



WALDING

FIRST STEPS.

A DEFINING MOMENT.

A TREE MUSHROOM IN ZURICH
+
THREE MUSHROOM ENTHUSIASTS
=
A VERY GOOD IDEA





UNNATURAL.

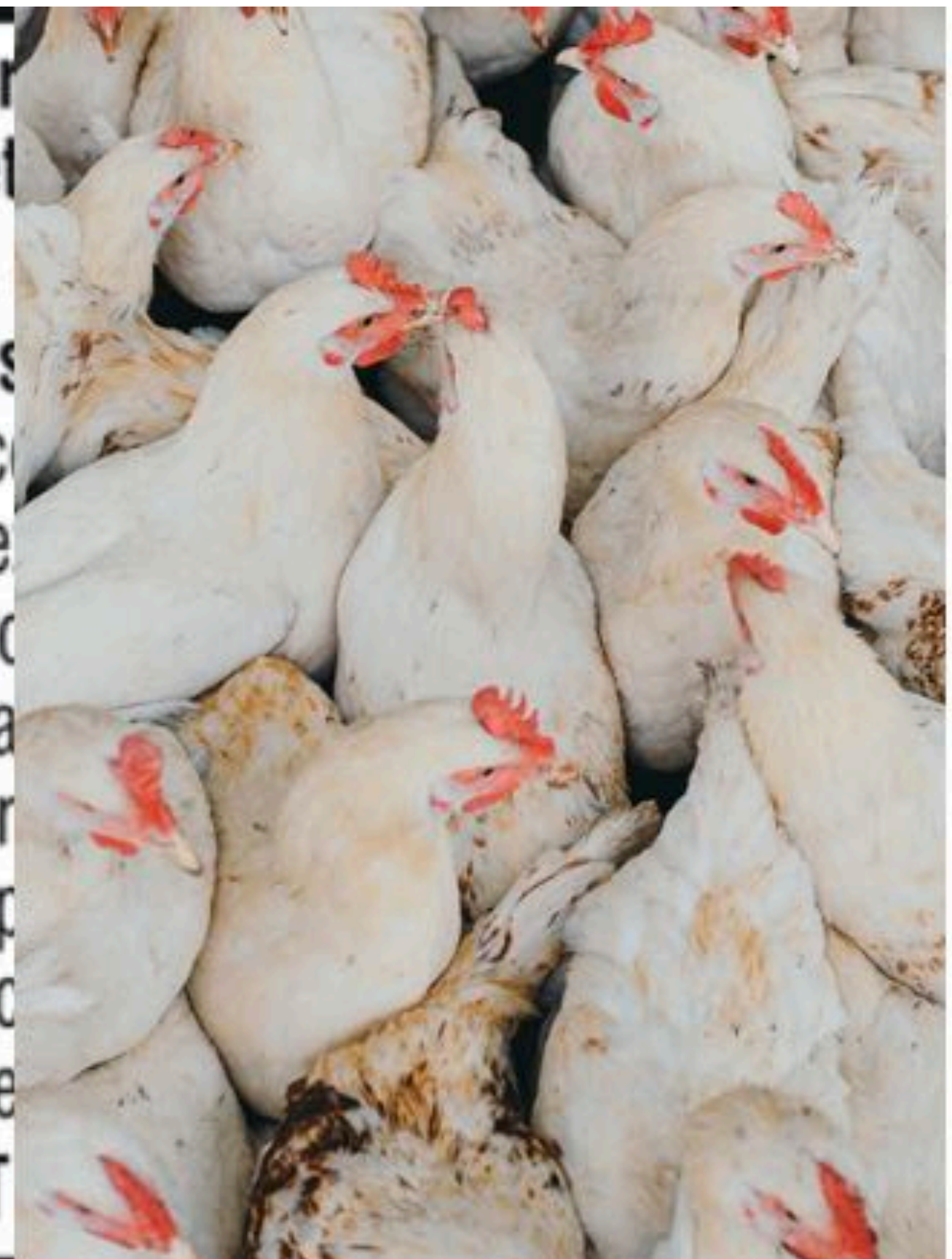
FAKE IT RATHER THAN MAKE IT.

DETRIMENTAL ANIMAL
MASS FARMING

VS

ARTIFICIAL, HIGHLY
PROCESSED SUBSTITUTES

Ingredients: Water, **concentrate**, vegetable oil (and/or sunflower), **Contains 2% or less** corn flour, methylcellulose, cornstarch, yeast extract, flavors, wheat starch, onion powder, potato dextrose, glutamic acid, paprika (sodium acid pyrophosphate, sodium bicarbonate), garlic powder, xanthan gum, barley malt. **CONTAINS WHEAT**





A NEW MUSHROOM.

A SUSTAINABLE, INNOVATIVE CULTIVATION METHOD.

- ONLY AGRICULTURAL BYPRODUCTS
- RECYCLABLE SUBSTRATE
- ENERGY-EFFICIENT
- MODULAR FARMING





An aerial photograph of a vast, dense forest with a rich green canopy. The word "COVID" is centered in the image in a white, bold, sans-serif font.

COVID

TRADITIONAL FERMENTATION.

ENHANCING FOOD NATURALLY.

LOCALLY SOURCED,
ORGANIC INGREDIENTS

+

MYCELIUM FERMENTATION



FERMENTED ALTERNATIVES.

INSTEAD OF MEAT AND EGG.



HIGH-QUALITY INGREDIENTS ARE FERMENTED WITH MYCELIUM TO FORM DIFFERENT PRODUCTS

NO WASTE. NUTRITIOUS. TASTY.

An aerial photograph of a dense, lush green forest. The canopy is thick and textured, with various shades of green. The text "WHERE DID THE MONEY COME FROM?" is centered in the middle of the image in a white, bold, sans-serif font.

WHERE DID THE MONEY COME FROM?

TUM IdeAward
€10,000

2018

2019

2020

2021

2022

2023

- Get started
- Buy equipment

EXIST
€142,800

2018

2019

2020

2021

2022

2023

- Finance team of 3
- First production pipeline

FLÜGGE
€162,000

2018

2019

2020

2021

2022

2023

- Finance team of 4
- Breakthrough in production

BOOSTER GRANT
€40,000

2018

2019

2020

2021

2022

2023

- Buy climate-controlled containers
- Set up professional production site

WIPANO
€16,000

2018

2019

2020

2021

2022

2023

→ First process patent for
cultivation method!

INVESTORS
€?



GRANTS
€?

- New production site
- Buy professional machines
- Hire new team members
- More research



TUM IdeAward, Exist, Flügge, Booster
Grant, Wipano
+ Pitchcompetitions & Prototyping Grants

> 400,000 Euros FOR FREE

NATURAL SCIENTISTS.

WITH EXTRAS.



ALISON STILLE
CO-FOUNDER & CEO

Communication enthusiast, born in Munich with an Irish mother. Has two masters degrees in biotechnology and management.



DAVID STILLE
CO-FOUNDER & HEAD OF OPERATIONS

Successful environmental consultant with professional experience in mushroom production. Has a masters in biology.



JOHANNES AMAN
CO-FOUNDER & CTO

Professional prototyping expert, mushroom producer and cameraman with a university diploma in biology.

WHERE ARE WE NOW?

FUNDING FOR MUSHROOMS.

- PATENT PENDING
- RAISING FUNDS
- RESEARCH PLANNING
- SCALE-UP IN 2024



WHERE ARE WE NOW?

SELLING FERMENTS.

- RESTAURANTS
- ONLINESHOP
- RESEARCH COOPERATIONS
- FAIRS



SHIRO MISO

8,90 €

inkl. MwSt. | 5,50 €

IN DEN WARENKORB



SHIRO SHOYU ERBSE

8,90 €

inkl. MwSt. | 5,50 €

IN DEN WARENKORB



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2,50 € / 100g

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December 8 + 9 and December 19-23



An aerial photograph of a dense, lush green forest. The trees are tightly packed, creating a textured canopy of various shades of green. The lighting is soft, suggesting a slightly overcast day or a forest with a thick canopy that filters the sunlight.

RETHINKING FOOD.
WITH FUNGI.

THANK YOU.