



<b>Session 4</b>	<b>Start-ups/SMEs looking for finance - pre-seed/angel/seed funding</b>
Pitch Title	Solid fermentation for cost effective mycelium
Company	SomaTech Limited
Speaker	Dr Tony Callaghan
Keywords feedstock	Ubiquitous fibrous side streams
Keywords technology	Low CAPEX & OPEX fermentation, inoculums, mycelium
Keywords End-Product	Mycelium, functional ingredients
<b>Abstract:</b>	
<p>SomaTech are a B2B biotech company with enabling technology for the future of circular biomanufacturing.</p> <p>The team are experts in fungal fermentation with core expertise in developing solid state processes &amp; inoculums that drive rapid &amp; consistent growth of fungal mycelium. Their focus is on helping companies develop and scale production of new fermented products from locally available side streams.</p> <p>SomaTech know how to make fermentations work at scale. The team has a background in the mushroom industry where such fermentations are routinely conducted at 200 Tonne /batch (up to 3m deep). As well as academic research experience in fungal ecology, biotechnology and in the development of long-life fungal inoculums in international culture banks.</p> <p>Solid fermentation this is a cheaper (low CAPEX &amp; OPEX), zero waste and highly versatile process compared to liquid fermentation. Using this approach, for feedstocks, we can access feedstocks such as low value side streams (e.g. bran, oil press cakes etc..). As inoculums, we can use a wide range of fungal species. This gives a greater ability to meet the needs of customers to turn their locally available processing by-products into functional ingredients &amp; products that meet their needs around product functionality and scalability.</p>	