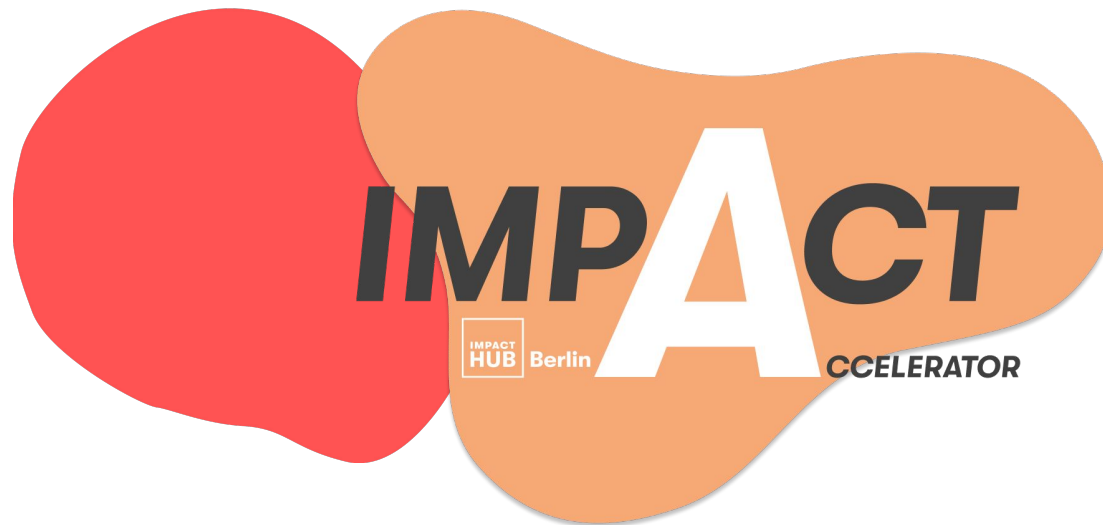


## Startup One Pagers



**Food Waste Track** 

# Selected Startups



**Cohort size:** 5 startups

**Startup Stage:** Achieved a first inflection point, such as acquiring clients, securing investment, or having intellectual property.

**Why they join:** Corporate partnerships are the next in their road to validation and market entry. They join for mentorship, community reach of Impact Hub Berlin and exposure to corporate partners and investors.

# FaradaIC

📍 Berlin, Germany



Building gas sensors on microchips in the most scalable way possible.

## Founders



Ryan Guterman, CEO

[Linkedin](#)

[guterman@faradaic.io](mailto:guterman@faradaic.io)



Alexey Yakushenko, CTO

[Linkedin](#)

[yakushenko@faradaic.io](mailto:yakushenko@faradaic.io)

## Solution

Built by a team of academics, FaradaIC built the world's smallest oxygen sensor, that can support temperature-controlled food transport and storage systems by ensuring ideal conditions.

## Business Model

B2B

## USP

By focusing on advancing electrochemistry through innovative chip designs, FaradaIC enables more efficient and reliable electrochemical processes for various applications, including sensors and energy devices.

## Milestone

Currently running one pilot and has received €2.5M grant to build and scale. Total funding amount is ~€3.6M.

📍 Bergen, Norway

Upcycling food waste to omega-3 and protein using biotech and micro-algae.

## Founder



Ingmar Høgøy

[Linkedin](#)

[ingmar@greentechinnovators.no](mailto:ingmar@greentechinnovators.no)

## Solution

Greentech innovators produce micro-algae with high Omega-3 content that may substitute fish oil and meal as aquaculture feed. Their solution is upcycling food waste to feed.

## Business Model

B2B

## USP

It is easier to industrialize and scale compared to insect production, making it the particular waste solution.

## Milestone

Received €720k in grant and approved tax refund of 19 % for 3 years from Norwegian Research Council.

# Möhrengrün

 Munich, Germany



Purpose & taste – a real vegetarian minced delight

## Founder



Albrecht von Schultendorff, CEO

[Linkedin](#)

[top@moehrengruen.de](mailto:top@moehrengruen.de)

## Solution

Möhrengrün is one & only plant based minced meat offering which is actually looks & tastes like the "old" product. Some say, even better.

## Business Model

B2C & B2B

## USP

Whereas all other suppliers into the vegetarian/ vegan minced meat market rely on isolated proteins, (natural) flavours, methycellulose, at möhrengrün mix only dried plants or parts thereof and other dried products. It is a low tech product and easily scalable.

## Milestone

250 repeatedly buying customers (approx. 70% of the whole sales).



 Berlin & Hamburg, Germany



B2B technology that processes a liquid flour out of brewer's spent grain.

## Founders



Tim Gräsing, CEO  
[Linkedin](#)  
[tim@pepperconsalting.de](mailto:tim@pepperconsalting.de)



Marten Schmidt, CTO  
[Linkedin](#)  
[marten@pepperconsalting.de](mailto:marten@pepperconsalting.de)

## Solution

ReGood has developed a patentable B2B technology that allows the processing of fresh brewer's spent grain (BSG) into a liquid flour— greener, less expensive and more nutritious than the status quo.

## Business Model

B2B

## USP

The developed patent concept is a niche technology being the first one to create a liquid flour out of fresh BSG that is easy to implement in day-to-day structures.

## Milestone

Patent concept reviewed and submitted & running pilot at one brewery.

SkoneLabs's smart IoT device monitors the quality of food & predicts spoilage when installed near unpacked food.

## Founders



Siddardha Koneti

[Linkedin](#)

[sid@skonelabs.com](mailto:sid@skonelabs.com)



Nishit Agrawal

[Linkedin](#)

[nish@skonelabs.com](mailto:nish@skonelabs.com)

## Solution

By tracking 10+ factors, SkoneLab's product Octagon predicts food spoilage and quality change and provides simplified overview of data and AI suggestions.

## Business Model

B2B

## USP

Focusing on unpacked food at bigger volumes, the smart IoT devices & cloud application create a local network that brings total monitoring under one roof.

## Milestone

Alumni of IHB Circular Together Incubation programme.  
Received €125k funding for prototyping.

Die Europäischen Union fördert in Deutschland zusammen mit dem Bundesministerium für Wirtschaft und Klimaschutz Programme und Projekte als Teil der Reaktion der Union auf die COVID-19-Pandemie, finanziert aus der Aufbauhilfe für den Zusammenhalt und die Gebiete Europas (REACT-EU) im Rahmen von NextGenerationEU.



**Thank you**

Find out more [here](#)!