

COMETBIO

Arrabina™

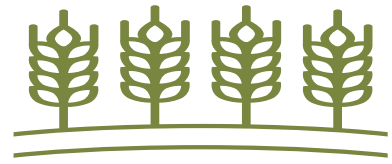
Nature's Best
Dietary Fiber,
Perfected

Clean Label Conference
May 24-25, 2022

Strictly Private and Confidential



Arabinoxylan: Scientifically-supported benefits



✓ Recognized as a dietary fiber by the FDA in 2018

✓ 40+ Clinical Trials



European Society of Medicine



Arrabina 100



Arrabina 300



✓ Complimentary flavors

- 100 series for rich & bold taste profiles
- 300 series for light & delicate taste profiles

Arrabina is unique among prebiotics

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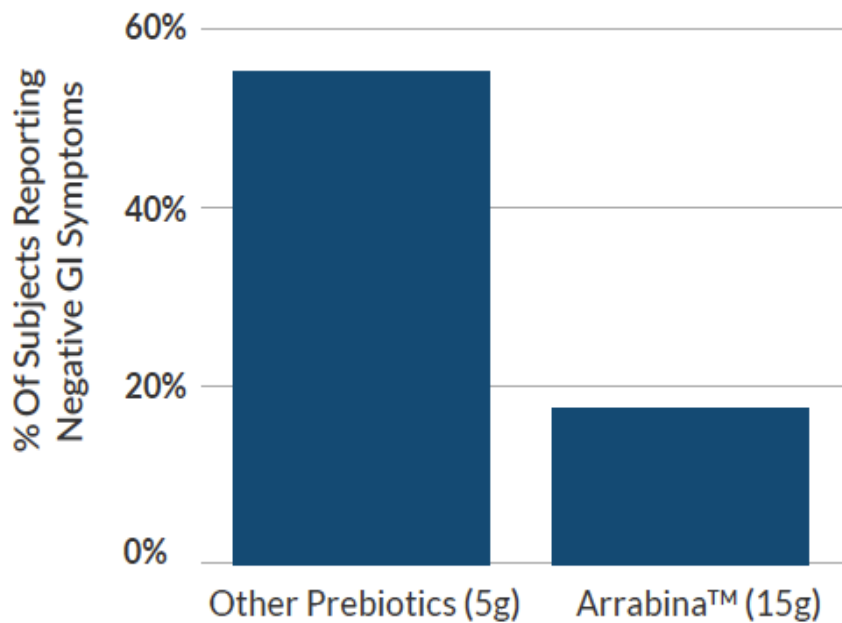
Diversity of prebiotics promotes diversity and resiliency in microbiome

Characteristic	SCF/ Modified starches	Inulin/ FOS	GOS	Guar Fiber	XOS	Arrabina	Arabino- galactan	Beta Glucan
Naturally occurring		✓	✓	✓	✓	✓	✓	✓
High & stable solubility	✓			✓	✓	✓		✓
High tolerability	✓			✓	✓	✓	✓	✓
Low prebiotic effective level (<5g)					✓	✓		✓
Healthy blood glucose levels	✓	✓	✓	✓	✓	✓	✓	✓
Supports immunity						✓	✓	✓

✓ Clinically Proven

Tolerability

Less Bloat for 3x the Dose



Health Claims



Prebiotic



Healthy Blood Sugar

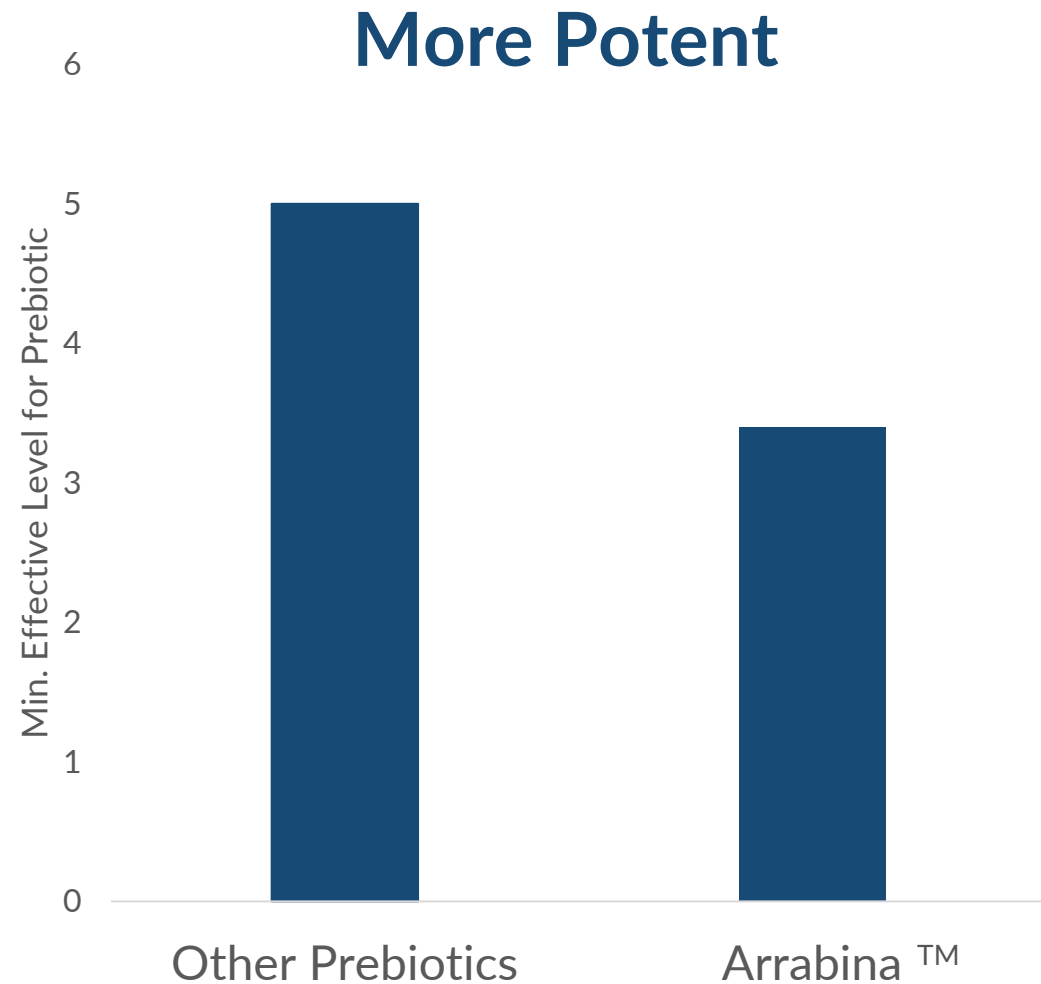


Supports Immunity

Low inclusion level needed for on-pack claims

As little as 3.4 grams per day of Arrabina™ promotes growth of beneficial bifidiobacteria

Low dose of <1 gram per serving



Arrabina is highly soluble and stable

Results of Arrabina 100 testing

Solution	Mixing needed*	Flowable
10%	Light	✓
20%	Light	✓
30%	Medium	✓
40%	Medium	✓
50%	Medium	✓
60%	Medium	✓

Heat and pH Stability		
	pH 3.0	pH 4.7
Room Temp	✓	✓
Hot Fill (180°F)	✓	✓

Minimal (~0.5%) degradation over 5 months

*Readily soluble with light hand mixing up to 20%; More aggressive stir plate mixing needed at 30-50% inclusion; Too viscous for stir plate and only hand mixing from 60-70%; Above 70% spoonable mass

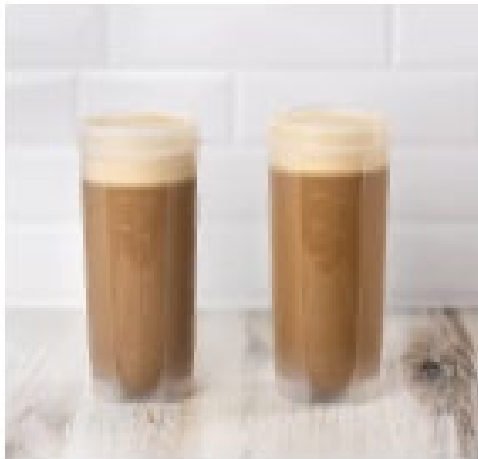
Arrabina is versatile!

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Multiple grades make it easy to add to existing formulations

Tested in 20+ applications

Protein Powder



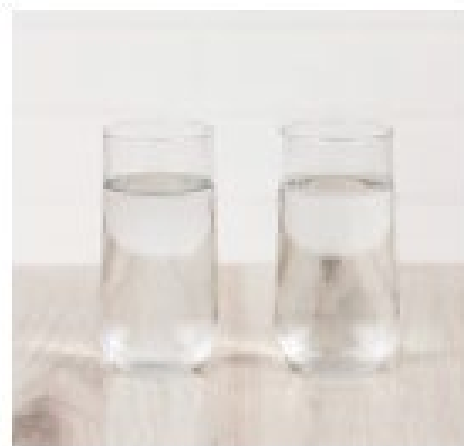
No texture change or gelling
No additional pilling

Cereal Bar



Replaced sugar within syrup
Comparable texture, color and flavor

Water



Incorporates easily within light-colored beverages – including water and carbonated beverages
Excellent solubility and stability in solution

Yogurt



No gelling
Good flavor and texture
Excellent color

Regional approvals

- ✓ US – FDA
 - ✓ Self Affirmed GRAS
 - ✓ FDA GRAS expected early 2023
 - ✓ On recognized Dietary Fiber list
- ✓ Canada – expected 2024
- ✓ EFSA – expected 2024

Certifications

- ✓ Upcycled
- ✓ Gluten Free
- ✓ GM Free
 - ✓ Non GMO Project Verified expected in 2023
- ✓ Organic expected in 2023
- ✓ Low FODMAP expected in 2024

