
Title	Better meat starts with fermented legumes
Company	MycoTech
Speaker	Christian Dehlholm
TRL	TRL 4 - 7
Keywords feedstock (max 2)	Legumes
Keywords technology (max 2)	Fungal fermentation
Keywords End-Product (max 2)	Hybrid meat
Abstract:	
MycoTech ApS is a Danish foodtech company based at Alfa Laval Innovation House near Copenhagen. We ferment legumes with traditional edible fungal cultures through solid state fermentation, engineered for industrial supply. The result is a clean label bulk ingredient for hybrid minced and processed meat, replacing 10 to 30% of the meat. It adds natural umami, fibre and minerals, costs significantly less than beef and fits straight into producers' existing lines. A full production cycle takes just two days, and the substituted share carries up to 90% lower CO2 emissions. We do not ask consumers to change. We help meat producers make better products at better margins and with lower emissions, using a natural bio-solution built on regional supply chains with no dependence on imported soy. Our product is developed and has been tested by acclaimed chefs at leading Copenhagen restaurants. We are looking for investors, minced and processed meat producers for pilot trials, and distributors and equipment partners to scale with us.	