

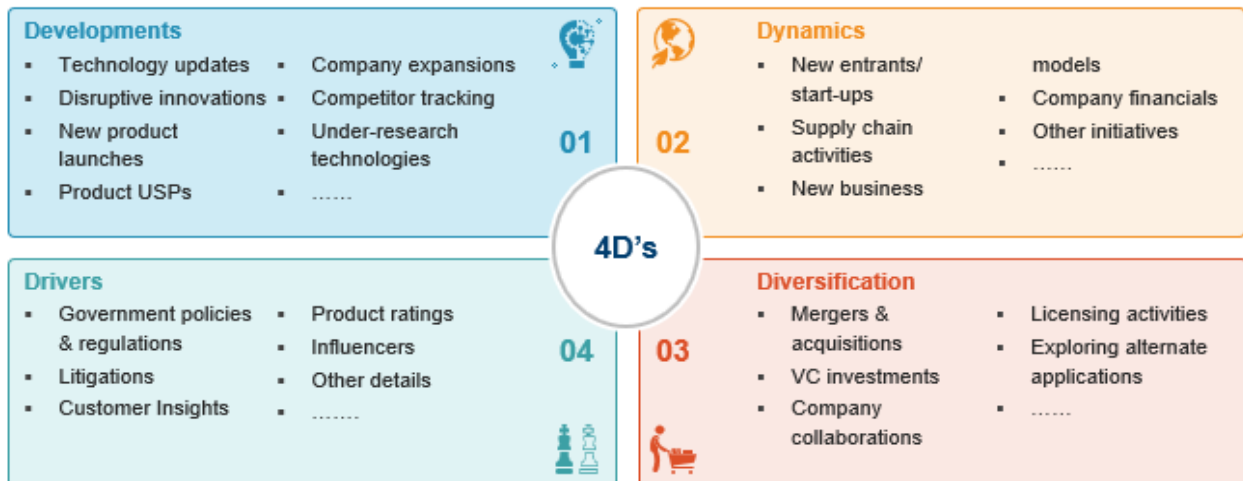
INTELLOTRACKER

Alternative Fats

May 2023



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





DEVELOPMENTS

New Product Launch		Shiru has launched OleoPro, a blend of uniquely identified commercially available plant protein isolates and oils. They leverage technology which enables protein to act as a structurant for the oil. This unique processing, in combination with specifically selected input ingredients is the differentiator for OleoPro and is patent protected novel ingredient. <i>Source: Food ingredients first</i>
New Product Launch		Genetic engineering specialist Xylome has launched two sustainable drop-in replacements for refined, bleached, and deodorized (RBD) palm oil: Yoil (INCI: Lipomyces Oil Extract) and Yoil-Cream (INCI: Lipomyces Lipid Bodies). The products are derived through the precision fermentation of yeast. <i>Source: Gcimagazine</i>
New Product Launch		Palmless™, the platform for sustainable palm oil alternatives from New York-based C16 Biosciences, is launching their first product available for purchase, Save the F#\$%ing Rainforest nourishing oil. The nourishing oil features Palmless™ signature ingredient: biodesigned Palmless™ Torula oil, a luxe emollient for the beauty industry which is made from yeast. <i>Source: c16Bio</i>
New Product Launch		EPG—a plant-based oil restructured in such a way that virtually none of it is absorbed by the body—has demonstrated intriguing properties in plant-based meat applications, where formulators have struggled to find vegan options that behave like animal fat. <i>Source: Agfundernews</i>
New Product Launch		Taiwanese-U.S. food-tech company Lypid unveiled vegan pork belly made from its patented PhytoFat. Lypid's pork belly marks the company's entry into the plant-based meat market. <i>Source: Greenqueen</i>
Technology/ Innovations		Estonian start-up ÄIO joins the ranks of those brewing solutions to replace palm oil, coconut oil and animal fats with sustainable and healthier alternatives. ÄIO produces edible fats and oils from the by-products of the wood and agricultural industry using biotechnology. <i>Source: Food navigator</i>
Technology/ Innovations		Patent-pending technology, SucculencePB is a type of fat that can solve the “dry mouth” taste challenge in cooked plant-based meats. It's a simple solution to use in formulation – a convenient 1:1 replacement for certain oils and fats, and offers manufacturing benefits too, especially when replacing hard fats. <i>Source: Vegconomist</i>



DIVERSIFICATION




Collaboration		Cargill (Minneapolis) has discussed the company's new partnership with food-tech firm Cubiq Foods (Barcelona, Spain). Cubiq foods uses "smart" fat technology which stays and behaves as animal fat through all those phases. <i>Source: Nutritional outlook</i>
Funding		Tallinn-based biotech startup ÄIO has raised €1 million in fresh funding to develop and produce alternative oils and fats for the food industry. Nordic Foodtech VC, EAS, and several other partners provided the funding. <i>Source: AIN Capital</i>
Collaboration	 	Popular UK-based vegan restaurant chain Ready Burger has announced plans to integrate Givaudan's new, innovative technology PrimeLock+™ into their products; Ready Burger will be one of the first companies in the world to integrate this patent-pending technology into their plant-based food products. <i>Source: New protein.net</i>
Collaboration		NoPalm ingredients will be working closely with Colgate-Palmolive, conducting pilot studies on scaling up our fermented oils/fats production for the personal care and cosmetics industry. <i>Source: Napalm - ingredients</i>



DRIVERS

Government Regulations		The United Arab Emirates (UAE) government has announced implementation guidelines for its National Nutrition Strategy 2022 – 2030, eyeing the 'virtual elimination' of trans fats in the local food supply. <i>Source: Food Navigator</i>
Government Regulations		s new policy banning trans-fat could save more than one million lives over the next 25 years. Trans fat is estimated to cause 45,000 deaths per year in Egypt, among the highest burden of deaths due to trans-fat in the world. In a statement on Egypt's new best-practice policy, which will protect 109 million more people from trans-fat by October 2023. <i>Source: Resolve to save lives</i>

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
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RESEARCH
& ANALYTICS



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