

Invest in ÄIO: Pioneering Sustainable and Healthy Oil Alternatives

Revolutionizing the Future of Food, Cosmetics, and Oleochemicals.



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ÄIO develops innovative & sustainable microbial oils that replace palm oil, coconut oil, and animal fats. We focus on upcycling by-products into valuable, sustainable oils.

Addressing Critical Industry Challenges

The food, cosmetics, and chemical industries face **increasing demand for sustainable ingredients**.

Palm oil, coconut oil, and animal fats contribute to environmental degradation and biodiversity loss.

Opportunity: fats and oils world market in 2024: **246 billion USD** and will potentially reach over **350 billion USD** by 2032.

ÄIO's Competitive Advantage

Innovation: Unique microbial oils rich in omega-3 fatty acids, antioxidants, and other beneficial components.

Sustainability: Use of local by-products and circular design models to minimize environmental impact.

Versatility: Solutions suitable for a range of applications: from food products to skincare and oleochemicals.

Proven Technology: Microbial fermentation processes optimize the production of healthy fats and oils.

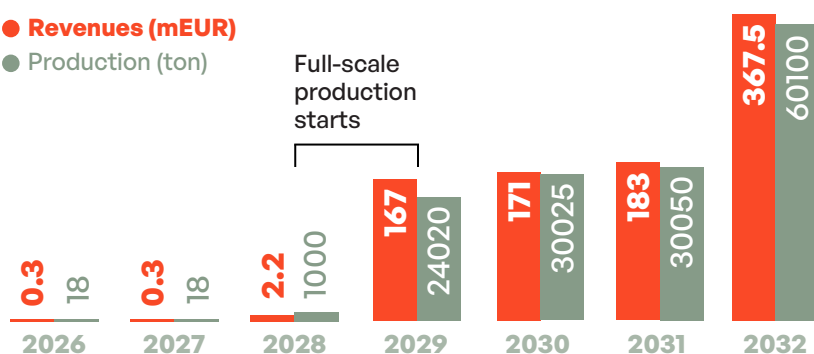
For Food: Nutritiously balanced and sustainable oils for various culinary applications. Suitable for dairy and meat alternatives, bakery, and confectionary products.

For Cosmetics: antioxidant-rich microbial oils as a sustainable alternative to palm oil and mineral oil for personal care products

For Oleochemicals: Sustainable substitutes for petrochemical-based products.

Financial perspective

● Revenues (mEUR)
● Production (ton)



Business model

B2B model supplying microbial oils to industries like food, cosmetics, and oleochemicals.

Revenue generated through direct sales, long-term partnerships, and licensing technology.

Achievements

- Fundraised 15 mEUR (grants and equity)
- Technology at 10 m3
- +100 companies collaborating worldwide
- Developed automated R&D for the creation of precision fermentation products
- Food-grade operational pilot plant
- Won the Food Innovator prize of the Baltic Sustainability Award 2024

Founders



Nemailla Bonturi, PhD
Co-founder and CEO

PhD in Chemical Engineer, 15+ years of experience developing sustainable fermentation technologies for the industry



Petri-Jaan Lahtvee, PhD
Co-founder and COO

PhD in Chemistry and Gene Technology and 20+ years of experience in biotechnology

ÄIO's team 2025
20 employees

55%
Masters

35%
PhD

60%
females

40%
males