



## SavFood – Innovating for the future of food

## **About Us**

SavFood has cracked the code on waste-free manufacturing by recycling potato peels into 3 functional food ingredients. 60% of grown potatoes – world's fourth largest food crop – are processed into products leaving behind a large side stream which is low-value uses or landfills. By converting this side stream into revenue-generating, sustainable ingredients, we offer a circular solution aligned with the EU Green Deal and Farm to Fork Strategy.

At SavFood, we believe that the future of food lies in smart, sustainable sourcing. That's why we partner with regional potato processors to rescue peels at scale, applying proprietary process technology to turn them into gluten-free, fiber-rich, and circular ingredients for B2B food manufacturers. Our innovation directly supports climate goals, food security, and resource efficiency—key pillars of the circular economy.

Headquartered in the Netherlands and open to partnerships across Europe and licensing throughout the world, we are committed to building a future where food production is both waste-free and deliciously inventive.

## **Our Innovation**

Our first product, Prumbs™, is the world's first gluten-free breadcrumb alternative made from potato peels. As a gluten-free, fiber-rich and circular coating, SavFood delivers a clean-label solution for food manufacturers seeking sustainable alternatives to traditional breadcrumbs.

We have other innovations that we offer from the potato peels side stream as well.

## SavFood is:

**Founded by:** A team of food systems innovators with deep expertise in food science, technology, and sustainability

**Core Offering:** Prumbs<sup>™</sup> – A gluten-free, allergen-friendly crumb product made from upcycled potato peels

**Target Market:** B2B food ingredient manufacturers, gluten-free food brands, plant-based food companies, snack & bakery producers

**Key Sectors:** Circular economy, food innovation, sustainable ingredient sourcing, plant-based foods

Get in touch with us: info@savfood.org;

LinkedIn: <a href="https://www.linkedin.com/company/savfood">https://www.linkedin.com/company/savfood</a>

Website: www.savfood.org