

# Poseidona

Nourishing the people, healing the ocean.

**Dr. María Cermeño, CSO and co-founder**



PlantEurope  
Network



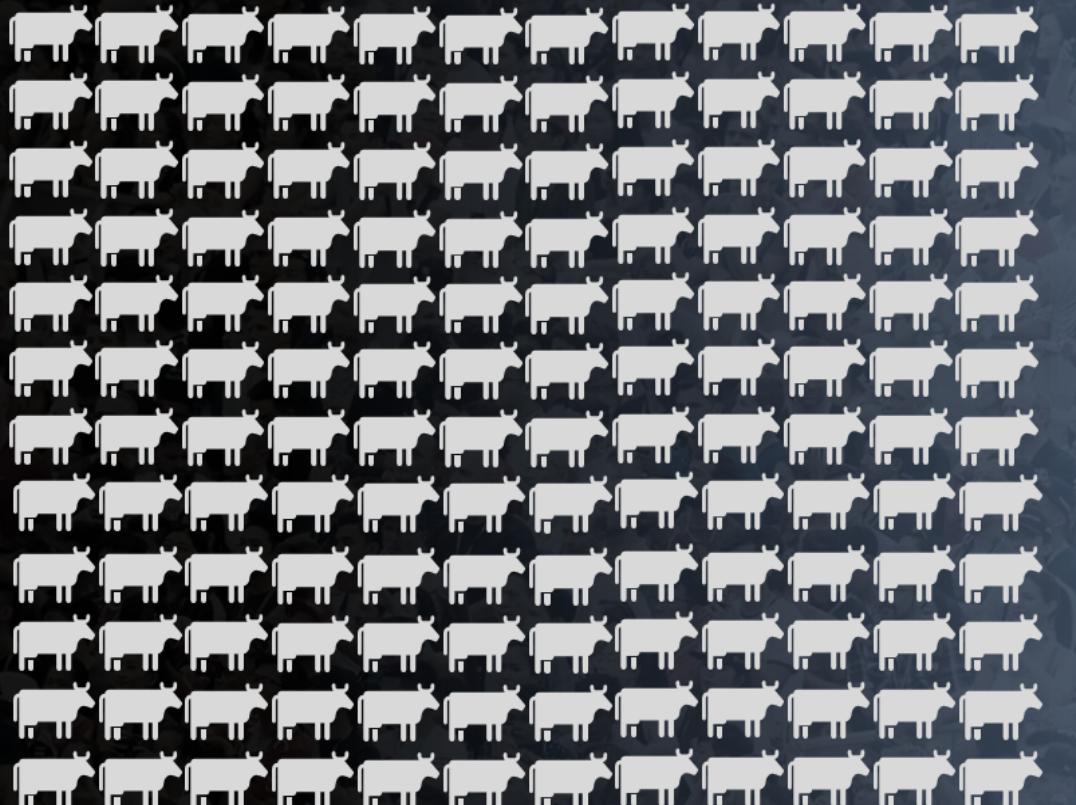
**2020**  
**11.5 kg/person/year**



**2050**



**2020**  
**11.5 kg/person/year**



**2050**



# Soybean and pea

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



The background of the image is a close-up, underwater shot of sunlight filtering down through clear blue water. The water has a gradient from light blue at the top to darker blue at the bottom. Sunlight creates bright, lens-flare-like patterns and illuminates small particles and bubbles in the water.

# 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



 **proveg**  
international 2024

Darseidona

# The team



Sònia Hurtado, CEO  
MSc. Food Science



María Cermeño, CSO  
PhD. Food Biochemistry



Óscar Cuéllar, Junior Scientist  
MSc. Food Innovation

## Advisory board & Collaborators



Prof. Joseph Puglisi



Anja Leissner



Alexandra Mosch



Alessio D'antino



Jan Vidal



Chef. André Arzúa

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