

#SPAINfoodtech NATION



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1 Cocuus

Company Profile

Cocuus provides the food industry with **innovative technology** for the manufacture of new high value-added foods.

Cocuus designs innovative foods following **new consumer trends**. Using high quality ingredients and advanced technologies, its products combine **taste, new nutritional contributions and practical formats**.

The company designs and manufactures advanced machinery for large-scale production. These machines are designed for integration into existing production lines.

Cocuus offers a **comprehensive supply of ingredients** necessary for the production of its innovative foods. This ensures the highest quality of the final products.

Cocuus offers technological solutions developed to be integrated into **large-scale industrial processes**, ensuring continuous and efficient production. Technological developments are focused on the manufacture of food based on **alternative proteins** (plant based, mycelium, etc.), as well as **hybrid products with animal protein**.

Product/Ingredient Name: *Bacon that grows in trees.*

Product Description

Cocuus' bacon comes to **change current plant-based portfolio basics**, introducing a game changing organoleptic advance in terms of appearance, textures and mimetics thanks to its three different differentiated layers (**protein, oils and crust**).

Cocuus has been able to boost PB-Meat portfolio value thanks to this **Bacon an ongoing FMCG high distribution product**, aiming to reach 1000 tons of production and sales in 2024 with its 3D printing high scale technology.

Try this product because it is healthier, stick with it because you enjoy it.

Do not choose quitting bacon, choose Cocuus'.

100% vegan

Product/Ingredient Name: *Premium Plant based Tuna.*

Product Description:

Rich in supplements like Omega 3, B12 vitamin and pea protein, this plant based tuna nearly equals actual tunas flavour and taste, but avoiding heavy metals and microplastics.

We are B2B so now, you can include in your portfolio three new tuna recipes: with water, with sunflower oil and/or with olive oil, fitting your customers' needs.

We can serve in different formats for retail, food service and for industry. And, last but not least, nearly 2 years of expiration date.

100% vegan.

Product/Ingredient Name : *Delicious Plant based Foie.*

Product Description

We proudly submit this high quality sophisticated Foie, made from clean and natural ingredients such as cashew nuts, cocoa oil, etc.

People love Foie for its delicate texture and flavour but, most of us, vegans or not, are against animal cruelty as it happens in Foie Gras industry.

Now we can continue enjoying our favourite foie-based dishes.

100% vegan



2 Let It V Foods

Company Profile

At Let it V, we **design, produce, and distribute plant-based meat alternatives**. Our **mission** is to create products that are so memorable, they can win over even the most committed meat enthusiasts. **We aim to innovate by building on tradition**. In our early stages, we leveraged existing meat industry technology to scale rapidly, and we're now developing an amino acid-based technology to create truly **Clean Label formulations**.

Product/Ingredient Name: *Veikon Let it V*.

Product Description

We wanted to mimic the same experience as the **non-plant-based bacon**, the one made with pigs ;) That's why **we created 3 layers with 3 different flavors and textures**.

- **1st layer:** The **skin**, it gets a little bit **crispier** than the other parts.
- **2nd layer** is the **fat**, some of the **umami flavors** come from it.
- And **3rd layer** of **fat mixed with meat**, giving its **meaty texture** and **smoky flavor**.

All 3 together make a very realistic experience.

And now the **highlights**:

- We use **77% less water in its making**.
- It has **75% less fats**.
- **60% less calories**.
- It is High in **Fe** and **B12** and it's **gluten-free**.

And by the way: **It is DELICIOUS!!**



3 Levprot Bioscience

Company Profile

Levprot Bioscience is a pioneering biotechnology company at the forefront of **precision fermentation technology** that produces proteins in yeast cells. Within the foodtech sector, our flagship projects include the development of high value ingredients that **improve the functional characteristics and sensory attributes** of the final products. One of our biggest goals has been the scalable obtention of **the sweet protein Brazzein**, able to offer a healthier choice for sugar consumption than artificial sweeteners. Additionally, we are actively working on projects involving **albumins and hemoproteins**, as well as growth factors for various applications in the cultured-cell industry: everything oriented towards offering sustainable and appealing alternatives to the consumer.

Product/Ingredient Name: *rBSA & Growth Factors.*

Product Description

Recombinant Bovine serum Albumin (rBSA) is a protein produced through precision fermentation.

This process allows us to obtain a recombinant animal-free version of BSA, which would naturally be found in the **serum of cows**.

Applications & details

- Cell proliferation in cultured meat
- Nutraceuticals
- Food protein production
- Highly soluble in water and stable across a range of pH and temperatures

Growth Factors are specific proteins essential for cell development and tissue differentiation. These properties make them crucial for the growth of cultured meat.

Applications & details

- Tissue differentiation in cultivated mea



4 Moa Biotech S.L

Company Profile

MOA BIOTECH SL (founded in 2020) is an innovative company that combines **biotechnology** (fermentation) with **artificial intelligence**, aiming to obtain high-value food ingredients through the revalorization of agri-food by-products. The company's mission is to design **next generation ingredients**, leading the transformation of the agri-food industry toward a more sustainable future. Additionally, **MOA has its own AI tool (Albatros)**, which **optimizes fermentation processes and ingredient production**, providing a unique advantage compared to other fermentation companies.

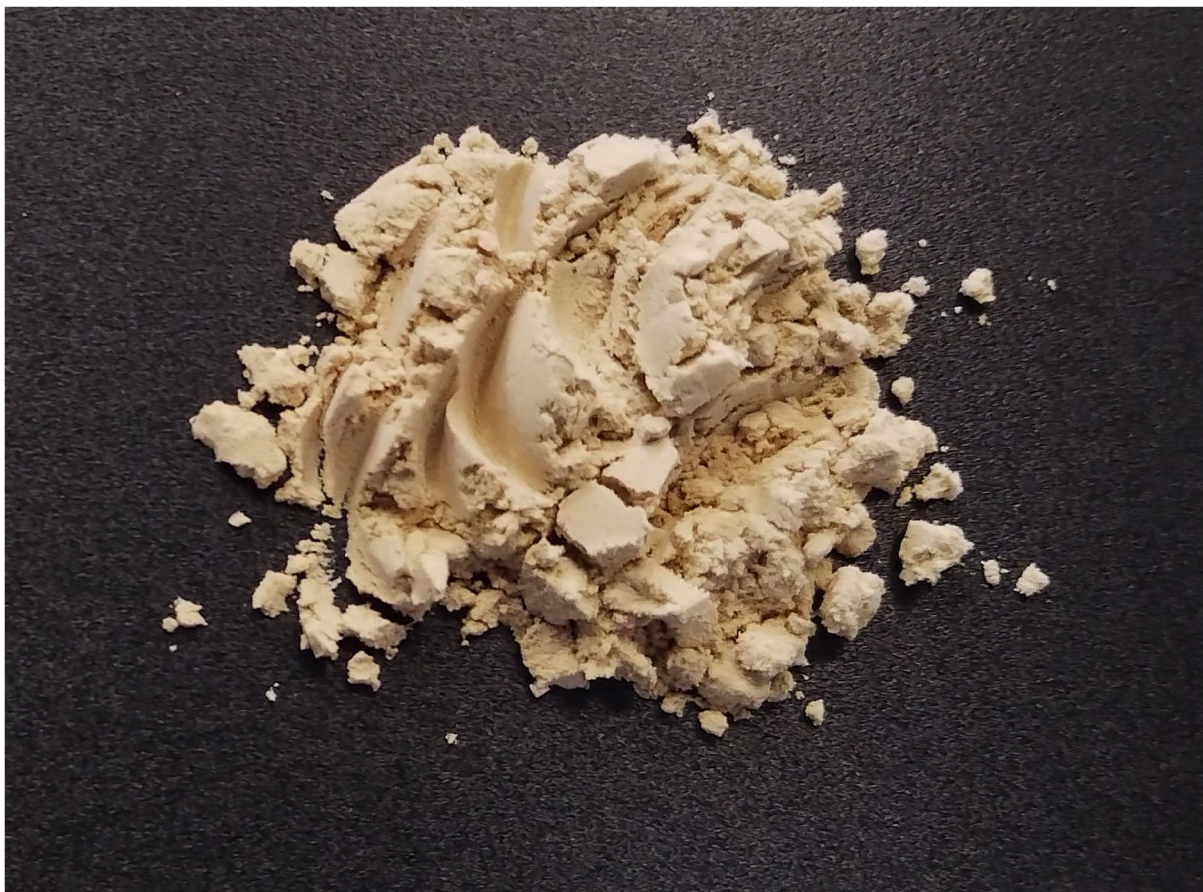
Product/Ingredient Name: *Moa Protein and Vegetal Torrezno.*

Product Description

MOA protein: This is a protein-based food ingredient obtained from the **fermentation of by-products from the sugar industry**. The ingredient **contains 40% protein and 30% fiber**. It comes in powder form and has an ochre color. It is labeled as yeast or natural flavoring. It can be used in various food applications, offering benefits such as reducing salt content or replacing E numbers.

Vegetal Torrezno: plant-based product made with the MOA protein ingredient and a novel technology. It will be tested as a **snack** to be consumed on the spot.

Product in combination with another start-up: we have not yet defined the product. We are going to meet in the next few days.



5 Poseidona S.L

Company Profile

We provide high quality, affordable and truly sustainable protein ingredients from **seaweed side-streams and invasive algae** so manufacturers can develop the tastiest food products at the same time they care for the ocean and the planet.

Product/Ingredient Name: *Sustainable Proteins from Algal Waste.*

Product Description

We are a **B2B company**, we sell protein ingredients to food product manufacturers including **the bakery industry and the plant-based alternatives segment**, as well as nutrition and sports targeted products.

Our products allow to keep a **clean label** while providing a good techno functional profile, especially for **the jellifying and emulsifying properties**.



6 Quevana

Company Profile

At Quevana **we make cheese with no dairy.**

We combine **innovations in fermentation and processing** with **traditional cheese fermentation and maturing techniques** to produce a range of vegan cheeses with all the quality we love from dairy cheeses, but with cashew milk instead of cow's milk.

Our plantbased cheeses have **spectacular flavor and texture**, clean label (cashews, salt and ferments), are sustainably produced with **organic certification** and we sell them in price parity with traditional dairy cheeses... and they have 18 months shelf life!

We're based out of Segovia, Spain, and sell our innovative plantbased cheeses inside and outside the EU with clients like Jumbo, Monoprix, Continente, Coop or Maxima. We are IFS certified.

Product/Ingredient Name: *Plant Based Cheeses.*

Product Description

Our plant-based cheeses are produced combining **innovations in fermentation and maturing** with **traditional cheesemaking techniques**. We use **cashew milk** instead of cow's milk and produce all our cheeses following **4 base principles**: spectacular flavor and texture, health (clean label), sustainability and accessible price.

All our cheeses have just **3 base ingredients: cashews, salt and ferments**. 18 months shelf life refrigerated and we are organic and IFS certified.

We have different aging times from **3 to 6 weeks of aging** and **different flavors** including **Original, Truffled, Smoked, with Olive Oil and Garlic**, with **Paprika** or with **Provencal Herbs**.



7 Alimentos Sanygran S.L

Company Profile

Alimentos Sanygran was founded over 10 years ago in the agri-food city of Tudela as the winning company of an innovation project. Today, it stands as a **leader in the Food Tech industry in Spain**, boasting the largest industrial capacity in southern Europe **to produce vegetable solutions**. Our extensive product portfolio ranges from ingredients and **plant-based meat & fish** analogs to **2nd and 3rd-generation vegetable solutions** (hummus, tofus, seitan, burgers...), available in both industrial and ready-made formats for Retail or food service applications. This versatility allows us to successfully execute any plant-based food project.

Product/Ingredient Name: *High Moisture Extrusion (HME), TVP, Nuggets and Delights, Croquettes, Hummus, Tofu, Seitan.*

Product Description

Alimentos Sanygran features diverse manufacturing lines that enable us to offer a comprehensive range of **plant-based solutions from a single supplier**. We are a one-stop provider, covering everything from **basic ingredients like yellow pea concentrate and starch to finished products**.

Our portfolio includes:

- **High Moisture Extrusion (HME):** Plant-based meat and fish substitutes, available in both marinated and unflavored varieties.
- **TVP** (Textured Vegetable Protein).
- **Nuggets and Delights:** Vegan Chicken and fish alternatives.
- **Croquettes**
- **Hummus:** Traditional, Aubergine, Black Olives...
- **Tofu:** A variety of flavors; Green Olives, Curry & Apple, Fine Herbs, Smoked...
- **Seitan:** Wheat gluten-based product renowned for its meat-like texture.



8 Vacka

Company Profile

Väcka is a startup founded in January 2021 by Luz Sanz and Maxime Boniface, based in Barcelona. The project was born with the goal of **designing and producing plant-based cheese analogs**, in order to facilitate the adoption of a healthier and more sustainable diet among the general population. Thanks to our approach of combining ancient cheese-making processes with 21st-century technology, we have managed to offer plant-based cheese alternatives that are **tasty, healthy, and of high nutritional quality**.

Our innovative technological approach allows us to **replicate a wide range of cheeses**, from basic products to high-quality ones, such as aged and mature cheeses. Our products **are made from melon seeds, olive oil, and achieve their unique and savory cheese flavors through fermentation**. This gives us an initial advantage compared to other plant-based cheeses currently available on the market, as customers perceive these types of products as artificial substitutes.

Additionally, our cheeses **are suitable for lactose-intolerant individuals, vegetarians, vegans, or those following a low-cholesterol diet** for health reasons.

Product/Ingredient Name: *Meltable Cheeses, Aged Cheeses, Spreadable Cheeses and Pizzas.*

Product Description

Väcka's value proposition is based on offering plant-based cheeses that are **tasty, healthy, and of high nutritional quality**. So far, we have launched **9 different products**. Our current products are as follows:

Meltable Cheeses:

- **Mözza:** Made from **melon seeds, cultures, and olive oil**. It melts and gratinates when heated. Available in **block, slice, and shredded formats**. Its flavor comes from the fermentation process and is preferred by the best pizzerias in Spain.
- **Pumpkin Cheddar:** Made from **pumpkin, melon seeds, cultures, and olive oil**. It melts and gratinates when heated. Available in **block, slice, and shredded formats**. Ideal for Mexican dishes, burgers, and gratins.

Aged Cheeses:

- **Vrie:** Made from **fermented almonds and cashews**. It has a **soft and creamy texture and a fresh, floral aroma** provided by its moldy rind. Vrie is aged for 1 month at constant temperature and humidity. Ideal for cheese boards or sandwiches, and it also melts when heated. **Provides probiotics**.

- **Vera:** A semi-cured cheese made from **fermented cashews, with a paprika rind**. This cheese is aged for 1 month at constant temperature and humidity. Ideal for cheese boards or sandwiches. **Provides probiotics.**

Spreadable Cheeses:

- **Filä:** Made with **fermented almonds and cashews**. The cheese **has a smooth texture and a slightly acidic taste** produced by natural fermentation, which also **provides probiotics**. Ideal for adding to sauces, desserts, or sandwiches, or as a complement in salads. Available in **3 flavors: classic, with basil, and with chives**.

Pizzas:

- **Mozzä:** Comes with tomato sauce, basil pesto, and the new version of **Mözza 3.0**.
- **Cheez-y:** Plant-based pizza designed in collaboration with Chef Zaraida Fernández, featuring **Mözza, Pumpkin Cheddar, and Vrie cheeses** that melt and gratinate, made with sourdough. Suitable for **vegans and lactose-intolerant** individuals.





More information on
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