

Edonia raises €15 million to industrialize a new protein whole-food made from microalgae

As the sector of alternative protein emerges from a decade of unmet promises, Edonia's microalgae-based whole food protein is already making a difference in the food industry

Paris, October 6, 2026 – [Edonia](#), creator of a whole food protein ingredient derived from microalgae, announced today a €15 million funding round. Led by **Swen Blue Ocean 2, Asterion Ventures and EIT Food**, the new investment will fund the industrial scale-up of Edo®, the company's flagship ingredient, for food manufacturers and the foodservice market.

The microalgae answer for an evolving food market

In recent years, plant-based alternatives focused mostly on mimicking meat in taste, look and texture. However, the food market is now facing higher expectations: consumers aren't just looking for a replacement, but for products that are high in protein, affordable and minimally processed while tasting good. Looking to support conscious manufacturers to address these demands, Edonia proposes a different approach: a new whole food source based on microalgae that goes beyond replicating animal products.

Edonia's flagship ingredient, Edo®, offers a high protein content with a texture and taste that the food processing and food service industries can easily work with, while still limiting the ingredient list. Derived from spirulina, the ingredient serves as an alternative to traditional sources of protein - meat, cheese, fish - while also improving the nutritional value of everyday foods.

To create this performing and versatile ingredient, the company introduced Edonization®, a proprietary, patented process developed in partnership with AgroParisTech. Edonization® transforms spirulina, a microalgae bioproduct packed with nutritional richness but mostly known as an unpleasant green powder, into a tasty, tender grain with **a carbon footprint up to 27 times lower than meat**.

"We firmly believe that microalgae can feed the world in a different way, and our successful step from pilot to large scale production proves that there are applications far beyond nutraceuticals, particularly in the ready-to-use protein ingredients market. Edonia is developing the new category of nutritious, minimally processed whole foods plant-based proteins. These essential and versatile ingredients can be used by industrial manufacturers on a large scale and at competitive prices." – Hugo Valentin, Co-Founder of Edonia

Renewed investments to industrialize at scale

Edonia started industrializing its technology in 2024, with a first funding round supporting the development of a functional industrial pilot plant. The startup then moved from laboratory work to production, setting up its own supply chain and fulfilling the first orders for its partners, including Newrest and Alivie, an international group present in 50 countries worldwide.

With this new funding round, Edonia has secured €15 million in investments from **SWEN Blue Ocean 2**, **Asterion Ventures**, and **EIT Food**, alongside non-dilutive funding from Bpifrance under the France 2030 plan and bank financing.

Edonia will use these funds to scale-up industrialization with the opening of a dedicated facility, leveraging the relationship with a trusted partner in an existing shared location in France, and to grow its B2B foodservice sales model in Europe, Japan and the United States. Edonia secured €30 million in pre-orders, through around twenty contracts signed with leading industry players.

"We've proven that a whole food protein can outperform the animal on nutrition and compete on price, at real volume, with real clients. This funding gives us the resources to turn our promise into verified proof." – **Hugo Valentin, Co-Founder of Edonia**

Backing Edonia

Julie Peyrache, Investment Director at SWEN Blue Ocean 2:

"Today, nutritious, tasty, inexpensive, good-for-the-planet food options are limited, and consumers are stuck needing to compromise on either the environment, health, or taste, depending on what they decide to choose as a protein source. That is why we are delighted to support Edonia, whose innovative microalgae-based ingredients meet all of these demands and could drastically improve the health and sustainability of our food supply."

Marine Reygrobellet, Partner at Asterion Ventures:

"From the beginning, the Edonia team built a solid commercial pipeline even before the factory was up and running, a fact that speaks volumes about both the product's quality and the team's vision and sales capabilities. We are delighted to continue supporting Edonia in this next phase, alongside SWEN."

About Edonia

A B2B food ingredient company that has developed a unique technology called Edonization®, which transforms microalgae into a new protein food called Edo®: a protein grain designed for foodservice and food manufacturing applications.

Rich in protein, Edo® is made from spirulina without added flavors or texturizers.

Founded in 2023, the startup specializing in spirulina raised its first €2 million funding round in 2024.

Find out more at: [Edonia](https://edonia.com)

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