



We turned spirulina into real food.

Umami-rich, Meat-replacing grains Highly nutritious No additives or extrusion

- and priced for food manufacturing.























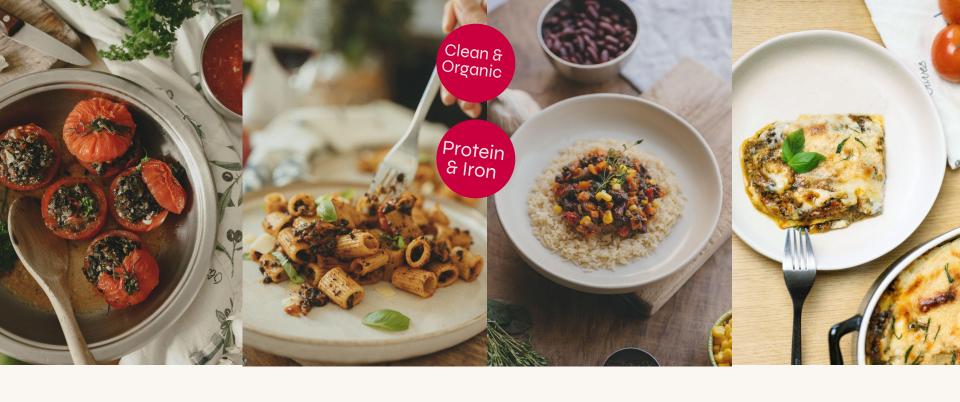












Prepared Meals

More nutritious than lentils. Cleaner than TVP mince. Boost nutrition without ultra-processing. For foodservice & retail
Turn vegan with price parity



Healthy products

Superfood, without off-notes.
For snacks, baked goods, chocolate....
Strong claim for your consumers
Spirulina on pack = +20% value; +15% sales uplift



Functional Foods

Stability under sterilisation.
For senior, sport, medical, weight management, baby Clean-label performance.
No thickeners effect • No off-taste



Develop your next innovation with Edo

Only 2/8 POC slots left for 2024.

Be first to unlock the next generation of clean innovation.

Pilot facility delivering now.



