

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property
Organization
International Bureau



(10) International Publication Number
WO 2022/238466 A1

(43) International Publication Date
17 November 2022 (17.11.2022)

(51) International Patent Classification:

A23J 3/22 (2006.01) C12N 1/12 (2006.01)
A23L 31/00 (2016.01) C12N 1/14 (2006.01)

EE, ES, FI, FR, GB, GR, HR, HU, IE, IS, IT, LT, LU, LV,
MC, MK, MT, NL, NO, PL, PT, RO, RS, SE, SI, SK, SM,
TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW,
KM, ML, MR, NE, SN, TD, TG).

(21) International Application Number:

PCT/EP2022/062750

(22) International Filing Date:

11 May 2022 (11.05.2022)

(25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data:

21173540.2 12 May 2021 (12.05.2021) EP

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(81) Designated States (unless otherwise indicated, for every
kind of national protection available): AE, AG, AL, AM,
AO, AT, AU, AZ, BA, BB, BG, BH, BN, BR, BW, BY, BZ,
CA, CH, CL, CN, CO, CR, CU, CZ, DE, DJ, DK, DM, DO,
DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, GT, HN,
HR, HU, ID, IL, IN, IQ, IR, IS, IT, JM, JO, JP, KE, KG, KH,
KN, KP, KR, KW, KZ, LA, LC, LK, LR, LS, LU, LY, MA,
MD, ME, MG, MK, MN, MW, MX, MY, MZ, NA, NG, NI,
NO, NZ, OM, PA, PE, PG, PH, PL, PT, QA, RO, RS, RU,
RW, SA, SC, SD, SE, SG, SK, SL, ST, SV, SY, TH, TJ, TM,
TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, WS, ZA, ZM,
ZW.

(84) Designated States (unless otherwise indicated, for every
kind of regional protection available): ARIPO (BW, GH,
GM, KE, LR, LS, MW, MZ, NA, RW, SD, SL, ST, SZ, TZ,
UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, RU, TJ,
TM), European (AL, AT, BE, BG, CH, CY, CZ, DE, DK,

(54) Title: FOOD OR FOOD SUPPLEMENT AND METHODS OF PRODUCTION THEREOF

(57) Abstract: ABSTRACT The present invention relates to a food or food supplement for human or animal consumption, preferably a non-animal fish and seafood replacement product, for human or animal consumption, comprising a composition of a fibrous mycelium mass of at least one edible fungal strain in the range of 0.5 wt% to 99.5 % wt%, water in the range of up to 99.5 wt% and an edible micro- or macroalgae or parts thereof, wherein the edible micro- or macroalgae or the parts thereof and the fibrous mycelium mass were incubated together in a growth medium for the edible fungal strain. Furthermore, the invention relates to methods of producing a food or food supplement for human or animal consumption, preferably a non-animal fish and seafood replacement product or food supplement for human or animal consumption, comprising the steps of incubating a composition of mycelia of at least one edible fungal strain and edible micro- or macroalgae or parts thereof in a liquid growth medium, culturing the composition under conditions that allow growth of the mycelia to produce a fibrous mycelium mass, and separating the fibrous mycelium mass of the edible fungal strain from the edible micro- or macroalgae or parts thereof after completion of the growth of the mycelia to obtain the food or food supplement for human or animal consumption, in particular the non-animal fish and seafood replacement product or food supplement for human or animal consumption.

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