

Co-funded by the European Union

Collaboration opportunities and support to innovation offered by the EIT Food (programmes dedicated to students, start-ups, researchers and innovators)

Prague, 3 November 2026

EIT Food Country Representative Czechia

Monika Tomaniová & Edita Ryšlavá, University of Chemistry and Technology, Prague

Tina Iglicar & Adam Červenka, DEX Innovation Centre



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EUROPE'S ONE-STOP SHOP FOR INNOVATION



EIT Food is growing Europe's food innovation ecosystem to scale solutions and accelerate systematic change



We are Europe's largest food innovation community

Established by the European Institute of Innovation and Technology (EIT), an EU body, we operate with a growing network of public and private partners.

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Our aspiration

A thriving and fair food system that ensures a well-nourished, food-secure Europe, operating within planetary boundaries.

How we work

We connect industry, startups, researchers and policymakers to turn innovation into impact - for healthier lives, a transition toward net zero and a resilient food system.

Connecting Europe's agrifood ecosystem

Leading
startups, corporates, investors, universities, and research centres

2,000 +
organisations engaged in our programmes

Strategic partnerships and alliances



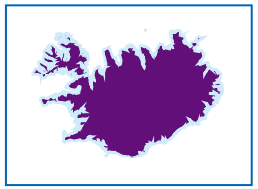
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OUR REGIONS

With teams on the ground across Europe, we unlock innovation potential in businesses and higher education and create and scale agrifood startups to bring new technologies and products to market.

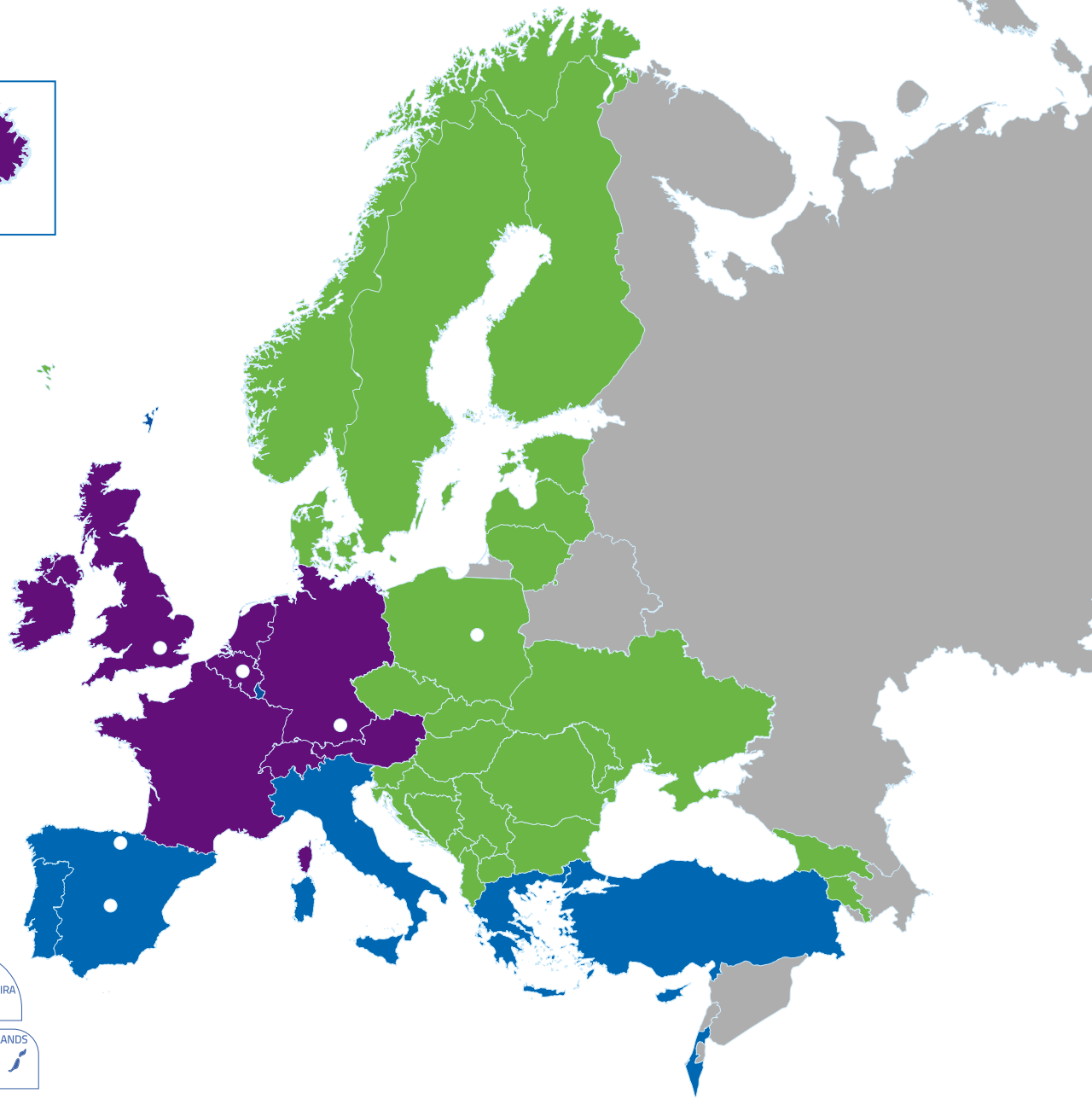
EIT Food is structured around 3 European regions with similar food system and market challenges, and managed by 6 regional offices.



NORTH & EAST
- Warsaw, Poland

WEST
- Reading, UK
- Leuven, Belgium
- Freising, Germany

SOUTH
- Bilbao, Spain
- Madrid, Spain





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Our strategic partners



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Higher Education

- Lunds Universitet
- Università di Torino
- University of Reading
- University of Warsaw
- Queen's University Belfast
- Aarhus University
- University of Agriculture in Krakow
- Universitat de València
- University of Helsinki
- Wageningen University & Research
- Instytut Ekonomiki Rolnictwa i Gospodarki Żywnościowej Państwowy Instytut Badawczy

Industry

- Bayer
- BGI
- Cargill
- the helix way
- Lesaffre
- Betavia
- Danone
- PepsiCo
- Grupo AN
- shakeup factory
- Solmeyea
- proveg international
- Roquette
- Carbery
- Mars Petcare
- Mosa Meat

Research Centres & Non-Profits

- AZTI
- DIL
- INRAE
- gfi Europe
- ID
- idea
- INSA Institut de Recerca en Nutrició i Seguretat Alimentària
- NEIKER
- HIT Hub Innovazione Trentino
- CSIC
- Campden BRI food and drink innovation
- provincie Zuid-Holland
- Łukasiewicz Poznański Instytut Technologiczny
- Institute of Animal Reproduction and Food Research PAS
- IRWIR PAN Polish Academy of Sciences Institute of Rural and Agricultural Development



Our delivery partners

Higher Education

- Γεωπονικό Πανεπιστήμιο Αθηνών
- Ειδικός Λογαριασμός Κονδυλίων Έρευνας
- Perrotis College
- ACS ASOMI College of Sciences
- Universiteti Barleti
- CEIA3
- ИБИСС
- ie University
- Latvia University of Life Sciences and Technologies
- Lodz University of Technology
- CEU
- Technion Israel Institute of Technology
- Technische Universität München
- TUM
- Dublin
- unibz
- Universidade Católica Portuguesa
- UCD Dublin
- University of Hohenheim
- University of the Peloponnese
- Yaşar University

Industry

- agribot
- alberts
- atrineo
- Bamboo Brands
- BioAzul
- Grupo AN
- Bio Base Europe Pilot Plant
- Blendhub
- Bolschare
- Catalyze
- Ceva
- Clúster de Agroalimentación de la Comunidad de Madrid
- FF
- Impact Hub İstanbul
- John Deere
- Juntos Farm
- Lainco
- LTP
- Mondelēz International
- puratos
- mimica
- reviveingredients
- RSSL
- SMILE
- THODO
- Vitagora
- Zertifier Blockchain Certified
- zoetis

Research Centres & Non-Profits

- AIT Austrian Institute of Technology
- Brightlands
- British Nutrition Foundation
- Capsulae
- celabor
- eatex Food Innovation Hub
- FFoSI
- food for sustainability
- Fraunhofer
- Genopole
- Hungarian Innovation Agency
- INFINITE FOOD
- FINS Institute of Food Technology in Novi Sad
- INL International Iberian Nanotechnology Laboratory
- isola
- Livelihoods
- matis
- MIGAL Galilee Research Institute Ltd.
- MountMed Institute
- NIZO
- Quadram Institute
- rikolto
- Sabri Ülker Food Research Foundation
- SAMS
- swiss FOOD RESEARCH
- Tagus Valley
- TF TAK
- UK Agri-Tech Centre
- VTT
- wagralim

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A community driving change across Europe

Through collective action we drive measurable impact all across Europe.

Connecting ideas, talent and markets.

200 partners

1800+ startups

100,000+ learners

Corporates

Startups

Research

Policy



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Feed

FoodHIVE Community

- Find collaborations
- Community news
- Pitch your idea
- Post your opportunity
- EIT Food events

Participants @ EIT Food

- Participant resources
- Participant news

Links

- Community guidelines
- FAQs
- Download the Android ...
- Download the iOS app
- About EIT Food

Feed

Popular



Your space to connect with the EIT Food community

Welcome to FoodHIVE, **EIT Food's community platform** bringing together partners, innovators, startups and students from across the food system.

Here you'll find the latest **events, opportunities and conversations** from across the platform, tailored to your profile and interests.

👇 Use this feed to **discover what's happening in the network, learn from others and connect with members working to shape the future of food.**

Log in now to experience the true benefits of FoodHIVE.

Upcoming events

8 SEP — **Info session: Introduction to the EU Agri-Food Biotech Alliance (September)**
1:00 – 2:00 PM CEST

28 OCT — **Next Bite Satellite Resilient Agriculture**
10/28/2026, 9:00 AM – 10/29/2026, 6:00 PM CET

Trending posts

EDIBLE Benelux 2026 | 13–16 October Antwerp & Brussels
Mariana Meira e Cruz

Next Bite Satellite Resilient Agriculture
Mariana Meira e Cruz

https://www.eitfoodhive.eu/

Driving healthier lives, sustainability and resilience

We are guided by three missions which align our ecosystem, programmes and partnerships to accelerate systemic change across Europe's food system.

Healthier lives through food



Net zero food system



Food system resilience



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We focus on three areas for greatest impact

Protein Diversification

Resilient Agriculture

Agrifood Biotech



These are where

- **EU policy** momentum aligns
- **Market readiness** exists
- **Ecosystem strength** is highest
- Change can create **most impact**
- **Scaling potential** is strongest

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Resilient Agriculture Initiatives

Collaborative actions to accelerate the **adoption of regenerative practices** across Europe's agrifood system for farmers, agrifood businesses, students, financial institutions and policymakers.

13,000
farmers engaged

270+
startup innovations delivered

71,000+
hectares in transition

220+
farms individually advised







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Protein Diversification Think Tank

Driving innovation, strategy, and policy to accelerate the shift toward sustainable and diverse protein sources.

30+
cross-sector experts

6
strategic reports delivered

8
high-level events, incl. COP29 Blue Zone

1
EU policy brief launched at COP28

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Other Think Tanks



Resilient Agriculture

14
European partners fostering collaboration and action for resilient food systems



Healthy Ageing

45
European leaders from **15** countries advancing scalable solutions

EU Agri-Food Biotech Alliance

Uniting Europe's agri-food biotechnology ecosystem.

A coordinated platform that brings together industry, startups, researchers, investors and policymakers to accelerate biotechnology from research to market, strengthening Europe's competitiveness and global leadership.



+140
organisations involved

✓ Align stakeholders

Across the European agri-food and feed biotechnology ecosystem.

✓ Amplify existing initiatives

To maximise impact and avoid fragmentation.

✓ Coordinate public and private investment

To accelerate innovation and scale up.

✓ Accelerate industrial deployment and market adoption

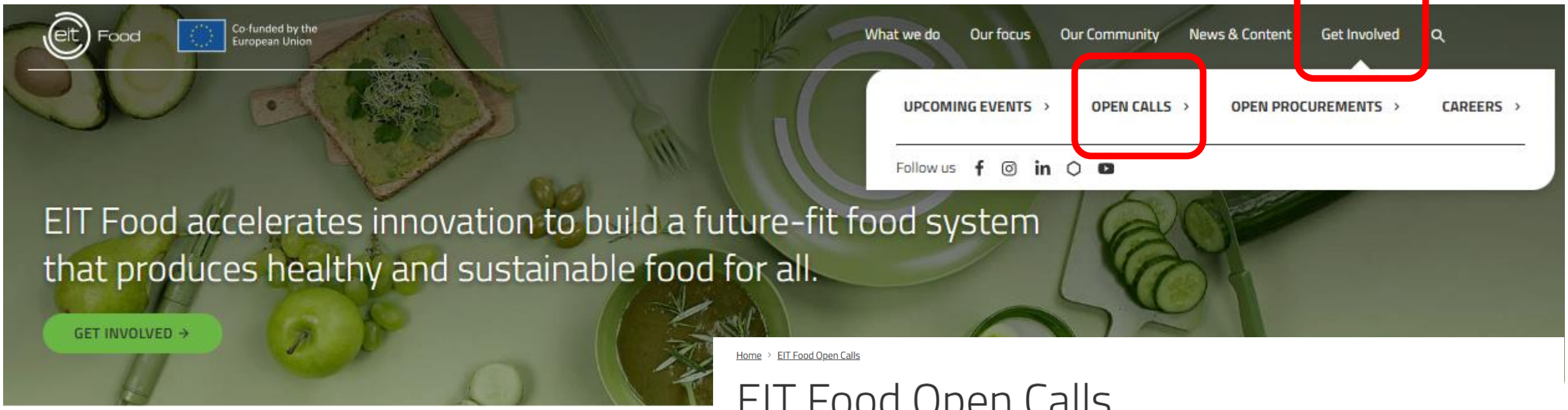
Of biotechnology solutions

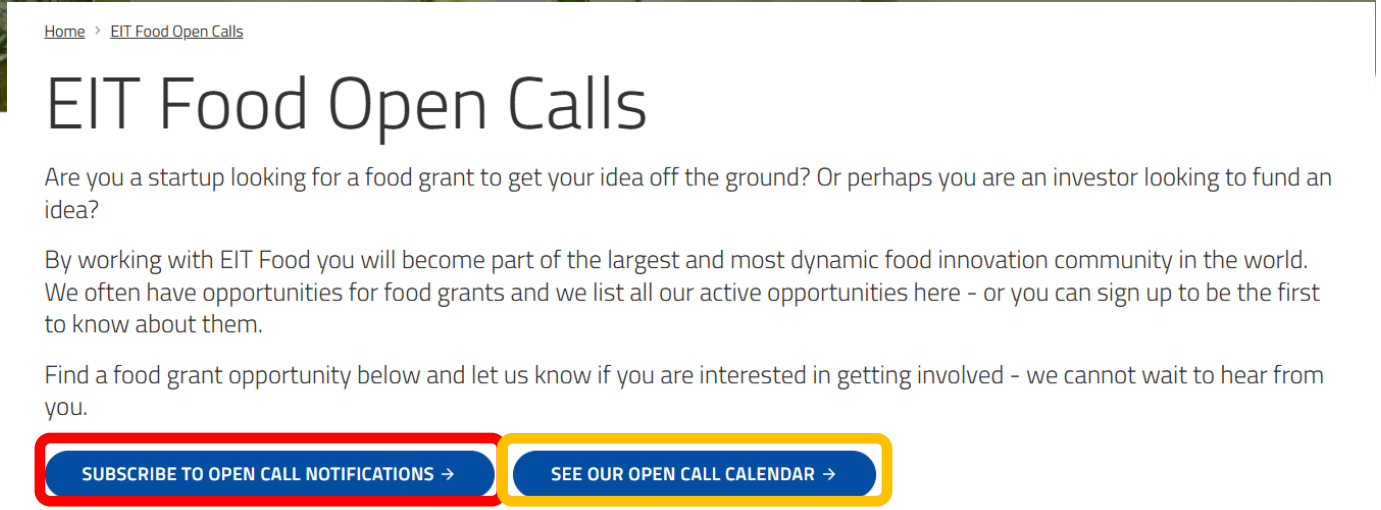
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BE INFORMED ABOUT CALLS and other OPPORTUNITIES

https://www.eitfood.eu/





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EIT Food - Open calls



The call aims to fund EIT Food partner consortia to coordinate Think and Do Tanks focused on protein diversification and healthy ageing, including strategic planning, analysis and stakeholder collaboration.

Allocated Funding: 50.000 EUR



Develop science-based frameworks for setting and validating thresholds and targets for regenerative dairy farming and a full Cost-Benefit Analysis (CBA) model to assess farm-level economics to guide financing and scaling.

Aim: To select a consortium to implement the Future Fit Dairy Initiative (FFDI) Landscape

Funding: Up to 900,000 EUR



The call supports micro and small agrifood startups collaborating with corporate partners to validate innovative solutions through proof-of-concept and pilot projects, reduce commercial risks and accelerate market entry.

Funding: Up to 60,000 EUR (mandatory corporate co-financing equivalent to 60% of the project budget)

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EIT Food - Open calls



The call targets experienced entrepreneurs in Southern, Central and Eastern Europe, aiming to establish new agrifood venture studios.

Funding: Up to 30,000 EUR to establish a venture studio, followed by potential co-funding of up to 300,000EUR over two years



The call invites innovative start-ups developing solutions aligned with the New European Bauhaus values of sustainability, inclusion and beauty. Aim: to help businesses grow while contributing to a greener, more inclusive and attractive living environment.

Funding: 50 000 EUR



Supporting founders of new agrifood venture projects developed by Seedbed Venture Catalyst's Venture Builder programmes

Funding: Maximum 30,000 EUR per venture project

EIT Food - expected calls in 2027

Innovation pipeline

- Impact funding call
- Seedbed Team UP

Thematic scaling opportunities

- **Biotech –** Proof of Concept and Biotech Bridge
- **Resilient Agriculture –** Test Farms, Landscapes, Soil Health

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EIT Food Education

A pan-European learning platform equipping students, professionals, businesses, and institutions with the skills to drive sustainable transformation in the food system.





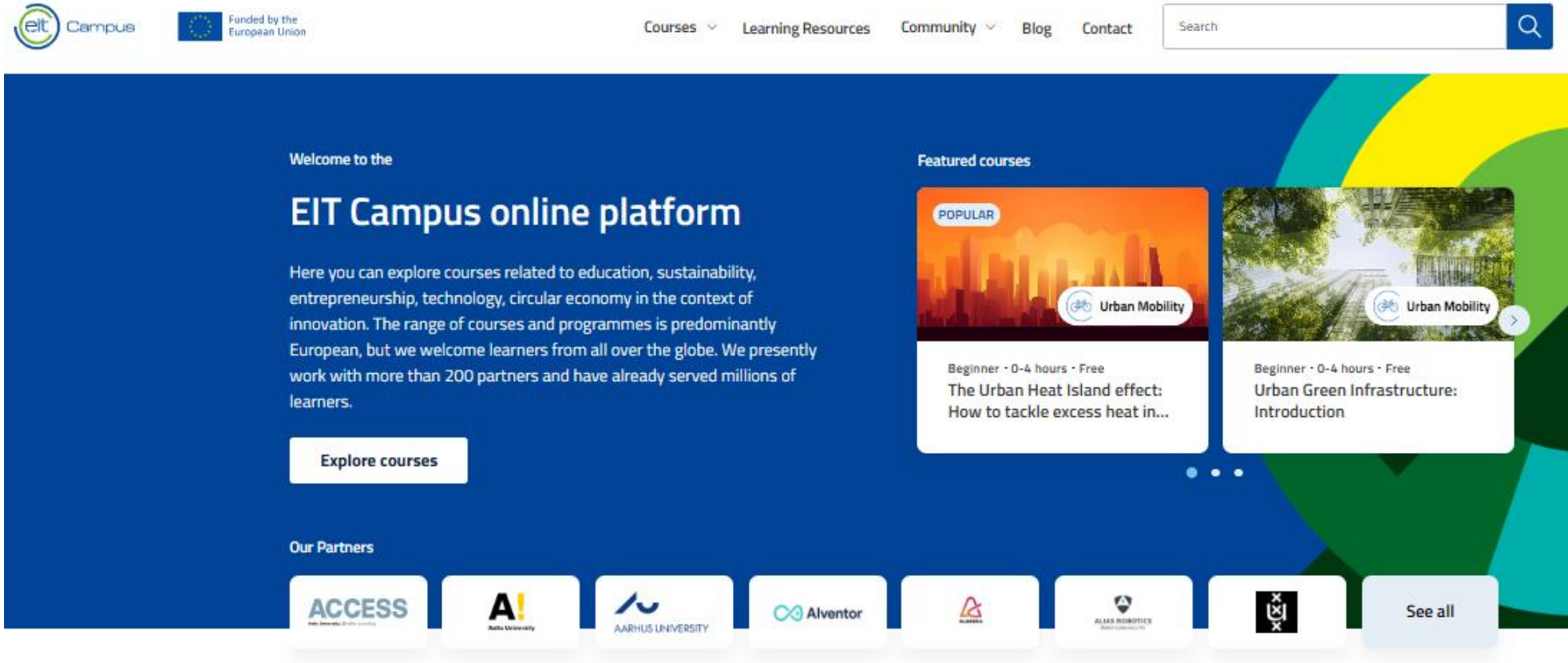


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EIT CAMPUS

https://eit-campus.eu/





eit Food

Co-fu
Euro

EIT Higher Education Initiative

Funding Opportunities > Open & Upcoming Calls > Call for Proposals 2026

NOW OPEN | Up to €1.25 million per project

Call for Proposals 2026

The EIT Higher Education Initiative (EIT HEI) Call for Proposals 2026 is open! The Call supports higher education institutions (HEIs) in strengthening their capacity to turn STEM talent, knowledge and research into deep-tech and manufacturing innovation and entrepreneurship, contributing to European competitiveness. Projects will drive this transformation across three interconnected areas: talent development, institutional capacity for knowledge valorisation and innovation, and integration into innovation ecosystems. Apply now for up to €1.25 million in funding per project!

Innovation | Deep Tech | Entrepreneurship | Manufacturing | Call 2026



Deadline
13 Jan 2027, 17:00 CET

Starts
Project starts 1 May 2027

Project duration - 18 months (1 May 2027 – 31 October 2028)

Apply Now

https://eit-hei.eu/funding-support/funding-opportunities/open-calls/call-for-proposals-2026/

Agrifood Entrepreneurship Initiatives

Supporting the creation and scaling of agrifood startups by providing training, mentoring, funding, and access to Europe's largest food innovation ecosystem.









*EIT Community programmes

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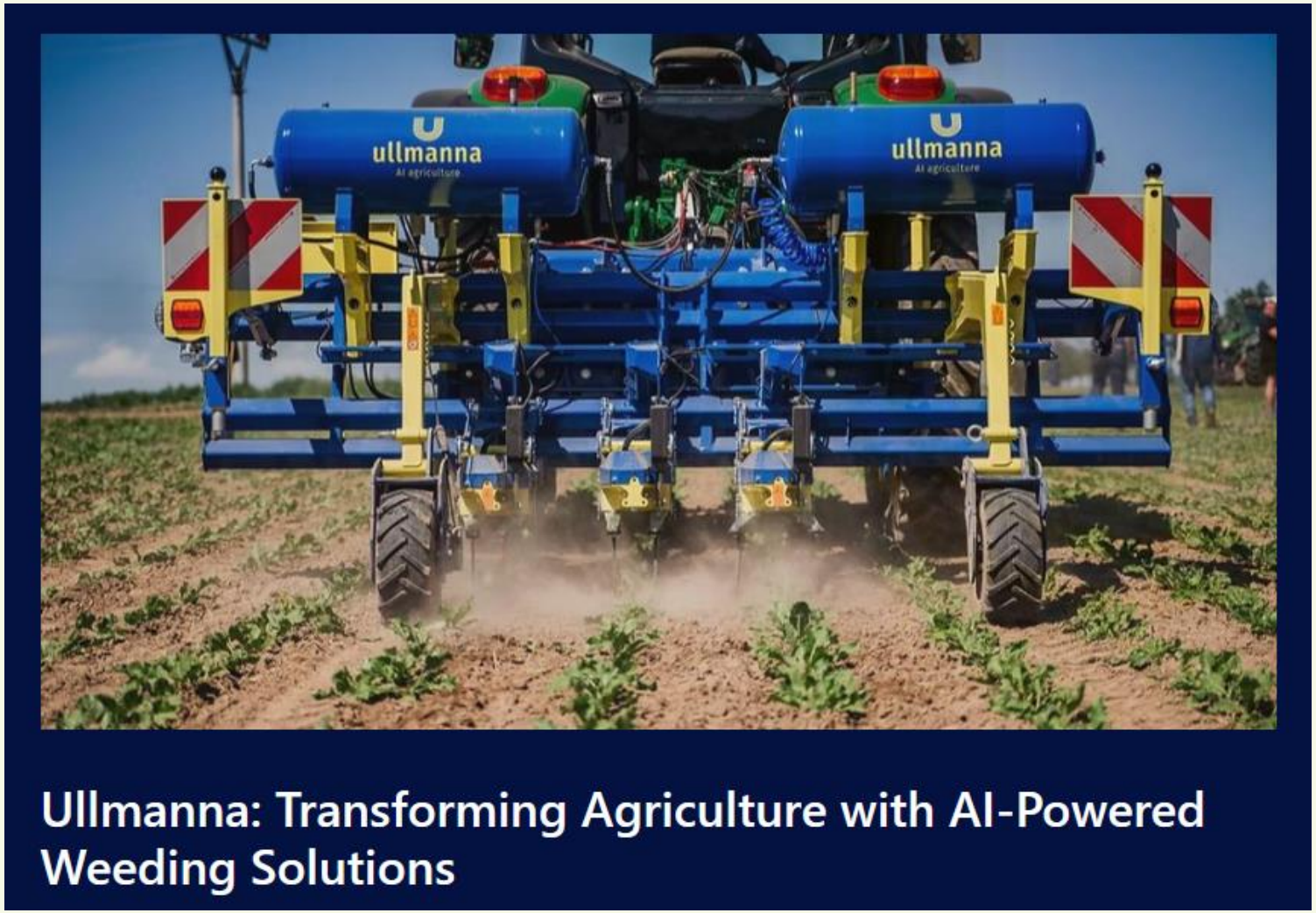
SUCCESS STORIES



Thermosolar Hive™
Winner of the national round of the EIT Food Innovation Prize 2020 ➔
3rd place in the European final ➔
support in the Sales Booster program

Thermosolar Hive is a Czech invention that has made a big impact in apiculture world.
It eliminates *Varroa destructor* thanks to solar energy without the need of using chemical products.

SUCCESS STORIES



Ullmanna

Participation in the EIT Food Test Farms program ➔ selected for the EIT Food Accelerator Network (EIT FAN) in cohort 2022

Ullmanna's intra-row weeding machine uses artificial intelligence to identify and remove weeds without pesticides, revolutionising sustainable farming. Their innovation is improving efficiency in organic farming and setting new standards in the agritech industry.

SUCCESS STORIES

MarbleMate

Discovered a patented technology designed for elegant food supplements with pharmaceutical-level absorption and customizable delivery.



MarbleMat

MarbleMat & MEWERY

Selected for the EIT Food Accelerator Network (EIT FAN) in cohort 2023

MEWERY

Developing cultivated pork meat products using our own hybrid culture medium with microalgae extracts. Working on cell line optimization, our own growth factors, and on developing the bioprocesses needed for scale up.



MEWERY

Empowering Women in Agrifood (EWA)

A 6-months programme to motivate **early-stage female entrepreneurs** to harness their power, understand their capabilities, equip them with the right knowledge, trust and networks to successfully start and develop sustainable businesses.

- 3 editions in Czechia in 2020, 2022, 2024
- 30 participants in total
- Organised by CATS 2 CATS



ŽIVÝ UHLÍK

Hana Součková -FARMA-

Co je Živý Uhlík ?

Živý Uhlík je **přírodní přípravek** z rostlinného uhlí, podporující **zdraví trávicího traktu** koní a dalších zvířat.

Pomáhá udržovat rovnováhu střevního prostředí a **snižuje tak riziko výskytu onemocnění**, jakými jsou akutní a chronický průjem, syndrom konečníkové vody, schvácení kopyt a další.

Přes 55 druhů rostlin

Od klasiky jako jsou naše chuťově proslavené brambory, až po méně tradiční romanesco. V našem sortimentu si vybere každý.

CHALLENGE LABS

2021

Challenge Lab: Přejmenujte veganské na rostlinné a uplatňujte holistický přístup i human centred design, zaznívala doporučení pro Nestlé

13. prosince 2021



Impact Hub se pustil do bezprecedentního formátu akce. Po týmech složených z těch, kteří se často vůbec neznali, chtěl, aby pomohli Nestlé vyvinout inovace směřující k jedné z prvních uhlíkově neutrálních potravin v ČR. Účastníci dostali k dispozici tři týdny a online konzultace se zástupci výroby a produkce Garden Gourmet. Náročné zadání vyžadovalo extrémní nasazení stran organizace, zapojení a odhodlání všech zúčastněných, ale povedlo se. Čtyři řešitelské týmy představily porotě ve finále Challenge Labu zcela relevantní návrhy.

2022

Pálenka, larvy nebo květiny? Výzva, jak využít bioodpad z UGO, má svého vítěze

30. listopadu 2022



100 kg bioodpadu denně vyprodukuje každá ze UGO Salaterií. Jak s ním smysluplně naložit? To byla výzva pro sedm řešitelských týmů, které měly 5 týdnů a podporu zkušených mentorů na to, aby přišly se svým nápadem. A UGO skutečně má z čeho vybírat – finále letošní Challenge Lab přineslo skvělá řešení, ke kterým jsme přímo v sále mohli přivonět, osahat si je, nebo je dokonce ochutnat!

CHALLENGE LABS

2023

Challenge Lab 3: z pole rovnou do kuchyně

18. července 2023



Třetí ročník Challenge Lab je za námi. Tentokrát se zaměřil na oblast mimo hlavní město, a na Tišnov a Podbrněnsko, kde si dal za úkol zkrátit dodavatelské řetězce, a dostat tak lokální potraviny od producentů ke spotřebitelům, ať už do domácností, škol, nebo restaurací co nejrychlejší a nejefektivnější cestou.

2024

Výzva: Když se praží káva, tak se ze **zrn uvolňuje ochranná vrstva tzv. chaff** (celulóza). Ta se zachytává **ve sběrné nádobě**, ve které se z bezpečnostních důvodů míchá s vodou. Ve světě již tento **materiál** našel různá **využití**, ale žádné z nich pro nás není **relevantní**. Proto s ním musíme nakládat stejně jako s jiným běžným odpadem. A to nechceme. Takhle tuto výzvu formuluje **Michal Stec**, founder a spolumajitel brněnské pražírny výběrové kávy Rebelbean.

Call to action: Vytvořte inovativní **řešení**, které pražírnám jako Rebelbean (ale i jiným po celém světě) pomůže najít **vhodný způsob** nakládání s tímto **zbytkovým** (biologickým) odpadem. Tak, aby našel nové využití a nemusel končit ve směsném odpadu – a tedy na skládce.

Výzva: Při výrobě houbového kompozitu občas dojde k nežádoucí kontaminaci. Viníky jsou obyčejné plísně jako Aspergillus či Trichoderma. Výsledkem je směs převážně ze dřeva a kukuřice, která už není vhodná pro další zpracování. Momentálně putuje na skládku, protože jsme zatím nenašli způsob, jak ji recyklovat efektivně a udržitelně. Hledáme řešení, které by dávalo smysl ekonomicky i ekologicky. Tak to je výzva **Davida Šohaje Minaříka** z firmy Myco, která se zaměřuje na ekologické materiály.

Call to action: Navrhněte **inovativní a ekologicky** šetrné řešení pro nakládání s kontaminovanými zbytky při výrobě mycelliových kompozitů, které by nejen předešlo jejich uložení na skládku, ale také umožnilo jejich další využití či zpracování.

CHALLENGE LABS - 2026



beavia
pure food. pure love.

1ST CHALLENGE · CASE BEAVIA

Innovating the fermented vegetable ecosystem: From circular production and digitalisation to customer experience

Although fermented foods (e.g. kimchi, sauerkraut or other fermented vegetables) are a healthy-lifestyle hit, most Czechs buy them only occasionally. The growing fermented-products segment and the Beavia brand (as the challenge's model partner) want to bring these foods into the everyday Czech diet while building on sustainable technologies and modern commerce.

- Customer & Food Culture (B2C & Retail)
- Circular Product & Zero Waste (Operations & Product Innovation)
- Future Commerce & B2B Growth (Sales & Tech)

ÍDELNÍ PLÁN

2ND CHALLENGE · CASE JÍDELNÍ PLÁN

Innovation in personalised nutrition: From smart data localisation to user education and B2B applications

Although smart diet-tracking apps help people live healthier lives, most users can't fully understand or make long-term use of the data about their food and glycaemia. The personalised nutrition segment and the Jídelní plán platform (as the model partner of this challenge) want to teach people to make better decisions based on real food, while moving their technology towards international expansion and modern B2B commerce.

- A borderless food database (Data & Market Localisation)
- An educational user experience (UX & Behavioural Change)
- New B2B opportunities & glycaemia modelling (Sales & Tech)

Transforming Europe's food system for future generations

We envision a thriving and fair food system that ensures a **well-nourished, food-secure Europe,** operating withing planetary boundaries.

Over the next decade, we will advocate for a bold transformation of Europe's food system, so that **future generations can eat healthy, sustainable food.**

Through our community, we will **fundamentally redesign the way food is produced, distributed, and consumed.**



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Join us in building Europe's food future

Partners

Industries, research centres, higher education entities and non-profit organisations connect with a Pan-European innovation ecosystem and collaborate to scale impact.

Entrepreneurs

Access tailored support, funding, and networks to grow and scale your business.



Funders

Turn ambitious ideas into measurable, large-scale impact through trusted partnerships.

Industry & Corporates

Accelerate innovation and build future-ready talent to stay ahead in food systems transformation.

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Growing innovation

https://eitfoodhub.vscht.cz/
https://dex-ic.com/eit-food

www.eitfood.eu

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