

ORGANISED BY:



State of Israel
Ministry of Economy and Industry
Foreign Trade Administration

Novel Israeli Alternative Proteins for APAC Markets

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<https://www.brevel.co.il>

Brevel

Affordable Micro-algae Cultivation

Brevel is introducing a paradigm shift to the microalgae industry with a novel technology which reduces production costs by more than 90% and increases yields per land by more than x200. The company has received many awards and grants and is in collaboration with global food industry, aquaculture, nutraceuticals and cosmetics companies for the development and commercialization of microalgae-based ingredients.



chunk

<http://www.chunkfoods.com>

Chunk Foods

Clean-label, Plant-based Whole Cut Products

Chunk Foods makes clean-label, plant-based whole muscle cut products. By combining plant ingredients and food-grade microorganisms, the company delivers the textures, flavors, and nutritional benefits of meat without its moral and environmental costs.

Chunk's technology enables large-scale and efficient manufacturing of healthy, realistic whole muscle cut meat alternatives such as steaks and roasts. Its first target is beef; seafood and poultry are next. The company's fermentation technology combines novelty and tradition. It enables the creation of almost any kind of whole muscle cut texture, nutritional profile, and appearance, with a short and clean ingredient list. The company's products use just a handful of healthy, recognizable ingredients.



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<https://imagindairy.com>

Imagindairy

Animal-free Dairy Products

Imagindairy is a foodtech start up that creates affordable animal free milk proteins that enable foods that have all the familiar great taste, mouthfeel, and nutritional value of dairy products, with none of the health or sustainability drawbacks. With our unique technology and approach, we enable cost-effective production of dairy alternatives that will ultimately free the dairy food industry from dependence on animals.



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<https://www.savor-eat.com>

SavorEat

Plant-based Meat Substitutes

SavorEat is an Israeli FoodTech startup developing delicious plant based meat alternatives using proprietary ingredients and a smart robot chef that allows the recreation of the unique experience, taste, and texture of meat while tailoring the meal according to the diner's exact preferences.



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<http://supermeat.com/>

Supermeat

Clean Chicken Meat

SuperMeat is a Tel Aviv based food tech company working to supply the world with high quality chicken meat grown directly from chicken cells. At SuperMeat, food technologists, engineers, biologists, and chefs work together with the food and meat industry to craft the highest quality poultry products, produced in a sustainable and animal-friendly way.



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<http://www.yofix.co.il>

Yofix

Plant-based Yogurt Alternatives

Yofix Probiotics develops and manufactures white label vegan and soy free fermented plant based prebiotic and probiotic foods, based on a blend of cereals, nuts, and seeds. The first released products are plant based yogurt alternatives and yogurt alternative drinks, to be followed by desserts, frozen yogurts, and an ice cream base.