GOBIERNO DE ESPAÑA
VICEPRESIDENCIA PRIMERA DEL GOBIERNO
MINISTERIO DE ECONOMÍA, COMERCIO Y EMPRESA

ICEX

SPAIN

Fi Europe

NOVEMBER 17-19, 2026

MESSE FRANKFURT 41F46

Frankfurt am Main, Germany

SPEAKERS' SCHEDULES

TUESDAY, 17	
11:00 h	agróptimum
12:00 h	Poseidona
15:00 h	cyanoterra
16:00 h	ISANATUR — NUTRITION & HEALTH —

WEDNESDAY, 18	
10:00 h	ingredalia Improving Naturally
11:00 h	MOA FOODTECH
12:00 h	DACSA GROUP
15:00 h	FATE FOOD & AGRI TECH EUROPE
16:00 h	inproteins Healthy Crops Food People & Planet

Company Name: **AGROPTIMUM DESARROLLOS GLOBALES** **Web:** www.agroptimum.com	**Speaker:** **Name:** Javier Fernández **Position:** Business Development Director **E-mail:** javier.fernandez@agroptimum.com **Mobile:** +34 682 183 650
	TUESDAY, 17 — **11:00 h**
	Europe Wants Pistachio. Who Will Supply It?

Company Profile:

Agróptimum Group is a vertically integrated Spanish agribusiness group focused on pistachios, "reinventing the pistachio industry" with an ecosystem that combines agronomic knowledge, technology, and sustainability.

Business lines:

Agróptimum Nursery: a nursery that produces pistachio plants (more than 1 million plants per year).

Agróptimum Crops: planting and crop management (more than 10,000 hectares and more than 5 million trees planted).

Agróptimum Nuts: processing and marketing of the fruit. In July 2026, it inaugurated the most advanced pistachio processing plant in Europe, with an investment of €15 million, which "closes the circle" of its vertical integration.

Company Name: **ASOCIACION FATE FOOD & AGRI TECH EUROPE** **Web:** www.fate-europe.org	**Speaker:** **Name:** Miguel Ángel Cubero **Position:** Managing Director **E-mail:** macuberomarquez@gmail.com **Mobile:** +34 606 508 271 **WEDNESDAY, 18** | **15:00 h** **The European Voice of AgriFoodTech**

Company Profile:

FATE Europe (Food & AgriTech Europe) is a trade association representing the European AgriFoodTech ecosystem. It is not a company that sells a product: its role is to represent, connect, and raise the profile of the sector.

What is AgriFoodTech? Innovative technologies, solutions, and business models applied to the entire agri-food chain, from agricultural production and ingredients to processing, packaging, sustainability, digitalization, and waste reduction.

Why it exists: Because they see a fragmented European ecosystem with limited funding and little global visibility compared to ecosystems like those in the US or Israel.

Mission and vision: To promote growth and collaboration among FoodTech and AgriFoodTech companies in Europe and to become a leading force that catalyzes business development, access to public funding, and public-private partnerships.

Company Name: **CYANOTERRA BIOTECH** **Web:** www.cyanoterra.com	**Speaker:** **Name:** Joan Solé Guàrida **Position:** CEO **E-mail:** joan@blauver.com **Mobile:** +34 647 989 270
	TUESDAY, 17 — **15:00 h**
	Microalgae: A Roadmap for Food, Feed and Functional Ingredients

Company Profile:

Cyanoterra is a European platform for microalgae ingredients (primarily spirulina and phycocyanin) for industrial use.

What it does: It aims to make spirulina and its high-value derivatives accessible, traceable, and reliable for industry. It operates as an integrated platform covering the entire value chain: cultivation, manufacturing, and application development.

Value chain:

Cultivation: European and monitored cultivation models focused on quality, stability, and responsible production.

Manufacturing: Large-scale processing with low-impact technologies to preserve functional compounds.
Laboratories and customization: Application support, formulation guidance, and tailored solutions, including CDMO (commissioned development and manufacturing) capabilities.

Products: Spirulina, phycocyanin (the natural blue pigment in spirulina), and other microalgae, available in fresh, powder, extract, and custom solution formats.

Sectors:

Food: Functional and clean-label ingredients with natural color, protein, and bioactives.

Nutraceuticals: Standardized ingredients for supplements, with a focus on consistency and traceability.
Colorants: Natural blue derived from phycocyanin.
Animal and pet food: Nutritional and functional solutions.

Company Name: **IN PROTEINS FOR ALL** **Web:** www.inproteins.com	**Speaker:** **Name:** Iñaki Mielgo **Position:** Technical Manager **E-mail:** inaki.mielgo@inproteins.com **Mobile:** +34 699 599 873
	WEDNESDAY, 18 — **16:00 h**
	Advanced Enzymatic Solutions for the Development of Next-Generation Plant-Based Beverage Proteins

Company Profile:

Inproteins is a Spanish foodtech company that develops plant-based protein ingredients from legumes (peas, broad beans, lentils, chickpeas).

Technology: a hybrid protein extraction and processing technology that combines green chemistry and biotechnology.

It relies on local and regional legumes and boasts three advantages over leading technologies in the sector:

Lower Opex: optimized production costs.

Lower Capex: a more compact and productive plant.

Reduced impact: 80% less water and energy, and fewer greenhouse gas emissions.

Product range:

Origin (dry technology, chemical-free): protein concentrates with 45-60% protein and native legume starches.

Next (wet technology, green chemistry): native protein isolates (70-80%), enzymatically hydrolyzed functional proteins, and highly soluble proteins that produce clear solutions (Clearpro line). Imagine: a line of custom-made powdered blends and formulations, made from isolated, concentrated, or hydrolyzed proteins.

Applications: advanced nutrition, whey and egg analogs and substitutes, beverages, bakery, confectionery and snacks, and seasonings.

R&D: our own laboratory and pilot plant to develop technology tailored to each client's needs.

Company Name: **INGREDALIA** **Web:** www.ingredalia.net	**Speaker:** **Name:** Manuel Rubio **Position:** Business Development CEO **E-mail:** mrubio@ingredalia.com **Mobile:** +34 609 468 127 **WEDNESDAY, 18** | **10:00 h** **Ingredalia: Science, Technology and Circular Economy to Transform Vegetable By-Products into Functional Natural Ingredients**

Company Profile:

Ingredalia is a foodtech company that develops and manufactures natural functional ingredients from plant byproducts of agri-food companies, operating under a circular economy model.

What they do: They create, produce, and market functional ingredients of natural origin for various industries, using waste or byproducts as raw materials. Their stated objective is to improve human health and well-being, as well as animal nutrition.

Products: Sulforaphan-Smart: This product recovers the compound that makes broccoli a "superfood" (sulforaphane), protecting its stability. Brasphenol: This technological ingredient protects food from oxidation thanks to broccoli polyphenols.

Technology: Ingredalia has its own patented technology (EP3123874A1), focused on transformation and production processes.

Target sectors: Food (final or intermediate products with functional properties). Cosmetics. Nutraceuticals (food supplements with scientifically validated ingredients). Pet food.

Projects and awards: Participates in R&D projects such as NUTRACAPS (bioactive compounds), Plentyfood, and BioGreenFood, which it leads. It holds the TOP101 Spain Up Nation seal and ENISA support.

Company Name: **ISANATUR SPAIN** **Web:** www.isanatur.com	**Speaker:** **Name:** Carlos Adelantado **Position:** R&D Manager **E-mail:** innovation@isanatur.com **Mobile:** +34 624 202 752
	TUESDAY, 17 — **16:00 h**
	Upcycling in Practice: Phenol-rich Prebiotic Fibre (100% olive) and the Next Generation of Circular Food Ingredients

Company Profile:

Isanatur is a biotechnology SME that designs, produces, and markets natural ingredients and extracts for nutraceutical, food, and animal feed applications. It defines itself as a "young biotechnology SME" that aspires to lead market niches in food ingredient design.

Business model: It is structured around three pillars.

R&D&I: Ten years leading European projects to develop new ingredients and extracts.
Process design and optimization: A pilot plant developed with support from BBI-CBD, available to clients.
Production and marketing: It supports third parties in developing ingredients using applied biotechnological practices. Olive fiber rich in polyphenols (OPF): A byproduct of olive pulp, containing 58% dietary fiber and 7% antioxidant phenolic compounds. It is produced using a patent from CSIC-ICTAN licensed to Isanatur.

Olive essential oil (OEO): extracted from the pulp using supercritical CO_2, for cosmetic and food applications.
Grape antioxidant dietary fiber (GADF): 78% fiber and polyphenols, derived from grape skins and seeds.
Xylitol: obtained through a biotechnological process using food-grade yeast, from agricultural sources rich in xylan.
Prebiotics (xylooligosaccharides): 95-99% purity, with FOSHU approval in Japan and GRAS approval in the USA.
PREBIOFENOL+: a success story, a blend of antioxidants, prebiotic fibers, and proteins for healthy formulations.
Ecoprolive: a new line of organic olive products, including an extra virgin olive oil that won first place in an international healthy EVOO competition (2024/2025).
WHEATBIOME: a recent development presented at NEXUS 2025, in line with circular innovation.

European projects: coordinates UP4HEALTH and is a partner in ALEHOOP and BeonNAT, among others.

Company Name: **MAICERIAS ESPAÑOLAS** **Web:** www.dacsa.com	**Speaker:** **Name:** Susana Gabella **Position:** Key Account Manager en Molendu, Ingredients **E-mail:** s.gabella@molendum.com **Mobile:** +34 663 948 269 **WEDNESDAY, 18** | **12:00 h** **Molendum: From Grain to Functional Food Solutions**

Company Profile:

Dacsa Group is a Spanish industrial group specializing in food ingredients. Its motto is “Responsible ingredients just for you.”

Business areas:

Rice Milling.
Corn Milling.
Food Solutions: customized ingredient solutions for the food industry.

Sectors served: breakfast cereals, snacks, cereal bars, brewing, bakery and pastry, pasta, sauces and creams, breading and battered products, baby food, and pet food. It also has a Plant-Based division and a private label division.

Quality and responsibility: AENOR and BRC certifications, Sedex seal, and adherence to the UN Global Compact.

Company Name: **MOA BIOTECH** **Web:** www.moafoodtech.com	**Speaker:** **Name:** Álvaro Manuel García **Position:** Global Sales Manager **E-mail:** alvaro.m@moafoodtech.com **Mobile:** +34 673 920 669
	WEDNESDAY, 18 — **11:00 h**
	New Functional Ingredients Through Fermentation

Company Profile:

MOA Foodtech is a foodtech company that transforms agri-food industry byproducts into functional ingredients and proteins through AI-guided fermentation.

Technology: Their proprietary AI tool, Albatros, selects the ideal microorganism to ferment each specific byproduct. The result is a microbial biomass with high nutritional value, good digestibility, non-allergenic properties, and a low environmental impact. The process combines a data library, fermentation, and downstream processing design (DSP) to create customized ingredients.

Offerings:

Ingredients: MOA Yeast and MOA Q5, with benefits in functionality, health, and nutrition.
MOA Box™: A turnkey solution to valorize starch and starch-rich byproducts using their technology, aimed at companies that generate these waste products.
Custom Co-developments: Solutions to transform a client's specific byproduct into a customized ingredient.

Company Name: **POSEIDONADA** **Web:** www.poseidona.eu	**Speaker:** **Name:** Carolina Kyvik **Position:** Commercial Applications Manager **E-mail:** carolina@poseidona.eu **Mobile:** +34 603 303 974 **TUESDAY, 17** — **12:00 h** **Fermented Seaweed Concentrate for Broths and Sodas**

Company Profile:

Poseidona is a Spanish foodtech company that transforms algae, especially byproducts of the agar industry and invasive algae, into high-value ingredients for the nutraceutical, cosmetic, and food sectors. Their motto is “Nourishing the people, healing the ocean.”

Technology: a patented gentle extraction process that keeps the beneficial compounds of the algae together instead of isolating them, preserving their natural synergy. The goal is to obtain consistent, high-performance ingredients.

Ingredients:

OnaGel©: red algae powder texturizer with protein and fiber. It is clean label and provides texture, water retention, foaming, and gelling in doughs.

OnaProt©: nori seaweed extract powder, rich in essential amino acids, for protein-enriched foods.

OnaGut©: prebiotic algae extract, rich in fermentable oligosaccharides, for nutraceuticals and cosmetics (gut and skin microbiome).

Company Name:	**Contact:**
NUCAPS NANOTECHNOLOGY **Web:** www.nucapsnanotechnology.com	**Name:** Mariano Oto **Position:** Managing Director **E-mail:** mariano.oto@nucapsnanotechnology.com **Mobile:** +34 609 169 135

Company Profile:

Nucaps (Nucaps Nanotechnology) is a biotechnology company that develops and produces functional ingredients using protein-based microencapsulation.

What it does: It encapsulates bioactives, probiotics, and flavors within protein nano- and microcapsules. This makes nutritional ingredients stable, easily absorbed, healthy, and natural. It is the first industrial platform for developing functional ingredients based on this technology.

Technology: Its core product is PowerCaps3, protein nano- and microcapsules that allow for the stable incorporation of nutrients and bioactives, with clean labeling and competitive costs. Its value proposition is based on three pillars: health and nutrition, innovation and competitiveness, and clean label.

Application sectors: Food and beverages: improved nutritional and sensory profile, and probiotics. Human nutrition: food supplements, functional foods, and gut microbiota health. Animal nutrition and health: including pet food. Skin and health (cosmetics): dermocosmetics and nutricosmetics.

Impact: It links its activity to several Sustainable Development Goals: zero hunger, health and well-being, gender equality, industry and innovation, responsible production and partnerships.

Company Name:	Contact:
GUIMARANA DREAM FOOD **Web:** www.gimmesabor.com	**Name:** Víctor García **Position:** CEO **E-mail:** victor@gimmesabor.es **Mobile:** +34 601 437 401

Company Profile:

Gimme Sabor is a plant-based food brand from Guimarana Dream Food.

What they sell:

Powdered vegetable seasonings: 55g jars with flavors such as bacon, aged cheese, roast chicken, sour cream & onion, bacon and cheese, mushroom and truffle, tuna, red prawn, blue cheese (Rock en Fort), and chorizo. There is also a sweet line (Toque Dulce Rollo de Canela).
Broths: chicken and pork, among others, that are quick to prepare (the website mentions chicken broth in less than a minute).
Vegetable pâtés and plant-based protein, which are listed as categories in the store.

Value proposition:

100% plant-based, allergen-free, gluten-free, MSG-free, and additive-free, according to the website.

Quick cooking: effortlessly add flavor to tofu, vegetables, legumes, doughs, and soups.

Company Name:	Contact:
BIO2COAT **Web:** www.bio2coat.com	**Name:** Farayde Matta Fakhouri **Position:** Co-founder and Head of Research **E-mail:** farayde.matta@bio2coat.com **Mobile:** +34 645 166 376

Company Profile:

Bio2Coat is a food preservation technology company that aims to reduce food waste and the use of plastic packaging.

What it does: it develops edible, 100% natural coatings that are applied directly to the surface of fruits and vegetables (the website shows examples with cucumber and mango). The coating forms a semipermeable barrier that controls the food's respiration rate and reduces mass loss, which extends its shelf life.

Technology: it was developed by researchers at the UPC (Universitat Politècnica de Catalunya). It uses ingredients that occur naturally in food, leaves no residue and, according to the company, has no negative environmental impact.

Value proposition:

Improves producers' profitability by reducing losses and rejection rates in fruit and vegetable production.
Keeps products fresh, with their firmness, moisture and aromas, and protected from microorganisms and fungi.
Improves visual appearance and preserves nutritional value.
Stops fruit from drying out or spoiling before it is eaten.

Approach: circular economy principles and disruptive innovation, with replacing plastics from non-renewable sources as an additional argument.

SPEAKERS' LOCATION

HALL 4.1



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