

Dr. Ilan Samish

Founder and CEO

Dr. Ilan Samish opened Amai Proteins in 2016 aiming to fix our food system, one Designer Protein at a time. The first product is a hyper sweet protein that is 4,000 times sweeter than sugar and enables up to 70% sugar reduction without compromising the delicious taste of sugar. The novel sweetener is produced by sustainable precision fermentation in food-grade microorganisms. Market launch is planned in early 2023. Next, Amai's pro-protein platform is expanding to alternative Designer Proteins for meat, milk and plant applications.

Dr. Samish opened Amai after a rich academic career as a lecturer of Biology, Chemistry and Computer Science (Weizmann, Hebrew University, Braude College). He is a graduate of the Lautman Program for Fostering Excellence (Tel-Aviv Uni), has a PhD from Weizmann and a postdoc from UPenn. Dr. Samish founded and co-chaired the leading annual conference in Computational Structural Biology and published what became the main book in the field of Computational Protein Design.