

**The mycelium
revolution**

15/11/22 GIRONA

**FÓRUM CÁRNICO
Y DE LA PROTEÍNA
ALTERNATIVA**

**TECNO
CARNE**
Interempresas media

IRTA^R



**PABLO
SÁNCHEZ REY**

**COO & CO-FOUNDER
INNOMY**



FÓRUM CÁRNICO Y DE LA PROTEÍNA ALTERNATIVA





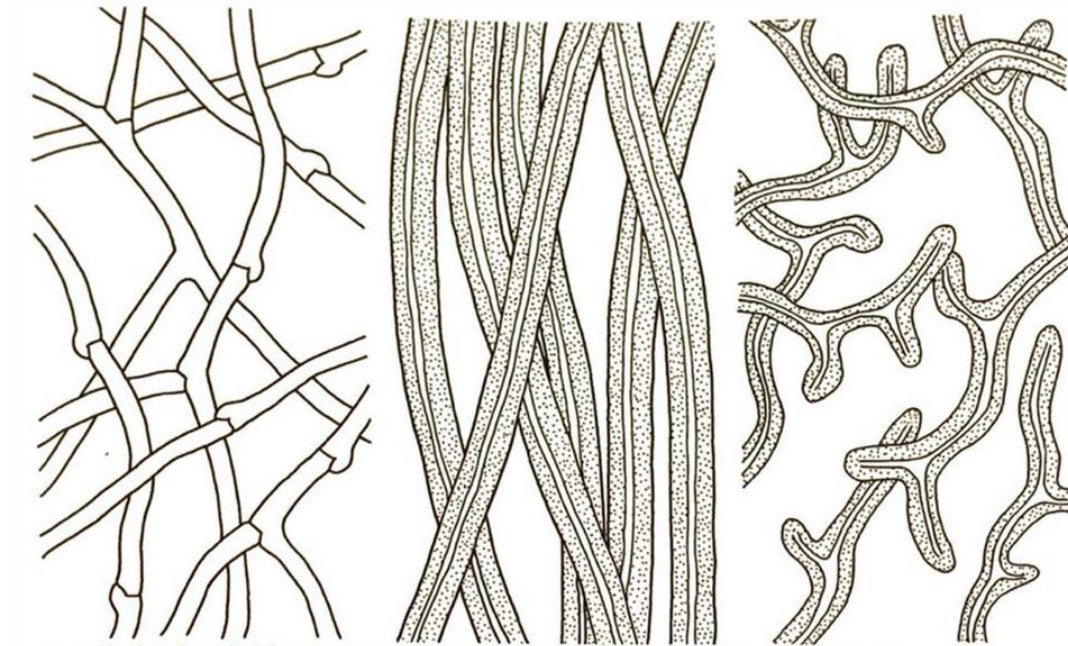
WHAT 'S INNOMY?

Biotech startup dedicated to developing meat analog products.





STRUCTURE



Types of hyphae. From the left: generative hyphae; skeletal hyphae; binding hyphae. Drawing Anette Højlund.



Pleurotus sp.
(Monomítico)



Ganoderma sp.
(Dimítico)

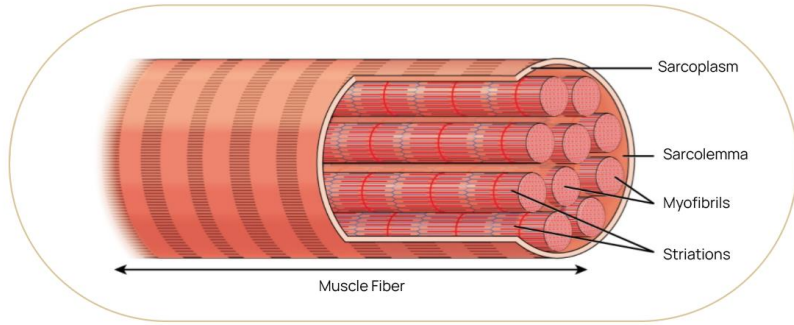


Trametes
sp.
(Trimítico)

STRUCTURE



Animal muscle fiber

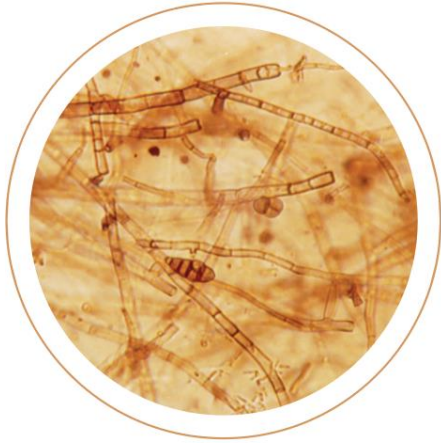


Fungal hyphae



STRUCTURE

Other Fungal Alternatives



Animal Muscle



 **InnoMy** Strains



INSUFFICIENT SOLUTIONS OF ALTERNATIVE PROTEIN MEAT

Plant based meat

Ultra
processed



A long list
of ingredients

Low in
micronutrients

Cell based meat

Projected
high prices



A long time
to scale and
reach market

Genetically
engineered

We have a third way: Fungi based meat



Superior in taste, texture and
nutritional that current
alternatives

Nutritional punch

Meat and protein
replacement option

ADDITIONALLY Antioxidant and
Antiinflammayory

OUR PORTFOLIO



HAMBURGER



SAUSAGES



MEAT BALL



TEXTURIZED



High increase of **Vitamin D**
High increase of **fiber** content
Decrease of glycemic index



NEXT STEPS



PORK



BEEF



FISH



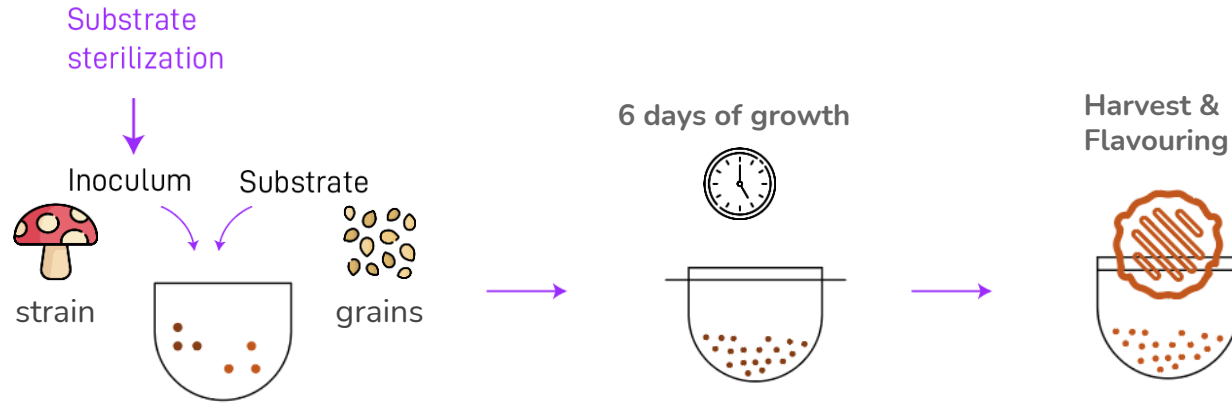
CHICKEN



Potential revalorization of industrial by-products



Why Innomy? **Solid state fermentation**

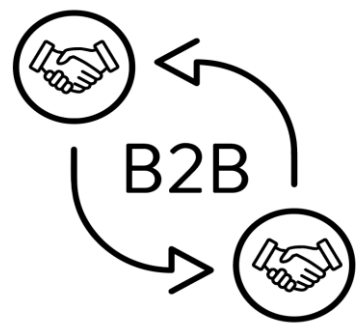


B2B BUSINESS MODEL



R&D & Scale-up

Inoculum &
Product design



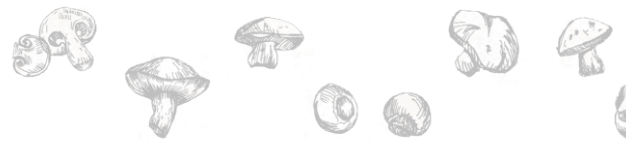
Production

New fungi-based
products



Final Consumer

- a) Innomy & Client own Brand
- a) Private label



Intellectual Property: What do we own?



SUBSTRATE



Optimized combinations
improving results



HARDWARE



Solid State Fermentation
(SSF) modular bioreactor.



PROCESS



Innovative protocols
inoculation and fermentation.

Patent File 2023

patent pending in US and PCT international.

Where to find us..



Astondo bidea
Edificio 612
Innomy Biotech SL
48160, Derio, Bizkaia



INVESTORS



Rockstart

EATABLE
ADVENTURES

REGULATORY: Novel food, or not Novel food...?



Berger, R. G., Bordewick, S., Krahe, N. K., & Ersoy, F. (2022). **Mycelium vs. fruiting bodies of edible fungi—A comparison of metabolites.** *Microorganisms*, 10(7), 1379.

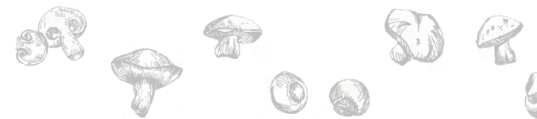
Non-Novel Food path

-  Ability to sell meat products in 2023
-  Starting pilot projects in 1H23

VS

Novel Food path

-  Ability to sell meat products in 2024
-  Working on alternative products that don't require the process



Three founders, one dream..



**JUAN PABLO
DE GIACOMI**

CEO & Founder

Strategy and
Commercialization
BSC International Relations



**FRANCISCO
KUCHAR**

CSO & Founder

Science and Technology
PhD in Biology



**PABLO IGNACIO
SÁNCHEZ REY**

COO & Founder

Product development and scale up
PhD candidate in Biology
Degree in Teaching of sciences



...who accompany us



FERNANDO MORO

Lab Manager



NICOLAS GALLO

Business administrator

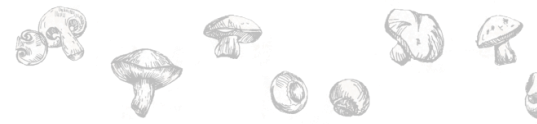


LEIRE ESNAL

Flavor Specialist



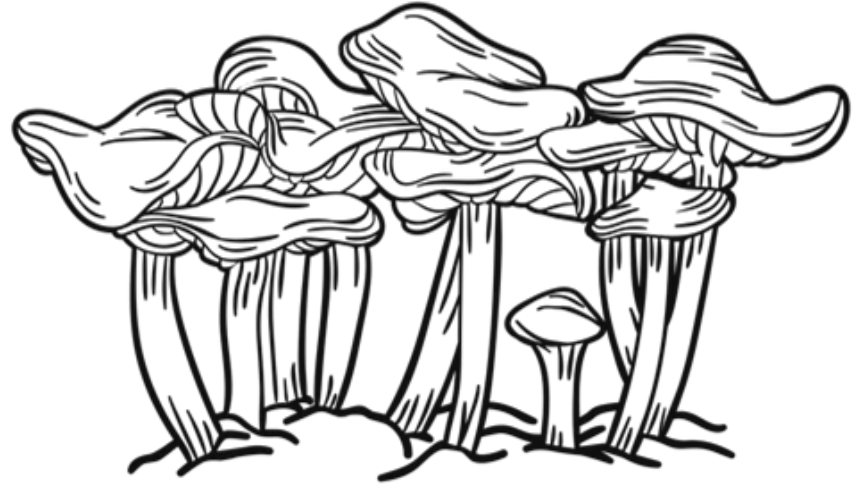
WHAT 'S INNOMY?



Biotech startup dedicated to developing meat analog products...
...made up of **fungi lovers** with a **wish to change the world..** 🍄🚀

Seeking alliances

WILL YOU JOIN US?



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