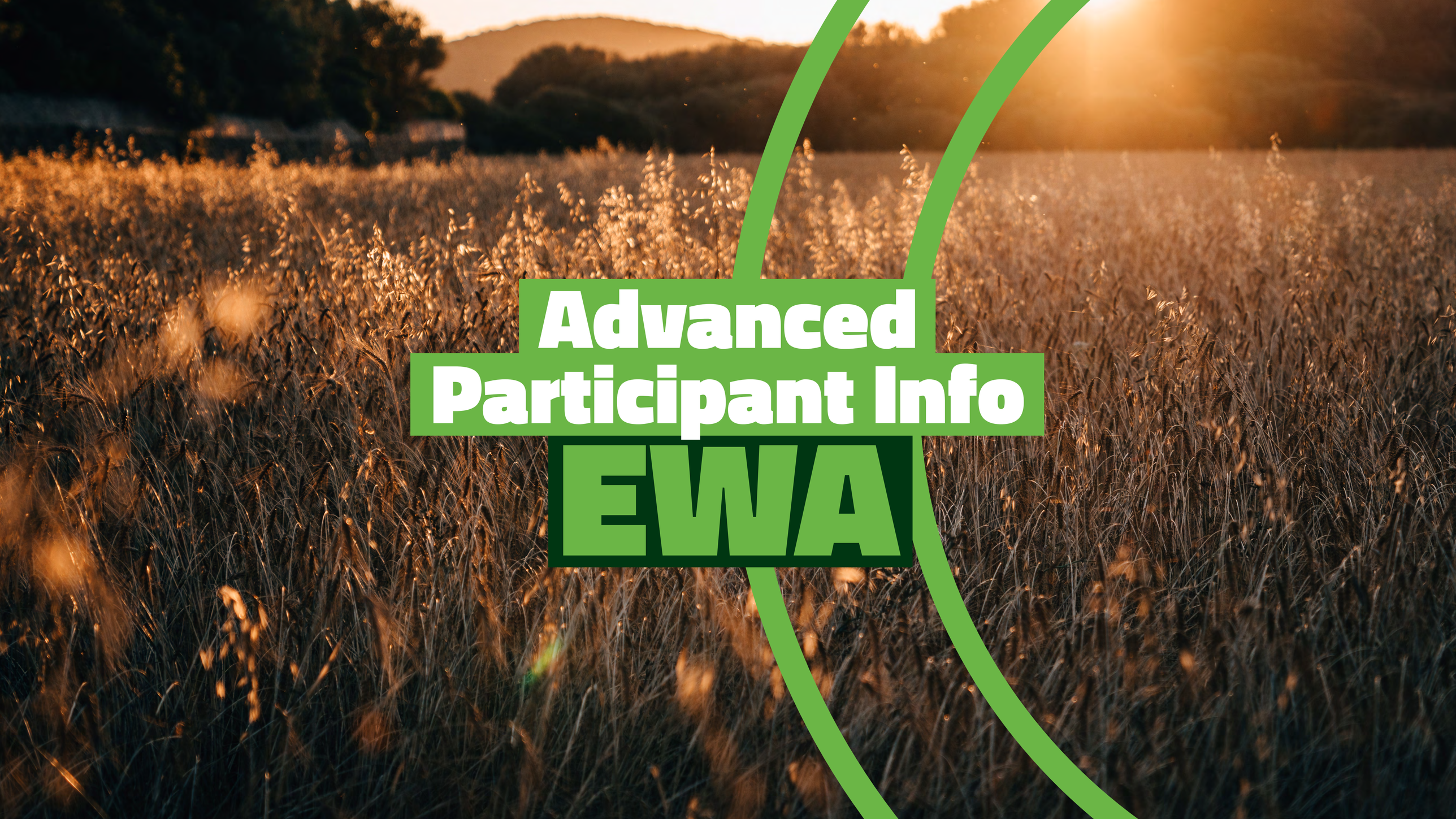

Advanced
Participant Info
EWA

EMPOWERING WOMEN TO SHAPE THE FUTURE OF FOOD

Europe needs more agrifood innovation, but the sector is still not using its full talent pool.

Women have the ideas, expertise and ambition to transform the future of food, yet they remain underrepresented as agrifood entrepreneurs, founders, leaders and investment recipients. Closing this gap is not only a matter of fairness: it is essential for unlocking new solutions, stronger businesses and a more sustainable food system for everyone.

Women were **20% less** likely than men to start a business in 2024 (GEM 2024/2025 Women's Entrepreneurship Report)

Only 1 in 3 established-business entrepreneurs is a woman (GEM 2024/2025 Women's Entrepreneurship Report)

68.8% of the global gender gap was closed in 2025 (WEF, Global Gender Gap Report 2025)



EIT Food's commitment

At EIT Food, we believe innovation thrives when different perspectives are represented and empowered.

That is why we created Empowering Women in Agrifood (EWA): to help more women turn promising ideas into successful agrifood businesses and become visible leaders within the sector.

SUPPORTING WOMEN ENTREPRENEURS AT EVERY STAGE OF THEIR JOURNEY

What participants gain

Practical entrepreneurial learning

Expert mentoring

European network

Business development support

Visibility and opportunities

EWA is EIT Food's flagship initiative helping women entrepreneurs build, grow and advance agrifood ventures across Europe. More than a programme

EWA is a community, a learning journey and a support system designed specifically for women in agrifood entrepreneurship. Whether participants are exploring a business idea or seeking to accelerate an existing venture, EWA provides access to the knowledge, connections and support needed to move forward.

Impact at a glance

6+ years supporting women entrepreneurs

800+ women entrepreneurs supported

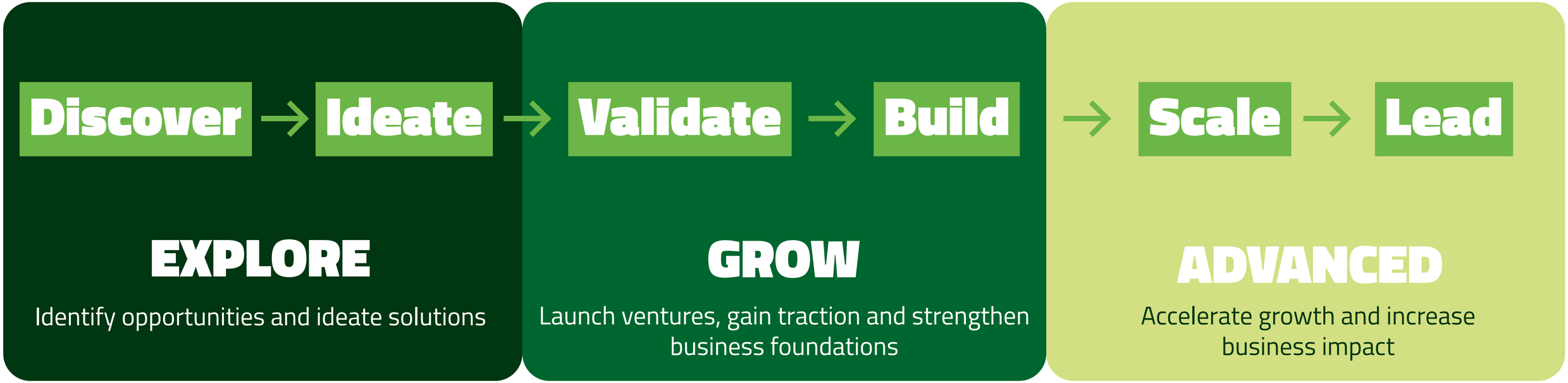
Hundreds of mentors, experts and ecosystem partners engaged

A growing community of founders across Europe

Built around the founder journey

That is why EWA has evolved into a flexible journey that meets women where they are and provides the support they need as they progress through their entrepreneurial path.

A simple horizontal journey graphic:



Know more about the EWA modules and find the right fit for your entrepreneurial journey on our website: [EWA - Empowering Women in Agrifood - EIT Food).]

Advanced

SCALING BUSINESSES AND AMPLIFYING IMPACT

You have built a venture. NOW IT IS TIME TO ACCELERATE ITS GROWTH.

Advanced is designed for women founders in the agrifood sector with high-growth potential who are preparing for expansion, investment or entry into new markets. Through specialised support, strategic guidance and access to a European network of innovators, corporates and investors, participants gain the tools needed to take their businesses to the next level.

Who is Advanced for?

Advanced is designed for women entrepreneurs ready to scale.

An established venture

Ambitions for expansion

Looking for strategic support

Your Advanced Journey

Prepare

strengthen your investment readiness through refined financial projections, growth planning and investor-focused positioning.

Lead

develop the confidence and leadership capabilities needed to navigate rapid growth, investment discussions and strategic decision-making.

Scale

connect with investors, explore growth pathways, market expansion opportunities and strategic partnerships that can accelerate your venture.

Focus Areas:



The 2026 Edition

Advanced brings together a pan-European cohort of 10 women entrepreneurs. + map of countries from which the entrepreneurs come from:



The 2026 edition of EWA Advanced is delivered in collaboration with ESADE, connecting participants with additional expertise in leadership, innovation and business scaling.

esade | eWORKS entrepreneurship

Meet the

EWA ADVANCED PARTICIPANT INFO

Altered Materials



Morena Rolando
CTO & Co-founder

ALTERED MATERIALS

Altered Materials is a deep-tech start-up developing a biodegradable, plant-responsive encapsulation technology. The smart capsule helps agrochemical producers and farmers maximize the efficiency of biostimulants and crop protection products, reducing active ingredient waste. By utilizing natural, microplastic-free matrices and an on-demand release mechanism triggered directly by plant biochemical signals, we target a reduction in agricultural inputs of up to 30% without compromising crop performance—turning high-efficiency, zero-waste farming into a commercially profitable reality.

Website

LinkedIn

Behavix



Stefania Malfatti
CEO & Co-Founder

Food waste has many reasons. Behavix learns from data, fixes it with people.

Behavix is a collaborative tool that identifies the root causes of food waste in canteens. By analyzing today's waste and asking diners why - through gamification and nudging strategies - we help canteens reduce food waste now and build the canteen of tomorrow. A platform that turns diner feedback and operational data into decisions: forecasting on purchasing, production and menus to stay ahead of a challenging market.

Website

LinkedIn

BIO Ice Cream Dots



Małgorzata Osiecka-Ciuhak
Founder, CEO

Bio Ice Cream Dots was born from a very personal wish: as a mother, I wanted my son to enjoy sweets that were not only fun and delicious, but also genuinely better for him.

That idea grew into organic micro ice cream dots with zero sugar, high fiber, functional nutrition, and no common allergens.

Using our proprietary cryogenic technology, we turn better nutrition into a joyful treat children are excited to choose and parents can feel good about giving them.

Our mission is Healthier Lives Through Food: helping the next generation build better food habits, one dot at a time.

Website

LinkedIn

Circular Grain



Marina Hijano Moreno
co-founder & CTO

tremi

Circular grain is a Munich-based food technology startup turning brewer's spent grain into tremi, a plant-based milk alternative that finally closes the gap between taste, nutrition, and genuine sustainability.

Using a proprietary enzymatic process developed at the TUM Research Brewery, Circular grain upcycles the protein-rich grain byproduct of beer production into a creamy, neutral-tasting drink with 3x the protein and 80% less sugar than leading oat milk, and a CO2 footprint 45% lower, without growing a single additional crop. Tremi is produced inside existing brewery facilities across Germany, transforming an underutilised industrial byproduct into premium human nutrition at scale. Circular grain was founded by three women scientists and entrepreneurs and is backed by the EXIST Start-up Grant, the Amazon Sustainability Accelerator, and MassChallenge Switzerland.

Website

LinkedIn

Glutensens



Chiara Maria Di Lorenzo
Founder & Chief Scientific Officer (CSO)

GLUTENSENS

Glutensens is an innovative food-tech startup developing a portable, rapid and easy-to-use solution for on-site gluten detection in food.

Our mission is to make eating outside the home safer for people with celiac disease by helping restaurants, catering services and food businesses prevent and manage the risk of accidental gluten contamination. Glutensens combines innovative biosensing technologies with a simple analytical workflow to move gluten testing from specialised laboratories directly to the places where food is prepared and served. The goal is to provide food operators with a fast, affordable and user-friendly tool for real-time food safety control, while giving people with celiac disease greater confidence and freedom in their everyday lives.

Website

LinkedIn

Green Spot Technologies



Ninna Granucci
CEO

Green Spot Technologies is a French deep-tech food biotech unlocking the value nature already holds. Founded in 2018 and led by Ninna Granucci (PhD), it runs Ferment'Up®, a proprietary solid-state fermentation platform using filamentous fungi to upcycle agricultural side-streams — starting with fava bean husks — into clean-label, functional ingredients at industrial scale.

Its flagship is Milatea, "La Nouvelle Gourmandise": a confectionery alternative ingredient brand built on fermented Féverolat®. Naturally cocoa-brown with a roasted, chocolate-adjacent taste, it works alongside cocoa — from partial hybrids through to full replacement — giving manufacturers a clean-label, palm-free, made-in-France answer to a volatile cocoa market. Available as powder, baking chips, filling and spread, Milatea is Green Spot's commercial proof point, with paying B2B customers across bakery, pastry and foodservice — showing how one low-value by-product becomes a high-value ingredient

Website

LinkedIn

Kiana Agriulture BV



Sanem Argin
CEO

Kiana Agriculture develops enzyme- and microorganism-based biological products for regenerative and climate-smart agriculture. Our synergistic bioactive solutions improve soil health and crop resilience while reducing dependency on chemical inputs without compromising yield.

Kiana Earth Plus regenerates degraded soils through a combination of enzyme technology, proprietary microorganisms, and supporting biological compounds, restoring soil functionality and promoting healthier crop development.

Kiana Climate Plus helps crops withstand climate-related stress, including frost and heat stress, supporting crop performance under increasingly variable weather conditions.

Kiana Corenza is an enzyme-based biostimulant that helps protect crops against pest and fungal stress. Fully biodegradable and leaving no harmful residues, it provides an effective biological approach to reducing chemical pesticide use while supporting crop health and resilience.

Website **LinkedIn**

Kybele's Garden



Aygen SAVAŞ ALKAN
Co-Founder & CEO

KYBELE'S GARDEN

Kybele's Garden develops sustainable, non-toxic, and circular solutions for the agrifood and cosmetics industries through algae biotechnology and fermentation.

Through its unique co-culture fermentation approach, the company has developed a deep-tech platform that converts algae biomass into high-value bioactive ingredients using controlled interactions between bacteria and yeast. This process enhances the bioavailability, metabolite diversity, and functional performance of algae, enabling the development of agricultural inputs including biofertilizers and biostimulant bioactives, functional food ingredients such as antioxidant-rich ferments and protein-rich powders, and cosmeceutical bioactives.

Website

LinkedIn

TASTIK Next Verse



Greta Budreikė
Founder and Project Lead

TASTIK Next Verse is a new functional nutrition line developed by TASTIK, a Lithuanian food startup with more than six years of experience in cricket-based food.

The project focuses on nutritious and easy-to-eat food for older adults who have difficulties with chewing or swallowing. It combines sustainable cricket protein with carefully developed texture and composition. The goal is to create food that looks, tastes and feels like a real meal - not just a drink or a puree - helping older people enjoy food, age with dignity and maintain a better quality of life.

Website

LinkedIn

Vegg Foods



Dr. Canan Tiryaki
Founder and CEO

Vegg Foods

Vegg Foods Biotech is a food-tech company focused on developing sustainable and functional food products from chickpeas and chickpea side streams.

The company uses circular production principles to create several high-value products from the same raw material while reducing food waste and improving resource efficiency.

With more than 20 years of experience in food research, product development and commercialization, Vegg Foods combines food science, fermentation, postbiotics and microalgae technologies to develop new-generation food products for both consumers and the food industry.

Website

LinkedIn





Co-funded by the
European Union