Focus n
Food & Biomaterials

Monday 10th of October

Mycorena

13:30 - 17:00 Mycorena

(Frida Persson frida@mycorena.com)

Address: Gamlestadsvägen 2 Hus B27, 415 02 Göteborg.

BACKROUND

The first company we visited was MYCORENA in Gothenburg. MYCORENA is producing Promyc- a food ingredient made out of filamentous fungi. The fungi creates branched microscopic filaments that can grow into large macroscopic structures. The mycelium of the fungi contains up to 60% protein and 12% fibre. This together with the fibrous structure makes the material ideal for a meat-like form in which the fibres can resemble animal muscle fibres.





OUR VISIT

We started our visit with a meeting together with the development team. There we had the opportunity to try their products and got an overview of the company. Afterwards, we got a tour through the production facility, followed by a longer discussion with Kristina Karlsson and the R&D team.

During the discussion, we gave a short presentation of our projects and discussed possible interactions/ collaborations that are related to our PhD projects.

Tuesday 11th of October

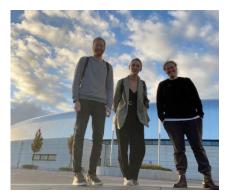
MAX IV

14:30 - 17:00

(Ana Maria Labrador Garcia ana_maria.labrador_garcia@maxiv.lu.se)
Address: Fotongatan 2, 224 84 Lund

BACKROUND

MAX IV is a next-generation synchrotron radiation facility situated in Lund. The facility operated 14 beamlines with a total of 19 independent experimental stations supporting a wide range of experimental techniques such as macromolecule crystallography, electron spectroscopy, nanolithography and production of tagged photons for a photo-nuclear experiment.





OUR VISIT

For our visit, we met Ana Maria Labrador Garcia. Ana was introducing the synchrotron and the facility before guiding us to different beamlines. There we had the chance to ask questions, discuss project ideas and see results from recent experiments. Furthermore, we discussed possible applications for beam time and visited the linear accelerator in the basement (see picture)

Wednesday 12th of October

Simris

12:00 - 16:00 Siris

(Jakob Larsson jakob@simris.com)

Address: Herrestadsvägen 24 A; 276 50 Hammenhög

BACKROUND

Simris Alg is a company that cultivates microalgae for the production of raw materials that help to reduce the consumption of fish and other marine animals. The used cultivation technology is a type of vertical farming in the borderland between biotechnology and ultramodern precision aquaculture. The cultivation takes place with the help of the algae's natural photosynthesis in closed glass tube systems, where the algae continuously circulate in pure salt water. The controlled environment allows growing substances with very high demands on purity and safety.





OUR VISIT

The visit at Simris started with Lunch whereby Jakob introduced the company history and the challenges that come with producing new novel foods.

Afterwards we were visiting the algae farm, different production lines as well as the laboratory and its pilot setup for cultivation and experimenting with different algae strains.

Our visit ended with a discussion round where we talked about upcoming projects and challenges when releasing new products on the market.

9:00 – 16:30 DTU, Copenhagen

(Mads Emil Bjørlie mabjo@food.dtu.dk)

Address: Building 202, the Biosphere, Kemitorvet, DK-2800 Kgs. Lyngby

OUR VISIT

During our visit at DTU we met two PhD students from the national food institute. In the morning, we met Mads Bjørlie who is working on finding natural, metal chelating antioxidants, especially protein hydrolysates from plant origin. He gave us a tour through their labs and facilities. Afterwards, we had lunch and discussed different PhD projects from other students at DTU.

After lunch, we met Emil Gundersen who is working with bioactive substances from algae - its analysis and possible application. We got a tour through the labs, discussed challenges when growing algae, and possible applications.

