Session	SMEs looking for Finance: Pre-seed/Angel/Seed
Title	Multi-strain yeast for fermented beverages, foods, and flavors
Company	Enzyferm
Speaker	Leif Christian Hanstad
TRL	TRL 1-3
Keywords feedstock (max 2)	Fermentation medium
Keywords technology (max 2)	Multi-strain fermentation
Keywords End-Product (max 2)	Beverage-Food

Abstract:

We are developing a new category of multi-strain yeast based on natures normal way of fermentation. Using the unique Norwegian kveik yeast as our bio-resource we are reverse engineering how we can ferment using a team of different yeast strains. Our approach is to allow each strain to contribute with its own character or capability. Our initial research and market validation show that our multi-strain yeast are very good at producing fruity and complex flavors in addition to drastically reduce the fermentation time. This is mainly due to the yeast's ability to tolerate thermal stressors. Our first market validation is beer and we are actively testing on distilled spirits, wine, cider, mead, seltzer, and baking.

The end goal for us is to develop a multi-strain platform allowing us to tailor yeast profiles for the customers needs with natural complex flavors and fermentation speed as our key value proposition.