

Exhibiting companies in the Future Food trend area at INTERNORGA 2026 (in alphabetical order):

ALGENWERK (Dresden, Saxony)

ALGENWERK – a brand of PUEVIT GmbH – develops fresh spirulina as a functional food ingredient for the hospitality sector and the food industry. Instead of dried powders, the company supplies living microalgae in raw-food quality, produced regionally in Dresden-Hellerau. The fresh spirulina serves as a technological system solution: it replaces additives, improves the Nutri-Score, remains neutral in taste, and enables clear ingredient lists. With minimal water consumption, high space efficiency, and a scalable production model, ALGENWERK demonstrates what sustainable food production can look like today. [Further information on ALGENWERK.](#)

AlgMighty (Wageningen, Netherlands)

AlgMighty produces natural emulsifiers from microalgae that can replace conventional emulsifiers such as egg yolk in sauces. The microalgae-based solutions enable clean-label formulations, are plant-based, healthy, and sustainable, and work as a drop-in alternative in numerous food production applications. [Further information on AlgMighty.](#)

For Foodies GmbH (Rinteln, Lower Saxony)

For Foodies develops international food and beverage concepts based on natural ingredients – with a particular focus on dates as part of modern, functional indulgence concepts. The company produces, develops, and markets innovative food concepts and works with a broad product portfolio centered around natural sweetness and plant-based applications. [Further information on For Foodies GmbH.](#)

KULT FARM GmbH (Berlin)

KULT FARM produces a natural, mycelium-based protein source created through traditional solid-state fermentation. The products contain only five ingredients, are low in allergens, rich in fibre, and stand out with umami flavour, firmness, and a wide range of applications. As the first European provider, KULT FARM offers a mycelium product of this quality and scalability. [Further information on KULT FARM GmbH.](#)

MushRoots (Hamburg)

MushRoots develops mushroom-based food products founded on extensive expertise in mushroom cultivation, fermentation, and sensory analysis. The company leverages the potential of mushrooms to create sustainable, healthy, and flavourful products that convince with natural umami and versatile usability. [Further information on MushRoots.](#)

REDUCED (Copenhagen, Denmark)

REDUCED transforms high-quality organic by-products – such as imperfect vegetables or mushroom trimmings – into intensely flavoured premium concentrates using koji fermentation. These natural umami boosters enhance ingredient aromas, enable salt reduction, and reduce CO₂ emissions by up to 83%. [Further information on REDUCED.](#)

ROY Kombucha (Berlin)

ROY Kombucha is a Berlin-based brewery that handcrafts high-quality organic kombucha. The products contain only a few selected organic ingredients and are fermented in the company's own Berlin facility. ROY combines traditional brewing craftsmanship with modern recipes and offers refreshing flavours in cans and bottles – naturally fermented, revitalising, and transparently produced. [Further information on ROY Kombucha.](#)

Sparckitchen (Amsterdam, Netherlands)

Sparckitchen develops plant-based and hybrid menu components for gastronomy, care facilities, and catering. The focus lies on great taste, sustainability, and easy professional solutions. Production takes place in Amsterdam using regional ingredients. [Further information on Sparckitchen.](#)

Spraga Kombucha (Prague, Czech Republic)

Spraga represents a new generation of functional refreshing beverages. The organic kombucha is naturally fermented, unpasteurised, vegan, and free from additives. Production takes place in a state-of-the-art facility in Prague, while the brand itself was originally founded in Ukraine. Spraga combines traditional fermentation with high-tech processes and delivers flavourful, probiotic beverages for conscious enjoyment. [Further information on Spraga Kombucha.](#)

supernatural GmbH (Munich, Bavaria)

supernatural develops machines that produce fresh nut cream at the push of a button – entirely without additives, sugar, or palm oil. The Munich-based food tech company offers both innovative nut machines and a wide range of nuts for B2B use, including in hospitality, gastronomy, and retail. The company has received multiple awards for its sustainable approach and operates internationally. [Further information on supernatural GmbH.](#)

THATs KiMCHi (Hamburg)

THATs KiMCHi produces traditionally fermented Korean kimchi – vegan, handmade, and free from additives. The kimchi is produced in Hamburg based on a Korean family recipe and is available for retail, gastronomy, food service, and further processing. [Further information on THATs KiMCHi.](#)

The Green Table (Nijmegen, Netherlands)

The Green Table offers plant-based, allergen-free ready-made meals (550 g) with Nutri-Score A/B, a low CO₂ footprint, and a shelf life of up to 18 months without refrigeration. The meals are ideal for catering, canteens, vending, and flexible out-of-home consumption. [Further information on The Green Table.](#)

The Raging Pig Company (Hamburg)

The Raging Pig Company develops plant-based sausages, bacon, and burger products based on peas and mushrooms. The Hamburg food tech start-up combines modern brand communication with innovative recipes and is considered one of the most dynamic producers of plant-based pork alternatives. [Further information on The Raging Pig Company.](#)

Verrano GmbH (Frankfurt am Main, Hesse)

Verrano refines root vegetables such as rutabaga, beetroot, and celery into wafer-thin, intensely flavoured cold-cut-style slices through a multi-week maturation process – now also available in smoked varieties. In 2025, Verrano received the INTERNORGA Future Award 2025 for this innovative concept. [Further information on Verrano.](#)

VRebell® / Veganrebell (Hamburg)

VRebell® produces vegan kebabs, sausages, patties, and dry compounds for mayonnaise and sauces – based on wheat or pea protein. The products are designed for B2B, large-scale kitchens, and gastronomy, and stand out due to authentic texture, high protein content, and versatile application. Veganrebell relies on regional ingredients and short transport routes, is IFS certified, and supplies gastronomic businesses across Europe. [Further information on VRebell.](#)

Vonher GmbH (Hamburg)

Vonher GmbH develops plant-based food products for gastronomy and retail. These include the vegan egg alternative NOT EGG and other savoury products designed for ease of use, functionality, and flavour. [Further information on Vonher GmbH.](#)