



Food Sec & Tech Israel

Global Food Security Summit



In collaboration with the Israeli National Food Institute

June 27-29, 2023



Enhancing muscle mass and quality for the accelerated and affordable production of cultured meat.

profuse-tech.com



Developing food-safe & nature-based proteins that prevent the spoilage of perishable foods and beverages; improving products' value, and extending shelf life.

bountica.com



Combines bioinformatics and precision fermentation to produce protein functionality, beginning with a clean-label, vegan, non-GM functional alternative to egg and methylcellulose.

eggmented.com



Sustainable and resilient cell-cultured seafood production system based on proprietary growth factors technology.

sea2cell.com



A technology that provides industrial & commercial facilities visibility of energy consumers from one point of metering only, without the need of installing any additional hardware.

alteco.ai



Advancing sustainable packaging through the power of fungi.

maderight.co



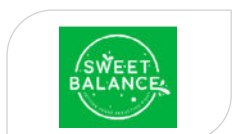
A sustainable and highly scalable solution for the low-cost production of highvalue natural compounds for the food, cosmetics and life-sciences industries. Focusing on the production of Caseins.

pigmentum.co.il



Enables the production of natural, greattasting beverages with reduced sugar content.

bluetree-tech.com



A natural sugar reduction solution supporting all functionalities of sugar, with no aftertaste or lingering; creating a great fit for contemporary consumer demands.

sweet-balance.com



Removing cost and scale barriers for cultured meat production, with an innovative technology enabling recycling and monitoring of the medium.



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BioBetter™, is a pioneering protein manufacturing platform addressing the fast-growing demand for Growth Factors in the Cellular Agriculture industry, specifically for use in crafting Cultivated Meat. BioBetter unclogs the cultivated meat bottleneck by using plants as bioreactors. Its technology is based on tobacco plant protein-expression platform, which enables unlimited capacity at ultra-low costs.

biobetter.bio



Mamay is developing objective taste measurement parameters. Such taste values will objectively define the taste profiles of a person's preferences. Mamay's technology will allow the prediction of user preferences by pairing the objective taste profile of any food & beverage with the user's taste profile.

tastegage.com



WITI is developing the first handheld, affordable image analysis device for early detection of disease by identification of plants' biochemical properties in the field. It's powered by a SaaS platform. After a successful medical cannabis POC, WITI is now conducting a grapevines POC with initial breakthrough findings. Witi enables precision chemical usage in vineyards reducing environmental impact and costs.

WitiVision.com



Wonder Veggies develop the first-ever platform technology and formulations for growing probiotic vegetables and fruits, creating a new category and standard in the fresh produce market.

wonderveggies.co



Omaiko's first target is to disrupt the spirulina market for alternative protein applications. Omaiko's spirulina powder is versatile. Unlike regular spirulina, its flavor is mild, its color light brown, it possesses unique functional properties, and costs 50% less. Omaiko's spirulina can contribute to cleaner labels and higher quality at lower production costs.

omaiko.eco



With over 50 years of scientific and entrepreneurial expertise from our mother company Mérieux NutriSciences, Milouda & Sher Consulting & Training offer comprehensive solutions to meet the needs of food technology companies, including sensory evaluations and advanced analytical tests, as well as Regulatory Affairs, Sustainability, Food Safety and Quality consulting services.

2sher.com



Yarok's technology application is for detecting dangerous microbes such as E.coli, Listeria, Salmonella, yeasts & molds before releasing products into the market. In agriculture, it can be applied to crop protection and regenerative agriculture. Yarok protects consumers, avoids product recalls, saves on yield loss, and offers service laboratories a new competitive advantage.

yaroktt.com



Margalit Startup City Galil combines Israel's historic strength in food and agriculture with its international leadership in cutting-edge technologies. By leveraging the natural assets of the region, our center is focused on establishing Israel as the next global epicenter for FoodTech.

margalitsc.com



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SOLVEAT is developing the next generation of functional foods – enriched with active ingredients from medicinal herbs, focused on specific medical conditions. The first formulation developed by SOLVEAT targets lowering blood sugar levels in the pre-diabetic population.

solveat-health.com



Feeding bees with well-studied beneficial herbal formulations makes them produce honey 10X richer in beneficial compounds. This significantly increases the potency of each ingredient and creates new active beneficial compounds. Zuf products have been scientifically shown to have potentially beneficial effects in supporting specific health needs, such as immune system boost and regeneration, female health, mental support, and more.

zufglobus.com



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’s chickpea protein is the best choice for the growing plant-based protein market.

innovopro.com



Hargol is a leader in the global alternative protein space, producing a nutrient-rich complete protein made from locusts. Hargol is the first company in the world to reach industrial scale production of locusts for protein.

hargol.com



A unique fermentation platform that grows superfoods in a new way. With the powers of plants and the magic of fungi, we have created a super nutritious product. Rich in protein and unique dietary fibers and contains all 9 essential amino acids to create a complete protein. Our products are grown to have a scrumptious flavor and aroma.

kinoko-tech.com



We are InnoBev, an Israeli FoodTech company specializing in functional foods that affect our biological clock. We are rooted in Chronobiology – the science of time, especially rhythms on living systems. We discovered and patented WakeUp! a formula that improves cognitive performance and focus by up to 20% and works immediately without raising heart rate or blood pressure or creating tolerance over time.

Drinkwakeup.com



Fresh Start is a global Foodtech incubator looking to impact the future of food, beverage, and nutrition. Formed by industry professionals and VCs, we provide an experienced, resourceful, and supportive international network to develop early-stage ideas and startups into maturity.

fresh-start.co.il



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merieuxnutrisciences.com



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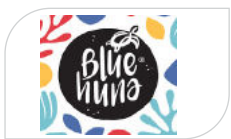
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merieuxnutrisciences.co.il



Blue Huna is developing a unique technology that will enable growing and harvesting of a line of the most natural, eco-friendly disposable dishware in a smart production process that can be set up locally. Blue Huna completed its proof of concept successfully using a new proprietary wheat cultivar, which it is already being sold.

bluehuna.com



For more than 53-year Mercury has been a distributor of high-end chemicals, biochemical and scientific equipment for the pharmaceuticals, biotech, and life science markets. We are a distributor of Merck Life Science and Merck Electronics in Israel. In January 2022, Mercury joined the Gadot Group, a pioneer in the field of chemicals in Israel.

mercury-ltd.co.il



O'Taste is a ground-breaking enhancement platform for natural tastes based on O'Taste's proprietary technology that increases the intensity of flavors such as sugar or salt x10 times. The technology is being used by food manufacturers to significantly enhance the taste of natural sugar (by using O'Sweet) or salt (by using O'Salt), cutting the unhealthy use of it in industrial food products without any impact on their natural taste. O'Sweet and O'Salt contain no chemicals, no artificial sweeteners, and no aftertaste. O'Taste is a subsidiary of Omega Galilee which was founded in 2004 and serves as O'Taste's product manufacturer.

O-Taste.com



SOLATO has eliminated the cumbersome supply chain of frozen and re-frozen ice cream, bringing immediate delight to the most discerning palate, while reducing the environmental impact of commercially produced ice cream on our planet.

solato.com