

Poseidona

Nourishing the people, healing the ocean.

Dr. María Cermeño, CSO and co-founder



**PlantEurope
Network**



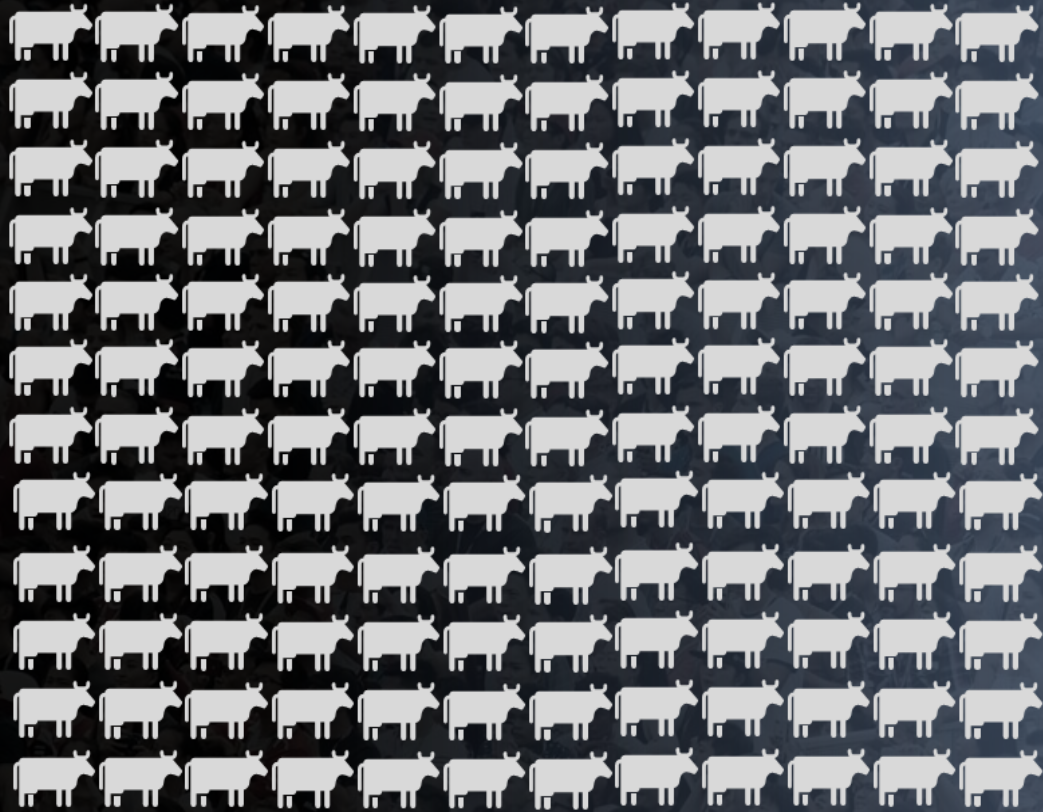
2020
11.5 kg/person/year



2050



2020
11.5 kg/person/year



2050





Soybean and pea

Cultivation will increase up to 80% in 2050.
Leads to deforestation and monocultivation.



Seaweed protein is the new sustainable soy

We get our protein from seaweed side-streams and invasive algae

Poseidona

Seaweed Protein



Low cost



Sustainable



Nutritious



Functional



Scalable

Seaweed protein



**Seaweed after agar extraction:
30% protein**



**Invasive seaweed:
10-20% protein**

**Proprietary Technology
Patent application**



Protein concentrate

Approx. 70% protein



Protein hydrolysate

Approx. 70-80%



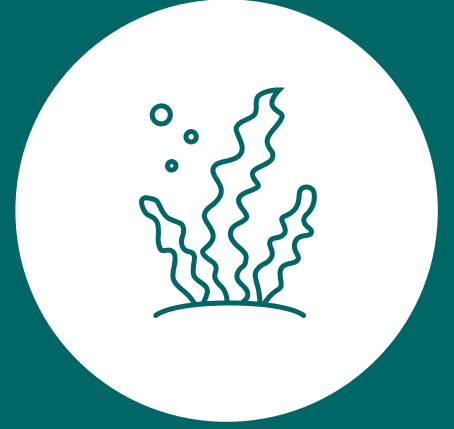
Main Challenges



Taste/Colour



**Regulation:
Novel Foods**



**Regulation:
Invasive seaweed**

Start-up programs

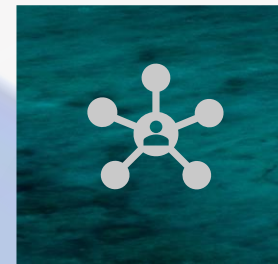
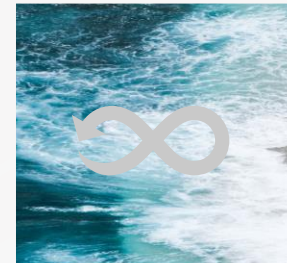
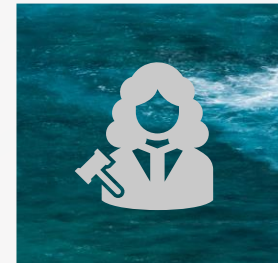
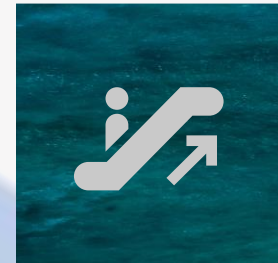
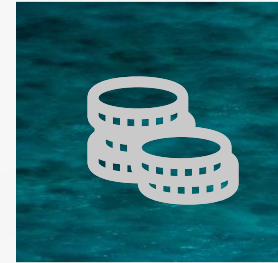
2023



Co-funded by the
European Union



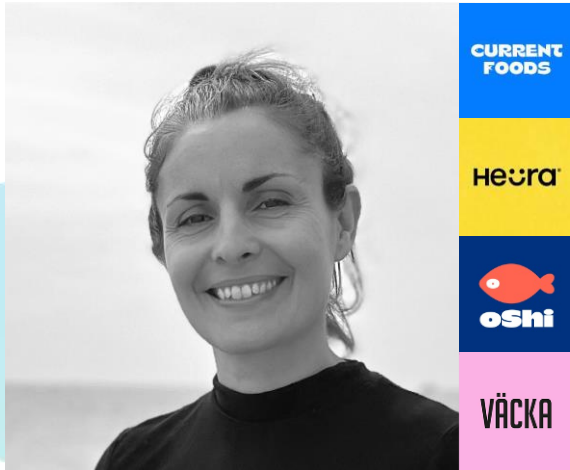
SPAIN
FOODTECH
STARTUPS' PROGRAM



2024



The team



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Alessio D'antino



Jan Vidal



Chef. André Arzúa

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