

# CHANGING THE WAY OF PRODUCING NUTRITION – FOREVER



## Fermotein®

Clean Label Conference  
May 24-25, 2022



by The Protein Brewery



CLEAN LABEL  
CONFERENCE





State of the art fermentation laboratories



Food Grade Pilot plant







## Customer Centric Food Experience Center





## PURPOSE: THE PROTEIN BREWERY and FERMOTEIN®

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Offer the world more locally available **sustainable, healthy and affordable nutritional ingredients** by using only a fraction of the available land and water



## WHAT SETS US APART FROM THE REST

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- 1 Proprietary micro-organism from **fungi** combined with our Easy-to-Operate **brewing** process
- 2 Processing parameters easy to implement and economically scalable across the globe
- 3 Carbohydrate source is utilized from local non-allergenic agricultural crop side streams (potato, corn, sugar beet, etc.)
- 4 Lowest carbon footprint of all animal and nonanimal-based categories
- 5 Consistent supply chain (environment, season, scalable)





# PRODUCING FERMOTEIN®



## Sustainable feedstock

- Non allergenic
- Gluten free
- High yield
- Water efficient
- Global roll out

## Fermentation

- Fast & Simple
- Cost efficient
- Scalable

## Fermotein®

- 35 – 39% insoluble fiber
- 45% complete protein
  - 100% EAA
- Low carbohydrate, Low fat





# FERMOTEIN® APPLICATIONS





# FERMOTEIN® BETTER for YOU



## Basic Recipes

- Replaced 20% flour with Fermotein®
- No texture difference



Fiber 60%



Protein 35%



Carbohydrates 15%





# FERMOTEIN® STATUS



## Regulatory

- Self GRAS – Full GRAS dossier submitted Dec. 2021
- Classified as Novel Food, EFSA Risk Assessment phase for EU
- In progress: Canada, Australia and New Zealand

## Labeling

- Fermented Fiber Protein

## Certifications

- ISO 22000:2018 certified pilot plant
- Dietary Fiber
- Non-GMO
- 100% vegan
- Non-allergenic
- Kosher/Halal
- Gluten free
- Low CO<sub>2</sub> footprint





# COMMERCIALIZATION



**The Protein Brewery is building a large-scale demonstration plant.  
Commercial production of Fermotein® expected to start in early 2023**





# KEY TAKEAWAYS

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- Fermentation derived whole food ingredient
  - 35 – 39% insoluble fiber
  - 45% complete protein
- Bland flavor
- Excellent choice in Better for You bakery, bars and snacks
- Samples available with Material Transfer Agreement
- Sample in back of room to taste





Let's work together to make the planet a better place for everyone, now and for future generations!



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