

CHANGING THE WAY OF PRODUCING NUTRITION – FOREVER







Fermotein®







State of the art fermentation laboratories

Food Grade Pilot plant







Customer Centric Food Experience Center



PURPOSE: THE PROTEIN BREWERY and FERMOTEIN®

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

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



PRODUCING FERMOTEIN®









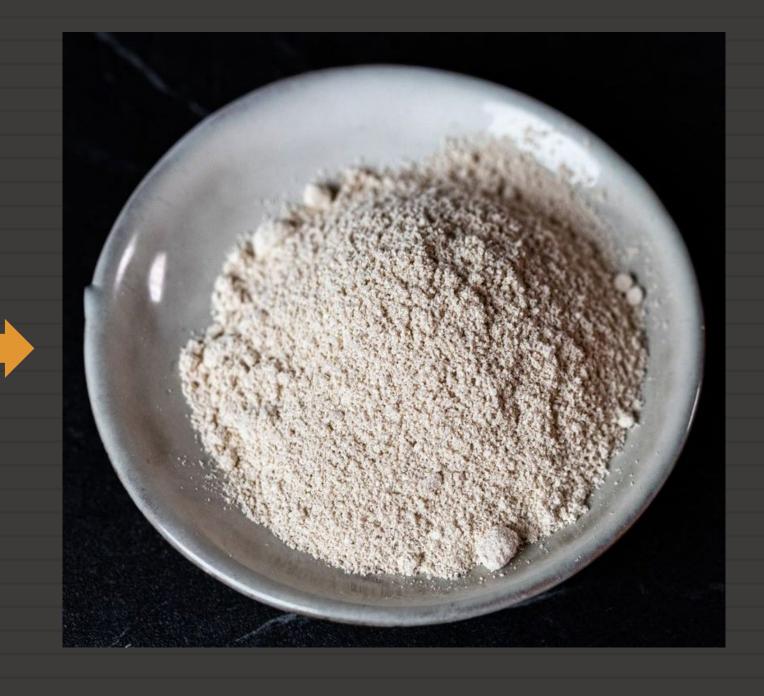
- Non allergenic
- Gluten free
- High yield
- Water efficient
- Global roll out





- Fast & Simple
- Cost efficient
- Scalable





Fermotein®

- 35 39% insoluble fiber
- 45% complete protein100% 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 CO₂ footprint



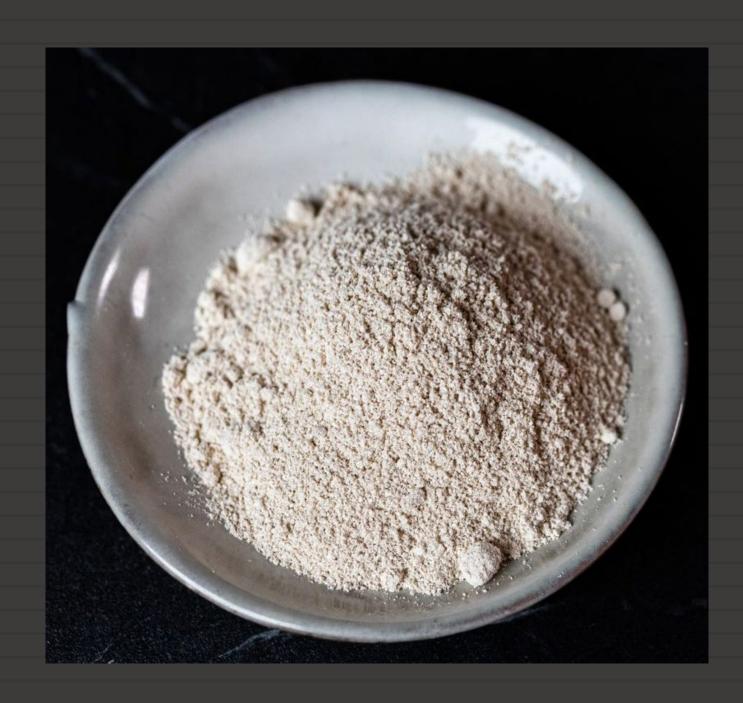
COMMERCIALIZATION



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



KEY TAKEAWAYS



- 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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