

CIRCULAR INGREDIENTS

UPCYCLING SIDE-STREAMS TO VALUABLE INGREDIENTS

ABOUT MYSELF



Juan Cajiao

- Greencovery Co-Founder
- Industrial Engineer and RSM MBA
- Costa Rican based in Rotterdam



Production, supply chain management and sustainability

Snacks Market Knowledge Corporate Entrepreneurship

Work experience













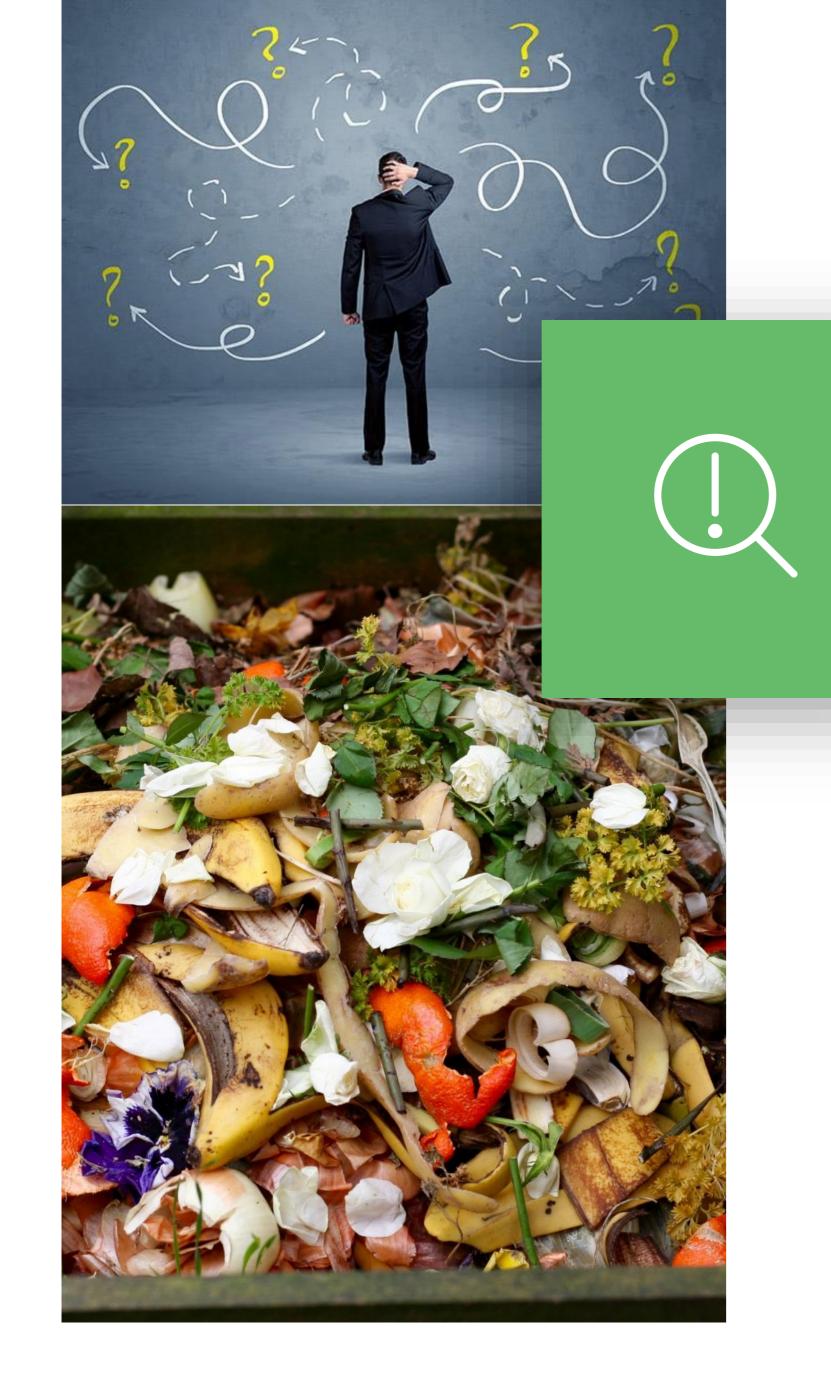






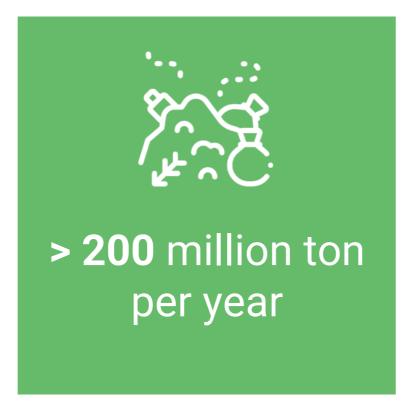




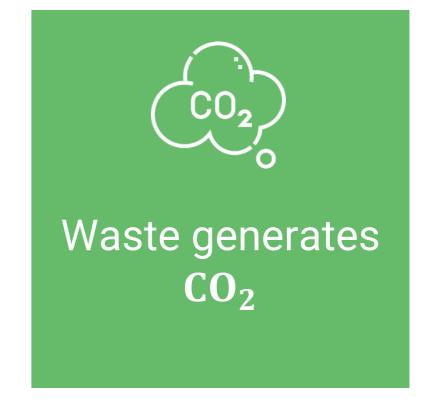


PROBLEM

20% of food wasted during processing.









SOLUTION

Making Upcycling Technology the food industry standard.



Novel And Fast Separation Technology Development



Platform for multipurpose applications



Commercialization of Nutritious Ingredients

INTEGRATED SOLUTIONS



SIDE STREAM VALORIZATION



Discovery matching
Optimization
Process design
Techno-economic evaluation

INGREDIENT



Characterization
Product application & prototyping
Customer engagement
Legislation and regulation

PROFITABLE BUSINESS CASE

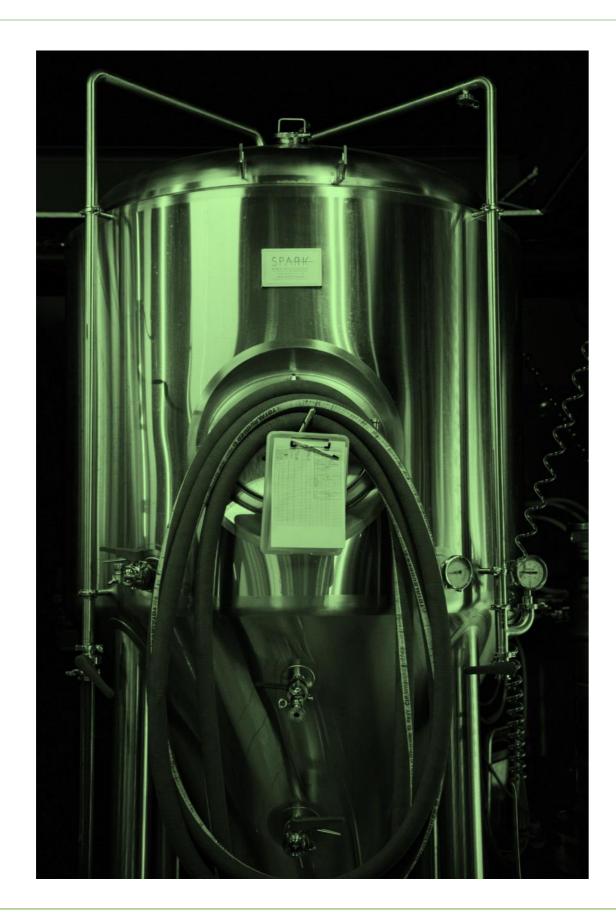
CUSTOMERS

INNOVATIVE INGREDIENTS

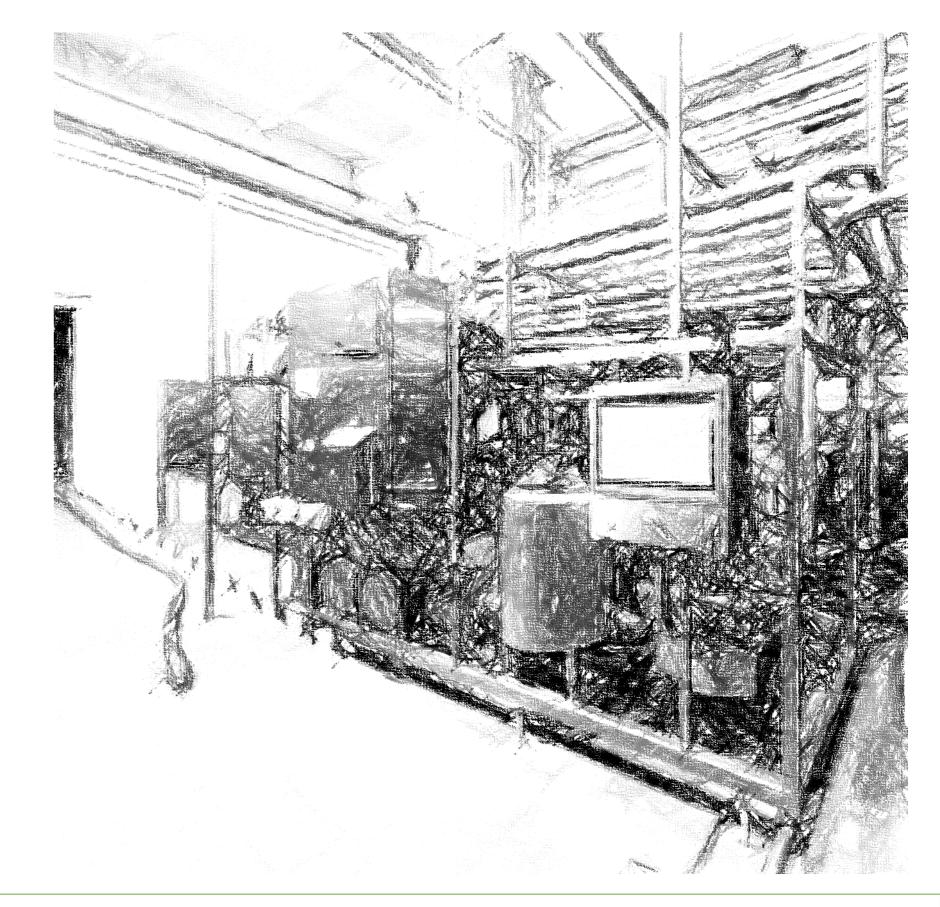
- ✓ High quality and functional upcycled ingredients.
- ✓ Natural and clean label ingredients with low CO₂ footprint.
- ✓ Competitive price ingredients
- ✓ Locally produced ingredients produced close to market,



FACILITY



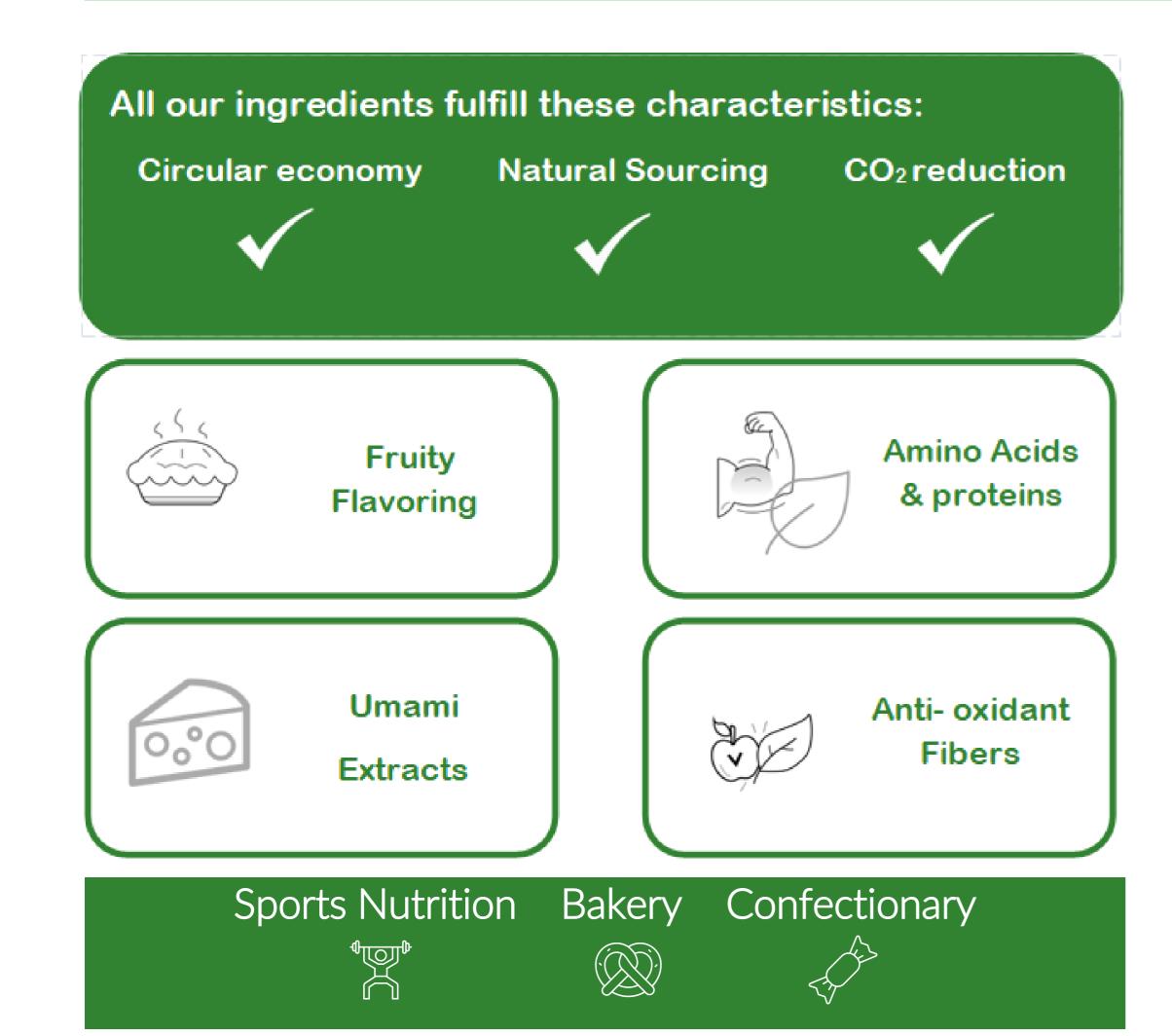
Lab production of 5 kg of food grade sample per week



100-ton production of ingredient for market validation (currently with third parties)

Greencovery investment 2023

UPCYCLED INGREDIENTS



Banana Flavor

Clean label flavour for sports nutrition, bakery and confectionary.
100% circular with low carbon footprint.

Umami extract from Parmigiano Reggiano

Umami flavours five the pleasant savoury taste to food. Our natural umami extract produced from a high- quality Parmigiano Reggiano can provide a great taste complexity and mouthfeel.

Pipeline

Tyrosine

Tyrosine is often taken as a supplement to improve alertness attention and focus.

Leucine

It is a BCAA (essential amino acid) used ir sport nutrition to build muscle, decrease muscle fatigue and alleviate muscle soreness,

Antioxidant dietary fiber

Plant-based soluble and insoluble fiber fractions with antioxidant capacity for use in meat analogue, hybrid meat-plant, and bakery and beverage products,

OURJOURNEY



AtlasInvest

R&D projects growth

Multinationals and midsize food producers and distributors started to request multiple R&D projects



Maturing piloting capabilities and getting ready to scale

- -Piloting capability ready
- -Maturing commercial readiness (IP, Market Research, Sales)



2019









2023-24



Making Upcycling
Technology the food industry standard.

2018

2020

Side-streams exploration

Researched and analyzed multiple side-streams to understand their composition and potential

2022

Scaling? Yes! but focusing on strengths

Nurturing our technolgy and team while finding ingredients to scale

PLUGANDPLAY Italy



Develop demo capability

Capability to demo applications (amino acids, proteins, fibers) up to 200ton

OUR TEAM

Dr. Carlos Cabrera

Managing Director – Founder

Juan Cajiao, MBA

Commercial Director – Founder

Dr. Petra Vossenberg **Business Development - Ingredients**

Paco Caparros, PDEng
Process Development Lead

Ad van Vugt **Partnerships Director**

Joana Leiros, PDEng **Process Developer**

Luuk Rook Food Technologist



TEAM



ENABLERS



















