



<b>Session 5</b>	<b>Start-ups/SMEs looking for finance - series A and series B/C funding</b>
Pitch Title	Creamy, dairy-free solutions from biomass fermentation
Company	Cultivated Biosciences
Speaker	Dimitri Zogg, co-founder and CTO
Keywords feedstock	glucose, glycerol, acetate
Keywords technology	Biomass fermentation, oleaginous yeast, dairy technology
Keywords End-Product	functional emulsion, lipids, proteins, texture solution
Amount investment needed	~ 15 M\$
<b>Abstract:</b>	
<p>Cultivated Biosciences is transforming animal-free dairy into the clear, better and obvious choice for everyone.</p> <p>While dairy alternatives are rising globally, they fail to convince the broad public. Why? They attract conscious consumers looking for healthier lactose-free or more sustainable animal-free products, but they don't match the dairy experience in terms of texture, and mouthfeel.</p> <p>Manufacturers look for solutions to close the gap between dairy alternatives and dairy, and fill products with additives or exotic oils, to no success and at costs of the health and environmental benefits.</p> <p>Our patented, non-GMO technology utilizes oleaginous yeast biomass fermentation in combination with scalable dairy equipment to produce a unique functional fat with a cream-like texture. This sustainable and healthy alternative to animal dairy fat offers the same sensory experience while delivering a more environmentally friendly and nutritious option. We plan to sell our ingredient to plant-based dairy and dairy-free manufacturers at price parity with cream.</p> <p>Founded in 2021 in Zürich, Switzerland, our team of 18 successfully raised a total of 6 M€ and we are about to open our Series A round to continue our scale-up to demo-scale, enter the US market, and increase our product ranges.</p>	