



# HACKATHON 2025: THE SYNTHESIS



February 2026

# Table of --- CONTENTS

FOREWORD: MEETING THE CHALLENGE OF FOOD INNOVATION .....	P.2
1. OVERVIEW OF HACK THE FORK 2025 .....	P.4
2. LET INNOVATION BEGIN .....	P.8
3. THE HACKATHON'S ECOSYSTEM .....	P.19
4. OUR PROSPECTS FOR SCALING UP .....	P.26
LET'S DESIGN THE FUTURE .....	P. 28

# FOREWORD :

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## MEETING THE CHALLENGE OF FOOD INNOVATION

### EATING MORE PLANT-BASED: A CONVERGENCE OF URGENCIES

#### An ecological emergency

Greenhouse gas emissions due to agriculture amount to 14%, of which **60% are directly attributable to the farming of animals**.

This is why the Intergovernmental Panel on Climate Change (IPCC) considers shifting to a plant-based diet to be "eco-action number 1".

In addition to its harmful environmental effects, the current model proves inefficient due to a "protein dead-end". Indeed, livestock farming occupies approximately **75% of the world's agricultural land**, yet provides only 18% of the calories consumed.

#### A public health challenge

The World Health Organization (WHO) explicitly recommends reducing meat products in favour of a more plant-based diet to combat the rise in **chronic diseases** (cancers, cardiovascular diseases, diabetes, etc.).

As for industrial livestock farming, it is responsible for the emergence of **zoonoses** such as avian flu.

→ To reduce the risks of disease transmission between animals and humans, scaling up plant-based diets is a major preventive health lever.

#### A growing social demand

**82% of French people say they are in favour of banning intensive farming** (cf. IFOP study, February 2025).

To move away from the intensive model, it is impossible to avoid reducing animal consumption — and therefore encouraging more plant-based diets.

Unfortunately, the food supply still struggles to meet this growing demand for more ethical products.

→ Everywhere in the world and more particularly in France, a more plant-based production and consumption is a matter of **societal interest**.

## INNOVATION: FROM SILOS TO NETWORKS

Beyond societal interest, there is a **growing economic incentive** to invest in plant-based foodtech.

The France 2030 investment plan of €54 billion, for example, includes an agri/food component.

Yet technical experts, decision-makers, researchers and businesses still too often **work in silos**.

Therefore, the main barrier to plant-based innovation is not a lack of talent or motivation, but rather **the absence of spaces for dialogue**.

That is why Hack the Fork aims to be an innovation-oriented and stimulating meeting space for the current and future **key players** in food innovation.



Hack the Fork mentors advising participants ©Fairshot

→ **Connecting** young talent with influential players in the agri/food and technology sectors enables us to collectively **devise concrete solutions** to food challenges.

# 1

# OVERVIEW

## OF HACK THE FORK 2025

To move from observation to action, Hack the Fork offers an effective format — the hackathon — whose first edition took place at École 42 in Paris on [13 and 14 December 2025](#).

## THE COMPETITION FORMAT

### Our format: the hackathon

A hackathon is an event spanning a few days during which teams rapidly generate, test and experiment ideas.

→ The Hack the Fork hackathon brought together 21 multidisciplinary teams — spanning programming, business, agronomy, etc. — in an intensive 36-hour sprint.

### Our theme: AI in the service of food innovation

Hack the Fork's approach is [data-driven](#): artificial intelligence powers each project, used to **optimise, predict or model** a more plant-based and therefore more sustainable food system.

### 3 strategic axes to address the sector's needs

By prospecting among food industry players such as [Elior](#) and [Sayfood](#), the HtF team identified [three strategic axes](#) to guide participants' innovations:

- **Consumer axis**: creating digital tools to facilitate and support individual transition towards a more plant-based diet.
- **Business axis**: developing strategic roadmaps to help agri-food players carry out their CSR transition, leveraging data analysis.
- **Product axis**: designing quality foods using innovative processes, with AI to optimise formulations, textures and nutritional qualities.

→ Each team had to choose a [strategic axis](#) before devising an innovative solution and the associated entrepreneurial project.

## KNOWLEDGE IN THE SERVICE OF INNOVATION

### Our open-access resources, invaluable for participants:

- A [Notion](#) (centralised knowledge base) gathering sector and technical intelligence, curated by our partner Sayfood;
- Free access to tools from our partner [BLACKBOX AI](#);
- [Datasets](#) to feed AI models;
- The [directory](#) of sector needs gathered through our prospecting.

### Our methodological workshops to ensure project quality:

- **Mentors' Roundtable:**  
A collective intelligence session bringing together ≈ 10 Hack the Fork mentors to pass on the sector's "rules of the game" and share classic mistakes to avoid when launching a project.

- **"How to Measure Impact" by Mata'i Souchon:**

A foundational module central to Hack the Fork's DNA, helping participants learn to distinguish an appealing idea from a high-impact one. The goal is for participants to embed measurable indicators (CO<sub>2</sub> savings, animal welfare gains, etc.) into their projects to demonstrate societal impact.

- **"How to Pitch Your Project" by Briac Sockalingum:**

This intensive workshop prepares participants for the decisive pitch exercise. They learn to condense 36 hours of complex work into a punchy 4-minute narrative capable of winning over both the jury and potential investors.

### Our thematic workshops to build expertise:

- **"How to Fund Your Project" by Lorris Benhamou:**

A good idea cannot survive without a business model. This module helps teams structure their business model and understand investors expectations.



Mentors' roundtable ©Fairshot

- **"Challenges of Plant-Based Food" by Swantje Tomalak:**  
A technical deep-dive into the barriers and opportunities of more plant-based production and consumption, led by Swantje from Vegconomist, former director of the Veggie World trade show.

- Answering in-depth questions about scientific, industrial and technical issues in plant-based foodtech and AI;
- Helping teams structure their thinking and formalise it into a pitch.

## MENTORS AND JURY: SHARED EXPERTISE

### Our mentors in educational support:

Throughout the hackathon, participants benefited from the support of **≈ 20 mentors**, drawn from research laboratories, universities, businesses and investment funds.

They played a crucial role in:

### Our sincere thanks to our invaluable mentors:

Romain El Andaloussi (Sup Biotech) - Andrew BlackWood (Imperial College London) - Briac Sockalingum (Compas' Sup), Théo Mathieu (Gourmet) - Thomas Chimbault (Fontaine Founders) - Angéline Gentaz (European Commission) - Tom Bry-Chevalier (Université de Lorraine) - Valérie Guénard Lampron (AgroParisTech), Idris Revert (Hello Tomorrow) - Loris Benhamou (Guardiola Capital) - Jad Andouba et Jad Irani (BLACKBOX AI) - Nathalie Rolland (Nutropy) - Aly Saleh & Nicolas Peries (Heura Foods).



Some of Hack the Fork's mentors ©Fairshot

## An exceptional food and tech jury to judge the projects:

- **Audrey Ashworth** :  
Event director at SIAL, International Food and Beverage Exhibition.
- **Capucine Grandsir** :  
Sector Lead for Agriculture & Food at Banque Publique d'Investissement (BPI).
- **Julien Massetti** :  
Project manager at Ecotrophelia, Europe's leading food innovation competition institution.
- **Jad Irani** :  
Representative of BLACKBOX AI, specialist in artificial intelligence.
- **Rodolphe Landemaine** :  
Founder of Land&Monkeys, Europe's first 100% plant-based artisan bakery chain.
- **Nicolas Brien** :  
Former CEO of France Digitale and founder of Wastetide, a start-up using AI to reduce food waste.
- **Elisa Yavchitz** :  
Economist, founder of Les Canaux and lecturer at Sciences Po.



Our jury and Director of Operations select video projects @Fairshot

→ Many thanks to the influential members of the Hack the Fork jury for judging the projects with **fairness** and **expertise**.

# 2 LET INNOVATION BEGIN

From 13 to 14 December 2025, **21 multidisciplinary teams** competed for the 36-hour Hack the Fork sprint.



Each team submitted a **short video pitch**.



10 were selected to **pitch live** on stage.



**3 projects** won the hackathon and its prizes.



Winning teams of the 2025 Hack the Fork hackathon ©Fairshot

1 €3,000 2 €2,000 3 €1,000  
+ BLACKBOX.AI credits

# THE 3 WINNING PROJECTS

These three projects stood out for their [technical quality](#), [economic viability](#) and [potential for impact](#), and received the Hack the Fork jury prize. Congratulations to **Ardoise**, **ReaKt** and **BlendIn**!

## 1<sup>ST</sup> : ARDOISE

**AI in the service of EGalim compliance for school canteens**

**The need:** Since the EGalim law, French school canteens must navigate legal obligations (weekly vegetarian menu), strict budget constraints and nutritional balance. Managers struggle to comply with the standard while offering appealing meals whose sustainability they can demonstrate.

**The Ardoise solution:** A centralised management platform.

It combines public data analysis to visualise compliance gaps with a generative AI engine. The latter generates tasty, nutritionally balanced vegetarian menus, optimised to reduce ingredient costs, while automatically estimating their environmental benefits.

**The impact:** The solution targets systemic change to enable local authorities to comply with the law without operational friction, making the food transition in public catering [simple](#), [measurable](#) and [economically advantageous](#).

## 2<sup>ND</sup> : REAKT

**The digital twin to democratise precision fermentation**

**The need:** A slight deviation in a bioreactor leads to weeks of lost R&D and thousands of dollars' worth of **wasted raw materials**.

**The ReaKt solution:** A predictive AI engine.

Thanks to deep learning, it goes beyond simply monitoring the past — it can anticipate cellular behaviour in order to correct trajectories before an incident occurs. The functional prototype adjusts feed flows in real time and predicts biomass peaks with a margin of error below 2%.

**The impact:** In a one-year production simulation, ReaKt reduced the batch failure rate from 8% to approximately 0%, while [increasing overall yield by 20%](#).



### 3 3RD : BLENDIN

#### Algorithmic optimisation for profitable plant-based transition

**The need:** Many players in the catering sector are hesitant to make their menus more plant-based, fearing rising costs, loss of taste or nutritional deficiencies. This transition is often perceived as an economic risk rather than an opportunity.

**The BlendIn solution:** An algorithm to identify, for existing recipes, total or

partial plant-based alternatives capable of offering the best compromise between cost, carbon emissions and nutrition. The tool does not destroy the recipe — it improves it.

**The impact:** Sustainability and profitability are largely compatible. On pilot recipes, BlendIn generated up to **50% reduction in CO<sub>2</sub> emissions** and **30% reduction in costs**, thus removing the economic barriers to plant-based transition on the plate.



BlendIn (3rd place) pitching its project ©Fairshot

# PROJECTS COMMENDED BY THE MENTORS

Beyond the podium, two other projects caught the mentors' attention for their [strong potential for impact](#). Well done **EggForgeAI** and **AlgaeLoc**!

## EGGFORGEAI

**AI to secure industrial formulations in the face of egg price volatility**

**The need:** A ubiquitous ingredient for its techno-functional properties (binding, emulsifying, foaming), egg exposes the industry to increasing risks: price volatility, supply disruptions (avian flu), health risks and a high carbon footprint. These vulnerabilities hinder innovation and erode industrial margins.

**The EggForgeAI solution:** A B2B formulation assistance AI.

It does not simply replace the ingredient — it replaces its function. By analysing target molecular properties (texture, stability, rheology), the algorithm identifies combinations of plant-based ingredients capable of faithfully reproducing egg performance for each specific application, while respecting cost constraints.

**The impact:** The project enables [production chain de-risking](#) while reducing dependence on animal proteins. It offers industrials a fast track towards more sustainable and cost-effective products, without compromising on quality.

## ALGAELOC

**Certified data as a catalyst for the seaweed sector**

**The need:** Although seaweed represents a sustainable protein resource with immense potential (particularly in Africa and the Middle East), its industrial adoption remains marginal. The main barrier is not the resource itself, but the lack of reliable data, the absence of shared quality standards and opacity around traceability, which discourage large-scale investment.

**The AlgaeLoc solution:** A trusted digital infrastructure (Data Infrastructure).

The platform centralises, verifies and standardises key sector data: nutritional profiles, environmental performance and local production metrics. It transforms fragmented information into a clear decision-making reference framework.

**The impact:** By lifting informational barriers, AlgaeLoc aims to [structure the value chain](#). The project aspires to transform seaweed into a credible, traceable ingredient, facilitating its large-scale integration into food sovereignty strategies and public nutrition policies.

## OTHER INNOVATIVE PROJECTS

These teams also brilliantly [rose to the challenge](#) of inventing, in 36 hours, innovations in service of a more plant-based diet. Hack the Fork salutes all participating teams!



Podium announcement by Hack the Fork jury ©Fairshot

### FORTIGAP

- **Target:** Budget-constrained audiences
- **Impact:** Reduction of nutritional inequalities
- **Format:** Consumer mobile app

**FortiGap** helps users improve the environmental and nutritional quality of their diet within a constant budget. By analysing photos of meals and till receipts, the app offers concrete adjustments to combat food insecurity and facilitate access to plant-based food.

### PLANTMARKET ADVISOR

- **Target:** Plant-based brands and start-ups
- **Impact:** Packaging and go-to-market optimisation
- **Format:** B2B web decision-support platform

**PlantMarket Advisor** analyses packaging, product data and business objectives to generate explainable scores and marketing recommendations. It aims to strengthen the credibility, commercial performance and regulatory compliance of plant-based products.

## AROMATCH AI

- **Target:** Agri-food R&D
- **Impact:** Acceleration of plant-based flavour development
- **Format:** AI software platform (B2B)

**Aromatch AI** identifies molecular similarities between animal and plant flavours to guide formulation. The goal is to reduce costs, R&D time and dependence on animal-derived flavours in finished products.

## GREENSWITCH

- **Target:** General public
- **Impact:** Dietary behaviour change
- **Format:** Mobile-friendly web app

**GreenSwitch** analyses users' real purchases to identify plant-based substitution opportunities and quantify their ecological impact. Gamification is integrated to reinforce engagement and encourage a progressive, lasting food transition.

## GREENSHELF AI

- **Target:** Agri-food industry
- **Impact:** Ingredient substitution
- **Format:** Web app

**GreenShelf AI** analyses industrial ingredient lists and suggests more environmentally friendly alternatives. By providing precise indicators (environmental, consumer quality), the tool guides industrials' choices towards reduced-impact formulations.

## PLANTIFY DESSERT

- **Target:** Pastry industry
- **Impact:** Substitution of animal ingredients
- **Format:** B2B web app

**Plantify Dessert** helps professionals reformulate their pastry recipes with plant-based alternatives while calculating environmental gains. The goal is to facilitate plant-based transition in a sector deeply attached to tradition.

## FOODNOVA AI

- **Target:** Plant-based R&D
- **Impact:** Improvement of organoleptic quality of alternatives
- **Format:** Web app

**FoodNova AI** uses artificial intelligence to suggest ingredient combinations and optimised recipes. The goal is to reproduce the taste and texture of animal products to improve the acceptability of plant-based products, while minimising their environmental footprint.

## EZVG

- **Target:** Restaurateurs
- **Impact:** Facilitated adoption of vegetarian and vegan dishes
- **Format:** B2B web tool

**EZVG** analyses existing restaurant menus and proposes equivalent plant-based alternatives, accompanied by nutritional and economic indicators. The tool is designed for rapid, straightforward adoption by professionals.

## ECOSWAP

- **Target:** Newcomers wishing to reduce their meat consumption
- **Impact:** Accessible everyday plant-based transition
- **Format:** Mobile app

**EcoSwap** removes barriers to plant-based adoption by suggesting direct alternatives to meat-based dishes. The app calculates avoided environmental impact, the reduction in animal suffering and automatically generates the associated shopping list.

## THE FAIR TABLE

- **Target:** Organisers of large-scale events
- **Impact:** Reduction of the environmental impact of catering
- **Format:** Web app

**The Fair Table** generates bespoke menus tailored to budget and number of guests, while calculating the environmental footprint and the number of animals spared. The goal is to make event catering more sustainable and ethical.



Heura Foods mentor with participants ©Fairshot

## EATREAL

- **Target:** Consumers & Agri-food industry
- **Impact:** Production of reliable food data
- **Format:** Social mobile app + analytical dashboard

**EatReal** collects authentic consumer feedback on their food experiences. The project aims to provide industrials with actionable data ("Real World Evidence") on the actual acceptance of plant-based products.

## PLANTME

- **Target:** General public and sports professionals
- **Impact:** Progressive reduction of meat consumption
- **Format:** Freemium mobile app

**PlantMe** combines nutritional tracking, environmental impact calculation and gamification to accompany the dietary transition. The app reconciles health, sports performance, budget management and sustainability.

## NUTRIFORK

- **Target:** Consumers with food allergies
- **Impact:** Facilitated access to plant-based catering
- **Format:** Mobile and web app

**NutriFork** lists and ranks plant-based restaurants compatible with users' specific allergies. The app evaluates establishments according to the quality of their offering and food safety.

## FYBR.

- **Target:** High-level athletes
- **Impact:** Sports performance through plant-based nutrition
- **Format:** Mobile app + food product

**Fybr.** combines a high-performance vegan energy bar with a tracking app to optimise digestion and energy. The project offers a credible plant-based alternative adapted to the physiological demands of elite sport.



Participants discover the event agenda ©Fairshot

## HEADING TOWARDS INCUBATION!

Hack the Fork is also an [entrepreneurial hub](#) to help impactful projects from the hackathon launch on the market.

This **entirely free support** includes, among other things, access to our mentor network and the investment ecosystem.

## By entrepreneurs, for entrepreneurs

Led by [Briac Sockalingum \(Sciences Po\)](#) and [Louan Bardou \(Polytechnique\)](#), our entrepreneurial hub draws on their experience as start-up founders to [transform hackathon projects into impactful, successful start-ups](#).

## Projects currently in incubation

Just one month after the hackathon, three projects have already decided to move to the next stage: [ReaKt](#), [Ardoise](#) and [The Fair Table](#).



The Ardoise team (1st place) pitches its project ©Fairshot

## Focus on the future of Ardoise

This is perhaps the finest proof of the event's collaborative dynamic. The Ardoise (1st place) and BlendIn (3rd place) teams decided to merge and continue the project envisioned by [Ardoise](#) together.

*The team is currently seeking:*

- 1 or 2 **volunteer pilots** to turn their prototype into an MVP adapted to real-world needs.
- After model validation: their first **clients**.

## Focus on the future of ReaKt

**ReaKt** got the second place on the Hack the Fork 2025 podium. Its objective: to transform fermentation — once considered a high-risk biological "black box" — into a stable, controlled, high-yield industrial process.

*The team is currently seeking:*

- **Industrial partners** to deploy its prototype on production units and validate its performance against specific manufacturing scenarios.
- **Investors** interested in accelerating their R&D, specifically targeting energy optimisation and predictive maintenance via Raman spectroscopy.



The Fair Table pitching its project ©Fairshot

## Focus on the future of The Fair Table

**The Fair Table** is driven by a close-knit team with a vision that extends beyond the hackathon. Its objective: to reduce the environmental impact of catering and individual consumption.

*The team is currently seeking to:*

- **Explore its B2B** approach with potential catering clients through a market sizing exercise.
- **Consider a B2C** approach for an app project linking plant-based diet transition with nutritional balance.

# Final program

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The ReaKt team after receiving the 2nd place prize ©Fairshot

## Be part of their future

All those projects have something in common : they need people believing in them.

If you agree the plant-based transition is not a niche bet but a structural shift in the global food system — these teams need to hear from you.



**Validators** to stress-test the science;



**Operators** to turn prototypes into real-world pilots;



**Industry partners** to provide data, infrastructure & scale;



**Investors** to turn projects into start-ups and generate profit.

→ Interested in investing in young talent and their projects?

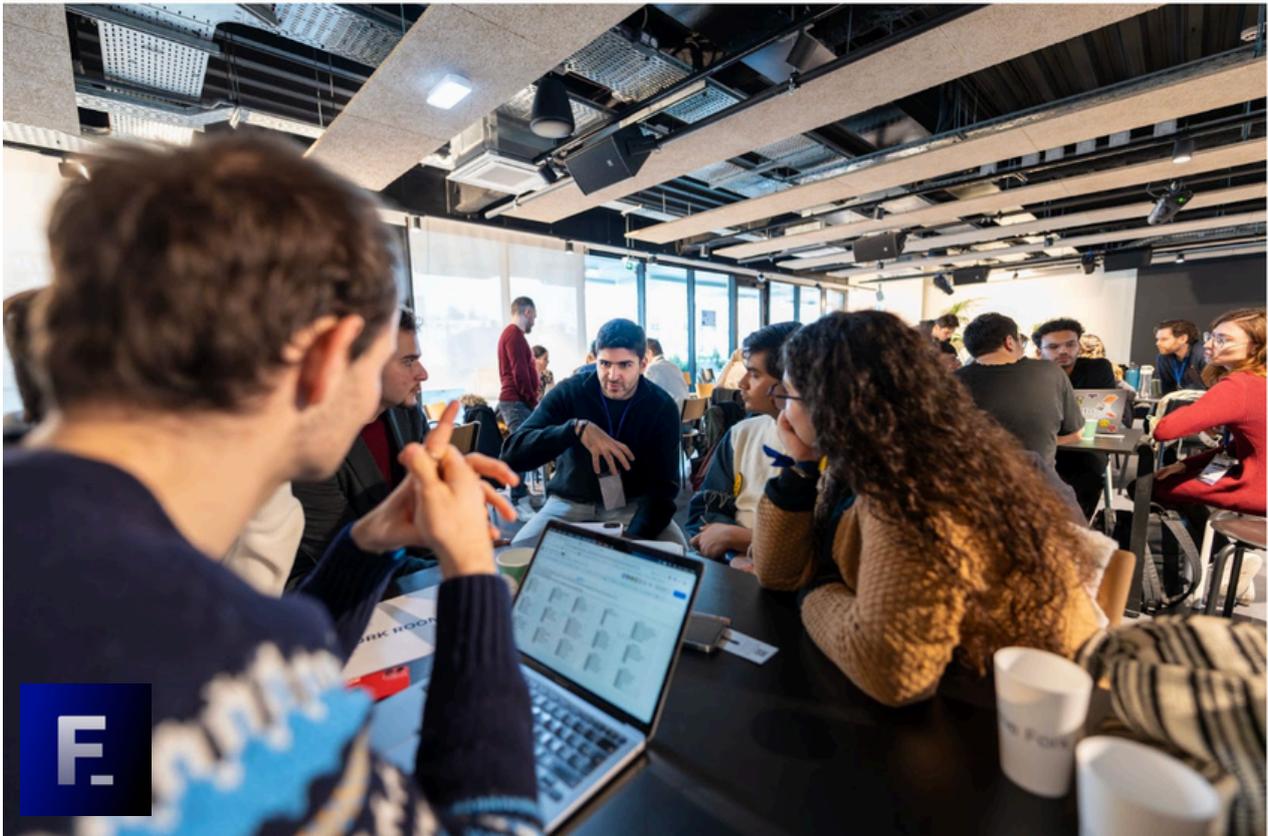
Contact us: [contact@hackthefork.com](mailto:contact@hackthefork.com)

# 3

## THE HACKATHON'S ECOSYSTEM

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People often think that AI sidelines humans. At Hack the Fork, it is quite the opposite: the human element is nothing less than our [backbone](#).



Participants brainstorm with a mentor ©Fairshot

### OUR PARTICIPANTS

On 13 and 14 December 2025, [≈ 100 talents](#) formed teams of 3 to 5 members.

### Complementary profiles from leading schools

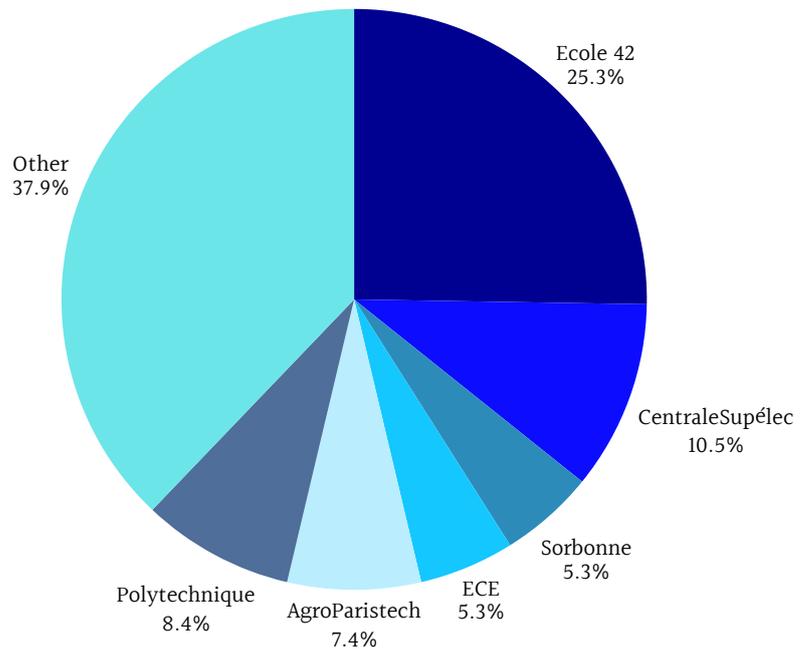
We prioritised the complementarity of candidate profiles to ensure the quality of their projects. The first edition of the Hack the Fork hackathon reflects [a predominance of technological profiles](#) (cf. chart 1):

- École 42, which hosted the event, accounts for nearly 1/4 of participants,
- followed by leading generalist engineering schools such as CentraleSupélec and Polytechnique.

This technical base is complemented by profiles from the Humanities (AgroParisTech, Sciences Po, Sorbonne).

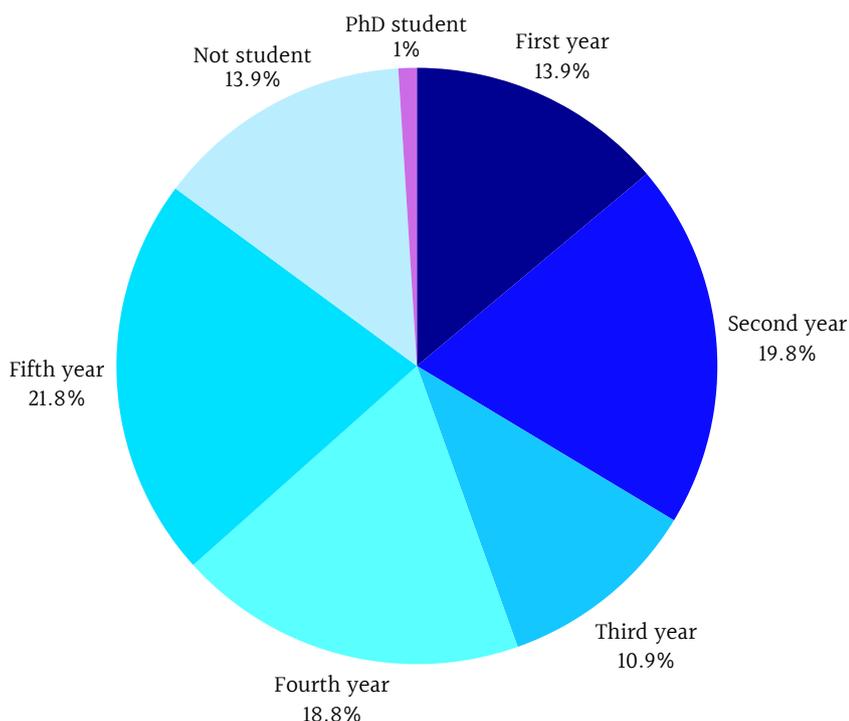
Worth noting is also an international dimension, with **6%** of participants coming from foreign institutions.

Which school are/were you studying at?



Graph 1 - HtF quantitative analysis January 2026

What year of study are you in?



Graph 2 - HtF quantitative analysis January 2026

This complementarity of profiles is also grounded in a good operational balance between experienced and junior profiles (cf. chart 2):

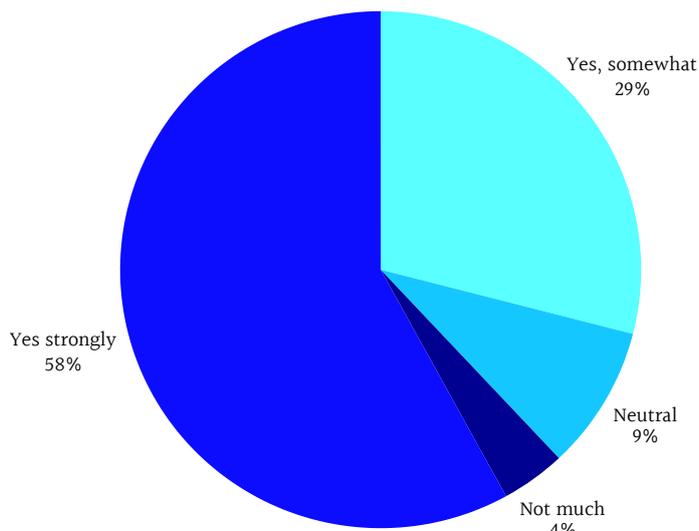
- **Experienced** profiles (mostly Master's students and recent graduates) together constitute **56%** of participants.
- **Junior** profiles make up the remaining **44%**.

## WAS HACK THE FORK USEFUL FOR THEM?

Participants are not the only ones measuring impact — so do we. We conducted a [comparative study](#) before and after the event on a sample of **40 respondents** who participated in the 2025 hackathon.

According to its results, the hackathon proved particularly effective for (cf. charts 3, 4 & 5):

Do you feel like learned something?



Graph 3 – HtF quantitative analysis January 2026

### Acquiring knowledge

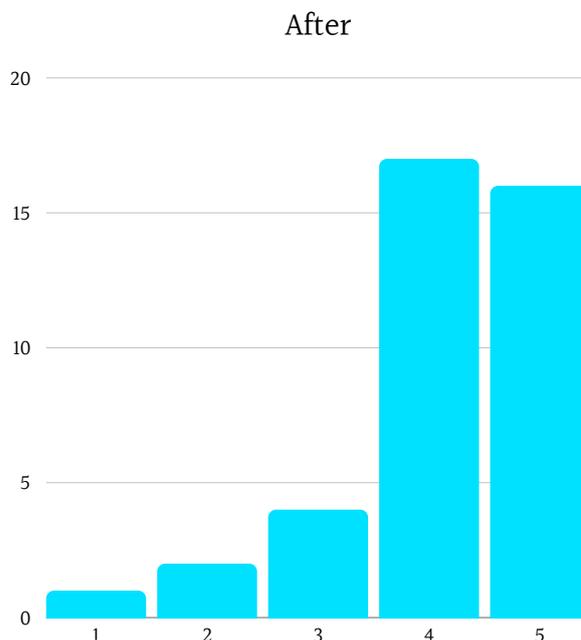
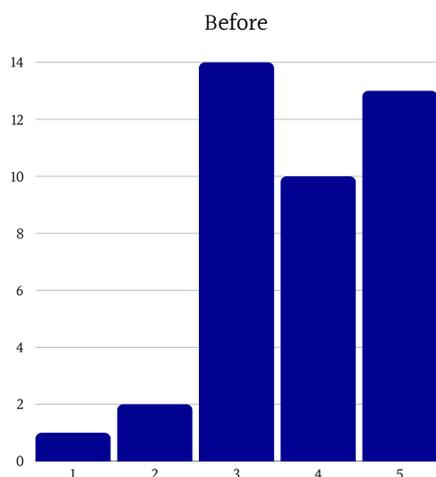
The intensive format fulfilled its educational role: **87%** of respondents declared that they [gained knowledge](#), of whom **58%** said they did so "strongly".

### Raising awareness of the environmental stakes of a more plant-based food system

The before/after comparison (scale 1-5) shows a clear shift towards higher scores after the event, indicating [improved perception of plant-based diets](#) as a credible response to environmental challenges.

–Graph 4–

To what extent do you now consider a plant-based diet to be a credible response to environmental challenges ?



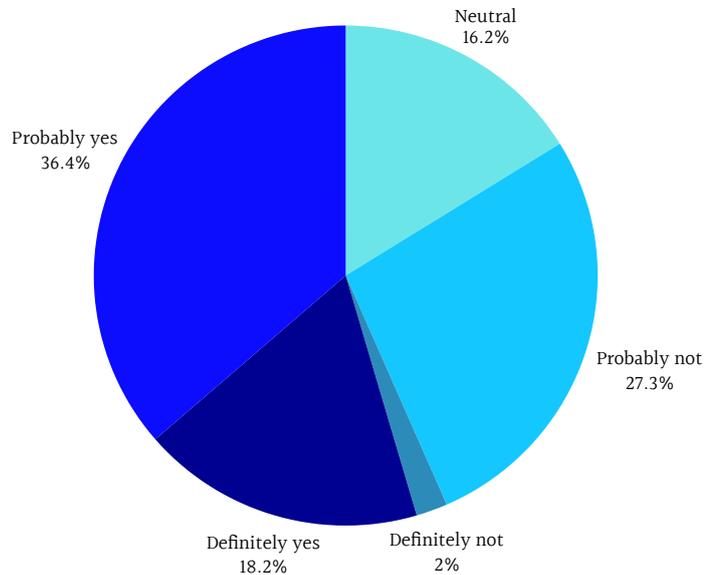
## Fostering sustained engagement in innovation

Engagement extends beyond the hackathon:

- **54 %** of respondents expressed a **wish to continue** developing their project.
- Among them, **18 %** are even **certain they will** pursue the adventure beyond the hackathon.

These results indicate **strong sustainability potential** for these solutions.

Would you like to continue the project you started here?



Graph 5 - HtF quantitative analysis January 2026

## OUR PARTNERS

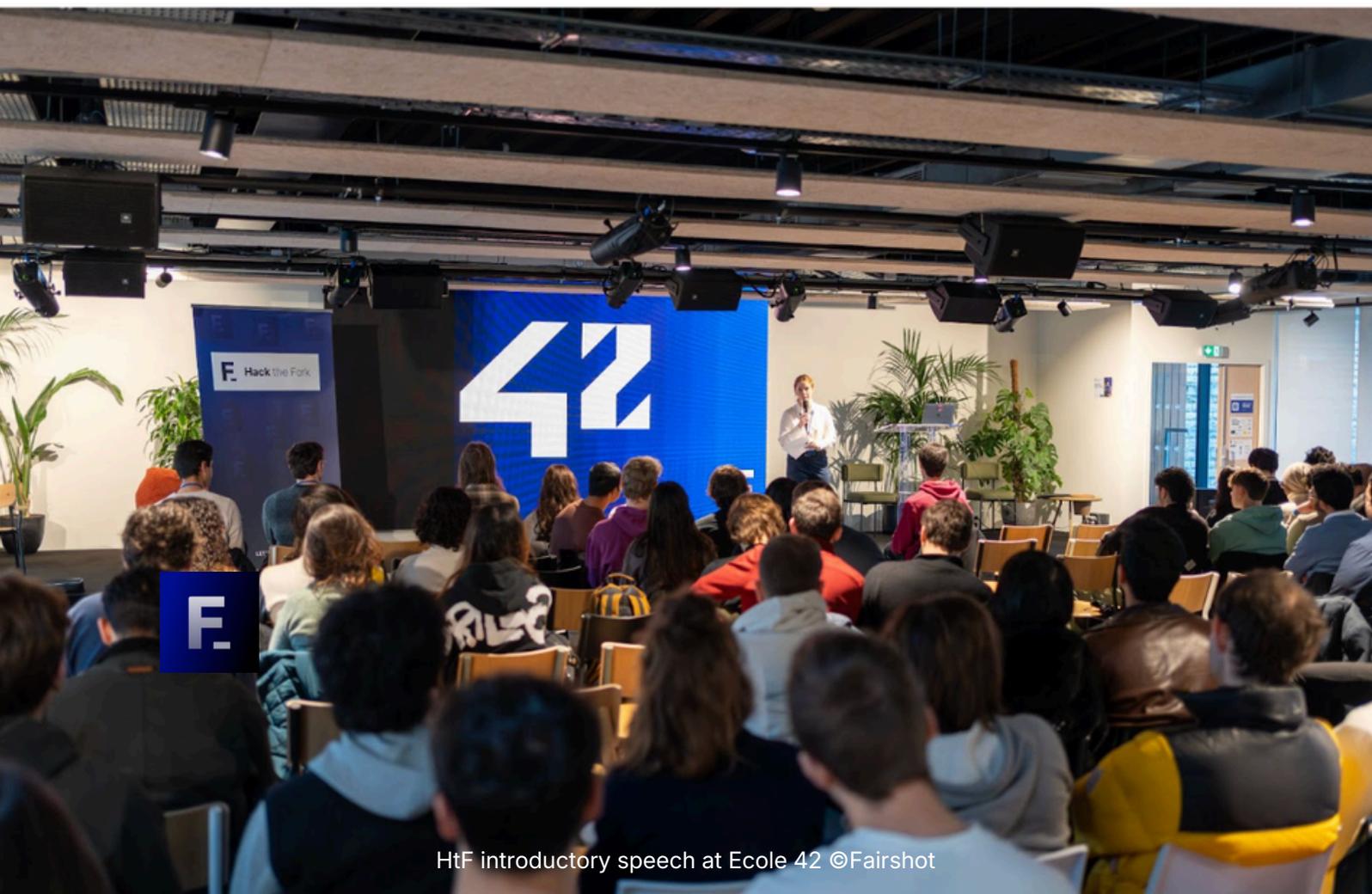
Our team thanks all those who made this hackathon a highly mobilising world first. Our partners demonstrated that **impactful innovation truly has a future** by offering their time, produce, technical support or access to their networks.



Jad from BLACKBOX.AI ©Fairshot

## Our academic, technical and logistical partners supported the project from A to Z

- **Research institution:** [AgroParisTech](#), [SayFood](#) and [Ecotrophelia France](#) provided mentors, as well as their expertise and resources to support projects throughout the event.
- **Deep Tech:** [BLACKBOX AI](#) provided advanced technical tools to accelerate project development and reward the winning projects.
- **Entrepreneurship:** The regional network [FoodTech Paris Ile-de-France](#), [France Digitale](#) and [OVNI Capital](#) contributed their knowledge of the entrepreneurial ecosystem and their networks.
- **NGO's:** Support from the [Jane Goodall Institute France](#) allowed the event to be grounded in respect for living beings, while [The AI Collective](#) mobilised its network.
- **Logistics :** The event was held at [École 42](#), recently named the 3rd most innovative university in the world (WURI 2025 ranking). A setting of excellence that provided participants with the ideal infrastructure for the demands of an innovation marathon.



## Our food partners led by example right down to the catering area

- [Heura Foods](#) : Provided their excellent meat-substitute products (strips and steaks) used to prepare meals for teams and staff.
- [Land&Monkeys](#) : A vital contribution to Sunday morning breakfast with delicious 100% plant-based pastries.
- [Maison Boucand](#) : A tasting of quality aged plant-based cheeses at the event's closing ceremony.



## OUR TEAM

Hack the Fork rests on a close-knit organising team, united by a **common commitment**: to create a space to train a new generation in the challenges of plant-based food and support concrete innovations.



Morgane and Xavier, volunteers, welcoming participants ©Fairshot

### The trio of coordinators:



[Simon Nordmann](#)

Co-founder of HtF



[Alice Pjje](#)

Co-founder of HtF



[Salim Boujaddi](#)

Director of Operations

### The organizing team:

- **Christopher Macé** - École 42 Relations & venue management;
- **Morgane Paris** - Growth Manager;
- **Emile Jean** - Logistics & Catering Manager;
- **Louise Berthoux** - Communication & social media;
- **Diane Plessier** - Artistic Director;
- **Tom Efferelli** - Operational support.

The event also relied on **≈ 20 highly motivated volunteers**, mobilised to ensure smooth logistics, technical operations as well as the comfort of participants throughout the weekend. It was an honor working with all of them.

# 4

## OUR PROSPECTS FOR SCALING UP

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The success of this inaugural hackathon edition is only the **first step** in a long-term project.

To maximise our impact on virtuous production and consumption and support the development of talent, we have defined **4 major strategic axes**.

→ To support one or more of these axes, please contact :  
[contact@hackthefork.com](mailto:contact@hackthefork.com)

### FROM PROTOTYPE TO MARKET LAUNCH: BRINGING IN INVESTORS

Our hackathon participants have talent. Our role therefore does not end at the close of the hackathon, but continues in order to **transform the most promising solutions into viable, profitable start-ups and products**.

From now on, this means:

- **Identifying** mature projects with strong impact potential;
- **Introducing** them to compatible investors or businesses;
- **Monitoring** and reporting on project development.

### CONSOLIDATING THE PARTNERSHIP ECOSYSTEM

To sustainably support Hack the Fork's mission, we need to strengthen our partner network:

- Targeted partnerships in the context of future hackathon editions, through different forms of patronage (skills-based, in-kind, financial);
- Long-term partnerships with key players: incubators, industry, academic institutions, research associations and funding structures.

→ We are happy to announce we are currently in discussion with the Paris Chamber of Commerce ([CCI Paris](#)) to join its **AgroAlia club** and improve our support for projects.

## THE "AMBASSADORS" PROGRAMME FOR INTERNATIONAL GROWTH

Plant-based foodtech is not solely a French concern: it is a [global opportunity](#).

That is why we are initiating an international rollout phase of the Hack the Fork hackathon, via our support programme for project leaders wishing to organise a local edition.

Three potential international editions are currently under consideration in the **Netherlands, the United Kingdom and Germany**.

→ We need motivated individuals to join this international adventure.

## LOOKING AHEAD TO THE 2026 EDITION

The next Paris edition is already in our sights, with a dual ambition of quality improvement and professionalisation.

We are already preparing the success of Hack the Fork 2026, which involves:

- **Strengthening** our financial resources, notably through corporate patronage and identifying other coherent funding avenues.
- **Building on** our precious ecosystem by improving the synergy between Hack the Fork and its existing partners.
- **Recruiting** ever more talented participants through partnerships with prestigious schools and institutions committed to their students' career development.
- **Bringing in** ever sharper, more motivated mentors and jury members to ensure participants best meet the needs of the foodtech sector.



# LET'S DESIGN THE FUTURE

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Would you like to [support Hack the Fork](#) as a partner, mentor, investor, ambassador, donor or team member?



Let's talk.

[contact  
@hackthefork.com](mailto:contact@hackthefork.com)



**F.** Hack the Fork



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