

Companies in the trend area Future Food at INTERNORGA 2025 (in alphabetical order):

FORMO (Berlin)

FORMO is revolutionizing cheese production with animal-free milk protein fermentation. Through innovative biotechnology, sustainable and flavorful cheese alternatives are created, convincing in both texture and taste. Without animals but with real milk protein, **FORMO** offers a resource-efficient and forward-thinking solution for cheese lovers. [More information about FORMO.](#)

Hummus.pl (Bolesławice, Poland)

Hummus.pl produces hummus, vegan spreads, and aquafaba through a sustainable production process. The company focuses on high-quality ingredients and environmentally friendly manufacturing to provide versatile and flavorful plant-based products. [More information about Hummus.pl.](#)

KR INGREDIENTS Kyiv (Kyiv, Ukraine)

KR INGREDIENTS Kyiv is a Ukrainian manufacturer with international experience. The company uses high-quality raw materials from leading global ingredient producers and focuses on innovation and creative product development. The product range includes plant-based alternatives to meat, fish, and seafood, as well as plant-based sauces and desserts. Quality and innovation remain top priorities. [More information about KR INGREDIENTS Kyiv.](#)

Mondarella (Berlin)

Mondarella develops plant-based cheese alternatives that are not only natural and affordable but also flavorful. Since 2021, the company has been bringing plant-based cheese products to market—first in Germany and now across Europe. With a passionate team of cheese lovers and culinary professionals, Mondarella is setting new standards for sustainable enjoyment. [More information about Mondarella.](#)

Neggst (Berlin)

Neggst develops innovative plant-based egg alternatives that convince in taste, texture, and application. The company offers versatile products for the foodservice sector and plans to enter the retail market with a raw, fresh egg substitute. With sustainable production and easy preparation, Neggst sets new standards for plant-based alternatives. [More information about Neggst.](#)

NOMOO (Cologne, North Rhine-Westphalia)

NOMOO (pronounced "no muh") is a plant-based ice cream brand offering intensely flavored, creamy, and natural ice cream. Available as tub and stick ice cream, the products contain 30% less sugar than conventional dairy ice cream and have a short, clean ingredient list. Thanks to its plant-based formula, **NOMOO** reduces CO₂ emissions by 80% compared to dairy-based ice cream. The brand is available at 3,000 points of sale in the DACH region across retail and foodservice channels. [More information about NOMOO.](#)

NOT EGG (Hamburg)

NOT EGG is a plant-based alternative to fried eggs made from soy. This frozen, pre-shaped egg consists of natural ingredients such as soy, mung beans, pumpkin, and carrot. It is vegan, environmentally friendly, and helps reduce poultry farming. With no egg odor and no compromises, NOT EGG delivers the familiar fried egg experience—purely plant-based and free from animal ingredients. [More information about NOT EGG.](#)

Planetary (Switzerland)

Planetary provides mycoprotein solutions for the production of plant-based meat and dairy alternatives. This versatile mycoprotein (mycelium) is derived from the roots of filamentous fungi through fermentation and is rich in protein and fiber while being low in fat. Suitable for a wide range of applications, it requires fewer additives

Pinù Foods GmbH & Co.KG (Berlin)

As the first vegan pistachio-based milk alternative in Germany, **Pinù** offers a new option for conscious consumption. The range includes Pinù Classic and Pinù Barista (500 ml each), naturally free from lactose, gluten, flavors, phosphates, and added oils. Founded by Sara and Marvin, **Pinù** stands for a sustainable and healthy lifestyle, aiming to enrich the world of milk alternatives while making a positive impact on the planet. [More information about Pinù Foods GmbH & Co.KG.](#)

Rival Foods (Amersfoort, Netherlands)

Rival Foods develops plant-based meat and fish alternatives with authentic texture, full flavor, and juicy consistency. While many plant-based options are processed products, **Rival Foods** offers high-quality whole-cut alternatives like chicken breast, ribs, and fish fillets, which can be prepared in various ways. The company aims to accelerate the protein transition and make sustainable nutrition accessible worldwide. [More information about Rival Foods.](#)

Taifun Tofu (Freiburg, Baden-Württemberg)

Since 1987, **Taifun Tofu** has been producing organic tofu products and is now one of Europe's leading manufacturers. The company is committed to sustainable and resource-efficient production, sourcing its soybeans from organic, GMO-free farms in Germany, Austria, and France. With a diverse product range, Taifun Tofu supports the shift towards plant-based diets and offers high-quality alternatives. [More information about Taifun Tofu.](#)

The Plantly Butchers GmbH & Co. KG (Osnabrück, Lower Saxony)

Behind the **Billie Green** brand stands **The Plantly Butchers** (TPB), a corporate start-up of the InFamily Foods group. Since launching in 2022, TPB has become one of the top three most successful manufacturers of vegetarian and vegan meat alternatives in Germany. **Billie Green** offers plant-based products as snacks, cold cuts, kitchen helpers, and main dishes for pan and grill. With a continuously expanding range, the brand proves: *Plant-based can be this delicious!* [More information about The Plantly Butchers GmbH & Co. KG.](#)

VALUE FOOD (Weinsberg, Baden-Württemberg)

VALUE FOOD is a Vegan & Clean Label Food Distributor that brings carefully selected products from innovative start-ups and established brands into retail and the foodservice market. The range includes **Dig-Snacks** for guilt-free snacking, **Oh Mungood!**, winner of the INTERNORGA Future Award 2024, and **brite**, the drink for natural focus and energy at work. [More information about VALUE FOOD.](#)

VANOZZA (Hamburg)

VANOZZA offers plant-based cheese alternatives that combine taste and quality. Founded in the search for the perfect vegan pizza cheese, the company merges traditional craftsmanship with modern food technology. Since 2022, **VANOZZA** has supplied restaurants and retailers with products like Mozzarella Alternative, No Sheep Greek, and Old Italian—for sustainable enjoyment with lower CO₂ emissions. [More information about VANOZZA.](#)

Verrano (Frankfurt am Main, Hesse)

Verrano has developed an innovative method for aging root vegetables. The first products include paper-thin cold cuts made from rutabaga, beetroot, and celery. Through the aging process, the full potential of the vegetables is unlocked—delivering intense flavor and a unique texture. [More information about Verrano.](#)

vly - VF Nutrition GmbH (Berlin)

The FoodTech start-up **vly**, founded in 2018 by Nicolas Hartmann, Niklas Katter, and Moritz Braunwart, is bringing the next generation of plant-based milk and yogurt alternatives to market. Based on pea protein, vly products are high in protein and fiber, low in fat, and exceptionally creamy. Peas also improve soil health, reduce fertilizer use, and cut emissions. **vly** stands for plant-based enjoyment without compromise—available in leading supermarkets and online. [More information about vly - VF Nutrition GmbH.](#)