

12 foodtech companies to explore in 2020

It's no wonder that all the flavours come from the natural world. With vegans, plant lovers and sustainable food seekers, the food industry has experienced a turn. Startups and tech help towards reaching new levels of demand. Maddyness has selected some of the coolest foodtech startups redefining how we think about and consume food.

Temps de lecture : minute

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Brew Dog's mission is to share its strong passion for great craft beer. Their brewing process is natural and fairly simple. They take malt, water, yeast and hops et voilà! The cool thing is that you can buy their beer on their website - and they have lots!

[Discover Brew Dog](#)

Find the real taste of authentic food in Gousto recipe's boxes. Every week, discover new recipes to choose from and adapted to your cooking mood. Once you place your order, get the ingredients delivered to you whenever you prefer, and start cooking delicious food!

[Discover Gousto](#)

In Japanese, Karakuri means 'trick' or 'mechanism'. It's also a

revolutionary foodtech concept using AI: the world's first fully-customizable food preparation system, combining robotics, automation, and machine learning.

[Discover Karakuri](#)

Vegans, plant lovers, you'll love allplants! Inspired to eat more plants (obviously), the initial idea was to provide people and our planet with a better future. With your subscription, build your box of 6 meals which can be delivered twice a week (it's flexible - you choose)!

[Discover allplants](#)

Based on a genius idea and [one to watch for foodtech](#), Olio connects neighbours to share food, and other things, rather than throwing them away. Add items, set the pickup location, choose who to share with, get notified and make a happy neighbour!

[Discover Olio](#)

Taster is a multicultural foodtech brand experience made for delivery, offering transparency on ingredients and available in London, Paris and Madrid. Food is out of the box, conscious and delicious, to make every meal unique! Choose from 3 experiences: Saucy Korean, Authentic Hawaiian or Traditional Vietnamese.

[Discover Taster](#)

To connect farmers, Kenny Ewan had a brilliant idea: he created Wefarm, today the world's largest farmer-to-farmer digital network. It's the go-to resource for any question related to the farm and foodtech industry from anywhere and anytime.

[Discover Wefarm](#)

Consider using Farmdrop a foodtech gem if you fancy farmers' markets and want to eat fresh and locally grown food from your smartphone. Order sustainable food from hundreds of local and independent producers and get your food delivered at home!

[Discover Farmfrop](#)

No need to make introductions here, Deliveroo is the reference to get food delivered in no time. Using machine learning, the Deliveroo's app algorithm (his name's Frank) is based on predictive technology following the location of restaurants, riders and customers. It's also a good manner to discover what's to eat in your neighborhood, without the hassle of going out.

[Discover Deliveroo](#)

The Meatless Farm Company is an ambitious adventure that all started from this scientific analysis that you can find on their website: "if everyone in the UK switched just one more red meat meal to a plant-

based meal per week, it would cut the UK's greenhouse gas emissions by 50 million tonnes - the equivalent of taking 16 million cars off the road - resulting in a reduction of up to 8.4% in the UK's total greenhouse gas emissions". Crystal clear, right? The Meatless Farm company decided to recreate the texture of meat but based on plants only. And it's so tasty!

[Discover The Meatless Farm Company](#)

Still in line with veganism, Moving Mountains works with restaurants and supermarkets in revolutionising the use of meat. Moving Mountains created a plant-based meat that needs less land, water and generates less greenhouse emissions than what comes from a regular portion of animal meat.

[Discover Moving Mountains](#)

Would you like a beer that saves the planet? Toast Ale beer is an award-winning craft beer brewed with extra fresh bread that would otherwise be thrown away. When you buy this beer, all profits go to charities to end food waste and act more sustainably.

[Discover Toast Ale](#)



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