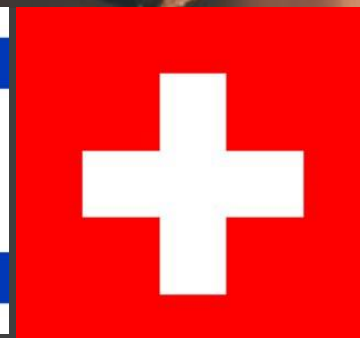




Food tech - alternative proteins



Call for projects
between
organisations
in Sweden,
Israel,
Switzerland
and Singapore



Programme

- Short presentations of the four national funding bodies: Vinnova, Israel Innovation Authority, Innosuisse and Enterprise Singapore.
- How to apply in the SmartSimple platform, Hilde Haeleydt, Programme Management Officer at Eureka
- An overview of R&D and innovation needs, Stella Child, Good Food Institute (GFI) Europe.
- Breakout rooms. Each organisation will get one minute to present themselves and their challenge, what they can contribute with and what they are looking for in a collaboration.

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Vinnova



Alternative proteins

Camilla Sjörs, camilla.sjors@vinnova.se

Eureka application procedure, Switzerland

Peter Lindberg, peter.lindberg@vinnova.se

Israel, Singapore

Joanna Boquist, joanna.boquist@vinnova.se

Israel Innovation Authority

Mr. Uzi Bar-Sadeh

Uzi.BarSadeh@innovationisrael.org.il



Innosuisse

Christoph Bigler

eureka@innosuisse.ch



NEVER STOP
INNOVATING

Enterprise Singapore

Jerrold Chua

jerrold_chua@enterprisesg.gov.sg

Enterprise
Singapore

Growing Enterprises 



Programme

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Eureka SmartSimple platform for applicants
Eureka Network Projects and Globalstars



Calls for projects in

Sweden

Eurostars

Network Projects

Globalstars

Clusters

[See closed calls](#)

Food tech call on alternative proteins for R&D and innovation projects between Sweden, Israel, Switzerland and Singapore ending 26 Feb 24

This call is for food tech R&D and innovation projects with emphasis on alternative proteins, with priority given to plant-based, fermentation derived and lab-grown protein or a combination of these techniques (plant molecular farming).

[network projects](#)

Open call for Network projects applications ending 31 Dec 25

Network projects is open for applications all year round. Access national funding for your

<https://www.eurekanetwork.org/open-calls/network-projects/austria-singapore-2023>

Apply



<https://eureka.smartsimple.ie/>

Open Calls

Search bar with 'x' icon, magnifying glass icon, and '1-7 of 7' with navigation arrows.

Application Type	Call	Details	Deadline
Apply Now	Network projects BILAT_TR_ES_3 The national funding bodies from TÜRKIYE and SPAIN have allocated funding for organisations collaborating on international R&D projects in all thematic areas or application domains	https://www.eurekanetwork.org/open-calls/network-projects/spain-turkiye-2023 Eureka_bilateral_call_2023_Turkiye-Spain_-_Call_text.pdf	03/11/2023 17:00
Apply Now	Globalstars Japan_2023 The national funding bodies from Japan, United Kingdom, Canada, Czech Republic, France, Spain, The Netherlands and Singapore have allocated funding for organisations collaborating on international R&D projects excluding technologies associated with nuclear power and drug discovery.	https://www.eurekanetwork.org/open-calls/globalstars-japan-2023 GS_Japan_2023_call_text.pdf	31/01/2024 23:59
Apply Now	Network projects BILAT_AT_IL_1 The national funding bodies from Austria and Israel have allocated funding for organisations collaborating on international R&D projects. The partnership will support research and innovation projects within all thematic fields, however the participating countries particularly welcome project applications in the fields of health and bioconvergence, with a broad focus on e.g. of immunology, infectious diseases, design and development of vaccines, preventive measures, fast and reliable diagnostics, novel or repurposed therapeutics or prophylactics, personal protective equipment.	https://www.eurekanetwork.org/open-calls/network-projects-austria-israel-2023 Eureka_Austria_Israel_Call_2023_prolong_final.pdf	19/02/2024 12:00
Apply Now	Network projects FoodTech_1 Participating countries = Sweden, Israel, Switzerland, Singapore This call is for foodtech R&D&I projects with emphasis on alternative proteins, with priority given to plant-based, fermentation-derived and lab-grown protein, or a combination of these techniques (plant molecular farming).	https://www.eurekanetwork.org/open-calls/network-projects-food-tech Foodtech_Call_Text_15Sept2023.pdf	26/02/2024 15:00
Apply Now	Network projects BILAT_AT_SG_1 The national funding bodies from Singapore – Enterprise Singapore (EnterpriseSG) and Austria – Austrian Research Promotion Agency (FFG) have allocated funding for organisations collaborating on international R&D projects. Your project consortium must include at least one Singapore-based company and one	https://www.eurekanetwork.org/open-calls/network-projects-austria-singapore-2023 Austria-Singapore_Eureka_Call_02_08_2023_final_pub.pdf	29/02/2024 10:00



15 April 2024
15:00 CET

Important information

Each project consortium must nominate a **main partner organisation** and have **at least one other partner organisation**.

ONE application form per project consortium:

- Only the main partner creates an application
- The other partners must be invited by the main partner

ONE partner form per project partner

Tasks in SmartSimple platform

Main Partner organisation

- ✓ Create an account and log in
- ✓ Select a call for projects: **FoodTech_1**
- ✓ Create and complete the application form on behalf of the whole consortium
- ✓ **Invite project partners**
- ✓ **Complete the partner form for your organisation** (partner form + co-signature form)
- ✓ Review the other organisation(s)' partner forms
- ✓ Submit the final application on behalf of the whole consortium

Partner organisation(s)

- ✓ Accept the invitation and register
- ✓ **Complete the partner form for your organisation** (partner form + co-signature form) → send to main partner for approval

How to create and submit your project application?

Watch Video-tutorial:

[Videotutorial SmartSimple](#)



Tips

For main partner...

- Save draft regularly
- Fill in as much information as possible and define the work package structure before inviting partners
- Make sure your partners' email addresses are correctly spelled in the invitations

Before you submit your application:

- Check the 'OVERVIEW' section (some information is automatically filled in from complete partner forms) → **Is any partner missing? Is the project duration correct? Is the budget correct?**
- Check the application form pdf

Tips

For all partners...

- Co-signature form**: 1) Fill in your details; 2) **Save draft**; 3) Download and check that all the information is correct; 4) Upload signed co-signature doc
- Only one person can work in the application at a time
- Do you need help?

projects@eurekanetwork.org



www.eurekanetwork.org
projects@eurekanetwork.org

Programme

- Short presentations of the four national funding bodies:
Vinnova, Israel Innovation Authority, Innosuisse and Enterprise Singapore.
- How to apply in the SmartSimple platform, Hilde Haeleydt, Programme Management Officer at Eureka.
- **An overview of R&D and innovation needs within the scope of this call by Stella Child from Good Food Institute Europe (GFI Europe).**
- Breakout rooms. Each organisation will get one minute to present themselves and their challenge, what they can contribute with and what they are looking for in a collaboration.



Eureka Food tech call on alternative proteins

Dr Stella Child
stellac@gfi.org



Who we are

GFI is an international nonprofit striving to make alternative proteins no longer alternative to create a sustainable, secure and just protein supply. We focus on three key areas of work:



Science and Technology

Advancing foundational, open-access research in alternative proteins and creating a thriving research and training ecosystem around these game-changing fields.



Corporate Engagement

Partnering with companies and investors across the globe to drive investment, accelerate innovation, and scale the supply chain—all faster than market forces alone would allow.



Policy

Advocating for fair policy and public research funding for alternative proteins.



GFI officially earned GuideStar's 2019, 2020, 2021 and 2022 Platinum Seal of Transparency—obtained by less than 1% of nonprofits—reflecting our commitment to maximum impact, efficiency, and inclusion.

We work as a force multiplier, bringing the expertise of our departments to the rest of the world.



United States
Brazil
India

Europe
Asia Pacific
Israel

190+ staff in 6 regions



Alternative protein production platforms

Plant-based



Photo courtesy of Plant-Based Seafood Co.

Cultivated

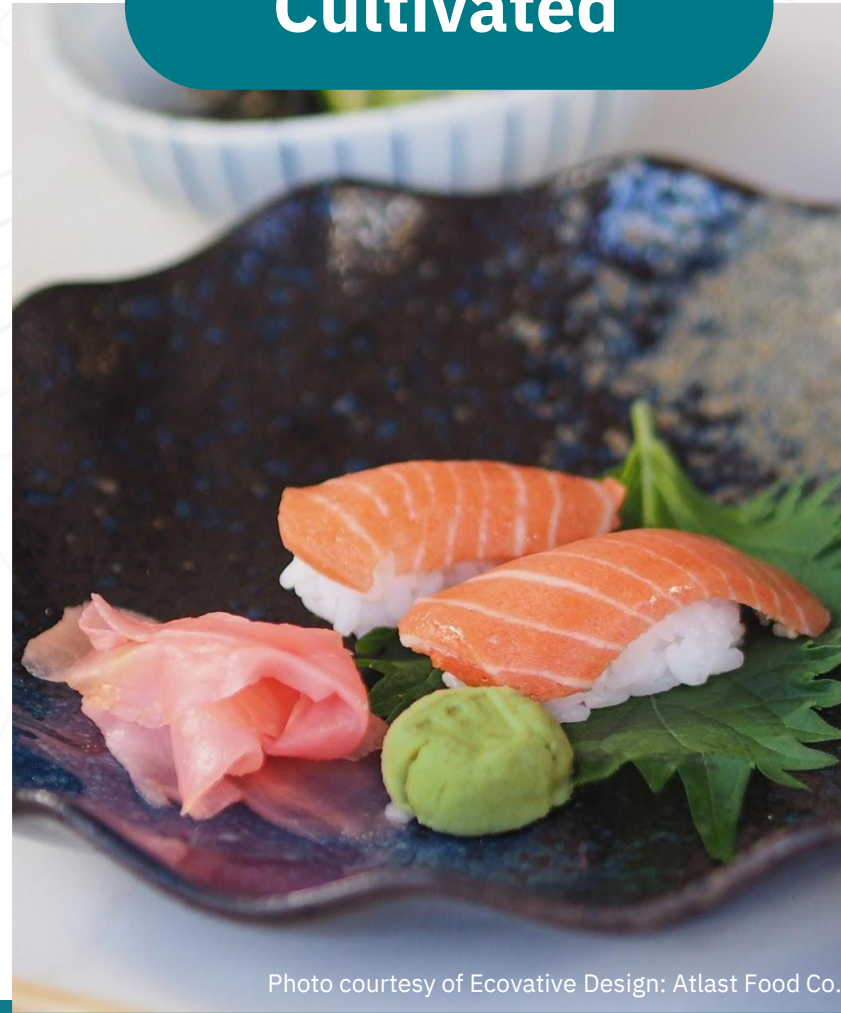


Photo courtesy of Ecovative Design: Atlast Food Co.

Fermentation

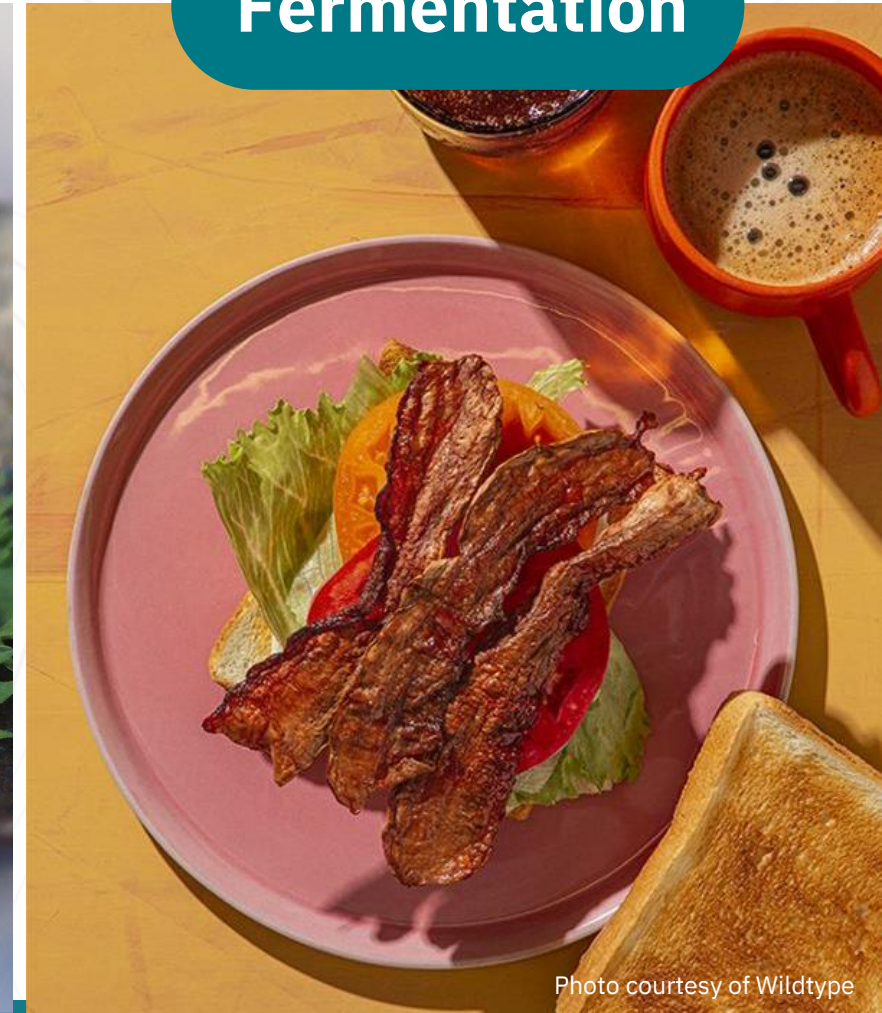
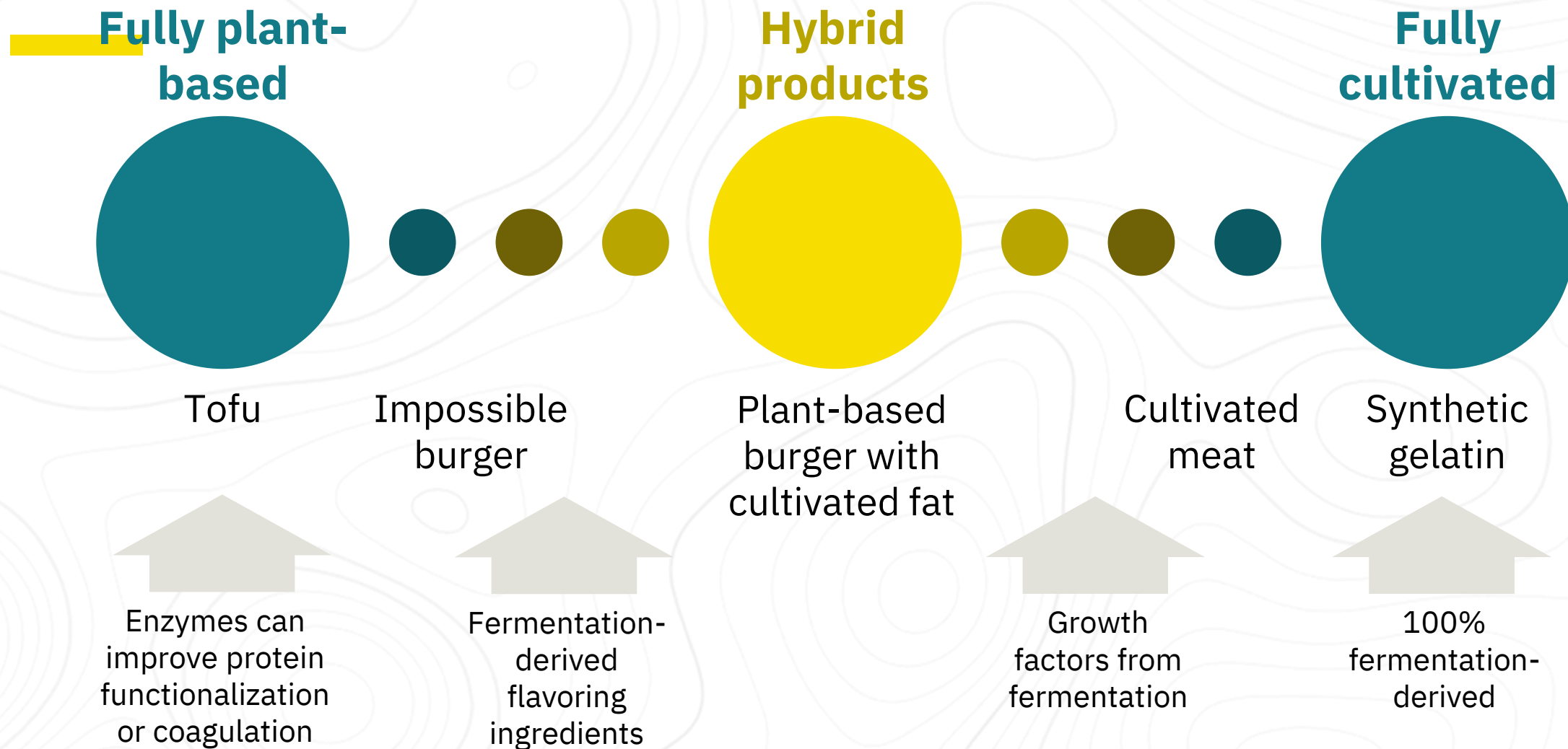


Photo courtesy of Wildtype

Animal product alternatives will occur along a spectrum



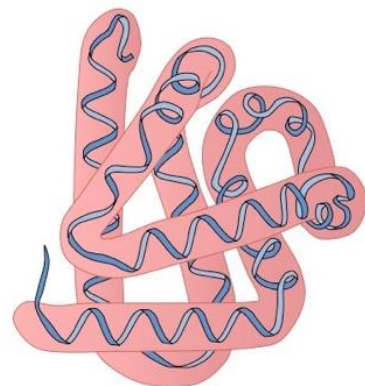


Plant-based alternatives

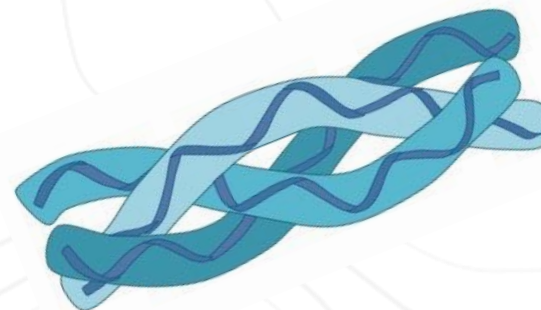
The core goal of plant-based meat is persuading plant proteins to act like animal proteins



Storage



Globular proteins



Fibrillar proteins

Structure & function



Key R&D white space opportunities

Better raw materials



Crops other than pea, wheat, soy - like sunflower, potato, aquatic plants

Protein fractionation



Better energy-efficiency, lower degree of processing

Plant fat profiles



New fat sources to mimic animal fat properties

Texturization methods



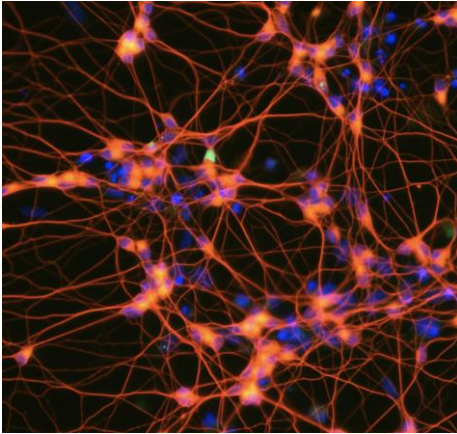
Texturization innovation in addition to extrusion, electrospinning, 3D printing, enzymatic processing



Cultivated meat and seafood

Foundational R&D requires interdisciplinary collaboration across four key technology areas

Cell line development



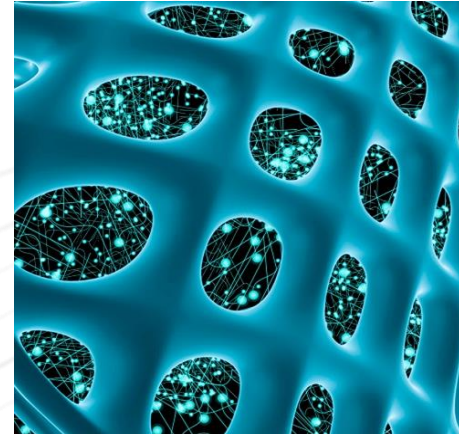
Pluripotent (embryonic or induced pluripotent stem cells), **multipotent** (mesenchymal stem cell), or specialized/**unipotent** (myosatellite cell), **improved for proliferative capacity and stability**

Cell culture media



Basal medium plus growth factors, improved to be **serum-free, compatible with cell types, cost-effective and accessible**

Scaffolding



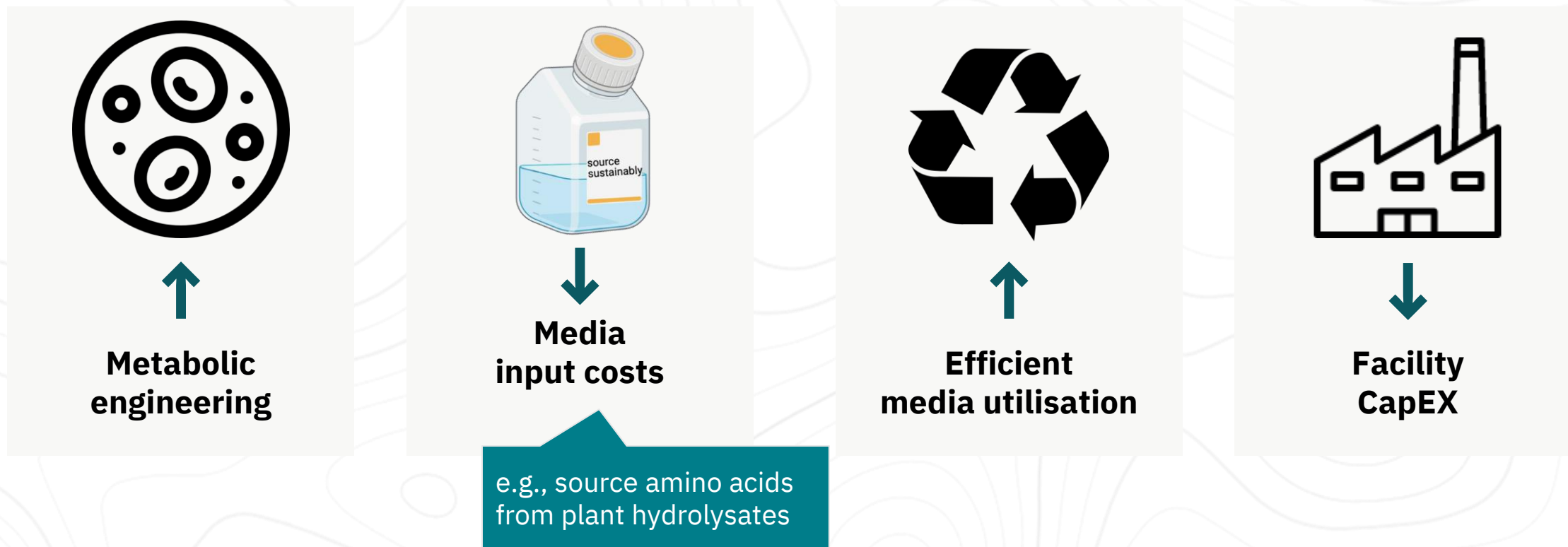
Scaffolding mimics the extracellular matrix, provides 3D structure, delivers cues for differentiation and contributes to structure of final product

Bioprocess design



Stirred tank bioreactors versus perfusion bioreactors and other innovations

Moving down the cost curve



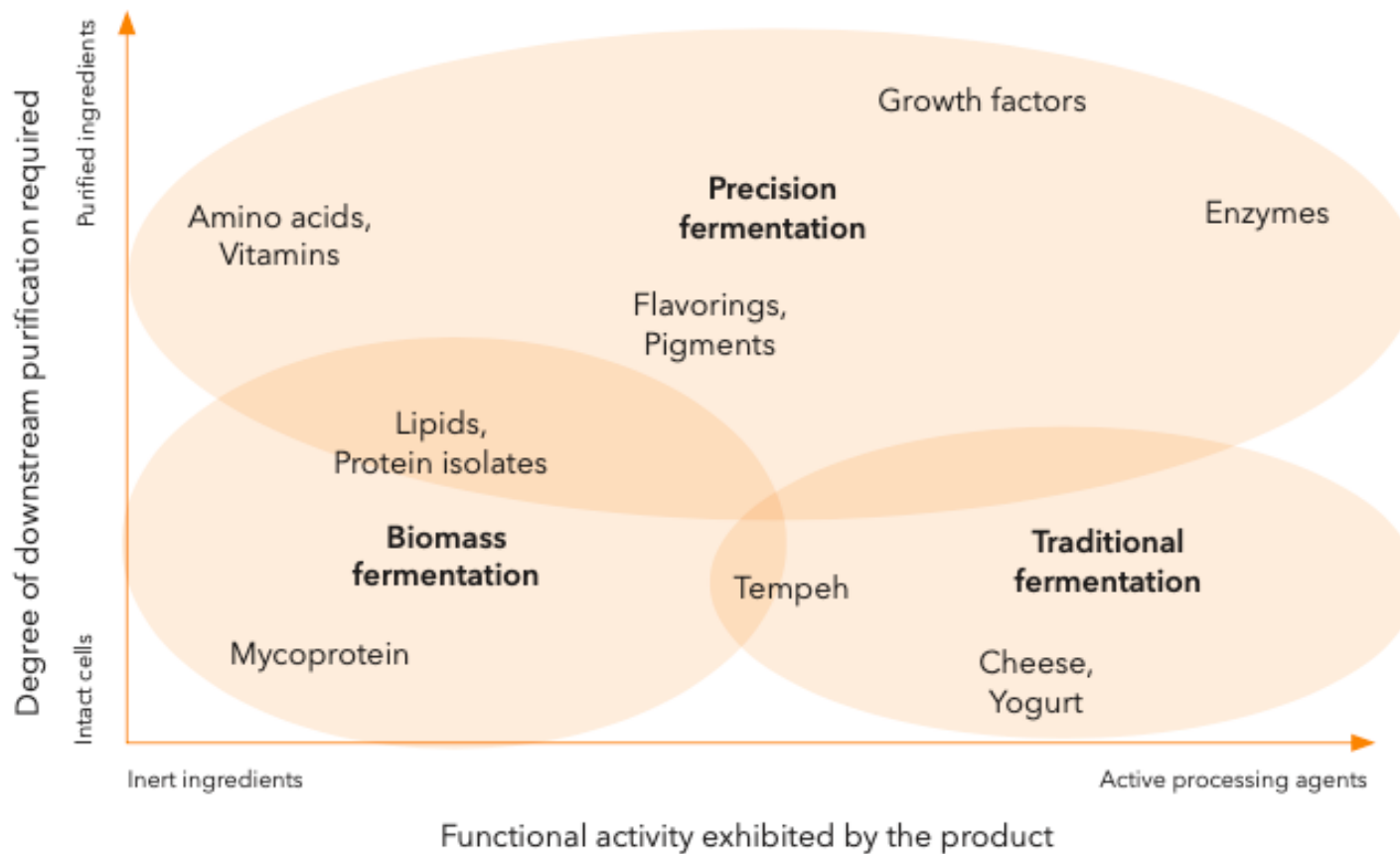
Competitive cost ranges with some conventional meats is achievable if medium costs are dramatically reduced, payback times for the facility are relaxed, and process productivity is highly optimized.



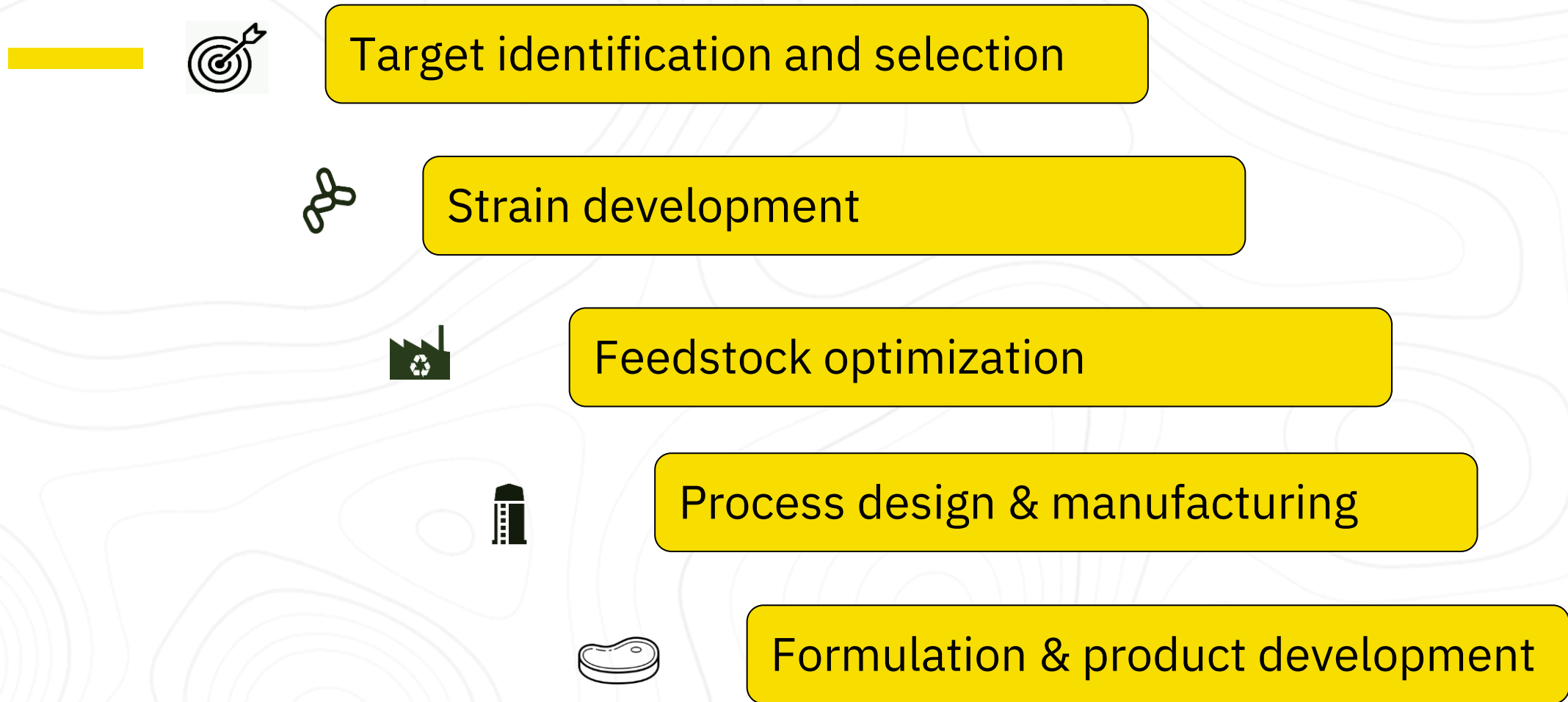
Fermentation-derived alternatives

Fermentation approaches vary

By downstream processing and functional activity



Key opportunities for innovation





Hybrid products and enabling technologies

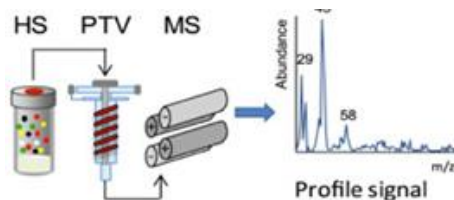
Formulation solutions:

Leveraging fermentation-derived ingredients to augment plant-based products

OPTIMIZING FLAVOR AND FUNCTIONALITY



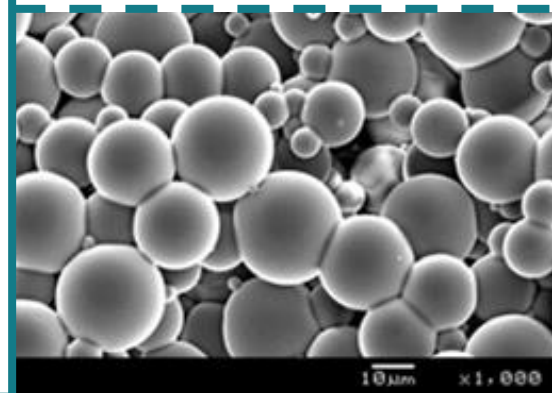
Utilize a recombinant protein platform to produce key flavor molecules and/or enzymes that can improve ingredient functionality



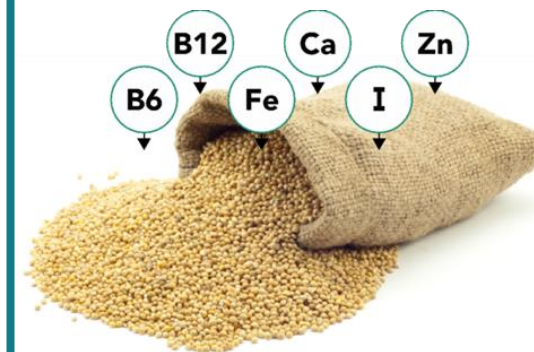
RECAPITULATING THE CONSUMER EXPERIENCE OF COOKING

Utilize metabolic engineering to produce volatile compounds identical to those given off by cooking meat to capture the olfactory experience

IMPROVING TASTE AND TEXTURE THROUGH FAT ENCAPSULATION



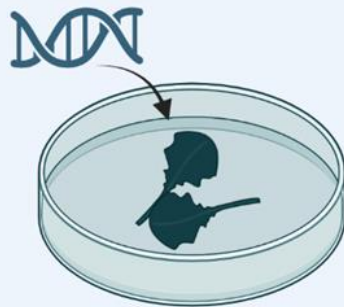
Develop methods for fat encapsulation that can withstand processing into plant-based meat, allowing for higher fat retention



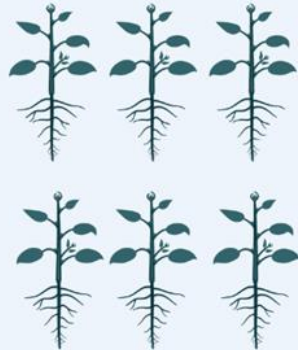
ENHANCING NUTRITIONAL PROFILES THROUGH BIOFORTIFICATION

Develop microbial strains that will bioaccumulate or synthesize high levels of vitamins or minerals as a natural biofortification ingredient

Molecular farming



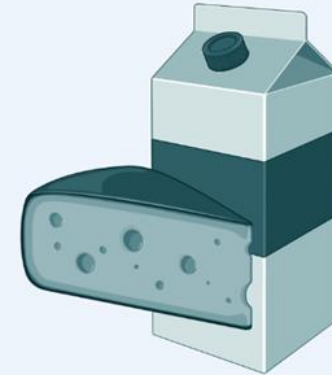
**PLANT
MODIFICATION**
Introduce
target gene



PRODUCTION
Grow the plants



PROCESS
Harvest &
extract protein



END PRODUCT
Formulate
ingredient
into food
products



In recent years, we've made leaps and bounds...



**And yet ample white space
remains.**



gfi / Good Food
Institute™

stellac@gfi.org



@GoodFoodInst



/TheGoodFoodInstitute



www.gfi.org

Programme

- Short presentations of the four national funding bodies: Vinnova, Israel Innovation Authority, Innosuisse and Enterprise Singapore.
- How to apply in the SmartSimple platform, Hilde Haeleydt, Programme Management Officer at Eureka
- An overview of R&D and innovation needs, Stella Child, Good Food Institute (GFI) Europe.
- **Networking after the webinar, Adi Ben Tov, Good Food Institute (GFI)**
- Breakout rooms. Each organisation will get one minute to present themselves and their challenge, what they can contribute with and what they are looking for in a collaboration.

Eureka Alternative Proteins Open Call - Indicate interest (google.com)

<https://docs.google.com/forms/d/e/1FAIpQLScfQwnW4VdndSHcZ2QedgbNsewVBDzYOBf753dedwrS-u-zvw/viewform>

Eureka Alternative Proteins Open Call - Indicate interest

The national funding bodies from Sweden, Israel, Switzerland and Singapore have allocated funding for organizations collaborating on international R&D and innovation projects in the field of alternative proteins.

GFI is assisting in matching Alt Protein organizations from the countries attending the call, by having a spreadsheet where companies can see the details of other companies interested in applying for the grant and contact each other. The information provided in the form will be emailed to the webinar's participants.

For more information about the open call: <https://www.eurekanetwork.org/open-calls/network-projects-food-tech-alternative-proteins>

Email *

Ditt svar

Which country is your company based in? (Note: Only Israel, Sweden, Switzerland * and Singapore based companies can qualify)

- Israel
- Sweden
- Switzerland
- Singapore

Programme

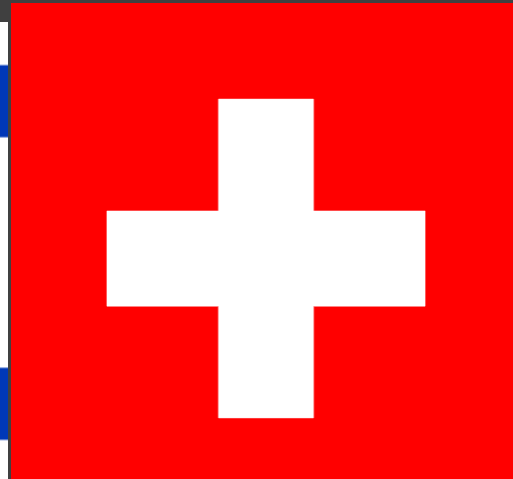
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- **Breakout rooms.**

Each organisation will get one minute to present themselves and their challenge, what they can contribute with and what they are looking for in a collaboration.

Networking in breakout rooms

- Plant-based alternatives
- Fermentation-derived alternatives
- Cultivated meat/seafood
- Hybrid products and enabling technologies

The meeting ends after the breakout session. Thank you for coming!



Plant-based

Noga Gal	Israel	AlgaHealth
Kotaiba Aal	Sweden	Angry Camel AB
Alon Karpol	Israel	Better Pulse
Sumedha Aradhya	Sweden	Carbiotix AB
Jörgen Larsson	Sweden	Chalmers university of Technology
Noa Noach	Israel	ChickP
Erez Gal-oz	Israel	Deligene
pini kamari	Israel	DELIGENE LTD
Adi	Israel	Fabumin
Ana	Sweden	Food Collective
Ayelet Gedanken	Israel	Gavan
Izake Lotan	Israel	Lotan Advisory Ltd (Sphere)
Leif Bulow	Sweden	Lund University/ ScanOats
Sigal Spirman	Israel	Meat.The End
Adelle abramovit	Israel	Megalab
Ferawati & Peter Bolinder	Sweden	Proteinish
Hanna Svensson	Sweden	RISE
Selvaraju Kanagarajan	Sweden	Swedish University of Agricultural Sciences
Monalisa Sahoo	Sweden	Swedish University of Agricultural Sciences
Isaac Taitler	Israel	Tairob
jan-olof drangert	Sweden	Vatema AB
Eran Shani	Israel	Vaxa Technologies
Dominik Refardt	Switzerland	Zurich University of Applied Sciences
Tomas Persson	Other	GPS
Olha	Other	Kherson National Technical University
şenay balbay	Other	University

Fermentation-derived alternatives

Charles Gast & Ilan Samish	Israel	Amai Proteins
Kristina Jergling Leijon	Sweden	Ekg-consulting
Julia Doherty	Sweden	Futuro Perfecto
Annette Graneli	Sweden	Green-On AB
Daria Feldman	Israel	Kinoko-Tech
Henrik Søndergaard	Sweden	Lund Universitet
Lilach Weisz	Israel	Meatologic
Thomas Cresswell	Sweden	MELT&MARBLE AB
Maroun Yacoub	Israel	RS NESS Eng. LTD
Meital Cohen & Yechezkel Kashi	Israel	Technion
Jen Kiang	Singapore	TurtleTree
may avital	Israel	YDLabs
Monika Uziel	Other	Startup Angels Alb-Bodensee
Merve	Other	StartuPCentrum
Relika Williams	Other	Uni Tartu

Cultivated meat/seafood

Leo Groenewegen	Sweden	OLV
Neta Lavon	Israel	Aleph Farms
Tal Malca salhuv	Israel	BOB FoodTech
Kumaresan Thanabal	Singapore	Meatiply
Nir Shani	Israel	Meatologic
Eli blich	Israel	Nuna
Patrik Johansson	Sweden	Agreeo AB
Yaron & Daphna Heffetz	Israel	Wanda Fish Technologies Ltd.
Amb Prof Muharrem Shabani	Switzerland	Liaison Office to the United Nations

Hybrid products and enabling technologies

Karin Lintrup	Sweden	Afry
Nabeel	Israel	Agrorim Ltd.
Noga Gal	Israel	AlgaHealth
Zivan Shavit	Israel	blue fields, advance aquafarming
Mehdi Abdollahi	Sweden	Chalmers University
Dana Marom	Israel	Day 8
Jenny Köpper	Sweden	Food Collective
Victor Duran	Sweden	Kaldi AI
Igal Pikovsky	Israel	Lasting Effect Consumer Pharma
Emilia Rabkin	Israel	Maolac
Kristina Karlsson	Sweden	Mycorena
Shelly Diamant-Yaffe	Israel	PWC
Secil Yilmaz Turan	Sweden	RISE Research Institutes of Sweden
Lev	Israel	Self employed
Dor Moran	Switzerland	Sineterra
Fredrik Jonsson	Sweden	Tekinn AB