



MycoTechnology Appoints Dr. Robert Scott to Board of Directors



Former Coca-Cola, Kraft Heinz R&D Leader Brings Valuable CPG Beverage Innovation & Commercialization Expertise

August 26, 2025

The MycoTechnology Board of Directors has appointed Dr. Robert Scott as a member of the board.

Dr. Scott is a food and beverage industry executive with 25+ years of leadership experience across corporate, academic, and nonprofit sectors. He is an accomplished innovation

leader, bringing new technologies to the market, leading the implementation of strategic initiatives, and driving organizational transformation.

“We are thrilled to welcome Robert to the MycoTechnology Board of Directors,” said Rob Case, Chairman of the Board, MycoTechnology. “Robert’s broad understanding of the food and beverage industry and specifically his beverage category sweetener expertise will be especially valuable as we commercialize and bring to market our revolutionary new ingredient, [Honey Truffle Sweet Protein](#), which is naturally derived from the honey truffle and delivers a uniquely clean taste profile with minimal off-notes.”

“In addition, Robert’s contributions to the board will be important by providing the customer view as we continue to expand our portfolio of natural ingredient solutions from mushroom mycelia fermentation into the global food and beverage markets,” said Jordi Ferre, CEO, MycoTechnology.

Since May 2025, Dr. Scott has been the president of Albany State University (Albany, GA). Previously, he was President, R&D at Kraft Heinz, where he led the transformation of a global R&D organization through strategic innovation and operational alignment. At Coca-Cola, Dr. Scott was Vice President, R&D, where he led new ingredient discovery, sweetener technology development and led R&D teams in the U.S., Latin America, Europe, China and Japan. As a Division Vice President at Abbott Nutrition, he was the senior R&D leader accountable for product development. Dr. Scott began his business career at Procter & Gamble. His academic career includes Associate Dean at Spelman College and Boston College, and Assistant Professor of Biology at Norfolk State University.

About MycoTechnology, Inc.

Established in 2013 and based outside Denver, Colorado, MycoTechnology harnesses the power of nature to create breakthrough solutions for a healthier world. Using advanced fermentation technology, the company delivers value-added ingredients for better tasting, healthier and sustainable food. MycoTechnology sells globally to flavor houses, CPG companies, beverage-makers and co-manufacturers. Taste modulation solutions include ClearIQ™, a natural, clean-label flavor modifier produced from mushroom mycelia fermentation that helps to neutralize challenging off-notes, enhance flavor profiles, and improve mouthfeel. The company’s newest solution from the fungi kingdom is ClearHT™, a natural flavor designed to facilitate sugar reduction and elevate flavor perception. MycoTechnology is currently commercializing Honey Truffle Sweet Protein, a revolutionary new sweetener ingredient naturally derived from the honey truffle that delivers a uniquely clean taste profile with minimal off-notes. MycoTechnology has raised \$220M to date from prominent investors across different sectors, and operates in a sustainable, state-of-the-art, 86,000 sq ft facility. For more information visit mycoiq.com

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MycoTechnology Internal Notes on Press Release Distribution

- Global Distribution in these geographies:
 - ✓ EMEA
 - ✓ NA
 - ✓ LATAM
 - ✓ APAC
- Publications/media outlets in these categories:
 - ✓ Bakery Confectionery & Snacks
 - ✓ Beverages
 - ✓ Dairy
 - ✓ General Food, Drink & Supplements (titles that cover everything)
 - ✓ Nutrition & Health
 - ✓ Plant-based and Sustainability
 - ✓ Investment and Venture Capital