Session	Start-ups/SMEs looking for Finance: Pre-seed/Angel/Seed
Title	From Beer to Bread
Company	ÖSEEN
Speaker	Liisi Tampere
TRL	TRL 4 - 7
Keywords feedstock (max 2)	Spent Grain
Keywords technology (max 2)	Fermentation
Keywords End-Product (max 2)	Flour

Abstract:

Food producers are searching for new ingredients that are drop-in, cheaper and add nutritional value. At the same time, diets worldwide are low in fiber and Europe imports most of its plant protein. Meanwhile, breweries generate large volumes of brewers' spent grain (BSG) that is mostly sold as low-value animal feed or discarded. We use mycelium fermentation to turn BSG into a multifunctional food ingredient: a flour combining 30 g protein and 57 g dietary fiber per 100 g. Fermentation upgrades the nutritional and functional profile of the raw grain instead of only drying and milling it, so one ingredient delivers both protein and fiber in baked goods, snacks and chocolate-compatible products. Our process works at laboratory scale (TRL 4). In 2027 we plan to scale to pilot level with our fermentation process, optimise yield and consistency and test the flour in 2-4 food applications. We are looking for pilot partners from the food industry, brewery suppliers and research collaborators. We are also open to conversations with early-stage investors to support the next phase of development and future commercialisation.