

cookd labs

Food R&D. Automated Robotic food lab and AI agents for product development

In a nutshell

Problem: Food R&D is still largely manual. Scientists run experiments by hand, with <1% of trials reaching the shelf. This leads to missed trends, lost revenue, and costly R&D cycles, often taking 2+ years to launch a product.

Solution: We automate food R&D with a robotic lab that runs experiments and a formulation AI that designs better recipes. Our platform generates standardized data at scale, enabling data-driven development that cuts launch cycles from months to weeks.

Why is our technology important?

Food companies face growing pressure to reformulate food products for nutrition, sustainability, and cost. However, each change (e.g., swapping an ingredient) risks compromising shelf life, texture, or sensory quality. Plant-based products are especially complex: recipes with tens of interacting ingredients make trial-and-error slow, expensive, and unreliable.

The core bottleneck for these food innovations is lack of standardized experimental data. While competitors rely on scarce customer datasets, we generate it at scale with our robotic labs, enabling our AI to design better formulations.

The benefits of our solution

- Standardized, high-quality data collection via robotic lab for AI formulation
- 8x more trials per day (vs. manual methods)
- 95% reduction in manual work through automated testing & AI analysis
- Development cycles cut from 6 months to ~2 weeks

Keywords

Food R&D, Robotics, AI, Lab Automation, Formulation, Food Science.

Founding Team

- Stefan Ilic - CEO: PhD in Robotics and AI for food science @ EPFL
- Germain Meyer - CTO: built robots for agritech & ocean depths @ Harvard & EPFL
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