We’re tackling the problems of our food system

Enifer,a spin-off from VTT Technical Research Centre of Finland, produces sustainable mycoprotein, PEKILO®, by upcycling side streams from the agriculture and food industries.

Originally developed by Finnish forest engineers and operated at commercial scale between 1975 and 1991, this unique process has been modernized by Enifer, making it suitable for a wide range of end-use applications.

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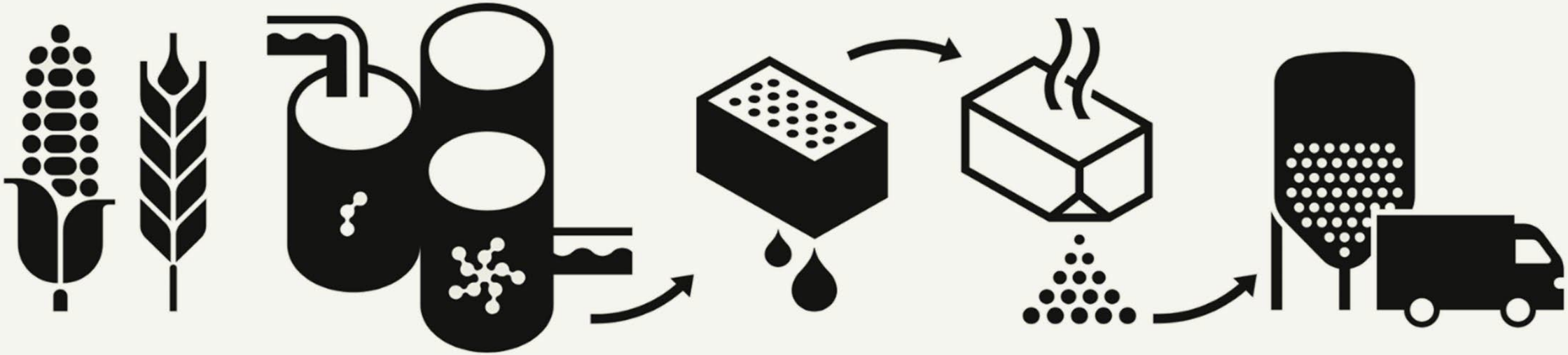
How is PEKILO® made?



Side streams from bio/agri/food industries

Fast continuous fermentation

Dewatering

Drying and milling

PEKILO® shipped to our B2B partners

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Why PEKILO® mycoprotein?

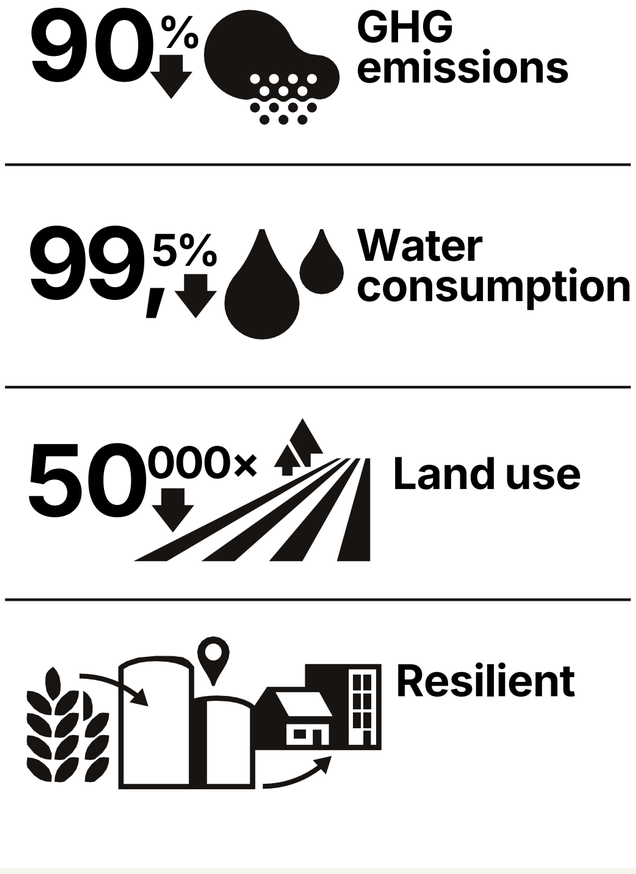
→ **Sustainability** – Producing mycoprotein, especially from by-product raw materials, comes with a low environmental footprint compared to animal- and even plant-based proteins.

→ **Health** – Highly digestible good quality protein, combined with dietary fibre (β-glucan), promotes health in humans and animals.

→ **Resilience** – Distributed production from a variety of different feedstocks allows for more resilient supply chains.

→ **Ready to scale** – The previous history of PEKILO® production and other benchmarks demonstrate the technical and economical readiness of our approach to scale.

Key benefits



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Enifer in brief

→ Scale-up founded in 2020

→ 33 employees

→ HQ: Espoo, Finland

→ Factory: Kantvik, Finland. Yearly output 3kt

→ €55M raised



The PEKILO® product portfolio for targeted markets

PEKILO®
For the food industry



PEKILO®
For the pet food industry



PEKILO®
For the aquafeed industry



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Key team members



Simo Ellilä

CEO, Co-founder

Prior to launching Enifer, Simo was a biorefining specialist with over ten years of experience in developing biofuels and biochemical processes. During his time at VTT, Simo led industry projects in Europe and Latin America, developing solutions for the upcycling of by-products of the agrifood industry.

Simo has previously given keynotes at events such as Shift Business Festival, Slush, and Talk Helsinki, discussing everything from changing the world by eating, to food tech and the relationship between entrepreneurs and early-stage investors. He has appeared on a number of food tech and start-up podcasts and has delivered several winning pitches.

Besides foodtech and related topics, Simo likes to discuss associated themes such as the translation of science into business, the availability of capital for scaling industrial processes and the role of nutrition in the health of humans and animals.

Simo speaks five languages fluently and can get by in another two languages if needed.



Mia Horttanainen

COO

Mia Horttanainen (M.Sc, Cell and Molecular Biology) is the COO at Enifer, where she leads operations, quality and regulatory at the company’s first production facility. Before joining Enifer, Mia held key management positions at Hologic and Mobidiag, where she oversaw production, quality control and process development, as well as successfully led teams of more than 50 professionals.

Mia combines strong strategic insight with hands-on operational expertise in managing complex organizations. She brings to Enifer a strong track record of achieving exceptional results in fast-paced and high-pressure environments, complemented by solid experience in building and scaling start-ups and growth-stage companies.

An inspiring leader, Mia’s passion lies in building an environment where team members can excel and reach shared goals, while driving continuous improvement of operations and processes.

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Joosu Kuivanen

Chief Innovatation Officer, Co-founder

Joosu Kuivanen (D.Sc, Biotechnology) is the Chief Innovation Officer and co-founder of Enifer. With a strong research and R&D funding expertise background from VTT Technology Research Centre of Finland, Joosu has been able to connect his expertise within science to early-stage startup spinout and financing, especially public funding. Joosu has previously worked as a research funding specialist at Tampere University in central Finland.

At Enifer, Joosu leads the company's R&D activities, is responsible for managing public funding and related projects, and is in charge of intellectual property management.

In his free time, Joosu enjoys spending time in the forest, where he continues to be amazed by the complexity and beauty of nature.



Elisa Arte

Head of Product & Regulatory Affairs

Elisa Arte (PhD in Food Science) is the Head of Product & Regulatory Affairs at Enifer and has previously worked at Raisio as a Research and Development Specialist.

During her career, Elisa has always been involved in the circular bioeconomy, exploring how to repurpose food waste side streams into new food products. At Enifer, Elisa plays a crucial role in the development and regulatory approval of novel food products for the European market.

In her spare time, Elisa enjoys running and cross-training.



Leticia Shah

Business Development Manager

Leticia Shah (MSc, Food Science) is a food scientist and the Business Development Manager, leading the creation and optimization of food applications utilizing PEKILO® mycoprotein. Her work centres on assessing product functionality and performance while driving innovation from concept to market. Leticia also manages international research collaborations and customer partnerships, ensuring that scientific innovation translates into practical food solutions.

Before joining Enifer, Leticia worked with novel food ingredients in the plant-based sector and held several technical and research positions across Europe and Latin America, including roles at Apetit Oy, AM FRESH UK, and the University of Helsinki. Her career demonstrates a strong foundation in food science, regulatory compliance, and process optimization, driven by a commitment to innovation and sustainability in the global food industry.

Thank you – let's talk!

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