



Session 6	Microbes and gaseous feedstocks
Pitch Title	Food proteins from CO2: a first step to decarbonising economies
Company	Solmeya
Speaker	Diego Grumbach
Keywords feedstock	CO2
Keywords technology	CCU fermentation
Keywords End-Product	Food proteins
Abstract:	
<p>The EIC-financed Biotech company Solmeya is at the intersection of Cleantech and Foodtech. Thanks to its IP-protected technology, Solmeya is the first and only company producing food proteins from CO2 that are already approved for human consumption from both EFSA and FDA. It does so through a unique combination of CO2-fermentation and white microalgae fermentation. Solmeya's proteins are widely recognized for their nutritious profile, neutral taste and white color and are being sold for R&D purposes & trials to several innovative Foodtech FMCG manufacturing corporations and start-ups.</p> <p>After completion of its 1,200m2 demo-plant facility in 2024, Solmeya has secured a €7.5M blended Financing from the European Innovation Council and the EIB, with the aim to build its Flagship next to a heavy industrial CO2 emitter. This Flagship will be the first commercial facility worldwide producing EFSA- and FDA-authorized food proteins from SCOPE:1 CO2. The project, named FOOD'ECARB, will convert annually 10,000 tons of CO2 into more than 2,200 tons of food proteins, with guaranteed wholesale sales of its produced proteins. Following the Flagship completion, Solmeya is working on parallel licensing its technology through specific joint-ventures with heavy CO2-emitters worldwide to reach its "1 on 1" vision: transform 1 Gigaton of CO2 and feed 1 Billion people by 2030.</p> <p>Solmeya is looking for Cleantech, Foodtech sophisticated investors while running its €40.0M Series A round, having already secured €25.0M of this.</p>	

