



Ministry of Economy and Industry
Foreign Trade Administration



ISRAEL EXPORT INSTITUTE



Food & Bio Cluster
Denmark



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Israel Alternative Proteins

10.00 – 11.15, December 8th, 2020

10.00 – Welcome by Anne-Marie Hansen, CEO, Agro Food Park

10.10 – Megatrends in New Protein, Israel & Scandinavia,
Daniel Ruben Skaven, The Rockefeller Foundation Food Initiative

10.30 – Seakura (Seaweed ingredients)

10.35 – Innovopro (Plant protein)

10.40 – Amai (Sugar replacement/protein design)

10.45 – Meatech 3D (3D printed meat)

10.50 – Hargol (Insect protein)

11.00 – Summary and Networking

11.15 – End of Program – Please join our Matchmaking session on December 9.

Protein Matchmaking December 9th, 2020

To schedule 1v1 meetings w. Israeli protein companies, contact

Trade@copenhagen.mfa.gov.il





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HARGOL™

DELIVERING PROTEIN

Hargol FoodTech deliver an alternative protein boost: Healthier for humans, Healthier for the environment Safer and more efficient to produce

The company is the first in the world to farm grasshoppers on commercial scale. Hargol's technology enable year-round production at a high and constant quality of over 70% protein grasshoppers.

The company operate 4 facilities in Israel and offer: Whole grasshoppers to existing demand for grasshoppers as a whole in Africa, Asia and Central America.

Grasshopper powder as an ingredient for the food industry in North America and Europe.

Video:



hargol.com



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INNOVOPRO

Innovopro is committed to bringing unique plant-based protein ingredients to the global food market in order to create nutritious, tasty, safe and sustainable food products. With an excellent nutritional profile, “free from” properties and wide usability in the food industry.

Innovopro is the first company in the world to launch chickpea protein concentrate 70% (CP Pro 70®).

It was listed in the top 20 promising Israeli startups for 2020 and was ranked in the top 10 funding rounds by 2020 FOODTECH 500.

Video:





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MeaTech

Meat Tech 3D is an R&D company aiming to develop commercial technologies to manufacture alternative foods that circumvent animal butchery. We are developing a unique, proprietary bioprinter to deposit layers of cells in a three-dimensional form of structured cultured meat, or “clean meat”.

We aim to introduce a novel, cleaner, more ethical method of manufacturing meat. To the best of our knowledge, we are the only company in the clean meat space fully dedicated to implementing high-volume bioprinting.

We employ a B2B model, where we will license the production technology and provide associated products and services.

Videos:



meatech3d.com



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SEAKURA
SEA OF LIFE

Seakura developed a new technology for existing marine agriculture, we have a viable technology that answers the world's growing ecological debate.

We grow premium seaweed containing all the riches of the sea, on land, in a clean environment which fulfills the stringent conditions regarding heavy metals, biological pollutants and pesticides found in our world polluted oceans.

Our seaweed applications often replace fossil fuel-based products and can result in reduction of methane emissions therefore providing scalable offsetting facilities to business worldwide.

Come join the seaweed revolution.

Video:



seakura.co.il/en





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Amai Proteins

Amai fits proteins to the mass food market starting with the first healthy, tasty and cost-effective sugar substitute. Sugar overconsumption is the world's largest cause of non-communicable diseases. Yet, current sugar substitutes are challenged by taste, health, cost or product fitness.

Amai ('sweet' in Japanese) redesigns proteins that grow along the equatorial belt using Agile-Integrative Computational Protein Design. The world's sweetest protein is then produced by sustainable and environmentally-friendly yeast and other microorganisms.

Amai has fee-bearing agreements with PepsiCo, Danone, Ocean-Spray and others. Next, Amai is expanding to other alternative proteins, curing our food system, one protein at a time.

Video:



amaiproteins.com/

