

Paleo and Revo Foods Partner on Innovative EU Funded Food Project

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Paleo, a Belgian biotechnology company, has announced a strategic partnership with Vienna-based foodtech company Revo Foods. The collaboration, funded by the European Union with a total project volume of €2.2 million, aims to develop a more realistic and nutritious vegan salmon alternative.

The two companies will leverage their expertise to create a myoglobin protein, derived from precision fermentation, that will be integrated into Revo Foods' 3D structured vegan salmon filet, "THE FILET - Inspired by Salmon." This innovative approach will enhance the product's appearance, taste, and nutritional value, bringing it closer to the experience of eating real salmon.

Paleo's precision fermentation technology allows for the production of animal proteins without the use of animals. The company currently produces beef myoglobin and is expanding its portfolio to include other proteins such as chicken, pork, tuna, and even mammoth. Revo Foods, on the other hand, specializes in 3D food-printing technology, which enables the precise structuring of multiple materials, including fats and proteins.

The partnership between Paleo and Revo Foods represents a significant step forward in the development of sustainable and innovative food solutions. By combining their expertise, the two companies aim to create a more sustainable and delicious food future.