



# Media Kit





# ABOUT CHINOVA BIOWORKS

## **Our Mission**

Using nature to protect and reduce food waste

## **Our Vision**

Create value throughout the food supply chain from farm to fork

Chinova Bioworks started in 2016 with the mission of using nature to protect and reduce food waste. The company developed a natural fiber extract from the stems of white button mushrooms to make stable, broad-spectrum preservation ingredients that protect products from spoilage caused by yeast, mold, and harmful bacteria. Their ingredients are natural, healthy, and integrate seamlessly into various foods and beverages during processing. This technology enables manufacturers and lab operators to improve their finished products' quality, freshness, and shelf-life, resulting in increased consumer satisfaction for using natural, clean-label ingredients, all while reducing food waste. The company has raised \$10.5M in investment with a team representing 90% of women in STEM.

Through sustainable practices and upcycling, Chinova plays a crucial role in making the food and beverage industry happier, healthier, and better for the environment.



## OUR FOUNDERS

### Natasha Dhayagude - Chief Executive Officer



Ms. Natasha Dhayagude is a Co-Founder and serves as Chief Executive Officer & Board Member at Chinova Bioworks. As a graduate of the University of New Brunswick with a Bachelor's degree in Science, she spent the early part of her career immersing herself in entrepreneurs and start-ups with her role at Planet Hatch and through her fellowship with Venture for Canada. There she gained vital skills such as building business models, best practices for running a business, and fundraising to ensure optimal success when she co-founded Chinova Bioworks. In 2017, she won the Startup Canada Young Entrepreneur of the Year Award and in 2019 won the Start Canada's Woman Entrepreneur of the Year award. Ms. Dhayagude also serves as a board member of the Canadian Food Innovation Network (CFIN).

### David Brown - Chief Operations Officer



Mr. David Brown is a Co-Founder of Chinova Bioworks. There he serves as the Chief Operating Officer and Board Member. Prior to Chinova, he founded and served as the Chief Technology Officer at MycoDev Group. In 2012 he was a leader on the University of Alberta's winning team at the iGEM Entrepreneurial World Championships held at MIT. His experience includes working for several high-profile universities and federal government laboratories across Canada. He has a strong background in biopolymers and develops sustainable processing methods to produce them. He has patented several innovations and won awards such as the Governor General's Innovation Award in 2017 and the University of Alberta Alumni Horizon Award in 2018. Mr. Brown also serves on the Assessment Committee for the Governor General's Innovation Awards.





## OUR INGREDIENTS

### **About Chiber™**

Chiber™ (pronounced ky-ber) is a natural mushroom fiber derived from the upcycled stems of white button mushrooms. This fiber functions as a natural preservative to improve the quality, freshness, and shelf-life of various food and beverage products, which promotes sustainability while reducing food waste. This ingredient is clean-label, vegan, Kosher, Halal, non-GMO, organic compliant, allergen-free, and does not have any sensory impact on any favorite food or beverage products.

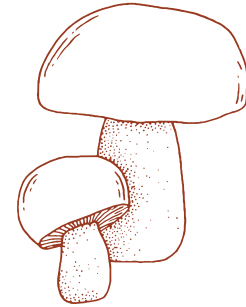
### **About MycoKleer™**

MycoKleer™ (pronounced my-co-clear) is an advanced fining agent that effectively targets the quick removal of unwanted particles from beverages such as juice, tea, coffee, cider, seltzer, and beer. As a cutting-edge solution for brewers and beverage manufacturers, MycoKleer™ stands out as a vegan all-natural processing aid surpassing the conventional use of artificial and animal-based agents for achieving beverage clarification.

**Click here to check out our latest Press Release**



# MUSHROOM INNOVATION



Over the years research has ramped up around the benefits of mushrooms and has propelled consumers to take notice.

**Mushrooms are a natural food source that requires:**

- **Little water to grow**
- **Have a short life cycle**
- **Can be cultivated throughout the year**
- **This leads to a sustainable source within the food system**

All of these components combined together have made brands delve into mushroom innovation and initiate development into their products.

Chinova is the only company to look at the inner qualities inherent in mushrooms to develop Chiber™ and Mycobrio™. The mushroom's inherent preservation properties are what manufacturers need and often outperform artificial preservatives. Sustainable mushroom advancements allow us to create allergen-free, diet-friendly, effective natural preservatives, the perfect recipe meeting the consumer demands for transparent product labeling.

The process for making our mushroom extracts is similar to how most plant fibers are naturally made. The processing involves drying the mushroom, grinding them, and using heat and water to purify the fiber from the stems. The processing is minimal and eco-friendly and helps deliver natural mushroom fibers that improves product quality, freshness, and shelf-life.





# Marketing Contacts

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