



Session	Start-ups/SMEs looking for Finance: Pre-seed/Angel/Seed
Title	Fermentation for multifunctional ingredient
Company	Cosaic
Speaker	Dimitri Zogg
TRL	TRL 4 - 7
Keywords feedstock (max 2)	glucose, sugar
Keywords technology (max 2)	biomass fermentation
Keywords End-Product (max 2)	multifunctional ingredient
Abstract:	
Consumers are changing faster than recipes can keep up. They want clean labels and healthy choices, and each of them have their own wishes: allergen-free, animal-free, high-protein, low-sugar, more sustainable. For food companies, every new demand means another trade-off between taste, texture and label, and another additive to fix it. Cosaic is removing those trade-offs. Our yeast fermentation process creates natural ingredients that do the work of several additives at once. Picture a protein shake that stays smooth, a mayo with a short, clean label and a coffee creamer that doesn't separate. Our ingredients emulsify, stabilize, whiten, foam and balance taste, so food makers can create products for every lifestyle without giving up performance or pleasure. We already produce at 1500L pilot scale and work with two of the world's largest ingredient companies. Our first ingredient enters the European market in 2027, and this is just the starting point of the ingredient platform.	