



MycoTechnology Appoints Rob Case as New Chairman of the Board

November 4, 2024

MycoTechnology, Inc. has announced Rob Case, member of the MycoTechnology Board of Directors, as its new Chairman of the Board. He succeeds Co-Founder and former Chairman, Alan Hahn, who will continue to support the company as a member of the board.

As a board member for over six years, Rob has supported MycoTechnology through many stages of growth as it became a prominent food technology innovator. His leadership and commercial expertise will help to guide the company throughout its ongoing advancement.

“Rob has been a valuable asset to MycoTechnology’s Board of Directors,” said CTO, Ranjan Patnaik. “His guidance will be essential to our continued success, including the development and commercialization of our new Honey Truffle Sweetener, growth of our commercially successful ClearIQ™ natural flavor modifier, and future breakthroughs using the power of fungi.”

“It’s a privilege to take on this role during an exciting time in MycoTechnology’s journey,” said Rob. “I look forward to continued growth and progress toward our mission of food system transformation, as we build on existing innovations and explore new solutions from nature.”

Prior to joining MycoTechnology’s Board of Directors, Rob held multiple leadership roles at Nestlé, including Chief Marketing Officer and President of Nestlé Beverages, and served as board member for several CPG companies. With his extensive commercial experience, he will be an ideal leader to accelerate MycoTechnology’s evolution and maximize its global impact.



[Photo credit: MycoTechnology, Inc.]

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About MycoTechnology, Inc.

Established in 2013 and based in Aurora, Colorado, MycoTechnology fuses nature, science, and culinary innovation to deliver value-added ingredients for healthier, better-tasting and more sustainable food. Harnessing the power of fungi with its advanced fermentation technology, Myco targets the industry's most pervasive challenges to transform the future of food. With \$220M raised so far from prominent investors across different sectors, MycoTechnology has created a sustainable, state-of-the-art, 86,000 sq ft facility, producing innovative ingredients via mushroom mycelial fermentation. Its award-winning flavor modifier, ClearIQ™ natural flavor, is sold globally to major flavor houses, co-manufacturers, distributors and CPG firms. MycoTechnology continues to uncover new solutions from fungi, including its latest discovery, Honey Truffle Sweetener. Collectively, these products offer new ways to address complex food system challenges around the globe and increase the availability of delicious, nutritious, clean-label foods. Leveraging their powerful technology and the intelligence of nature, Myco pursues ongoing discovery and innovation for the food industry and beyond.