

## Support Letter

To Whom It May Concern,

As a senior scientist at DTU Food specializing in plant-based and mycelium-based foods, I am pleased to offer my strong recommendation for Magdalena Dzierzynska and Katrine Hald in support of their work with edible fungal mycelium.

Their mission to create new mycelium-derived meat alternatives addresses a timely and important challenge for future food systems. Mycelium-based food technologies are highly promising for developing sustainable meat alternatives, it is a field of growing research interest, and the technology hold a lot of future potential.

I supervised Magdalena's master's thesis on edible mycelium, where she demonstrated excellent scientific skills, independence, and dedication. Both founders have shown exceptional initiative at DTU Food by organizing events and conferences on fungal fermentation and alternative proteins, and by initiating and driving the development of a new course in this field. Their combination of technical expertise, leadership, and commitment to sustainable innovation is rare and highly valuable.

I am confident that supporting Magdalena and Katrine's work with edible mycelium will enable them to advance this promising technology and bring impactful mycelium-based products closer to market.

Please do not hesitate to reach out to me at [claban@food.dtu.dk](mailto:claban@food.dtu.dk) or 29866900 for further information.

**Best regards,**

*Claus Heiner Bang-Berthelsen*

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Senior scientist

DTU National Food Institute