

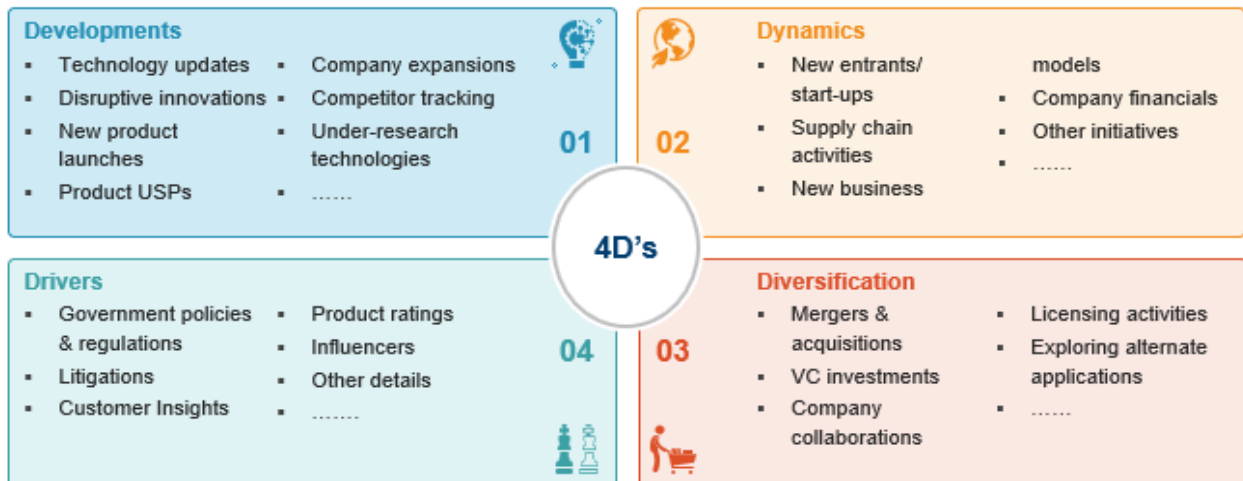
INTELLOTRACKER

FOOD WASTE VALORIZATION

JUNE 2023



ARANCA'S QUARTERLY SECTORIAL UPDATE ACROSS FOUR DIMENSIONS....





DEVELOPMENTS

New Product Launch		Kern Tec processes waste apricot kernels, upcycling them to produce various dairy alternative products, including cheeses and ice creams. They have recently launched yogurt from upcycled apricot kernels. <i>Source: Food Ingredients First</i>
New Product Launch		FoodTech startup Mush Foods, Ltd., a portfolio company of the Strauss Group Kitchen FoodTech Hub, has unveiled its new "50CUT" mycelium protein ingredient solution that can reduce the animal protein content in meat products by 50%. They use upcycling technology developed at the MIGAL Galilee Research Institute in Israel. <i>Source: Vegconomist</i>
New Product Launch		This Upcycled Certified™ sesame milk is made from the ultra-nutritious protein byproduct from sesame seeds pressed for oil production. The result is a creamy and rich, subtly sweet beverage befitting for coffee, baking, or drinking. <i>Source: Food & Beverage Magazine</i>
Technology Innovation		ÄIO, is upcycling sawdust and other by-products of the wood and agricultural industry into alternative oils and fats. Recently, they have developed the idea of producing food grade spread from sawdust. <i>Source: Food Navigator</i>
Technology Innovation		Kinoko is upcycling side streams from the tofu industry or oat milk or from plant protein isolate production to contribute to a circular economy. <i>Source: Food Navigator USA</i>



DRIVER

Regulation		The EU is committed to the Sustainable Development Goal to halve food waste by 2030. But, with food labelling often cited as a waste driver, restrictive regulatory requirements impede this effort. <i>Source: Food Ingredients First</i>
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DIVERSIFICATION

Collaboration		Collaborative research between Quorn and King's College London on developing future mycoprotein to convert the carbohydrates found in arable waste (called lignocellulose) to protein. <i>Source: Food Manufacture</i>
Collaboration		PIPA, nutrition AI company and EverGrain™, the first ingredient business to unlock the human health and commercialization potential for upcycled barley made from brewer's spent grain (BSG) are joining forces to advance the scientific study of the ancient grain through PIPA's computational platform LEAP™. <i>Source: Cision Newswire</i>
Collaboration		Osage Foods, the Missouri-based provider of ingredients and ingredient systems, has launched six protein blends featuring fellow Missouri company Anheuser-Busch InBev's (AB InBev) EverPro protein. The range is targeted at end-use applications with varying functionalities and benefits. <i>Source: Green Queen</i>
Collaboration		The Fight Food Waste Cooperative Research Centre is working with start-up The Leaf Protein Company, the South Australian Research and Development Institute (SARDI), Woolworths, and Perfection Fresh to develop a revolutionary approach to processing edible green leafy food waste. <i>Source: Food and drink Business</i>
Funding		B2B plant-based foods company Planetarians has raised \$6 million in a Seed II investment round to produce at a commercial scale its vegan meat block and supply the food service industry made only from two upcycled ingredients: oil cakes and brewer's yeast. <i>Source: Vegconomist</i>
Funding		Upp, a sustainable food harvesting startup, has secured £500,000 in pre-seed funding to develop and commercialize its broccoli upcycling technology. <i>Source: UKTN</i>



DNAMICS

New Facility		A UK-based farm has developed a method to extract protein from the brassica and is constructing a €38 million (US\$40.5million) facility in England funded by Dutch state-controlled investment entity, Invest International. The new method might support a reduction in food waste from the supply chain. <i>Source: Food Navigator</i>
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SOLUTION PORTFOLIO – TECHNOLOGY RESEARCH & ADVISORY

IP Strategy	Technology Intelligence	Growth & Strategy
<p>How best can we proactively manage and monetise our technical knowhow / intellectual property?</p>	<p>How best can we keep abreast of technology trends, competitor activity and headwinds / tailwinds in our domain?</p>	<p>Which technologies do we invest in? How do we ensure quick wins? Speed to market?</p>
<ul style="list-style-type: none"> IP Portfolio Analysis 	<ul style="list-style-type: none"> Competitor Benchmarking 	<ul style="list-style-type: none"> R&D Strategy Roadmaps
<ul style="list-style-type: none"> IP Monetisation 	<ul style="list-style-type: none"> Tech / IP Landscapes 	<ul style="list-style-type: none"> Technology Scouting
<ul style="list-style-type: none"> IP Valuation 	<ul style="list-style-type: none"> Technology Watch 	<ul style="list-style-type: none"> Open Innovation
<ul style="list-style-type: none"> Prior Art Searches 	<ul style="list-style-type: none"> Market Analysis / Trends 	<ul style="list-style-type: none"> Product Development



GROWTH ADVISORY



INVESTMENT RESEARCH & ANALYTICS



VALUATION & FINANCIAL ADVISORY



TECHNOLOGY RESEARCH & ADVISORY



PROCUREMENT & SUPPLY CHAIN INTELLIGENCE

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