LAZIO
FOOD
INNOVATION
RIGHT HERE
RIGHT NOW
The agrifood sector of Lazio equals 5% of the Italian total amount, with 6.3 billion euro turnover and 3.438 enterprises.

Short supply chain, strong ties with the territory and the cultural heritage, high quality standards are some of the strengths of the regional agrifood system.

It can count on many strong points: first of all a “short production chain”, strong ties with the territory and cultural heritage, and high quality standards.

Furthermore in the Lazio Region there are 6 important research bodies operating in agro-zootechnichs and agroindustry and all major Universities have courses, departments and laboratories dedicated to agri-food topics.

Finally, Lazio Region boosts a qualitative and quantitative wealth in every branch of the sector and in the economic sectors that are not traditionally linked to agri-food, but that are important to bring creativity and innovation into it. That is a great chance of cross-linking and a possible way to integrate advanced technologies coming from various qualifying sectors like aerospace, ICT, nanotech, new materials, biotech, and similar, finding new market outlets in health, bio-economy, environment, tourism and other fields.

Participating in the 2017 edition of Seeds & Chips, and so carrying on the work started during Expo 2015, the Lazio Region aims to offer a new opportunity of international promotion for agribusiness, especially for startups and SMEs, and to support the attraction of talents bringing hi-tech food innovation solutions.

To reach this goal, Lazio Region through Lazio Innova selected 11 enterprises among startups with operational branch in Lazio, startups hosted and assisted by incubators and accelerators in Lazio and SMEs. All operating in Food Innovation and in its more hi-tech and cross-cutting applications like Bio-tech, Artificial Intelligence, E-commerce, Circular Economy, Agrospace, Nutraceuticals, Cosmoceuticals, Big Data & Analytics, Mobile, Internet of Things, Industrial & Home Robots, 3D Printing, Drones for Agriculture and Vertical Farming.

In the following pages and in the Lazio Region booth you can meet these enterprises and their innovative projects.
Alcanda Skin Care is an innovative Italian company operating in the natural cosmetics field (cosmeceuticals); it provides 100% green cosmetic products, with high value nutraceutical ingredients that are beneficial from an aesthetic point of view, but acting as a drug with a preventive and curative action for skin health. The innovative ingredient in the formulation is hemp seed oil, which has the perfect ratio of omega 3 and 6, essential fatty acids with a high immunostimulant and anti-inflammatory value. Alcanda uses Italian hemp seed oil from cold pressed only.

Alcanda Skin Care is incubated at the Business Innovation Center (BIC) of the Lazio Region (Italy). The headquarter is at the BIC of Bracciano city (Roma), Valle Foresta 6 street, 00062.

Mail: info@alcandaskincare.com

Web: www.alcandaskincare.com
Biteback is an insect biorefining company. We use insects to transform biomass from agroindustry waste stream into high quality edible oil and other biomaterial by-products. Our mission is to meet customers’ increasing demand for more sustainable palm oil by providing them with a nutrient-dense, cheap, and more environmentally friendly alternative.

Mail: mushab@bitebackinsect.com

Web: www.bitebackinsect.com
Elaisian is a precision farming service that aims to protect olive trees from diseases and to optimize cultivation processes. Thanks to agronomics algorithms we recommend to olive oil producers the best action in the right moment. The result is a reduction in costs and an increase in production. Our goal is to protect all olive trees in the world.

Mail: info@elaisian.com

Web: www.elaisian.com
Evja is an Italian startup operating in the Internet of Things and Smart Agriculture market. Our system helps farmers to make the best decisions, thanks to sensors and predictive models.

Since its foundation in June 2015, Evja gathered experience across Europe, with events and collaborations in Italy, Spain, Germany and Austria. Among the most significant is the partnership with RWA, the largest agricultural company in Austria, and the invitation to showcase our product at the World Agri-Tech Summit in San Francisco – reserved to the 12 best agri-tech startups in the world.

Mail: info@evja.eu
Web: www.evja.eu
Fruitsapp is a B2B Marketplace For Fresh Produce Industry.

We connect the main actors of the chain based on their interests, helping them to streamline the Trading process.

We help producers, wholesalers, import-export companies and supermarkets to expand their business.

Logistics integrated

Mail: carlos.iborra@fruitsapp.com

Web: fruitsapp.com
ICTinnova SrL is an innovative startup of Sapienza University of Rome founded by professors and researchers of the Department of Information Engineering, Electronics and Telecommunications. Our core business is the creation of hardware and software systems for flexible and customized applications in various fields, such as the enhancement of cultural heritage and local products, internet of things and management of multimedia signals.
TAG-IT is a high tech system that guarantees and enhances Made in Italy food products, creating innovative forms of distribution and consumption, through the use of proximity technologies able to uniquely identify a product and associate it to specific media information, available on smartphone. Tag4Video creates interactive videos with the insertion of multimedia content to promote products or catering services using digital technologies and mobile devices.

Mail: info@ictinnova.it
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TAG-IT

TAG-IT is an high tech system that guarantees and enhances the Made in Italy food products, creating forms of distribution and innovative consumption, through the use of proximity technologies able to uniquely identify a product and associate it to specific media information, available on smartphone.

How to cook pasta

Description:
1. Cook pasta according to package instructions.
2. Pour 600 ml of water in a bowl.
3. Pour 160 ml of white wine.
4. Season with 1 Tbsp. of oil and 1 tsp. of salt.
5. Add cooked pasta and 2 chopped tomatoes.
6. Add pasta liquid and cheese to the mixture.
7. Add 1 Tbsp. of salt.
8. Heat finely chopped garlic with oil.
9. Add cooked pasta and 3 Tbsp. of grated Parmesan cheese.

Comments

Robert: Carefully fill a large pot three-quarters of the way up with boiling water, add a tiny pinch of salt and bring back to the boil.
Milis Bio is developing a natural and low calorie protein sweetener without aftertaste.

The $70b sweetener market is overflowing with choices, but until now none of these have been without a drawback, we have never had “sweetness without sin”. Without any of the usual drawbacks, Milis Bio will be finally make our relationship with sweetness less bittersweet.

Alumni of the RebelBio and Startupbootcamp Foodtech Accelerators, Milis Bio is now seeking investors and corporate partners as we position ourselves to disrupt the market forever and for the better.

Mail: info@milisbio.com

Web: www.milisbio.com
Introducing households and professional kitchens to the revolution of aeroponics, Neofarms is developing the appliance that grows your favorite greens automatically. Hassle-free, highly productive and fits in any kitchen or living space. Offering the freshest, tastiest and most nutritious vegetables for your whole family any time at supermarket prices.

Mail: info@neofarms.com
Web: www.neofarms.com
Phytoponics Ltd is an English Ag-tech start-up that offers hydroponics solutions. The many patent pending systems designed into our product offer flexible, sustainable & profitable methods of growth. Not just aimed towards the commercial growers, but also to retailers and consumers, Phytoponics plans to create products whereby vertical growth and high productivity home-growing is achievable all year round. Our vision is to provide new hydroponic & agricultural technology into high growth sectors that can disrupt industry & scale as global trends shift agriculture towards hydroponics.

We have an expert Anglo-Italian team that gives us the opportunity to deliver efficiently and focus on our first target market in Europe worth €20bn. Market acceptance has come through two pilot programs with major greenhouse producers, and that validation has opened a huge opportunity for potential investment.

Mail: giorgia@phytoponics.com

Web: phytoponics.com
Trakbar is a Business intelligence service for small and medium café/restaurants with accurate projections of turnover, consumption, stock level, etc. It can help owners to optimize every aspect of their business and save time and money with minimum input. The idea of Trakbar is to offer small and medium café/restaurant owners high quality, big enterprise solution but really simple, easy to use and affordable. With Machine learning in the background Trakbar is the solution to manage café/restaurant in a proactive and efficient way.

Mail: info@trakbar.com
Wallfarm has developed the most reliable and efficient solution in the market to automate any kind of vertical farming system; it aspires to become an industrial standard in Vertical Farming automation and it’s called LIA, Lean Intelligent Agriculture. LIA is not a custom made solution and neither an expensive robot for industrial automation: it’s a small automation box that needs no complicated installation and no specifications, just take 2 minutes to plug some cables, press play and all the plants in the system grow by themselves from seeding to gathering whether they are 10, 100 or 10.000. LIA collects data over air temperature, humidity, pressure and altitude and over water temperature, PH and Ec as well as lighting hours, irrigation and water oxygenation.

Mail: info@wallfarm.bio

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