

Nosh.bio GmbH

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Nosh.bio GmbH is an innovative B2B biotech startup from Berlin, founded in 2022. We have developed a completely new class of highly functional food solutions, sourced from non-GMO filamentous fungi. Nosh.bio is led by three founders with very different backgrounds but a shared mission: to make sustainable food delicious and affordable. Felipe Lino, a Brazilian microbiologist; Alix Chausson, a French business strategist; and Tim Fronzek, a German entrepreneur, make up the leadership team behind Nosh.bio - a venture driven by science, technology, and a shared vision for a better food system.

At Nosh.bio, we leverage natural biomass fermentation to create clean-label, tasty, nutritious, affordable and sustainable products. Our solutions come in various formats and we can cater to every vertical in the food industry, from meat and seafood to convenience, dairy, bakery, and health and wellness for instance. Currently, our business focus is on meat analogs, where our solutions can play a role in providing delicious taste, enhanced nutritional value and meat-like texture, while removing chemical additives and/or ultra-high processed ingredients. Our vision is a world where food is no longer harmful, whether to animals, to people, or to the planet.

The fungal strain we use to produce our functional food ingredient is highly robust, capable of growing under various conditions and utilizing several carbon sources. These natural inputs support the circular economy, making the process cost-effective and efficient. Our process starts with a spore solution, which is inoculated into fermenters, resembling a brewing process. These are filled with a medium, consisting of water and fermentable sugars and/or agricultural side streams. To support the fungal growth, air is injected into the tank. Over a period of 24 to 48 hours the fungus multiplies by metabolizing the carbon sources. By the end of the fermentation period, the hyphae have spread throughout the tank, creating a cloud-like texture. The formed mycelium is then harvested through a simple downstream process, resulting in a unique, meat-like texture that can be transformed into various formats, such as meat or fish alternatives.

As an ingredient provider, Nosh.bio gives customers the flexibility to decide how to use the mycelium - whether as a standalone product or as part of a recipe that includes other ingredients, such as plant-based proteins. Our Product Development (PD) team then provides support, makes suggestions or presents recipes that have already been tested internally as a kind of inspiration for our customers. With our expertise in the field of mycelium and its application in food, we are able to offer unique solutions with our technology.