

CIRCULAR FLAVOUR SYSTEMS: CLOSED-LOOP VALORISATION OF SOY BYPRODUCTS

ENSOY

THE PROBLEM

ENSOY addresses the large volume of underutilized soy processing sidestreams, generated by tofu manufacturers. These nutrient-rich streams spoil quickly, create operational burdens, and are typically discarded into low-value applications such as animal feed.

OUR SOLUTION

Our core technology converts soy press cake into a clean-label umami sauce with rich savoury characteristics and customizable flavour profiles. This helps tofu producers turn waste into value while improving sustainability and profitability.

PATENT STATUS

Patent in progress. Additional IP protection is being explored through future patent filings and proprietary know-how.

FINANCIAL OVERVIEW

We plan to first establish a pilot. Following successful demonstration, we will scale through a licensing model

MILESTONES

- Next: pilot-scale production, industry trials, and onboarding a commercial co-founder.

TARGET MARKET & CUSTOMERS

Our primary customers are tofu and soy-food manufacturers looking to reduce waste and create new value streams. Longer term, we aim to serve food ingredient companies and food brands seeking sustainable flavour solutions.

THE PROFILE WE ARE LOOKING FOR

Preferred qualifications

- Experience in business development, partnerships, sales, or commercial strategy.
- Knowledge of food systems, circular economy, fermentation, biotechnology, or sustainability.
- Ability to build relationships with partners.
- Open to alternative governance structures such as steward ownership or cooperatives.

Personal fit

We are looking for a commercial or business lead who wants to help build a fairer, more resilient food system - not simply another growth-driven company. You want to help create an economy that serves people, communities, and the planet.

TASKS & RESPONSIBILITIES (FIRST 3 MONTHS)

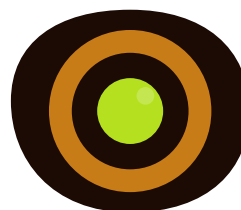
The main focus will be validating and building the commercial side of the business, including refining the business model and financial projections for scale-up, developing partnerships, fundraising efforts, and helping shape the company's long-term strategy.

ACADEMIC & ENTREPRENEURIAL BACKGROUND OF CURRENT CO-FOUNDERS

Loes van Dam – food scientist. Kim Wejendorp - R&D chef.

PHYSICAL ADDRESS

BRIGHT - Biotechnological Institute for the Green Transition, DTU, B220



ENSOY

ABOUT OPEN ENTREPRENEURSHIP

Open Entrepreneurship (OE) is a collaboration between all Danish universities aiming to create more research-based startups.

REGISTER YOUR INTEREST

Deadline is November 8th, 2026

www.open-entrepreneurship.com/cofounder/