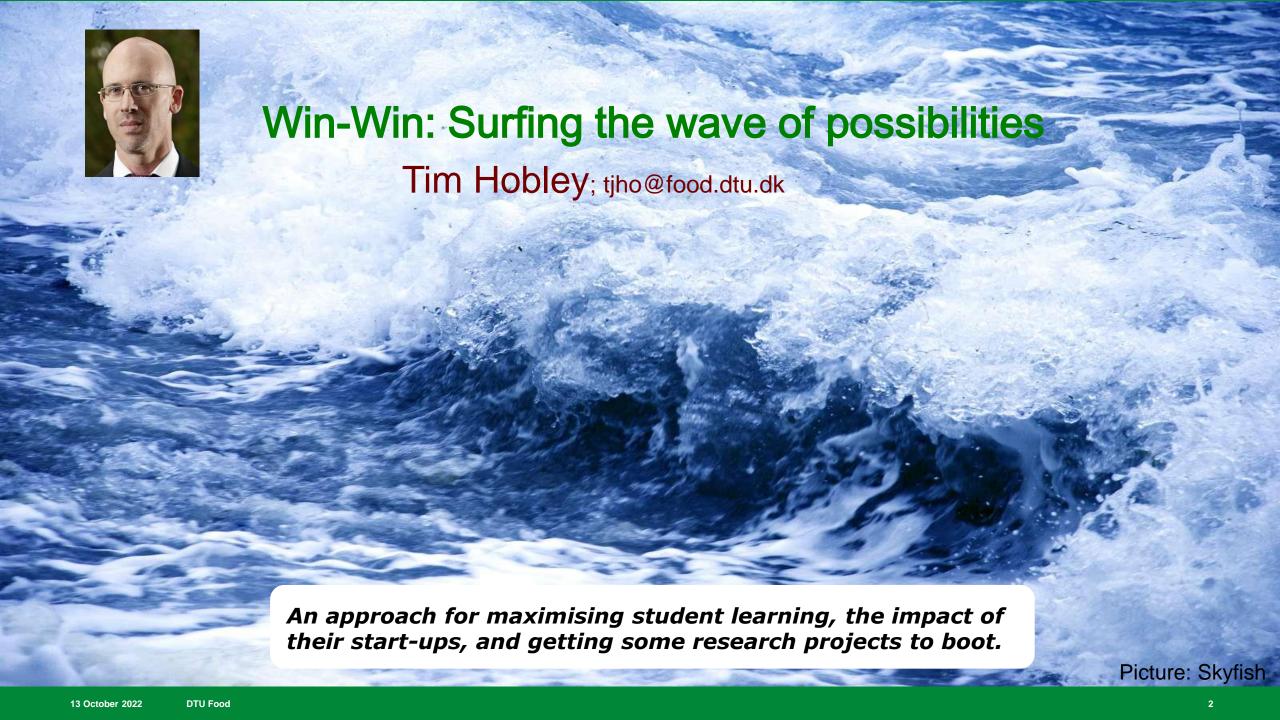




Food & Bio Cluster Denmark

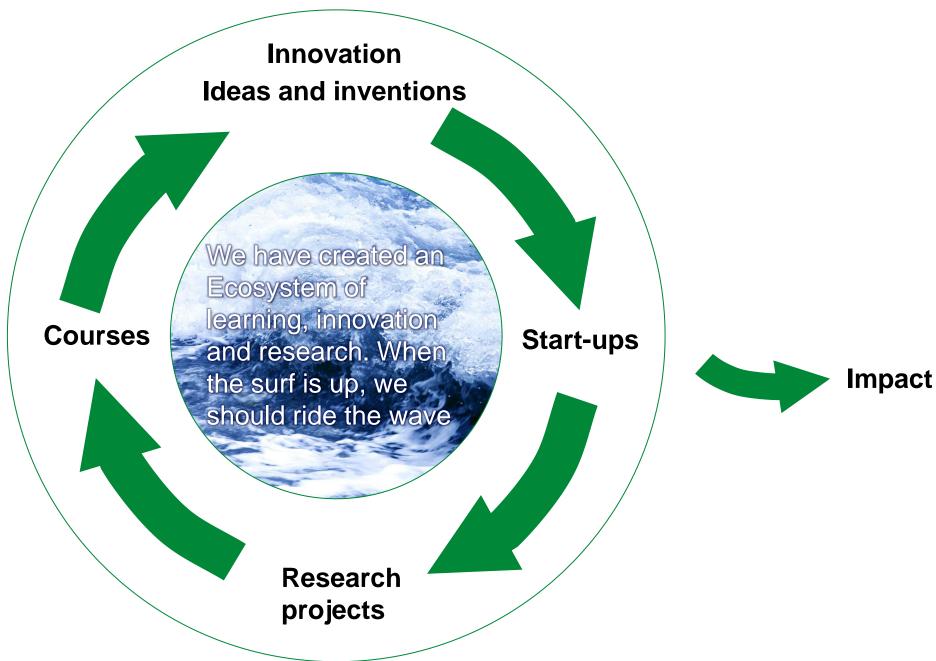
Conference on

# Healthy, Safe and Sustainable Foods of the Future





Learning



13 October 2022 **DTU Food** 



### The first beginnings: Cheese it yourself

But, what if...

they, we, could surf the wave that had formed?

They invent a vegan substitute for cheese, win Danish Ecotrophelia



Cheese it yourself disbands

Hernan, Carmen, Ioanna and Panagiota join course 23552 in 2018



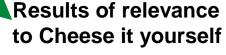






They come second in the European Ecotrophelia competition

Hernan starts his Ph.D. at DTU-Food





Cheese it yourself wins Green Tech category of Venture cup Carmen does her masters thesis with Claus on starter cultures for plant based foods, e.g. cheese substitutes

Results of relevance for research

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## Success: Tempty Foods.

**Tempty Foods applies** for funding in a project together with us (Research)

**Tempty Foods is a case** on Entrepreneurship in the food sector 2023?? (Course)

They invent a new food, win Danish Ecotrophelia, receive small grants and then start a company: Tempty Foods (Start-up)

Learning for the students

> **Tempty Foods supplies** a case to the Masters Innovation course, ca. 50 students work on it

Innovative foods to **Tempty** 

> **Tempty Foods wins an** Innofounder grant and work full time on their **company (2022)** (Start-up)

Cecilie, Ana and Martina join course 23552 in 2021 (course)







Cecilie and Ana do their masters projects on subjects related to Tempty Foods (Research)

LCA data to Tempty

Tempty Foods supplies a case to the LCA course run by Peter Fantke and Mikolaj Owsianiak in 2021 (course)

Learning for the students

**Tempty Foods wins the European Ecotrophelia** competition

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### In progress: Crrrunchies

Crrrunchies is a case on Entrepreneurship in the food sector 2023??
(Course)

Learning for the students

Crrrunchies supplies a case to the Masters Innovation course, ca. 50 students work on it

Innovative foods to Crrrunchies

Crrrunchies wins an Innofounder grant and works full time on their company (2023)
(Start-up)

**Crrrunhcies applies for** 

funding in a project

together with us

(Research)

Savino, Suellen and Martha join course 23552 in 2022 (course)







**Crrrunchies competes in** the European Ecotrophelia competition October 2022 They invent a new food, win Danish Ecotrophelia, receive small grants in 2022 and aim to start the company Crrrunchies(Course-Start-up)



Business case to Crrrunchies

Crrrunchies as 'Start-up' supplies a case to the course Entrepreneurship in the food and biotech sector, August 2022 (Course)

**Learning for the students** 

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# A Twist: A research project as the starting point

Peter and Mikkel start a company?





Mikkel makes prototype foods Case for more courses?

They develop a new protein ingredient



Learning for the students

> 'Innograss' supplies a case to the LCA course run by Peter Fantke and Mikolaj Owsianiak (course)

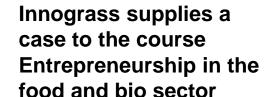
LCA data to Mikkel

Peter receives a grant (Innograss), and Mikkel starts his PhD (Research)









**Business** case to Mikkel

Therese does her Bachelor

project on LCA of the

ingredient (Research)

Fibre in the Innograss protein is the subject of Christina's masters thesis

Learning for the students

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