

EuropaBio sat down with new Member Remilk, to learn more about the future of sustainable food production

Interview with... Aviv Wolff, Co-Founder and CEO at Remilk



About Aviv Wolff

Aviv Wolff, Co-Founder and CEO of Remilk, has extensive experience in managing complex operation systems as well as recruiting, training, and leading teams. An innovative entrepreneur, Aviv is the mind behind several social and business initiatives. He is the recipient of multiple innovation awards and recognitions.

1) What inspired the foundation of Remilk?

After founding a cyber-security company, I realized that's not where my passion lies. I knew I wanted to be part of something truly big that will generate real, positive change in the world we live in. At the time I was traveling and walked into a restaurant that was serving one of the earliest versions of today's leading non-animal burgers. I was blown away by the taste and texture and that's when I knew what my next project will be: creating real dairy that is kinder, greener, healthier, and just as importantly - delicious and affordable.

2) What potential do you see in demand for lab-cultured milk?

We know from research and from conversations with companies around the world that demand for animal-free, sustainable dairy options is constantly growing. Our dairy's production method results in products that don't require consumers to adapt to new flavors and textures, providing them with the same dairy experience they love, without its downsides. It also makes traditional-tasting dairy available to over 65% of the world's population who suffer from lactose intolerance. In that sense, Remilk offers a solution not only for niche audiences but for everyone, so its potential is as big as the size of the entire dairy market!

3) What are your plans for growth?



We are in constant growth, with our team growing by more than 685% in 2021. Our latest oversubscribed funding round yielded \$120M, which is dedicated to scaling up our production in several facilities around the world.

4) How do you see Remilk being able to transform the milk industry's impact on climate change and animal welfare?

We are lucky to be able to say we're taking cows entirely out of the equation. Not one animal cell is used in our production process, ending cows' historical role as dairy providers for humankind. Abandoning our dependence on animals also means we are drastically cutting down on the precious resources used by the traditional industry such as habitable land, water and energy. Dairy produced via microbial fermentation emits a fraction of the harmful GHG emissions compared to its traditional counterpart, so we see ourselves as proudly standing in the forefront of the fight to dramatically reduce the food industry's devastating impact on our planet.

