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# BIOCATALYST

INDUSTRY & INNOVATION EXCHANGE

**May 21, 2026**  
**8:00 AM-6:00 PM**

**Appellation Lodi - Wine  
& Roses Resort and Spa**  
**2505 W. Turner Road**  
**Lodi, CA 95242**



**Join innovators, investors, and industry leaders from across food, agriculture, and biomanufacturing for a deep dive into market trends and emerging opportunities shaping the rapidly-growing circular bioeconomy sector.**

The full-day BioCatalyst program will include panel discussions, networking opportunities, demonstrations, and expert speakers discussing:

- Strategies for unlocking investment and deal flow in the bioeconomy
  - De-risking tech through shared infrastructure and public-private partnerships
  - Growing demand for circular feedstocks and bio-based materials, chemicals, and ingredients

BioCatalyst will also showcase the [2026 BEAM Circular Accelerator Cohort](#) in a live pitch session designed to connect startups with investors and industry partners.

*Check out the [2025 Highlights Page](#) to get a glimpse of last year's BioCatalyst!*

Register Now

Already registered?

Want to expand your time in Lodi and make deeper connections?

Join us ***the day before*** the main event for

## BioCatalyst: *The Reserve Experience*

Enjoy an intimate, elevated journey through Lodi Wine Country. This one-of-a-kind experience is designed to facilitate meaningful conversation and highlight sustainable practices in the region.

### Included:

- Private transportation departing from and returning to Appellation Lodi
- Farm-to-table lunch
- Four on-site wine tastings
- Behind-the-scenes facility tours
- Exclusive networking opportunities
- Paella dinner and paired drinks
- Live taping of [Manufacturing Happy Hour Podcast](#) featuring local manufacturing stakeholders including John Schneider of Stanislaus Food Products and Darin Miller of The Wine Group

Limited capacity – get your tickets today!

**The Reserve Experience can be added to your conference registration at check-out.**

***Guests MUST be 21+***

**Date:** May 20, 2026

**Price:** \$275

*CBIO Collaborative Members receive 25% off.*

*Not able to come to BioCatalyst, but want to come to The Reserve Experience?  
[Purchase tickets separately here.](#)*

Register Now

# Meet the 2026 Accelerator Cohort

Don't miss their live pitch session on May 21st!

Fermeate is a precision fermentation technology company using light-controlled optogenetic gene circuits to deliver software-like programmability of microbial metabolism. Its platform enables rapid, precise control of gene expression, improving yields, efficiency, and production economics across food, nutrition, chemicals, and fuels. Fermeate is actively partnering with multinational companies to enhance existing fermentation processes and unlock new value through the upcycling of underutilized feedstocks, including dairy side streams.



Krokos Bio is a biotechnology company developing a next-generation biomanufacturing platform for high-value botanical ingredients using plant cell culture and low-value agricultural side streams. By growing real plant cells in controlled bioreactors, Krokos Bio delivers consistent, year-round production with full-spectrum bioactivity—without dependence on farmland, seasonal harvests, or climate conditions. The company targets

botanicals that are expensive, low-yield, and exposed to climate and geopolitical risk, offering a scalable solution to chronic supply chain volatility in the global botanical ingredients market.

Ruby Bio is a biomanufacturing company that uses naturally occurring yeast to convert low-cost and upcycled feedstocks into high-value, biodegradable, and non-toxic molecules. Its proprietary biosynthesis platform operates as a flexible biorefinery, valorizing a single fermentation process into multiple downstream products while achieving cost parity with mainstream synthetic ingredients and chemicals. The platform runs on conventional corn sugar and sugarcane, and is fully compatible with a broad range of upcycled sidestreams, including agricultural residues, crude glycerol, and food processing waste. Ruby Bio's product portfolio spans surfactants, food emulsifiers, drop-in oleochemical replacements, polyol sweeteners, and polymer performance additives, serving consumer care, food, and industrial markets.



# Supercarb

Supercarb is a materials startup producing plastic-free performance fibers from upcycled biomass that are inherently flame-retardant, anti-odor, and fast-drying—eliminating the need for toxic finishing chemicals like PFAS, silver, and phosphorus. By embedding performance at the fiber level, Supercarb helps brands avoid costly chemical treatments and wastewater processing, unlocking up to \$13B in savings. The technology leverages abundant waste feedstocks, including seaweed and agricultural peel waste, positioning Supercarb to scale sustainably across the textile market.

Tastee Tape is a packaging materials startup that has developed a biodegradable, food-safe, and cost-competitive flexible packaging film that enables food CPG brands to eliminate PFAS and comply with rapidly evolving sustainability regulations. Its patent-pending technology delivers equivalent performance at up to 5× lower cost than alternative bioplastics, removing a key barrier to adoption. The company has gained strong market validation with national exposure including The Tonight Show with Jimmy Fallon, CNN, NBC, and TIME's Best Inventions, signaling broad commercial and consumer interest.

# Tastee Tape

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## BEAM Circular Website

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