

LEAP

III

Dick Lawes Legacy Entrepreneurship
Acceleration Programme





ArloesiAber
AberInnovation



The LEAP Programme by AberInnovation, has been designed to support visionary projects that push the boundaries of our food systems, inspired by Dick Lawes and his experiences.

LEAP is about impact and so we aim to achieve:

- Entrepreneurship: Help early-stage ideas materialise into validated projects.
- Collaboration: Foster a network of innovators, encouraging collaboration among participants.
- Further Investment: Position early-stage projects for additional funding and investment within 12 months of completion.
- Commercialisation: Support the start of new business ventures and the planning to launch new products or services.
- IP Protection: Support entrepreneurs in fully protecting and understanding their IP.

Take a look at cohort II's projects, the five new businesses and the 7 entrepreneurs embracing the LEAP journey in 2025-26.

DICK LAWES

"A man who could see opportunities"

Dick Lawes was a visionary entrepreneur who made a lasting impact in the dairy industry. As the founder of Volac and L E Pritchitt & Co (now part of Lakeland Dairies), he exemplified the challenges and triumphs of early-stage entrepreneurship, pioneering the development of innovative products for animal nutrition which were later developed into human nutritional products by later generations of his family.

In his memory, the Dick Lawes Legacy Foundation was created to support initiatives like our LEAP programme, which aims to support aspiring entrepreneurs to realise their visions and ambitions.

Euforia

Euforia, led by Amy Bobbins and Kerri Worrall is an emerging start up preparing to launch a range of no alcohol sparkling botanical drinks inspired by the founders' personal journeys towards healthier living after breast cancer.





Committed to creating clean label beverages that support wellbeing, particularly women's health, Euforia carefully selected herbs and botanicals with no sugar or artificial ingredients. A key challenge is replacing synthetic preservatives such as potassium sorbate, which many health conscious consumers reject, with a natural alternative. Euforia aims to pioneer the development and commercialisation of a preservative derived from rowan berry extract, harnessing naturally occurring sorbic acid to achieve shelf stability without synthetic additives. By addressing the current lack of naturally derived sorbic acid in the United Kingdom, Euforia seeks not only to enable its own fully natural product range but also to provide a scalable clean label solution for the wider beverage industry.



Maricura

MariCura, led by Dr Abdel Zaky is developing a modular seaweed biorefinery to transform seaweed into a sustainable alternative to soymeal and fishmeal in animal feed, addressing the environmental impact of livestock production.



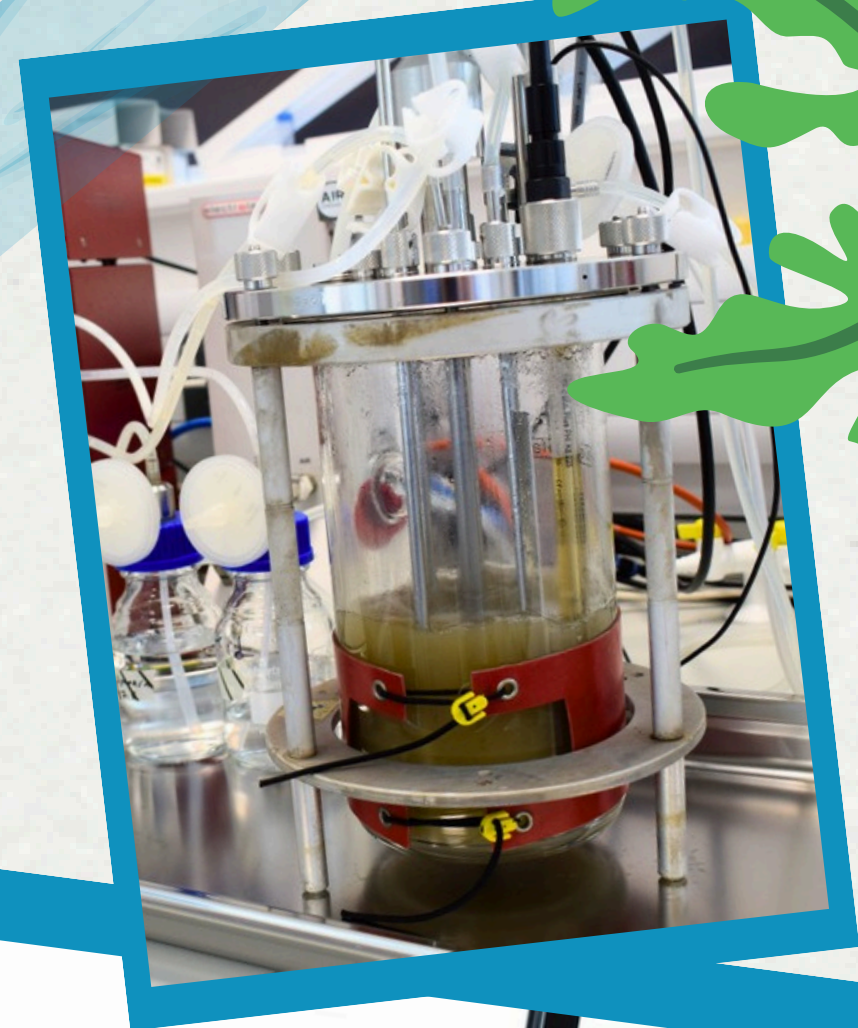
The Innovation Project:

Modular Seaweed Biorefinery
Process for the Production
of High Protein Functional
Feed, High Value Chemicals
and Co Products





With animal farming contributing to global greenhouse gas emissions and feed production driving deforestation, overfishing, and high land and water use, MariCura aims to provide a lower impact solution. Seaweed grows rapidly without the need for arable land or freshwater, captures carbon, and can recycle nutrients, but in its raw form it has low protein content and poor digestibility. MariCura's innovation upgrades seaweed into a high protein functional feed of approximately fifty percent protein with improved digestibility and reduced ash content, while also generating additional high value co products, creating a commercially viable and environmentally responsible feed system.



Smith & Goode Foods



Smith and Goode Foods, led by Stephanie Smith and Kylee Goode is developing high fibre confectionery products aimed at Gen Z consumers, particularly teenagers and those in their early twenties, in response to rising levels of colorectal cancer and growing awareness of gut health.



The Innovation Project:

High Fibre
Confectionery





Smith & Goode seeks to overcome barriers that deter young people from consuming high fibre foods, including unappealing taste, poor texture, and lack of convenience, by creating products that compete directly with low fibre snack foods rather than traditional health products. By prioritising taste and texture alongside a high fibre formulation and youth focused marketing strategy, including taste panel trials conducted at Aberystwyth University's Student Union, Smith & Goode aims to position its products as desirable treats with added health benefits linked to microbiome research. They also explored the use of waste streams to supply the novel fibre ingredient, potentially creating a new and more sustainable supply chain.



Tŷ Porfa



Tŷ Porfa, led by Jane Phillips, is undertaking a project to add value to the so called fifth quarter of livestock, namely offal and bones, which are often underutilised despite being nutrient rich.



The Innovation Project:

Reframing the Fifth Quarter, Developing Sustainable Offal and Bone Based Foods for Modern Consumers





Tŷ Porfa is exploring innovative ways to develop safe, nutritious, and appealing food products that make fuller use of the whole carcass. By addressing challenges related to consumer perception, convenience, and practical utilisation, the initiative aims to reduce waste, support British farmers, and contribute to more sustainable farming systems. The project aligns with growing consumer demand for sustainable, provenance led foods while demonstrating new commercial opportunities for the sector.



SipKind

SipKind, led by Elizabeth McCoy is a Welsh start up developing a clean label beverage brand for children in response to the lack of genuinely natural, low sugar drink options.



The Innovation Project:
Healthy, Clean Label
Children's Drinks with
Zero Sugar or Artificial
Ingredients and
Sustainable Packaging





Founded to provide a natural alternative to existing concentrates high in artificial additives and excessive sugar. SipKind combines pure Welsh spring water with certified organic botanical extracts to create refreshing and flavourful drinks that support children's health and wellbeing. The project also prioritises sustainability by exploring environmentally responsible packaging solutions, including bioplastics and seaweed-based materials, to minimise environmental impact. Sip Kind's mission is to offer parents a trustworthy and enjoyable alternative to conventional children's drinks while contributing to healthier childhood nutrition, local economic growth, and environmental stewardship.

