



KAYAMA

— What are we all about

- Healthier, more sustainable and compassionate food system
 - Commitment to quality, balanced nutrition and planetary impact
- Realistic experience to alternative proteins
 - Enablers of new technologies and applications



— Our solution



We get liquid plant-based oils to behave, look and feel like animal fats

- E-free, clean-label
- Sustainable, natural, plant-based, vegan
- Up to 90% less saturated fat, cholesterol-free
- Carrier for omega-3 and vitamins
- Carrier and enhancer of flavours & aromas
- Patent pending
- Tunable properties

— Applications



Meat

Tested by alternative meat producers



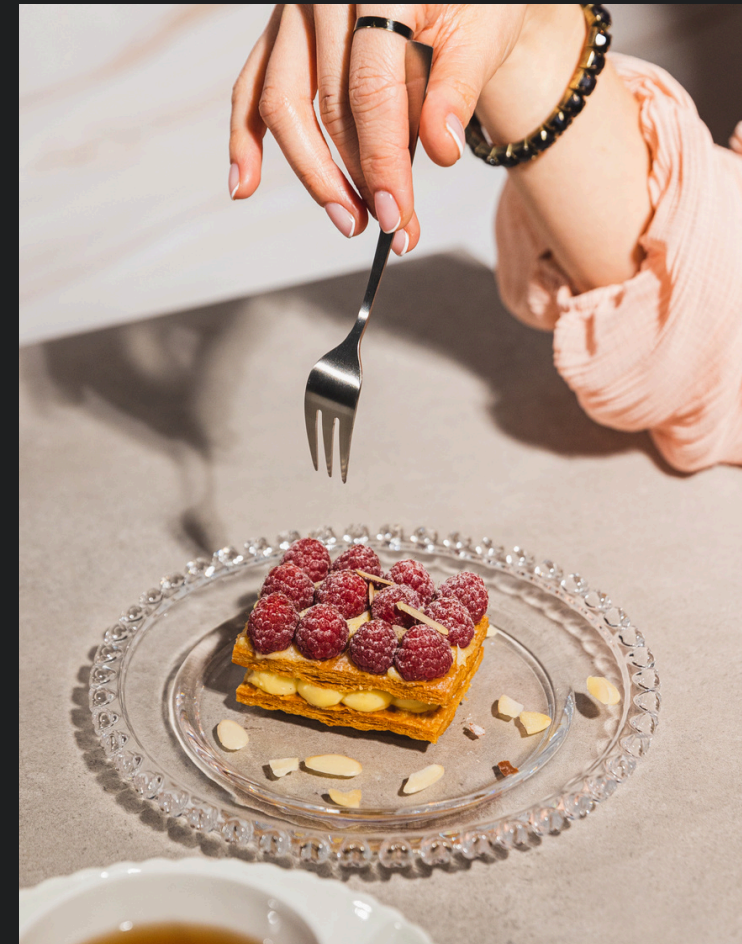
Fish

Tested in our Lab.
Carrier for omega-3.



Dairy

We have a “butterfat”
prototype
Tested in our Lab.



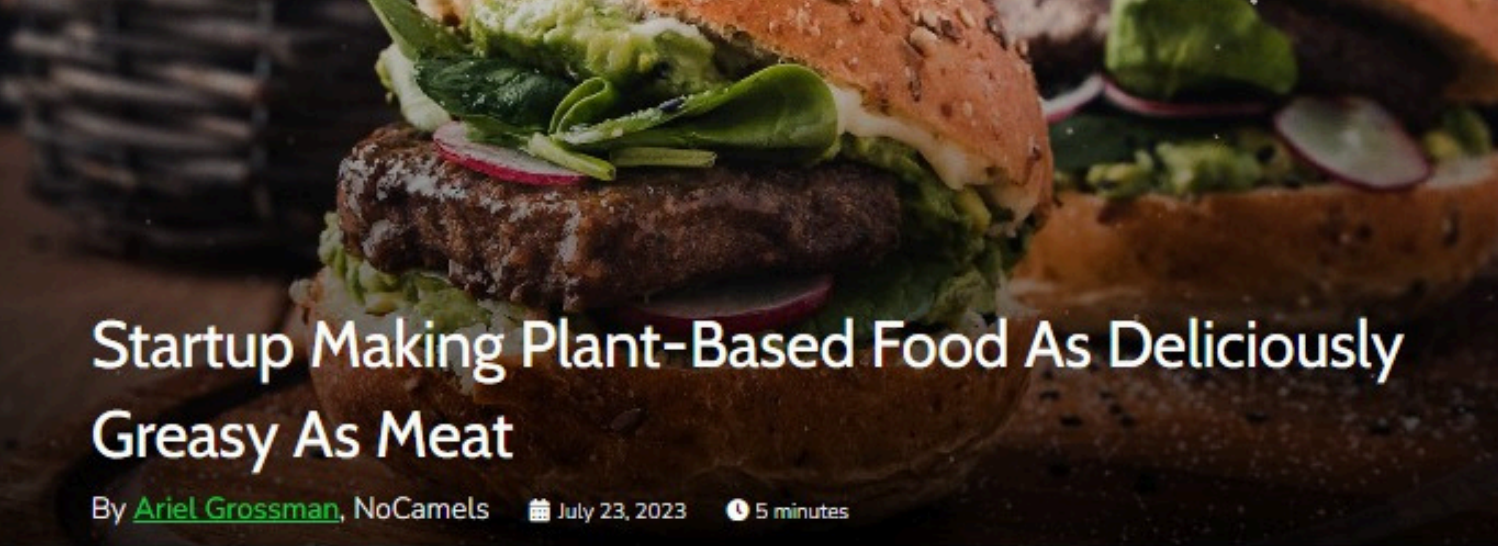
Baking

Tested by one of the famous
chefs in Israel. Excellent
results in vegan “butter”
cookies (shortening effect).



New

We are excited to enable
original and new culinary
creations!



Startup Making Plant-Based Food As Deliciously Greasy As Meat

By [Ariel Grossman](#), NoCamels July 23, 2023 5 minutes

Foods uses a handful of natural ingredients to maintain the plant-based fats used in alternative meat products (Unsplash) Editors' Choice

There's a reason most of us love biting into a slice of rich chocolate cake, or sinking our teeth into a mouthwatering, juicy burger.

The high fat content in these foods intensifies their flavors and aromas, and gives them a tender and moist texture. And now an Israeli startup has developed a way to add more of this nutrient into plant-based alternatives to meat, whose fat more often than not leaks out as it is being cooked.

Supported by:



Dear Madam/Sir,

I hope this message finds you well.

We recently had the pleasure of receiving samples of Kayama's innovative fat rep developed from plant-based oils using your cutting-edge technologies. After preliminary testing, we are pleased to express our interest and intention to purchase future iterations upon further testing, and completion of necessary regulatory approvals for commercial sale.

We are enthusiastic about the potential of Kayama's products and look forward to collaborating as you progress towards commercialization. We are keen to discuss further development opportunities for partnership.

Thank you for your dedication to innovation in plant-based solutions. We look forward to future collaboration.

Sincerely,

 **Yair Goldfeder** 
CTO, Innovation Manager

Confab shows off startups, from AI-driven weeders and tree tubes to alternative fats

PLANETech conference in Tel Aviv brings scientists, developers, entrepreneurs and investors together to help solve climate, environmental, sustainability challenges

By [SUE SURKES](#) 
23 June 2024, 4:24 am



Food-tech company applies proprietary method to make plant fats act like animal fats.

Israeli food-tech startup KaYama Foods has revealed its first product: a plant-based alternative fat that acts like animal-based fat.

vegconomist - the vegan business magazine -

Online broc

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[Ingredients](#)

Introducing KaYama Foods: Plant-Based Fat Technology for the Ultimate Meat Analogs

July 26, 2023



— Out team



Gad Harris

B.Sc. Environmental Engineering
Israel Institute of Technology

A passionate mission-driven vegan entrepreneur. Senior chemical process engineer with over 12 years' experience in process engineering, R&D and scale-up.
4+ years in alternative proteins.



Anna Sliozberg

MBA, Ariel University
BA. Social Sciences, Bar Ilan University

A business professional, entrepreneur. Over 13 years' experience in business development, financial planning, transaction services and people operations fields.



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