Non-alcoholic beer (NAB) – a challenging product...

- Substantial loss of aroma during production
- Product is sensitive to off-flavors
- More than 50% of consumers consider NAB as a low-quality product

...in a rapidly growing market with high customer demands

- ~20% of worldwide beer volume by 2026
- Exponential increase in new product launches
- Hoppy flavor increasingly popular among customers

EvodiaBio make non-alcoholic beers taste great

- Yeast separation
- Strain 1, Strain 2, Strain 3
- Fermentation
- Food grade DSP
- Purified aromas
- Customs aroma blends
- Great NAB

Business opportunity

- Main market: Aroma hops
- Annual production: >80,000 tons
- Addressable market: ~200 M USD

Product

To solve the quality problem of NAB, we introduce YOPS, a natural and organic solution that mimics the aroma profile of hops. YOPS are tailor-made blends of natural aromas that can substitute (fully or partly) fresh hops, pellets, or hop oil. Uniquely, YOPS can be used after the brewing process, making it a particularly attractive and cost-effective solution for producing high aroma NAB.

Technology Description

Evodia has developed a unique and patented technology that enables the production of hop aroma using yeast. Our yeast strains outperform current state-of-the-art biotechnological approaches by 10- to 15-fold, and we have validated our technology with more than 8 key hop aroma molecules. This process is combined with an efficient, food-grade and free-of-chemicals downstream purification compatible with the food and beverage industry.

Intellectual Property Rights

PCT application filed in 2021 (DK2021/050098). Exclusive licensing agreement with UCPH.

Current State

We have analyzed the aroma profile of several commercial beers and popular hop varieties using advanced analytical chemistry and used this data to generate blends that mimic aroma hops in a sensory manner. Prototype blends have been confirmed to improve the sensory qualities of non-alcoholic beers both by analytical chemistry, as well as panel tasting done by a large Danish brewery, and two independent craft breweries. Next steps include regulatory approval and production upsampling.
- We envision the launch of an MVP during summer 2022.

Call to action

Thanks to support from the Novo Nordisk BioInnovation institute, EvodiaBio is now able to perform the necessary regulatory studies and develop the manufacturing process. We are currently looking for potential commercialization partners (both in biomanufacturing and brewing), as well as investors within the food and beverage industry.