

Newcomers' Area at INTERNORGA 2024 (in alphabetical order):

CUP VERDE Coffee GmbH (Hamburg)

Great coffee that's also great for the planet: That's a given for CUP VERDE Coffee. This company offers sustainable capsule coffee which is environmentally friendly. CUP VERDE is carbon neutral – from the cultivation of the first coffee plant to the transportation and production of the capsules. These capsules are made from 100% bio-based materials: the capsule itself is made from corn starch, the lid from paper, and the labeling from natural cellulose. [Further information about CUP VERDE Coffee.](#)

Dik & Schil (Amsterdam, NL)

Dik & Schil's vision is to turn what are technically waste products into a new raw material that also passes the taste test. The result is sustainable spirits made from coffee grounds and orange or lemon peel, for example. They can be drunk straight or combined in a variety of cocktails. [Further information about Dik & Schil](#)

Düzgün/Unilever (Dino Prax)

In collaboration with The Vegetarian Butcher, a leading manufacturer of plant-based products, Düzgün has developed a plant-based kebab. The kebab is indistinguishable in taste, texture, and handling from animal meat and is also handled like a traditional kebab spit. [Further information about the plant-based kebab by Düzgün.](#)

Faitron (Zurich, CH)

A hot meal just tastes way better, regardless of whether it is at university, work or school. With its HeatsBox range, Faitron makes it possible to enjoy a perfectly heated meal anywhere within minutes. The various products, ranging from battery operation for on the go to a USB-C connection or a power cable for heating on-site have one thing in common – they can all be controlled via app, thus ensuring the meal is served at the perfect temperature. [Further information about Faitron](#)

fourTaste (Lübeck)

Tempeh is a traditional Indonesian food made from fermented pulses. The version produced by fourTaste consists of lupins and split peas and is 100% soya-free. During production, the pulses are cooked, inoculated with a special fungal culture and then fermented. The result is a protein-rich block that is firm to the bite, can be used flexibly in a variety of dishes and is 100% vegan, organic and probiotic. It has a mildly nutty flavour and is easily prepared by frying for just a few minutes. [Further information about fourTaste](#)

Juicy Marbles (USA/Slovenia)

Juicy Marbles is the first company to offer a tasty alternative to meat not just in small strips, but in whole pieces. They boast a hyper-realistic texture, marbling, and a Nutri-Score A. It closely resembles animal meat in terms of protein content and mouthfeel and can be produced in large quantities. [Further information about Juicy Marbles.](#)

Knärzje GmbH (Frankfurt am Main)

Knärzje is dedicated to actively avoiding food waste by rescuing excess or discarded but still perfectly edible bread and reintroducing it into the cycle. With Knärzje Beer, they give a second chance to every slice of bread! It's Bioland-certified, locally produced, and has a completely transparent supply chain. [Further information about Knärzje.](#)

MOONICH (Munich)

The heatme battery-powered heating pads from MOONICH generate pleasant warmth to sit on and are thus ideal for use in any chilly location. Once charged, the heatme pads can provide continuous heat for up to four hours, though the sensor-controlled battery only switches on when someone sits on the pad. The innovative battery technology is wireless, flexible and environmentally friendly, as it can be recharged up to 1,000 times. The device also features outdoor covers that are water-repellent and available in a variety of colours. [Further information about MOONICH](#)

Neggst (Berlin)

The Berlin-based start-up Neggst offers a plant-based alternative to the classic hen's egg that can be boiled, fried, scrambled or used as a baking ingredient. This innovative and revolutionary egg product is made from a combination of pulses and root vegetables such as broad beans and sweet potatoes, together with vegetable oil. The two components of egg white and egg yolk are contained inside an eggshell that is inspired by its animal-based counterpart. The recipe is soya- and gluten-free and is enriched with vitamin B12 and vitamin D. [Further information about Neggst](#)

Not Egg (Hamburg)

Not Egg is not only a vegan, 100%-plant-based fried egg that combines perfectly with other dishes, but also a healthy, cholesterol-free source of protein. Made from soya beans, pumpkin and carrots, the frozen, ready-formed fried eggs can be quickly and easily prepared as part of a variety of dishes. [Further information about Not Egg](#)

shjft AG (Hamburg)

shjft is a job community for the restaurant and hotel industries that connects more than 100,000 employees with potential employers. The platform makes ideal matching possible with the help of state-of-the-art technologies, ensuring a quick and easy recruitment process for both sides. [Further information about shift](#)

Taste Religion (Neumünster)

Taste Religion aims to create genuine, high-quality food without the use of any flavour enhancers, colourings or artificial flavourings. For Taste Religion, the flavour experience comes first, regardless of whether it is a vegan carbonara sauce made from cashew nuts and shiitake mushrooms or peanut and chilli sauce consisting of protein-rich peanut butter and soya beans. All the sauces are vegan and, depending on the variety, can be used as a dip, cooked in a pan or pot, or however you choose. [Further information about Taste Religion](#)

The Garum Project srl (Italy)

Whether it's vegetables that don't quite meet the standard appearance, retired organic laying hens, or by-products like whey, each flavor of The Garum Project is made from neglected foods. The products are available in different tastes such as vegetable, beef, fish, or poultry, intensify the natural flavor of the ingredients and can be used instead of bouillon and salt. [Further information about The Garum Project srl.](#)

The Raging Pig Company (Hamburg)

The Raging Pig Company specialises in the research and development of authentic pork alternatives. The range of the Hamburg-based start-up currently includes plant-based alternatives to bacon, weisswurst and bratwurst that are free from artificial flavourings. [Further information about The Raging Pig Company](#)

UpCircld Kitchen GmbH (Frankfurt am Main)

With the mission of conserving resources while revolutionizing taste, BrewBites transforms brewer's spent grain, a by-product of beer production, into nutritious meat alternatives. The chunks are 100% plant-based, soy-free, resource-efficient, and contain 30% protein. [Further information about UpCircld Kitchen.](#)

VANOZZA (Hamburg)

The food tech company VANOZZA combines traditional cheesemaking with innovative food production techniques to create authentic cheese flavour, in a plant-based version. VANOZZA is melty and stringy like the dairy-based cheese it is based on, has a mild flavour and is made exclusively from natural ingredients such as cashew nuts, psyllium husks, coconut fat and yeast flakes. [Further information about VANOZZA](#)