

# PROHEMPOTIC

PROHEMPOTIC aims to develop innovative solutions using hemp.



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The UK hemp industry is relatively small compared to other countries, but it has been growing steadily in recent years. Hemp is a versatile plant that can be used for a wide range of products, including textiles, paper, building materials, food, and supplements. The UK has a long history of growing hemp, dating back to the Middle Ages when it was used to make sails, ropes, and clothing. Currently, most of the hemp grown in the UK is used for fibre production in the construction industry.

But what about hempseeds for food? ↓

## OBJECTIVES

Prohempotic aims to offer nutritious and delicious plant-based foods made from hemp seed food ingredients. Prohempotic is taking raw hemp ingredients and developing alternative dairy and drink products that are high in protein, fatty acids, fibre, vitamins and minerals with added probiotics to improve human health. Their aim is to provide more accessible hemp products to enable people to shift to healthier and more sustainable diets.



"Business support programmes have been a key stepping stone for the development of Prohempotic's products. Working with Aberinnovation has helped accelerate initial product development."

## INSIGHT

Prohempotic looks to better understand supply chains and investigate how they can add value to existing supply chains, including exploring more scalable opportunities for hemp producers, opening up new market opportunities.

## CHALLENGES

- Developing more circular food systems to minimise waste
- Developing the local industry by using local ingredients
- Creating awareness and demand
- Changing the miseducation around hemp products
- Increasing cultivation of hemp for production
- Understanding the feasibility of working with hemp products

## SOLUTIONS

- Hempseeds as a sustainable and domestic source of alternative protein and nutrition
- Developing hempseeds as a functional and widely used ingredient
- Overcoming the challenges of using hempseeds in foods to enrich the nutritional content and appeal
- Developing production systems which are novel and low emission
- Developing solutions to address issues with taste and sensory characteristics of hempseed food products

## TESTIMONIAL



"AberInnovation has been key to the success of my business so far and is very welcoming of early-stage start-ups. AberInnovation has provided me with many stepping stones to commercialise my ideas.

Testing product capabilities and having the support of academic expertise has been invaluable. With the backing of a very supportive team, I have developed the crucial skills needed to accelerate the growth of my company. Being a part of an entrepreneurial community has been key to building my network and confidence."

- Jamila La Malfa Donaldson,  
founder and CEO

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