



Lantmännen Cerealia in new partnership with Mycorena

Lantmännen Cerealia partners up with Foodtech company Mycorena, with the shared ambition to innovate food products, based on mycoprotein, for the Nordic market.

Lantmännen Cerealia and Mycorena – a Swedish Foodtech company developing fungi-based protein – initiate a partnership to develop a portfolio of food products based on sustainably produced mycoprotein. After having jointly developed a few very strong prototypes, the two companies are now taking the next step in this strategic innovation collaboration, aiming at finding new product offerings to consumers in the Nordics.

“We are fully committed to accelerate growth in the ‘future food’- arena. The partnership with Mycorena is a great example on how we can complement our internal business development and innovation with external partnerships, and hence leverage our combined capabilities,” says Max Lagerstedt, Head of Growth Businesses at Lantmännen Cerealia.

The move towards alternative protein sources and ingredients is a trend that is expected to continue. Consumers want the choice of sustainable food products, and demand an increased variety of protein sources. In recent years in the Nordics, the alternatives to soy as a plant-based protein source has increased, and focus has turned to Swedish-grown raw materials.

“The market for alternative proteins is growing fast and we are constantly looking to develop sustainably produced products in this area. Together with Mycorena, we see the opportunity to develop good food with great taste and texture through a sustainable, low waste production process. Mycorena is a perfect partner to us - their expertise, commitment and entrepreneurship will ensure a joint focus on developing the food of the future,” says Maja Pählman, Head of Innovation & Insights at Lantmännen Cerealia.

In the food industry, there are challenges in finding suitable usage of byproducts and side streams. Myco-based protein production has the potential to result in a protein rich product without any major byproducts, side streams or waste.

“For Mycorena, transforming the way we produce and consume dietary protein forms our DNA. Now teaming up with Lantmännen Cerealia is an incredibly exciting step for us. Lantmännen represents everything we look for in potential partners; their value chain from field to fork, knowledge, network and brand recognition will be of immense value for Mycorena. By merging our innovativeness with their decades-long experience from advanced food industry, will undoubtedly push our mutual journey into high gear, for the benefit of Nordic consumers,” says Ramkumar Nair, Founder & Chief Executive Officer at Mycorena.

For more information, please contact:

Lantmännen Press Office

Phone: +46 10 556 88 00

E-mail: press@lantmannen.com

Maja Pählman, Head of Innovation & Insights, Lantmännen Cerealia

Phone: +46 10 556 01 54

E-mail: maja.pahlman@lantmannen.com

Ramkumar Nair, Founder and CEO, Mycorena

Phone: +46 72 334 02 81

E-mail: ram@mycorena.com

About Lantmännen

Lantmännen is an agricultural cooperative and Northern Europe's leader in agriculture, machinery, bioenergy and food products. Owned by 19,000 Swedish farmers, we have 10,000 employees, operations in over 20 countries and an annual turnover of SEK 48 billion. With grain at the heart of our operations, we refine arable land resources to make farming thrive. Some of our best-known food brands are AXA, Bonjour, Kungsörnen, GoGreen, Gooh, FINN CRISP, Schulstad and Vaasan. Our company is founded on the knowledge and values acquired through generations of farmers. With research, development and operations throughout the value chain, together we take responsibility from field to fork. For more information: www.lantmannen.com

About Mycorena

Mycorena is a Swedish FoodTech company that uses biotechnology to develop innovative food products. They launched their flagship product Promyc, a mycoprotein, in 2019. A next-level alternative protein ingredient that enables more sustainable ways to produce food products, while bringing a whole new texture profile.