



# AlgMighty


FEEDING THE FUTURE OF FOOD



INTRO

Bridge2Food

2026 06



MICRO ALGAE,  
*Mother Nature's*  
PRIMAL  
SOLUTION

“BUT *fix* PRICE,  
SCALE, TASTE &  
COLOR”

### FULLY PACKED

- 49% PROTEIN
- 14% FIBER
- SALT REDUCTION DUE TO UMAMI TASTE
- ALL ESSENTIAL AMINO ACIDS

### INFINITY SCALABLE

- JUST NEED SUGAR AND ENERGY
- INDEPENDENT OF HARVEST SEASON

### VERY SUSTAINABLE

- MASSIVE REDUCTION OF EMISSIONS
- 1% OF LAND & WATER USE
- USE OF SUGAR RICH SIDE STREAMS OF THE FOOD SYSTEM

## 2 PROBLEMS FOR MANUFACTURERS OF *soups, sauces & snacks*

- SUPPLY OF *egg*
- *pressure* BY  
RETAILERS FOR  
*clean label & low  
footprint*



**Confirmed with three market validation** rounds with manufacturers of hot and cold sauces, soups, (47 interviews at ANUGA 2025, 11 in Q1 2025 and 25 in Q1 2023).

# WE MAKE DROP-IN REPLACEMENTS FOR 12 EMULSIFYING *ingredients* (LIKE EGG YOLK):

*plant based,  
clean label,  
no footprint,  
same costs*



1. Egg Yolk
2. Egg Yolk Powder
3. Methyl Cellulose
4. Polyglycerol Esters Of Fatty Acids
5. Hydroxypropyl Methylcellulose
6. Caseinate Sodium
7. Cellulose Gum
8. Citrus Fiber
9. Cassia Gum
10. Hydroxypropyl Cellulose
11. Gelatin
12. Rapeseed Lecithin
13. Microcrystalline Cellulose
14. Soy Lecithin
15. Cellulose



*25% less* INGREDIENTS

*94% smaller* FOOTPRINT  
IN COMPARISON TO EGG YOLK POWDER

*better* NUTRISCORE



adding 8% without issues with taste

## Mayonnaise

Ingredients	Generic	Algae
Water	€ 0,001	€ 0,001
Oils	€ 0,046	€ 0,048
Sugar	€ 0,003	€ 0,003
Vinegar	€ 0,001	€ 0,001
Mustard	€ 0,002	€ 0,002
Egg yolk (11% salt)	€ 0,041	€ -
Algae powder	€ -	€ 0,024
Salt	€ 0,000	€ 0,000
Xanthan gum	€ 0,020	€ 0,026
<b>Total</b>	<b>€ 0,115</b>	<b>€ 0,106</b>
<b>Price impact</b>	<b>€ -0,010</b>	<b>-8,26%</b>

### Reduction of

- Costs
- Footprint
- Clean label

## Ketchup

Ingredients	Generic	Algae
Water	€ 0,001	€ 0,001
Tomato purée	€ 0,044	€ 0,050
Sugar	€ 0,012	€ 0,012
Vinegar	€ 0,004	€ 0,004
Salt	€ 0,001	€ 0,001
Modified starch	€ 0,009	€ -
Xanthan gum	€ 0,002	€ -
Algae powder	€ -	€ 0,024
<b>Total</b>	<b>€ 0,073</b>	<b>€ 0,092</b>
<b>Price impact</b>	<b>€ 0,019</b>	<b>25,94%</b>

### Reduction of

- Footprint
- Clean label

## Soup

Ingredients	Generic	Algae
Tomato powder	€ 0,282	€ 0,300
Maggi bouillon powder	€ 0,180	€ 0,135
Wheat flour	€ 0,007	€ 0,006
Potata starch	€ 0,014	€ 0,014
Vermicelli	€ 0,008	€ 0,008
Croutons	€ 0,022	€ 0,022
Algae powder	€ -	€ 0,032
Parsley leaf	€ 0,003	€ 0,003
<b>Total</b>	<b>€ 0,515</b>	<b>€ 0,519</b>
<b>Price impact</b>	<b>€ 0,004</b>	<b>0,78%</b>

### Reduction of

- Footprint
- Clean label
- Price increase very limited

## Vegan cheese

Ingredients	Generic	Algae
Coconut oil	€ 0,054	€ 0,054
Tapioca flour	€ 0,015	€ 0,015
Corn flour	€ 0,104	€ 0,095
Salt	€ 0,000	€ 0,000
Mustard	€ 0,002	€ 0,002
Vinegar 12%	€ 0,001	€ 0,001
Nutritional yeast	€ 0,013	€ 0,013
Curcuma	€ 0,002	€ 0,002
Water	€ 0,001	€ 0,001
Algae powder	€ -	€ 0,056
<b>Total</b>	<b>€ 0,192</b>	<b>€ 0,167</b>
<b>Price impact</b>	<b>€ -0,026</b>	<b>-13,48%</b>

### Reduction of

- Costs
- Footprint
- Clean label



# 30 CLIENTS, 9 COUNTRIES, 4 LOI'S 1ST MARKET ENTRANCE

## SAUCES

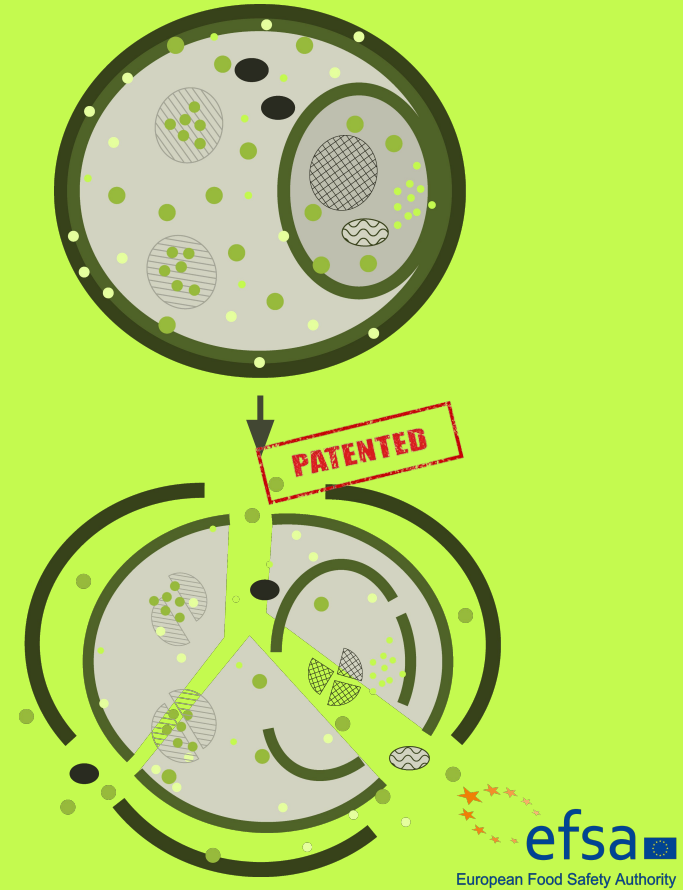


## OTHER CATEGORIES



INGENIOUSLY LOW  
IMPACT FARMING

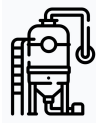
WE *harvest*  
THE PRIMAL *power* OF  
MICROALGAE  
AND JUST *crack* IT  
  
ANYWHERE, *anytime*



# THINK BIG: *own facility*, START SMALL: *cmo*



SEED  
TRAIN



FERMENTATION



CRACKING



TASTE  
TREATMENT



DRYING



PACKAGING

UPSTREAM PROCESSING

DOWNSTREAM PROCESSING

LOGISTICS

2022 - 2024

PHYCOM  
MICROORGANIC

NIZO  
ILVO

2025  
PROOF OF PRODUCTION

PHYCOM

NIZO,  
WE ALSO CHECKED BRS PLANT AND BODEC

2026  
FIRST CLIENTS

PHYCOM

NIZO/ VREUGDENHIL

2025 - 2026  
BRIDGE THE GAP TO BREAK EVEN

PHYCOM OR THIRD PARTY CMO  
LIKE PROTINEXT, EVONIK

THIRD PARTY CMO LIKE  
BODEC/ EVONIK/ ARXADA, PHYCOM

2027  
INDUSTRIAL SCALE

OWN FACILITY IN PARTNERSHIP WITH PHYCOM, PROTINEXT, CORBION,  
COSUN OR FACTORY IN FACTORY WITH FRIESLANDCAMPINA/ COSUN

# € 80M SOM

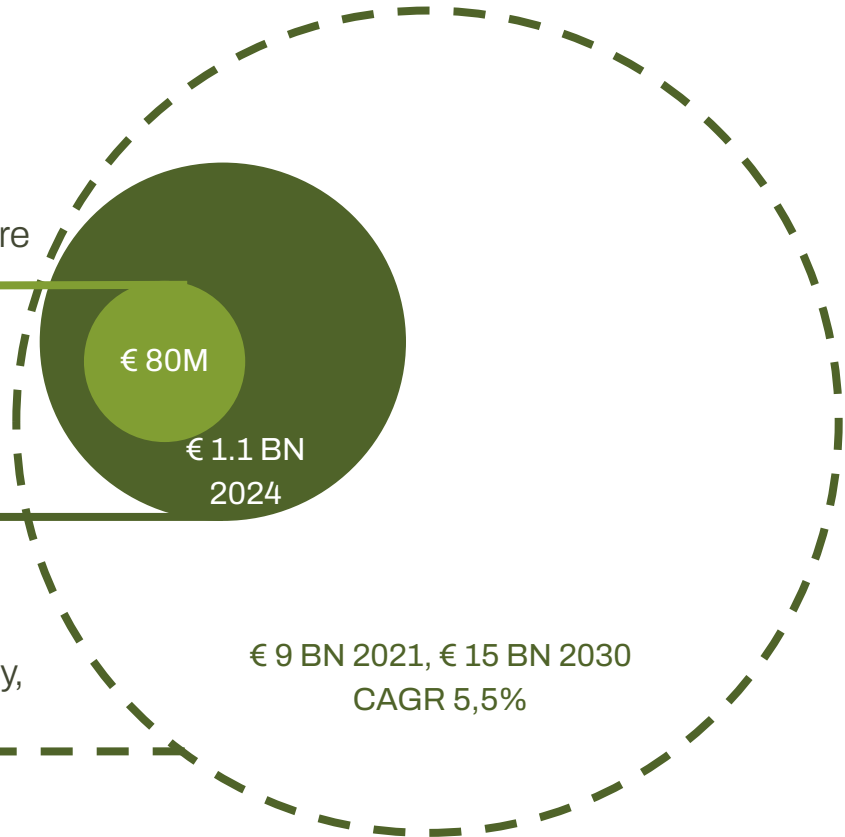
1 plant = 5.000 mt scale = 7% market share

# € 1,1B SAM

West EU emulsifier & binder market in sauces and snacks, 2% inclusion

# € 9B TAM

Global emulsifier & binder market in bakery, sauces and snacks, 2% inclusion



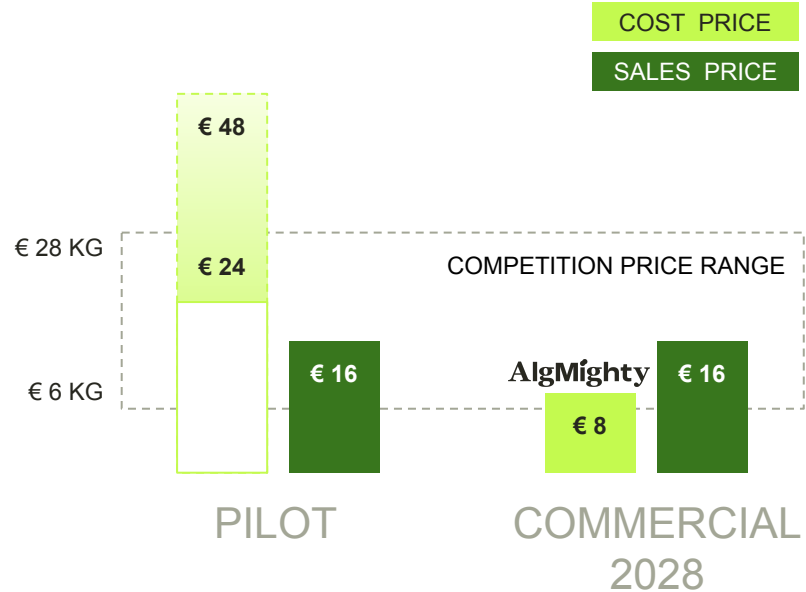
TAM is based on retail and food services together, '21-'24F',  
in Western European Countries for the given categories.



# BUSINESS MODEL:

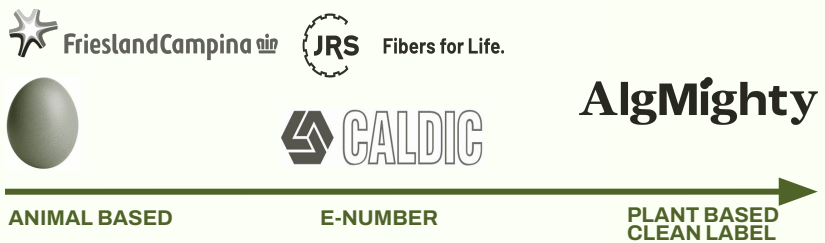
*100% margin on scale*

WITH LIQUID  
PRODUCT EVEN  
BETTER



ALGMIGHTY *wins*  
ON  
PLANT BASED  
EMULSIFICATION

*AT the same* PRICE  
LEVEL



# LEAN TEAM OF *very driven* EXPERTS



EWOUDE DE  
VOOGD

**CEO**

Co-Founder, founder  
HowAboutYou (sold  
2020), business  
development, WUR  
biosystem- engineer,



MARIEKE  
VANTHOOR-  
KOOPMANS

**Microalgae Specialist**

Co-Founder, PhD  
Biotech, WUR  
engineer, serial  
entrepreneur, CTO



FRANK EGGINK

**CTO Food Of Application Development**

25 years in food  
application  
development roles,  
the network to  
enter the market

## ADVISORY BOARD



FRED  
NIJLAND  
Consulting Director

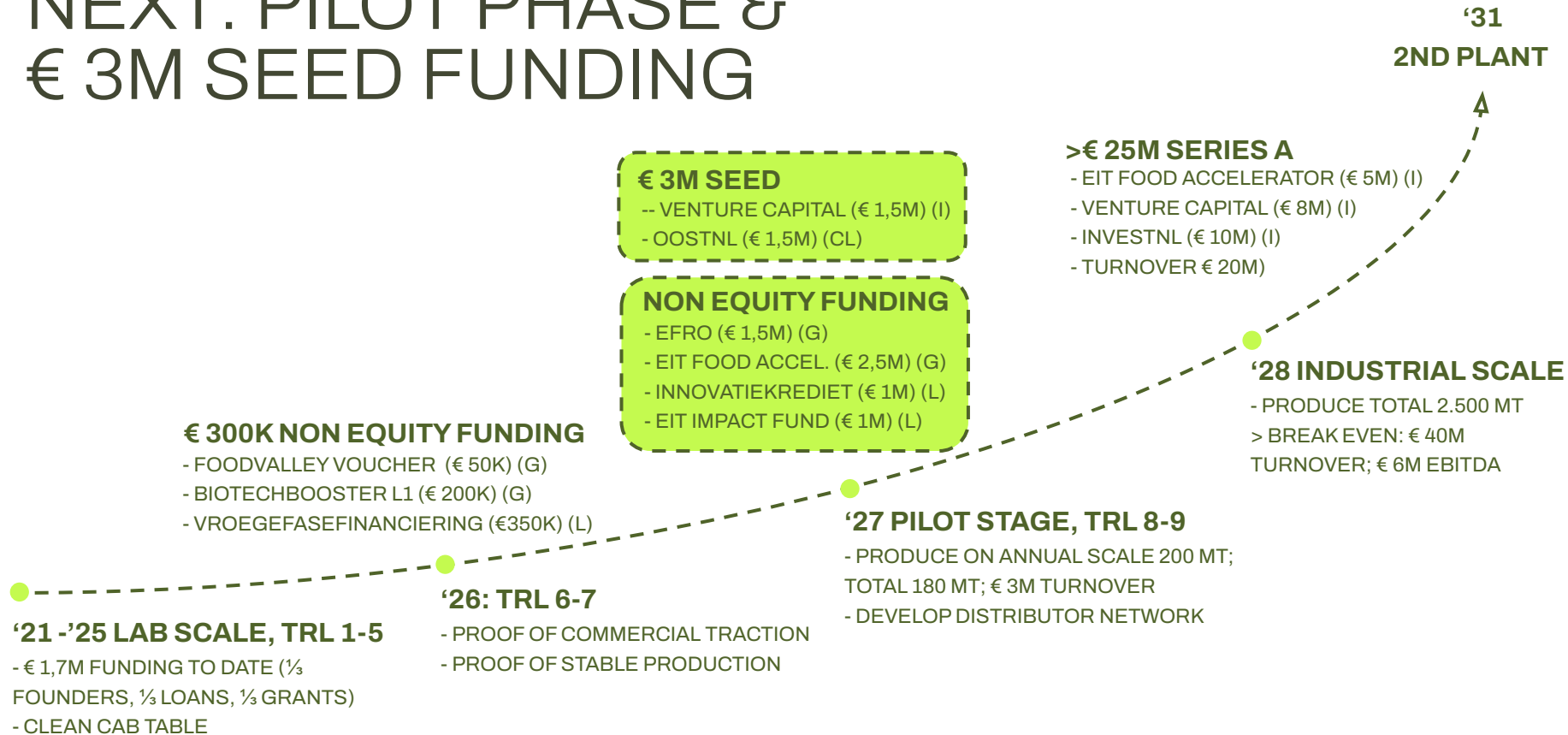
ex-Deloitte  
food-innovation,  
several board  
roles at start-  
and scale ups



KIRSTEN  
ROSENBAUM  
COO

+20 years of  
COO roles,  
former  
FrieslandCampi  
na, Caldic

# NEXT: PILOT PHASE & € 3M SEED FUNDING





# ASK

- SEED FUNDING
  - LEAD INVESTOR + REGIONAL DEVELOPMENT AGENCY AVAILABLE
- CLIENT PILOTS

# AlgMighty

FEEDING THE FUTURE OF FOOD

EWOUD DE VOOGD

Founder / CEO

hello@algmighty.com

+ 31 6 47 023 781

www.AlgMighty.com



# Strong PARTNERS, *experienced-led* RESULTS

R&D



CMO



optional next phase



EXPERTS



FINANCE



NETWORK



GROWTH PROGRAMS



# EMULSIFIERS & BINDERS TO *replace*

substitute	function	application			benefits			price
		sauces	soups	snacks	clean label	vegan	footprint	
Egg yolk	Emulsifier	✓				✓	✓	✓
Egg yolk powder	Emulsifier	✓				✓	✓	✓
Methyl Cellulose	Water binding	✓	✓	✓	✓			📍
Hydroxypropyl Methylcellulose	Water binding	✓	✓	✓	✓			📍
Microcrystalline Cellulose	Water binding	✓	✓	✓	✓			📍
Hydroxypropyl Cellulose	Water binding	✓	✓	✓	✓			📍
Cellulose	Water binding	✓	✓	✓	✓			📍
Cellulose Gum	Water binding	✓	✓	✓	✓			📍
Citrus Fiber	Water binding	✓	✓	✓				📍
Gelatin	Gelitation	✓				✓		📍
Rapeseed Lecithin	Emulsifier	✓			✓			📍
Soy Lecithin	Emulsifier	✓			✓			📍
Caseinate Sodium	Emulsifier	✓				✓		📍
Cassia Gum	Binder/gelling	✓			✓			📍
Hydrocolloids	Binder/gelling		✓	✓				📍

depending on recipe 📍

# APPENDIX: INGREDIENTS TO REPLACE

Substitute	Price/kg	Cost in use (est.) comparison
Egg yolk	€6,10	★★★★☆
Egg yolk powder	€26,50	★★★★★
Methyl Cellulose	€13,50	★★★★☆☆
Hydroxypropyl Methylcellulose	€11,00	★★★★☆☆
Microcrystalline Cellulose	€13,50	★★★★☆☆
Hydroxypropyl Cellulose	€11,00	★★★★☆☆
Cellulose	€13,50	★★★★☆☆
Cellulose Gum	€13,50	★★★★☆☆
Citrus Fiber	€8,75	★★☆☆☆☆
Gelatin		
Rapeseed Lecithin	€4,50	
Soy Lecithin	€3,50	
Caseinate Sodium	<b>€8,00</b>	★★☆☆☆☆
Cassia Gum		