



# Novel Plant-Based Fats

## Healthy, Sustainable, Craveable

### Supported by:



### Our Mission

We are on a mission to promote a healthier, more sustainable and compassionate food system. We believe that giving a realistic experience to animal substitutes will change the way people eat.

### The Problem

Fats play a fundamental role in driving great sensory experiences. They enhance taste, texture, appearance, aroma, and improve the cooking process. The sensory experience of current alternatives is hindered, because they lack a good replacement for functional animal fats.

### Our Solution

We make liquid plant-based oils behave, look and feel like animal fats. We offer food manufacturers a fat ingredient, to replace the use of unhealthy, saturated, unsustainable fats. Our fats provide a fully functional, cost-effective solution while promoting a healthier, more sustainable, and ethical food system.

- 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
  - Tunable properties
  - Scalable technology
- Product stage: TRL 5
  - LOI: 1
  - Protection: patent pending

### FULLY FUNCTIONAL, ZERO COMPROMISE

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