



# BiaSol

Wholesome Upcycled Foods

Niamh Dooley

# 2,700 Tonnes

Spent Grain produced in Ireland Each Week



80%



Western Adults Don't Eat Enough Fibre

Chia Seeds  
8100kms

Psyllium  
7900kms



# Upcycle



# Our Founding Team



Ruairi

Commercial

Accounting & Finance - DCU



Niamh

Operations

Food Science - UL



# Where it all began

August 2020



# Test Kitchen

Ferbane Nov 2020







# Our Upcycling Plant

Tullamore Dec 2021

# BiaSol Grains



- Delicious Malt flavour
- High Fibre & Protein
- Upcycled from local breweries

# BiaSol Baking Mixes



- Better Taste
- High Fibre & Protein
- Upcycled Ingredients

# Wholesale Range



# Testimonials

“BiaSol is the ultimate zero waste approach to reintroducing nutritional food back into the food chain...”



Maurice McGeehan, IRFU Head Chef

“It's an excellent product from a nutritional perspective, especially as its high in fibre which is great for our gut.”



Eimear Gibbons, Dietician

“I'm diabetic so having the cookie and scones would be a no no with normal mixes. But I've found these don't make my blood glucose rise to much at all. The soda bread is amazing too”



Craig, Customer

228,000

Tonnes

2019 WHEAT FLOUR IMPORTS

22,800

Tonnes

ESTIMATED SAVING FROM USING SPENT GRAINS

# ...in Buses

1,140





20

Tonnes

SPEM T GRAIN UPCYCLED THIS YEAR



# Next Steps

- 1 Seed Funding
- 2 Grow team to 10
- 3 Scale Production
- 4 Upcycle more byproducts

