

NanoInGreen: We enhance food products using natural bioingredients.

Company

NanoInGreen, based in Argentina a2022, harnesses the power of microorganisms to create innovative, sustainable, and highly bioavailable ingredients for the food industry. Backed by **20 years of experience**, our **advanced bioplatfrom** enables us to develop **multiple high-value ingredients**, offering versatile solutions tailored to produce clean-label products, improve sustainability, and enhance the quality of life for consumers.

Problem & Solution

The food industry still relies on nutritionally deficient products and harmful synthetic ingredients, which have been linked to negative effects on human health, including an increased risk of cancer. Many countries have established **strict regulations**, and companies have had to rapidly reformulate their products in recent years. Added to this is a **growing demand** for cleaner, safer foods with a better nutritional profile, especially among vulnerable populations such as children. Furthermore, many of these current formulations do not respond to the need for allergen-free foods or foods with real functional benefits, making this search even more difficult for companies.

NanoInGreen develops clean-label natural bioingredients for the food industry from microorganisms, their product have competitive advantage that makes them unique, for example, allergen-free, colorless, flavorless, natural, and healthy benefits. We offer **B2B solutions with a strong accompaniment** to companies seeking to reformulate their products.

Products & Technology

We develop a **bioplatfrom of ingredients** that help **food manufacturers** create healthier products and react faster to different challenges.

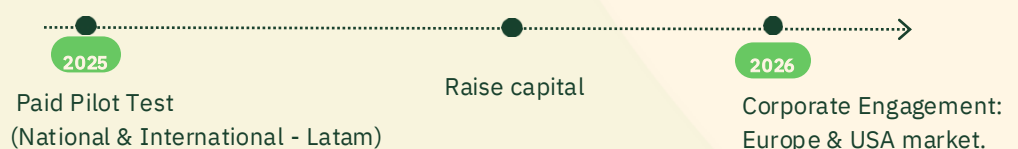
We currently have more than **150 microorganisms** and **two products** ready to test: **Natural preservative for food (allergen-free, colorless & flavorless)** and a **Highly absorbable iron mineral** that surpasses traditional options (**colorless & flavorless**).

Differential & other informations

In just 3 months, the scientific team can develop a new product ready for validation within our clients' matrices. We have 2 products ready to test and for start future sales during 2026. This products were validated and tested with other companies ensuring its correct application and performance.

We have a solid technological capabilities to provide services and execute customized technological projects, ensuring the appropriate incorporation of the ingredient. These capabilities include: a specialized multidisciplinary team with more than 20 years of experience, modern infrastructure and tools to develop technical testing, experience in development and working with companies, agile methodologies that will allow the appropriate progress of the project, and post-implementation support to ensure proper implementation for the client.

Main milestones of the company



Profile

Sector: FoodTech
Product/Service Type: Powdered food product.
Founded: 2022
Team Membership: 6
Technologies: Biotechnology

Metrics

3 projects in development.
1 paid pilot.
3 countries present.
2 products ready for testing with clients.

Founding team



Carolina Aguila | CEO

Biotechnology Engineer with experience in biomedicine, entrepreneurship and Venture Capital.



Dr. Esteban Gerbino | CTO

Biotechnology, PhD in Science with more than 15 years of experience creating formulation /ingredients using probiotics.



Dra. Andrea Gomez-Zavaglia | CSO

Biochemistry, PhD in Exact Sciences, 3 postdocs Germany and Portugal.



Liliana Kunz | Technology Transfer

Business graduate with 10+ years of experience in technology transfer in the food industry.