



Algenius FOODS

Elevating plant-based cuisine with seaweed

starting with alternative seafood

The team

Algenius
FOODS



Ola, CTO
Food Technologist



Emilija, CEO
Marine Biotechnologist



Gauri
Head of Product
Development

Our first product

Algenius
FOODS



Deep umami, marine flavor

Creamy texture

Kombu, Wakame, fermented Ulva

Plans for 2024

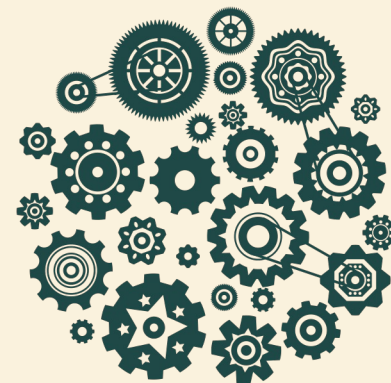
Beachhead

- B2B, 50 high-end restaurants
- Another caviar type



Tech scale-up

- Scale-up to 20 kg caviar/month
- Another alternative seafood product R&D



Commercial upturn

- Pre-seed round
- Other sales channels secured



Challenges

Product
stability

Production
capacity

Supplier
security

Healthy Planet and People Without Animal Exploitation

SPOIL YOURSELF
SUSTAINABLY!

