



Global Plant Proteins & Ingredients
From Innovation to Supply



Vegotein™ CLEAR
PEA Protein

Clean Label Conference, May 23-24, 2023



### CLEAR Pea Protein®

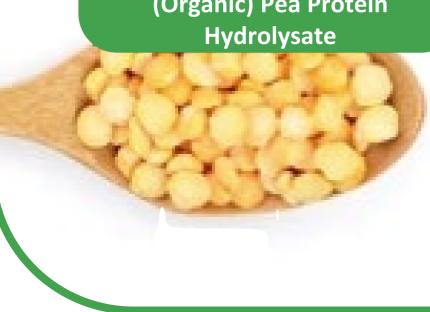
#### **Next Generation Functionality**



- New technology maximizing suspension & neutral organoleptics
- 3 Patents Filed
- New applications possible

**Pronunciation:** "vej-OH-teen"

**Ingredient Label:** (Organic) Pea Protein **Hydrolysate** 







# Plant Protein Fractioning Processes

Variations for Added-Value Functionality

#### Why CLEAR Now?

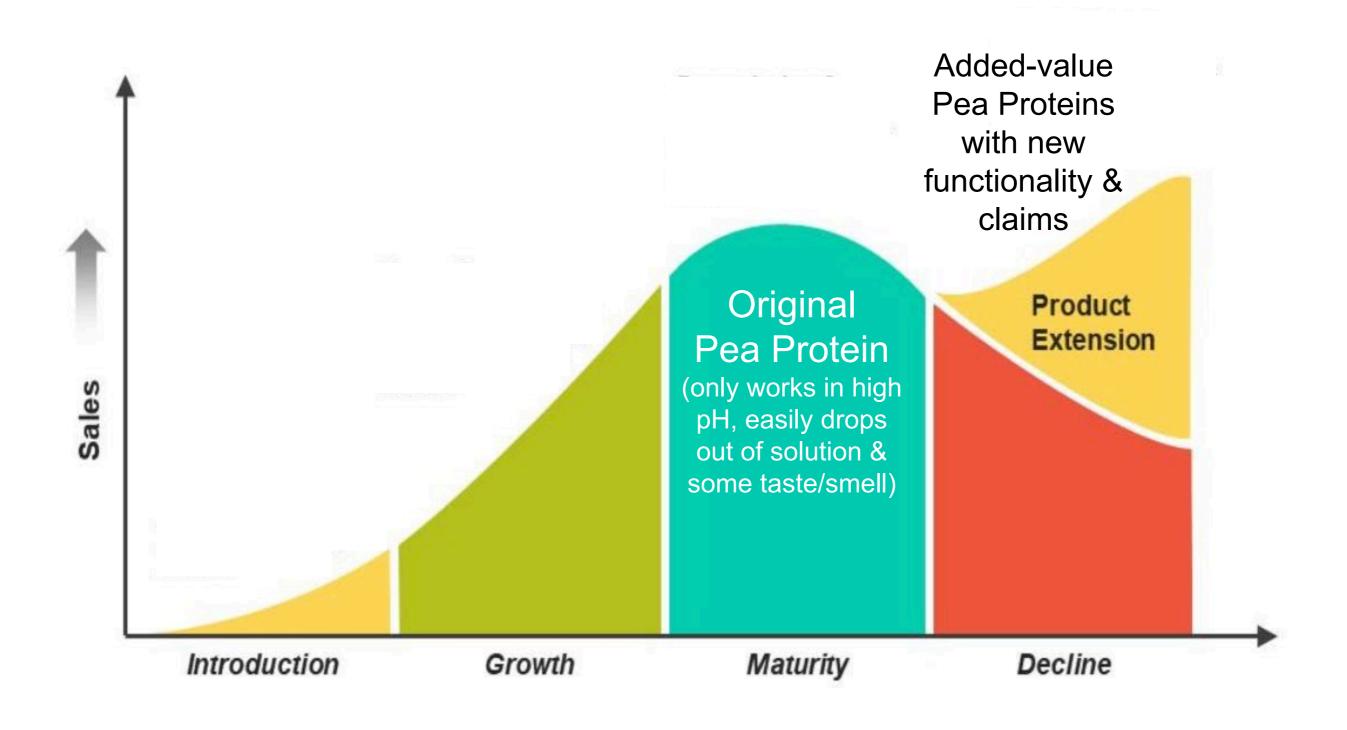
- Machinery/technology has been developed
- Enzymes have been developed
- Market is ready/requesting
  - Hydration drinks trending
  - Consumers willing to pay more
- Refined better tasting process





### **Next Generation Possibilities**

#### Matches Evolution of Finished Products





### Challenges That CLEAR Overcomes

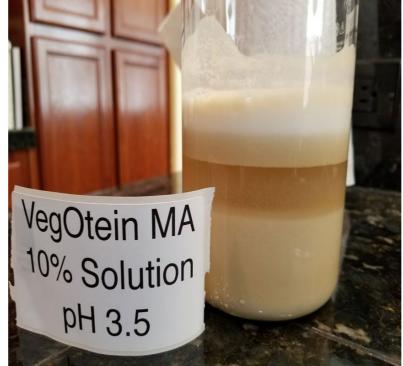
### Isoelectric Point – Settling Demonstrations

#### Original Pea Protein

- Falls out of solution more with low pH, high acid fruit-based formulations (needs pectin to buffer)
- Slight smell and taste

#### Isoelectric Point – Settling Demonstrations







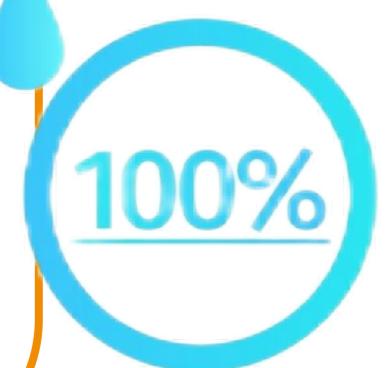


#### **Next Generation Plant Proteins**

#### Improved Bioavailability

#### Better & Quicker

- Both Rice & Pea CLEAR® Proteins 100% hydrolyzed, 90% peptides, tested molecular weight
- Typical/original plant proteins
  - 100% digestible but not 100% absorbable
  - plant protein polymer is "folded"
  - stomach acids don't fully absorb
  - some passes thru digestive system without absorption
- Hydrolyzation breaks protein chain up into smaller segments
  - Original Rice protein is already quickly absorbed (33% faster than whey)
  - Now absorbed even faster for quicker benefits
- Ideal for Sports Nutrition & Hydration Beverages





#### **CLEAR Plant Proteins**

#### Sustainability & Inclusivity Claims



FREE FROM GLUTEN, DAIRY, SOY & MORE

Ideal Alternative to Whey & Soy

- Plant-based
- Vegan
- Free From Allergens Axiom is most consistent
   & guaranteed source testing clean
  - Most Pea Protein has gluten cross-contamination -but NOT Axiom's
  - Legume that's not top allergen like soy
- No waste stream from raw material to finished product
- Water recycled



### **Application Opportunities**

**Sports Nutrition** 

## **Sports Nutrition**

- Easier & faster absorption for immediate benefits before, during & after physical activity
- Most neutral organoleptics
- High protein concentration over 90% so small serving size approx.
   1 g powder to 1 g protein

Learning from Formulators Testing

Typical of New Ingredient Launches



### **Application Opportunities**

### **Sports Nutrition**



#### Powders & Bars

- Using because:
  - smooth, not gritty
  - quicker absorption for benefits
- Improving Texture & Price:
  - Can blend with other proteins to reduce cost of CLEAR
  - but improve texture of other proteins





### Application Opportunities for CLEAR Pea

#### **Sports Nutrition & Juices**

#### **RTDs**

- Ideal for high acid, low pH formulation with electrolytes or fruit
- 100% smooth
- Not too thickening (pea traditionally higher viscosity than rice)
- Clear!
  - Pea more consistently clear than Rice
- Can help aid absorption of other nutrients
- Recommended 8-10g protein per serving before bitter taste needs to be masked
  - Pea reaches higher concentrations before change in taste





### **Application Opportunities**

### Other Ideal Options

### Soups & Dressings

- Semi-clear broths and oil-based dressings
- Benefiting from protein claim

#### Fruit-Based Pouches

- Family snacks, etc.
- Solution for vegan formulations that previously have added plant proteins that fall out of solution a pH below 4

Hospital Nutrition

Quick dense nutrition absorption



#### Bench Batches to Commercial Production

Certifications & Capacity



### Commercial Viability

#### **Extensive Testing/Certification:**

- Applying for GRAS in US (self-affirmed by end of 2023)
- Halal, Kosher
- NOP & European Organic
- Non-GMO
- FFSC

#### **Capacity:**

- Made in China to start
- 100-200 metric tons/month within 1-2 months of orders placed
- 10,000 to 12,000 metric tons/year (1,000 metric tons/month) by end of 2023 based on forecast

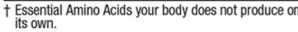


## Blending for 1 PDCAAS

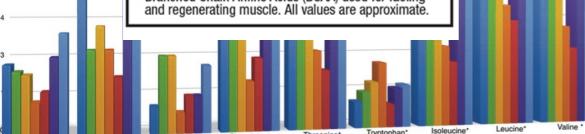
### Grain + Legume = Complete Protein



Amino Acid	% Total AA	Per Serving
Alanine	4.40%	660 mg
Arginine	8.20%	1230 mg
Aspartic Acid	11.90%	1785 mg
Cystine	1.00%	150 mg
Glutamic Acid	16.20%	2430 mg
Glycine	4.10%	615 mg
Histidine <sup>†</sup>	2.40%	360 mg
Isoleucine†^	5.00%	750 mg
Leucine <sup>†</sup>	8.40%	1260 mg
Lysine	7.60%	1140 mg
Methionine <sup>†</sup>	1.20%	180 mg
Phenylalanine <sup>†</sup>	5.70%	855 mg
Proline	4.50%	675 mg
Serine	5.20%	780 mg
Threonine <sup>†</sup>	3.90%	585 mg
Trytophan <sup>†</sup>	1.00%	150 mg
Tyrosine	3.90%	585 mg
Valine <sup>†</sup>	5.40%	810 mg
† Essential Amino Acids your body does not produce on		



<sup>^</sup> Branched Chain Amino Acids (BCAA) used for fueling and regenerating muscle. All values are approximate.



While Oryzatein CLEAR Protein comes with protein claims, sometimes PDCAAS is a driving formulation factor.

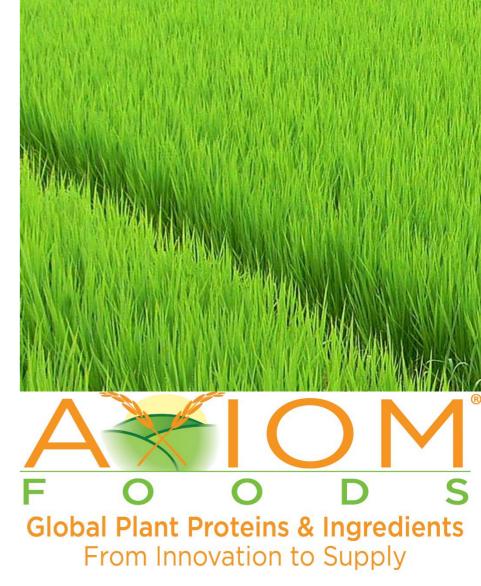
Rice Protein is naturally higher in 2 amino acids that Pea Protein is lower in. And vice versa. The blending of CLEAR Rice & Pea Proteins can help achieve the desired outcome.



#### Questions?



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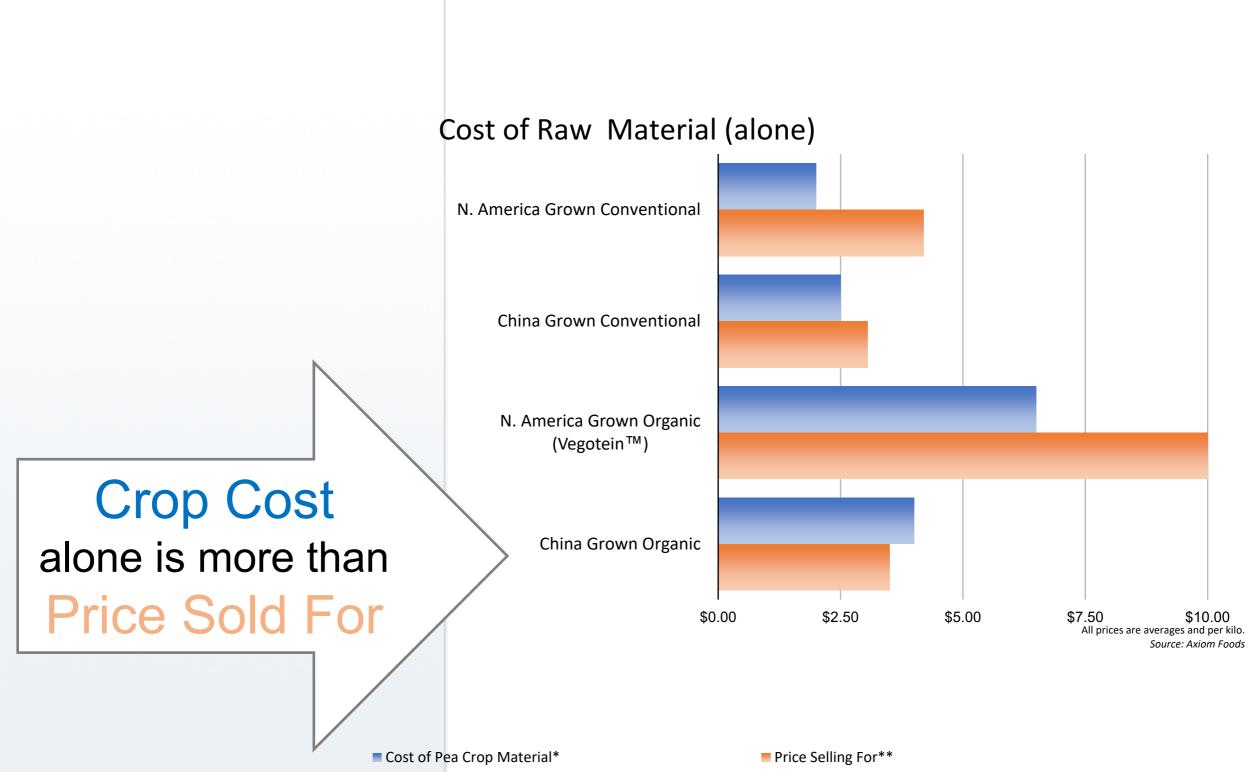




• APPENDIX FOR REFERENCE IF WILL HELP WITH QUESTIONS



## Low-Cost "Organic" Too Good to be True

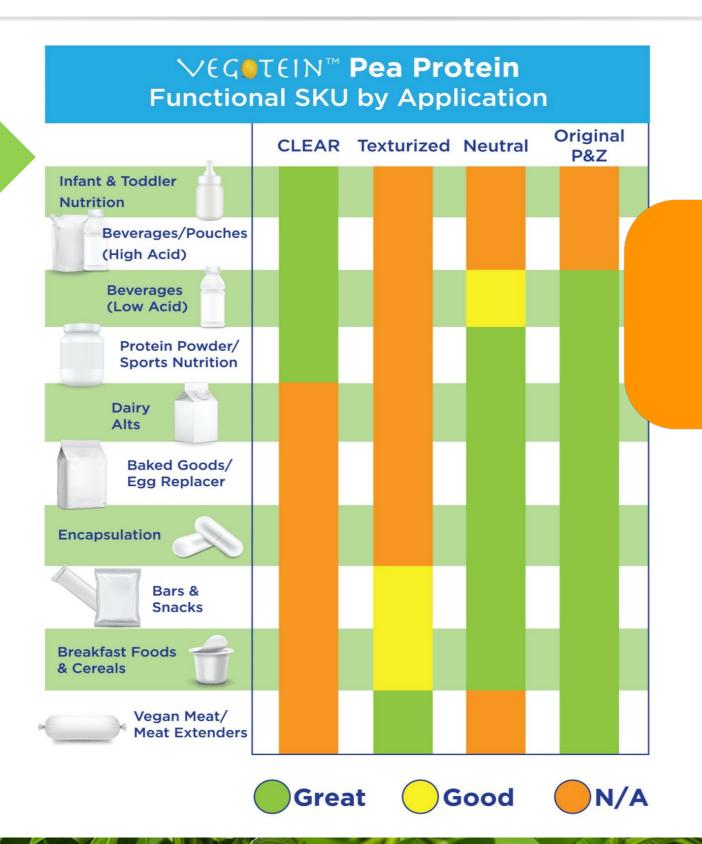




# Vegotein™ Pea Protein by Application

### Quick Look Across Functional Line

**NEWS:**Vegotein™ CLEAR is ideal for beverages



**Pronunciation:** "VEJ-oh-teen"

Ingredient Label: Pea Protein



