A robotic pizzeria, smart farming software and a solution to reduce single-use packaging: winners of the FoodTech Innovation Awards 2022

Heura Foods, KAAMPO, Retoornado, Picadeli, MyOr and Pazzi Robotics are the winners of the second edition of these awards

The awards, held as part of Food 4 Future, have received more than 145 entries from innovative projects to transform the food and beverage industry

Bilbao, 19 May 2022. - **Food 4 Future – Expo FoodTech 2022**, has held the second edition of its **FoodTech Innovation Awards**, awards that recognise companies in the food and beverage industry that are driving innovation and digitisation. The awards ceremony brought together leading companies in the sector, associations, employers' associations and was attended by **Bittor Oroz**, Deputy Minister of Agriculture, Fisheries and Food Policy of the Basque Government; **Joseba Mariezkurrena**, Director General of Entrepreneurship and Business Competitiveness of the Provincial Council of Bizkaia; **Xabier Ochandiano**, Councillor for Economic Development, Trade and Employment of Bilbao City Council; **María Peña**, CEO of ICEX; **Rogelio Pozo**, CEO of AZTI; and **Sergio Fabregat**, Director of Food 4 Future.

Among the winners of this second edition, which had more than 145 nominations, was the company **Heura Foods**, which received the ICEX Award for the Spanish startup with the best international projection for being the fastest growing vegetable protein company in Europe. Alongside it, the finalist start-ups were **Bread Free**, which has developed a process to eliminate the immunotoxicity of gluten and cereal flours, and **Cultzyme** for its automated bioreactor managed from a mobile phone.

The Agrobank Award for the most innovative digitalisation solution for the food and beverage industry went to the company **KAAMPO**, for its "smarthub farming" project capable of bringing together all the technologies applied to the field on a single platform. The finalists in this category have been **Sonicat Systems**, for its HONEY.AI solution, which combines optical microscopy, robotics and artificial intelligence to perform a fast and accurate automated analysis of pollen in situ. The third finalist has been **Biolan Microbiosensores**, for developing BIOLANGLOBAL, the first comprehensive, digitised, quantitative and low-cost solution for food safety testing and monitoring.

The third award, the BASF Award for the best Sustainability Project, has gone to **Retoornado**, the first reusable packaging ecosystem that aims to reduce the waste generated by single-use packaging. **Bolton Group**, which is promoting the transparent management of tuna fishing through the Hopper Project and the Electronic Monitoring System platform; and **YENXA**, a company that has developed a small household appliance that transforms used oil into soap for different uses through a kit of biodegradable capsules, have been the other two candidates for this category.

The AZTI Award for healthy food recognised **Picadeli's solution** of digitised self-service salad bars for democratising healthy food by making it accessible, affordable and appetising. **WhatIF Foods**, which seeks to regenerate the health and well-being of consumers with nutrient-rich foods made from peanuts, and **Nucaps Nanotechnology**, which has developed natural flour nanocapsules with bioactives and probiotics, complete the finalists for this award.

MyOr, has won the Tech Transfer Agrifood Award for the most innovative foodtech startup for developing a business model that helps ensure a healthier future for newborns by providing information and resources to parents to reduce the risk of allergies. Other finalists in this category were **SwipeGuide**, for its collaborative platform for work instructions to help employees; and **Celsicom AB**, for its innovative NB-IoT sensors to monitor food temperature and report possible errors.

Finally, the Ibermática Award for the best automation and robotics solution went to **Pazzi Robotics**, which has created the ultimate autonomous pizza kitchen, capable of baking a pizza every 47 seconds without human intervention. The other two companies competing for first place were **Viridius Technology**, which has developed a technology that uses 87% less human resources in raspberry picking; while **BCN vision** has developed a solution based on deep learning to automate the processes of sorting meat trays.