



Legal Name	Those Vegan Cowboys
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Categories	Alternative Protein, Food and Beverage, Food Processing, Nutrition

Overview

Founded by Jaap Korteweg and Niko Koffeman four years ago, Those Vegan Cowboys focus on creating cow-free cheese using precision fermentation techniques. [0][2]

Their pioneering product, Margaret's cheese, is the result of years of dedicated research and development aimed at creating dairy-identical products without the use of animals. [0][2]

The company is in the process of scaling up by building a futuristic milk stable filled with 'stainless steel cows', which are bioreactors used for precision fermentation. [0][2]

Those Vegan Cowboys aim to revolutionize the dairy industry by reducing the use of land, water, and CO2 emissions significantly. [0]

They support farmers in transitioning to new roles as true herders of the land, using grass to feed stainless steel cows instead of traditional livestock. [0]

[0]<https://thosevegancowboys.com>

[2]<https://thosevegancowboys.com/investors>

About Products and Technologies

Margaret's cheese is produced using precision fermentation, making it identical to traditional cow dairy but without involving animals. [0]

The company ensures its products have lower saturated fats, aiming for healthier alternatives to traditional dairy products. [0]

Their production process is geared towards considerable sustainability, targeting reductions in land use, water consumption, and CO2 emissions. [0]

Those Vegan Cowboys have partnered with German animal-free advocates Formo to enhance their lab capabilities and expand their range of cow-free cheese products worldwide. [1]

[0]<https://thosevegancowboys.com>

[1]<https://thosevegancowboys.com/contact>

Main Product Names

Margaret's Cheese: A cow-free cheese produced via precision fermentation that mirrors traditional dairy in taste and texture. [0][2]

[0]<https://thosevegancowboys.com>

[2]<https://thosevegancowboys.com/investors>

Leadership team

Name: Jaap Korteweg

Position: Founder

About: Previously involved in The Vegetarian Butcher, contributing to the development of plant-based meat alternatives.

Name: Niko Koffeman

Position: Founder

About: Co-founder alongside Jaap Korteweg, instrumental in the company's direction towards animal-free dairy.

Most Recent Patents

N/A

Most Recent News Articles

Title: Gents biotech-bedrijf maakt als eerste in België kaas zonder dat er een koe aan te pas komt.

Publication Date: 05/09/2024

Abstract: Het voelt als een plechtig moment. In het laboratorium van Those Vegan Cowboys, in het technologiepark van Zwijnaarde, wordt een ingepakte camembert uit een kleine rijpingskast gehaald. Het is een van het dozijn kaasjes dat er langzaam op smaak ligt te komen. Voedingswetenschapper Lana Trepels snijdt er met de grootste voorzichtigheid een punt uit. Dit is het dus kaas uit het lab. Proeven mogen we helaas nog niet. Daarvoor is het wachten op de goedkeuring van de Europese Voedselautoriteit EFSA. En die kan nog zón jaar of 4 op zich laten wachten. Maar de kaas ziet er alvast uit als doodgewone camembert. Hier werkt Those Vegan Cowboys al enkele jaren aan. Het bedrijfje werd opgericht door de Nederlander Jaap Korteweg, die ook mee achter De Vegetarische Slager zat, en werkt nauw samen met de universiteiten van Gent en Wageningen. En dan kan het kaasmaken beginnen. Voeg nog enkele ingrediënten toe

URL: <https://www.vrt.be/vrtnws/nl/2024/09/04/gents-biotech-bedrijf-maakt-als-eerste-in-belgie-kaas-zonder-dat/>

Title: Future Food Quick Bites Oat Milk Soap, New TiNDLE CEO & Plant-Based Diplomas.

Publication Date: Invalid date

Abstract: In our weekly column, we round up the latest news and developments in the alternative protein and sustainable food industry. This week, Future Food Quick Bites covers Beyond Meats giant Costco partnership, a new CEO for plant-based chicken maker TiNDLE Foods, Doves upcoming plant-based milk soaps, and a host of (positive and negative) ads about veganism. Personal care brand Dove is set to launch Plant Milk Cleansing Bars in January, which are said to have a 98% biodegradable formulation and will be available in four scents Coconut Milk & Sugar Lychee, Macadamia Milk & Willow Lavender, Oat Milk & Berry Brulee, and Turmeric Milk & Lemon Drop. Plant-based giant Beyond Meat has expanded (quite literally) its signature burgers footprint, which is now available in frozen 10-packs with an exclusive Costco deal across the US. New York-based upcycling brand The Spare Food Co. has debuted a plant-based Spare Starter ingredient blend, which comprises six

URL: <https://www.greenqueen.com.hk/future-food-quick-bites-oat-milk-soap-vegan-ads-plant-based-diplomas-tindle-ceo/>

Title: The EU is Investing 50M in Synbio Startups Making Animal-Free Dairy & Eggs.

Publication Date: Invalid date

Abstract: The EU is investing 50M in precision fermentation and algae-based food startups next year as part of its Horizon Europe scheme, with calls for applications beginning in May. It's the legislative body's first funding commitment directed specifically at precision fermentation, which it recognises as a way to improve the health and sustainability aspects of its food supply. The EU has announced a 50M funding package for startups and small businesses working with precision fermentation, as part of the European Innovation Council's Work Programme 2024 (which falls under the bloc's flagship Horizon Europe scheme). The investment focuses on helping these companies scale up to surpass the bottleneck challenges and lack of infrastructure in Europe.

The call for applications will open in May, to support the EUs climate schemes and improve the efficiency, resiliency and sustainability of the regions supply chain. Why the EU chose to focus on precision fermentation This is the first time the EU

URL: <https://www.greenqueen.com.hk/eu-precision-fermentation-funding-alt-protein-accelerator/>

Title: Alt dairy bottleneck start-up calls for collaboration to speed non-animal casein production.

Publication Date: Invalid date

Abstract: Produced from a proprietary bacterial strain using precision fermentation, Fooditive claimed its casein is genetically identical to dairy casein but completely animal-free, therefore opening the door to the development of sustainable, nutritious plant-based dairy products that are much closer to the originals in terms of taste and texture. With manufacturing trials now complete, Fooditive said it is in a position to begin production of vegan casein at higher volumes to supply customers in Europe. However, prior to this, obtaining approval as a Novel Food in the EU is required. As our trials reach a successful completion, Fooditive stands on the cusp of scaling up production of our vegan casein to cater to the needs of our European clientele, Moayad Abushokhedim, Fooditive CEO and Founder. But our vision extends beyond mere production. At Fooditive, we firmly believe in the transformative power of partnerships and the profound market impact they can foster. With an

URL: <https://www.foodnavigator.com/Article/2023/06/27/alt-dairy-bottleneck-start-up-calls-for-collaboration-to-speed-non-animal-casein-production>

Title: Fooditive Successfully Expands Vegan Casein Production to Capture European Market.

Publication Date: Invalid date

Abstract: Want to save and revisit your favorite articles? Upgrade to vegconomist+ and unlock our new bookmark feature. Subscribe today and enjoy a wide range of exclusive perks to gain a competitive edge in the vegan business world! Sustainable plant-based ingredients specialist Fooditive Group announces that after successful manufacturing trials, it can manufacture larger volumes of vegan casein to supply European customers. Using a proprietary bacterial strain developed through gene synthesis and leveraging precision fermentation, the Dutch company produces casein that is genetically identical to dairy but completely animal-free. Fooditives vegan casein suits multiple applications, including dairy products and plant-based meat. Moayad Abushokhedim, CEO and founder of Fooditive, commented As our trials reach a successful completion, Fooditive stands on the cusp of scaling up production of our vegan casein to cater to the needs of our European clientele. With this enhanced production process, we are poised to expand our offerings and meet the growing demand

URL: <https://vegconomist.com/food-and-beverage/ingredients/fooditive-expands-vegan-casein-production-europe/>

Title: Danone invests in animal-free dairy startup Imagindairy.

Publication Date: Invalid date

Abstract: Danones corporate venture arm Danone Manifesto Ventures has taken a minority stake in Imagindairy, an Israeli startup making animal-free dairy proteins via precision fermentation (using microbes instead of cows). While Danone is heavily invested in plant-based dairy through brands such as Silk, Alpro and So Delicious, this is its first move into the animal-free dairy space, whereby firms engineer fungi or yeast to make dairy proteins such as whey and casein. A spokesperson at Danone Manifesto Ventures told AFN We are thrilled to partner with Imagindairy as a minority investor to help accelerate the companys growth Given its strong research-driven approach, we believe Imagindairy has the power to be a successful company in this emerging space. We look forward to developing strategic collaboration projects with Imagindairy to learn more about this pioneering space. Imagindairy said Danone would bring strategic and operational support to accelerate our growth adding that the partnership would pave the

URL: <https://agfundernews.com/danone-invests-in-animal-free-dairy-startup-imagindairy>

Title: Danone invests in animal-free dairy startup Imagindairy via corporate ventures arm, plans strategic collaboration.

Publication Date: Invalid date

Abstract: Danones corporate venture arm Danone Manifesto Ventures has taken a minority stake in Imagindairy, an Israeli startup making animal-free dairy proteins via precision fermentation (using microbes

instead of cows). While Danone is heavily invested in plant-based dairy through brands such as Silk, Alpro and So Delicious, this is its first move into the animal-free dairy space, whereby firms engineer fungi or yeast to make dairy proteins such as whey and casein. A spokesperson at Danone Manifesto Ventures told AFN We are thrilled to partner with Imagindairy as a minority investor to help accelerate the companys growth Given its strong research-driven approach, we believe Imagindairy has the power to be a successful company in this emerging space. We look forward to developing strategic collaboration projects with Imagindairy to learn more about this pioneering space. Imagindairy said Danone would bring strategic and operational support to accelerate our growth adding that the partnership would pave the

URL: <https://localsanjoseneews.com/danone-invests-in-animal-free-dairy-startup-imagindairy-via-corporate-ventures-arm-plans-strategic-collaboration/>

Title: Precision fermentation startups launch Food Fermentation Europe.

Publication Date: Invalid date

Abstract: Thanks to advances in synthetic biology, startups can now program microbes to produce scores of ingredients more sustainably. But the tortuous regulatory process to secure regulatory approvals in the EU is holding the industry back, claim the founders of a new trade association. Launched by Formo, Better Dairy, Imagindairy, Onego Bio and Those Vegan Cowboys (who engineer microbes to produce dairy and egg proteins) Food Fermentation Europe will address issues from labeling and nomenclature for animal-free proteins to capacity challenges in industrial-scale fermentation. But its #1 priority is helping startups navigate the regulatory pathway for approving novel foods in the EU a lengthy and uncertain process that right now, they argue, is completely unclear for the new wave of players in precision fermentation. The two biggest problems right now are [a lack of] transparency and communication The challenge is that the European Food Safety Authority (EFSA), has not spelled out exactly what information is

URL: <https://agfundernews.com/precision-fermentation-startups-launch-food-fermentation-europe>

Title: Cutting Out the Cow New Project Aims to Make Vegan Meat Directly from Grass Proteins.

Publication Date: 10/02/2024

Abstract: Cows eat grass to build the body mass humans consume as meat And that happens in an idyllic setting, as most of the beef we eat comes from industrialized factory farms where fresh grass is hard to find both as food (because cows are fed processed grains) and under hoof (as they are mostly kept inside crowded farms). But what if that grass could be turned into protein without needing to go through a cow first? That solution could give us that grass-fed protein we desire while shifting demand away from the horror that is factory farming. This is what Netherlands-based company Schouten Europe had in mind when it partnered with Dutch company Grassa. Together, the companies will research how protein derived directly from grass can be applied to meat alternatives. Grass protein has massive potential, Grassa Director Rieks Smook said in a statement. Grass yields 2.5 times as much protein per hectare

URL: <https://vegnews.com/2023/2/Schouten-Grassa-vegan-meat-grass-proteins>

Title: Animal-free dairy Remilk hits pause on worlds largest precision fermentation project.

Publication Date: 09/02/2024

Abstract: Israeli startup Remilkone of the best-funded players in the nascent animal-free dairy space has hit pause on plans to build a large-scale precision fermentation facility in Denmark and is instead ramping up production of whey protein (made by microbes, not cows) with a contract manufacturer in western Europe, which it claims will enable it to hit production goals more rapidly. Armed with \$120 million raised in a Series B round led by Hanaco Ventures, Remilk unveiled plans to build what it claimed would be the worlds largest precision fermentation facility on a 750,000sq ft greenfield site in Kalundborg, Denmark, in April 2022, with the aim of breaking ground by the end of the year. At the time, the startup said building its own plant at Kalundborg made economic and environmental sense, as it would become part of the Symbiosis Project, a group of companies seeking to build a circular economy where byproducts of

URL: <https://agfundernews.com/animal-free-dairy-startup-remilk-hits-pause-on-worlds-largest-precision-fermentation-facility-plan-in-denmark>

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