



The Spanish company Essence Food exhibits its innovative approach to 3D printing of functional foods at the GulFood Dubai 2021 fair

GulFood Dubai 2021, one of the largest food fairs in the world, is the stage chosen to present Essence Food, the new company of Spanish origin in the sector, which is already working on the development of its first factory.

Essence Food is an innovative proposal that applies advanced food technologies to take advantage of production surpluses and produce freeze-dried and functional foods of high nutritional value, with long shelf life formats.

GulFood Dubai will also host the presentation of Moodbytes, a company hold by Essence Food specialized in 3D food printing.

Galicia, 17 February 2021 - Next week, between 21 and 25 February, Essence Food will exhibit an innovative food proposal, based on the application of digital technology to new forms of innovative, functional food, at the 26th GulFood Dubai. Essence Food revolves around the use of food production surpluses to curb waste and generate freeze-dried food of high nutritional value. In Galicia, it has already received the support of the accelerator Business Factory Food (BFF) promoted by the Xunta de Galicia and energized by the Food Cluster of Galicia and leading companies in the food industry. Previously, in 2020 it was awarded the first Food Tech Solutions award at GulFood 2020, the Best Maker at GulFood 2019 and the 3D Food Innovation Award at Alimentaria Barcelona 2018, as well as being a guest company at the well-known Ted Talks.

Through an advanced dehydration technique tested among consumers, the new products developed by Essence Food retain all their organoleptic qualities even in adverse climatic conditions (heat, cold or humidity) for a long period of time exceeding 5 years.

Marcio Barradas, CEO and founder of Essence Food, travels to the United Arab Emirates accompanied by part of his team to present the company in its own space for 3D food production and to participate in the presentation "Food Waste - From trash to cash" (Tuesday 23rd, 12.00 p.m.) together with relevant speakers in the sector such as Sheikh Dr. Majid Al Qassimi, from Soma Mater, and Ignacio Ramírez, from Winnow Solutions.



He will be accompanied by Rafael Simón, co-CEO of Essence Food, and Catalan chef Mateu Blanch, a pioneer in 3D culinary printing. Blanch will be in charge of leading the *showcooking*s in which he will demonstrate the operation and versatility of Moodbytes, a company held by Essence Food specialized in 3D food printing.

First industrial plant in Spain

Essence Food was founded to open a new era in food with a vision committed to sustainable development and the objectives of the 2030 Agenda. In addition to moving towards zero waste, it is developing techniques to enhance the value of the entire supply chain and guarantee the consumer's right to know what they are eating, how it has been prepared, who has grown or manufactured it or where it has been produced, thanks to the custody of blockchain information.

Despite the high technological component, Essence Food products are 100% natural and keep intact its environmental and social commitment by providing the necessary nutritional intake for the human body without making access to food an economic problem. "It's not just about food traceability, our solution provides much more useful information for consumers, giving them back a right that the traditional industry had taken away from them: to know what they are eating," says Marcio Barradas, who recalls that Essence Food is a clear example of sustainable, digital transformation in response to the market's needs. We are a company immersed in the circular economy," says Barradas, "and we work in an environment of food and health innovation".

Essence Food, which is planning its first industrial plant in Galicia (Spain), is capable of recovering thousands of tons of food waste: production surpluses, cut or "ugly" fruit and vegetables, industrial waste, etc. Always providing the maximum guarantee and health safety. With the capacity to transform food waste on a large scale, Essence Food will develop new food proposals adapted to new lifestyles and, above all, to the nutritional needs of the world's population.

Combating food waste

According to data from the Food and Agriculture Organization of the United Nations (FAO), without taking into account COVID-19, around 14% of the world's food is lost each year before it even reaches the market. In figures, about \$400 billion a year, as much as the GDP of Austria. In terms of environmental impact, food loss and waste account for 8% of global greenhouse gas (GHG) emissions.



In Spain, according to data from the Ministry of Agriculture, Fisheries and Food (MAPA), we throw away 7.7 million tons of food every year: 39% in the manufacturing phase (it is estimated that this is 20% in Galicia), 14% in catering, 5% in distribution and 42% in households.

Strategic Hub

[GulFood](#) is the largest professional agri-food trade fair in the Persian Gulf and Middle East, as well as in Africa, South-east Asia and Oceania. It is a strategic event that attracts a large number of leading international buyers from the food sector: wholesalers, retailers, supermarkets, catering, beverage importers and restaurants, among others. In 2020, 152 countries were represented in more than 300,000 m², more than 100,000 visitors and sales of more than 200,000,000 dollars.

Kind regards,
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CV MARCIO BARRADAS | Founder & CEO

Marcio Barradas, CEO and founder of 3D Essence Food and Moodbytes, a company dedicated to bringing cutting edge food technologies to the market. As founder of FoodInk, the company behind the world's first 3D printed food events and restaurants, he has demonstrated a novel approach to food design, where innovative technologies enable cheap provision of top quality nutrition. He believes that thanks to advances in recycling and dehydration technology, dealing with food loss can be a big step towards a sustainable food economy right now. As crypto-enthusiast and blockchain advocate, Marcio envisions a transparent self-organising supply chain economy enabled by decentralised base infrastructure.

RAFAEL SIMÓN | Partner & CEO

Can we create novel production models by analysing surplus agricultural products available in many parts of the world? Is it possible to take advantage of these surpluses to generate new products that solve food problems? Are we capable of making these business models profitable, sustainable, transparent and that contribute value to society?

Personally, I think so. Wasting necessary resources is tragic and unfair to society and to the producers themselves. Our commitment is to provide the best way for these resources to reach consumers of all types, with different needs, cultures and lifestyles anywhere on the planet.

I have spent my working life as a partner and promoter of different companies in the financial and business consulting fields, getting involved in their growth, the consolidation of the business model and the materialization of objectives.

MATEU BLANCH | 3D Chef

He is "the chef who prints food". After an intense and outstanding career in the cooking world, Mateu Blanch opened his own restaurant, Caravista, in his hometown of Lleida (Catalonia) and began his career in a field that has become his great passion. He is a pioneer in 3D culinary printing using an innovative technique developed together with Marcio Barradas. Together they have performed demonstrations in Holland, England, Belgium, Germany and Spain.

Despite his youth, Mateu has a brilliant track record. He has worked as Chef de Cuisine in one Michelin Star restaurants, the most recent: La Boscana and Malena for more than a decade. His versatile skills have also led him to be a speaker at showcookings, congresses and gastronomic



fairs. He has been a consultant chef at the Click Clack Hotel in Bogota (Colombia), international chef at the International Polytechnic in the same city, teacher at hotel schools in Spain and institutional chef at the Spanish Embassy in Pretoria (South Africa).

His great work in the kitchen has brought him several awards such as the national for the Plato de Oro 2019 given annually by Radio and Tourism of Spain. He has also received the Distform Innovation Award at Madrid Fusion 2012 and has been twice winner of the Catalan Young Chefs Competition Àngel Moncusí on 2008 and 1999.