GENERATE, NEXTURE'S INNOVATION HUB, ANNOUNCES THE THREE WINNING STARTUPS OF ITS GENERATE PROGRAM 2025

Generate continues to scout and support the most promising startups and projects shaping the future of food and accelerating next-generation ingredient innovation: the 2025 selected startups are Green-On, Kokomodo and YEAP.

December 3rd, 2025 – **Generate** – the innovation hub empowering next-generation ingredient development within Nexture, the holding that brings together the industrial heritage, ingredient-tech capabilities and innovation expertise of CSM Ingredients Group and Italcanditi Group – **has selected together with URIKA Partners the three winning startups of the Generate Program 2025: Green-On, Kokomodo and YEAP**. The announcement was made at FIE 2025 during the dedicated event "The Ingredient Revolution: Meet the Innovators", attended also by the founders of the selected startups.

The Open Call for Startups was launched in December 2024 with the aim to identify and select the next startups with breakthrough ingredient innovations that would have joined the Generate program. Selection criteria included the relevance of the innovation for applications within Nexture's portfolio of solutions and areas of expertise, as well as the possibility of scaling the innovation by leveraging the expertise and the market proximity of Nexture's brands, including CSM Ingredients, HIFOOD, Vitalfood by Italcanditi, Comprital, and Prodotti Rubicone.

The winners represent **ingredient solutions fully aligned with Nexture's open innovation pillars**, addressing future-critical challenges such as sustainable fats, resilient access to cocoa and high-performance proteins. "Green-On, Kokomodo and YEAP perfectly embody the type of breakthrough ideas we strive to partner with and transform into future successes," said **Emanuele Pizzigalli, Nexture Chief Innovation Officer**. "Their solutions are bold, science-driven and fully aligned with our open innovation pillars, addressing some of the most pressing needs of the ingredient landscape. With Generate, our goal is not just to identify high-potential innovations, but to actively nurture them, accelerating the path from idea to market impact. We look forward to advancing future-ready ingredient technologies together."

The 2025 selected startups

Green-On makes edible fats and oils from CO₂ using a resource-efficient patented technology. The solution is based-on a "Power-to-X" process that uses water and carbon dioxide together with electricity for production of fatty acids and triglycerids and enables to bipass traditional agricultural production,



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thus decreasing the use of fresh water, nitrogen, phosphorous, and the need for large areas of arable land. Using this technology, Green-On replicates animal or plant-based products down to the very last molecule, allowing to replace both animal and tropical fats and oils such as palm oil, dairy fat, cocoa and shea butter in common foods.

Kokomodo crafts real cacao through cellular agriculture, cultivated from selected cacao cell lines in clean, controlled environments. The cacao preserves its authentic flavor and customizable bioactive content while ensuring consistency, sustainability, and safety across food, beverage, and supplement applications. The company can provide year-round cacao without land use, pesticides, or volatile supply chains.

YEAP upcycles spent yeast into healthy, tasty, allergen-free, clean label food proteins and supplements. The functional protein developed by the company has outstanding emulsification properties and ability to hold texture and flavor even in high protein concentrations. This makes it ideal both as a clean-label emulsifier and for protein enrichment in various foods.

During "*The Ingredient Revolution: Meet the Innovators*" event in Paris, hosted at the Nexture booth #72G18 at FIE 2025, the founders of the startups - Jonathan Goshen from YEAP, Annette Graneli from Green-On and Tal Govrin from Kokomodo - not only presented their innovations but also discussed together with Emanuele Pizzigalli and Uri Weinheber of URIKA Partners how emerging ingredient technologies such as cellular agriculture, Power-to-X technologies, and upcycling processes are revolutionizing the future of food, thus providing food for thought and inspiration to all the attending guests.

Generate will now activate **tailored 12-18-month partnership programs** with the selected startups, providing access to **cutting-edge facilities**, **technical expertise and industrial scale-up applications** through the ecosystem of Nexture.

The scouting and evaluation process was carried out in collaboration with URIKA Partners – a firm specialized in innovative strategy, venture building, strategic investments, and technology collaboration, primarily in the Agri-Food and Climate industries – reinforcing Generate's collaborative approach to deep-tech and food-tech innovation. Other startups already scouted in partnership with URIKA include Ingrediome, PoLoPo and DairyX.



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ABOUT GENERATE

Generate is an **innovation hub of ingredient startups and food concepts** that aims to bring added value to the F&B industry. By leveraging Nexture's open innovation network, Generate represents a platform where startups, peers, and food companies spark the creation of tomorrow's food solutions and the development of break-through business models.

Please visit <u>csmingredients.com/international/en_en/about-us/generate</u> to learn more.

ABOUT NEXTURE

Nexture is the Italian holding company that brings together two leading players in the food ingredients industry: the CSM Ingredients Group and the Italian holding Company both indirectly held by an independently managed investment company affiliated to Investindustrial. Headquartered in Milan (Italy), Nexture is a global integrated group specializing in the development and manufacturing of high-quality food ingredients and value-added solutions. Nexture encompasses renowned brands such as CSM Ingredients, HIFOOD, Vitalfood by Italcanditi, Comprital, and Prodotti Rubicone, all internationally recognized for the excellence of their solutions and their ability to anticipate consumer trends. As of March 31, 2025, Nexture operated in over 120 countries, with 13 production plants, 10 innovation centres, and over 2,000 employees. As a result of a shared strategic vision, strong industrial roots, and a global identity, Nexture aims to position itself as a key partner for major stakeholders in the food industry, combining artisanal heritage, technological knowhow, sustainability-focus, and an extensive network to meet the challenges of an ever-evolving market.

For more information: nexture.com/global/en/home

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