LAUREATES SPOTLIGHT | Belgium

PASTRIES

From brewery to bakery

MaGie Creations has developed **PowerBond**, a high-quality emulsifier made from brewer's spent grain that can replace butter and synthetic emulsifiers in bakery and confectionery.



THE GOAL

TRL 9

A complete brewery-to-bakery chain, from side-stream to finished product.

WITH PASTRIES: THREE STEPS TO A FULL CHAIN

PowerBond production

≥100 kg

Produced through the food-grade outlet at Brouwerij Haacht.

Recipes validated

5 recipes

High-quality bakery and confectionery recipes.

Real production pilots

2 pilots

With Het Bankethuis and The Brownie Box.

THE RESULT

Bakeries: **cleaner labels and lower ingredient cost-in-use**

Breweries: **a traceable food-grade outlet**

Food chain: **more biomass kept for human food**



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