

ReMoo – Rethinking food proteins without animals

THE PROBLEM

Many high-value recombinant proteins require phosphorylation for native functionality, yet conventional microbial production systems often fail to provide it. This limits functional production of proteins such as casein and osteopontin for food, nutrition and therapeutic applications.

OUR SOLUTION

ReMoo develops a proprietary kinase platform for phosphorylation of recombinant proteins. The technology restores critical functionality and can be integrated into microbial production hosts, enabling scalable production of high-value phosphoproteins.

PATENT STATUS

Our core kinase technology is patent-pending, with the application currently in the national phase. The IP is complemented by proprietary know-how in kinase selection, protein expression and process design.

FINANCIAL OVERVIEW

ReMoo will generate B2B revenue through technology licensing and R&D services. Revenue streams include licensing fees, milestones and royalties, alongside paid projects integrating our kinase technology into customer production hosts.

MILESTONES

- Validated proof-of-concept, advanced our patent to the national phase and secured DKK 500K PoC funding
- Received 48M academic grant from NNF

TARGET MARKET & CUSTOMERS

Precision-fermentation and biotech companies producing high-value recombinant proteins. Application – Food proteins to high value therapeutics.

THE PROFILE WE ARE LOOKING FOR

Preferred qualifications

- We seek a commercially oriented co-founder with experience in biotech business development, commercialization or entrepreneurship.
- Experience with B2B partnerships, licensing, fundraising or precision fermentation is highly desirable.
- Prior experience co-founding startups is an advantage

Personal fit

- An entrepreneurial, proactive and collaborative person excited about translating scientific innovation into commercial impact.
- Someone comfortable with uncertainty, taking ownership and building an early-stage biotech company.

TASKS & RESPONSIBILITIES (FIRST 3 MONTHS)

- Lead customer discovery and market validation, refine our business and licensing model.
- Initiate conversations with potential industry partners.
- Support fundraising and work toward securing the first paid pilot/service partnership.

ACADEMIC & ENTREPRENEURIAL BACKGROUND OF CURRENT CO-FOUNDERS

Suvasini Balasubramanian, PhD – Project Manager, DTU Food

Peter Ruhdal Jensen, PhD – Professor, DTU Food. Has experience co-founding 2 startups

PHYSICAL ADDRESS

Currently based in DTU Food. Kemitorvet 201, R203, DTU.



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/