

Day 8

From discarded to delicious



Company overview



THE PROBLEM

We're consuming food that's harmful
to us and the planet, while the best
protein source gets discarded



OUR SOLUTION

Turning waste into gold

Our technology can upcycle 42% of discarded agricultural biomass—nutrient-packed leaves—into Rubisco protein, highly coveted by the food industry, unlocking a \$300 billion opportunity



**"I have never tasted a more
taste-neutral plant based protein"**

Nicholas Moreno
Food Technologist

Our product

Highly Digestible

PDCAAS Close to 1.0
Contains all
Essential Amino
Acids



Allergen Free

Unlike Soybean, Milk,
Wheat & Egg



Outstanding Solubility and Emulsification



Foaming

2X Than Soy



Gelling

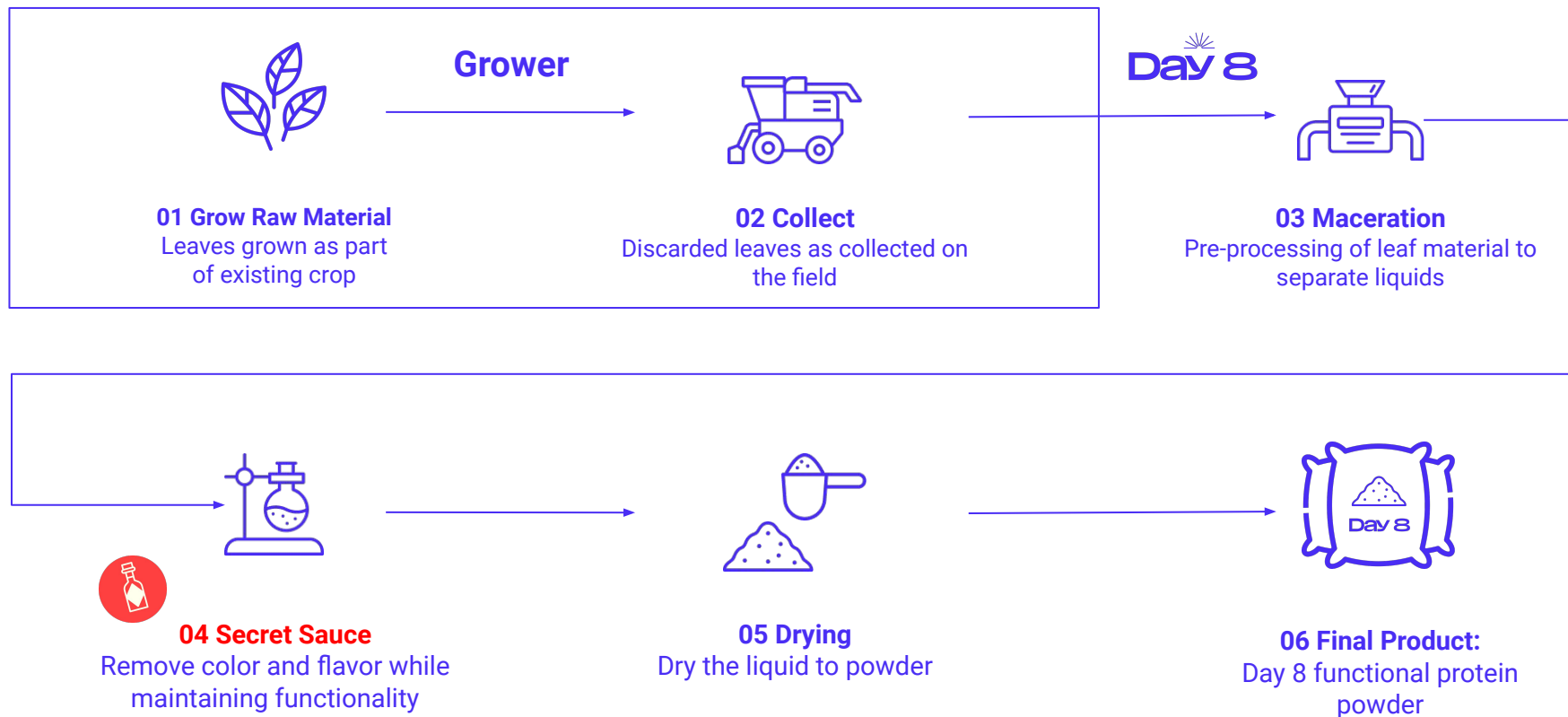
At 2% Concentration



Neutral Taste and Color



HOW IT WORKS

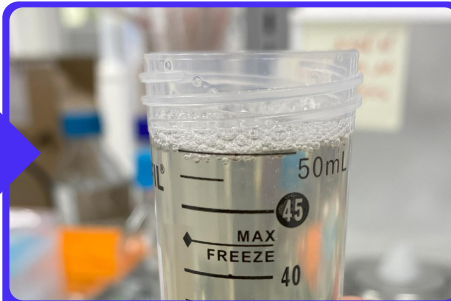


TECHNOLOGY - DAY 8 EXTRACTION

- Low cost (uses waste as raw material)
- Highly scalable
- Removes off-taste and color
- Conserves protein functionally
- Natural | solvents free process | Non GMO



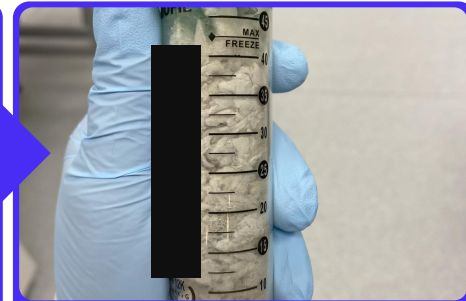
Maceration



Extraction



Drying



Final Product



TEAM



Daniel Rejzner

CEO & Co-Founder

Serial entrepreneur in the
CPG space | environmental
focus



Dana Marom

CTO & Co-Founder

Food industry international
executive | IPO'd with
Cannasure



Dr. Fred van de Velde

Scientific Advisor

Expertise in extraction,
processing and application
of alternative proteins



Dr. Michal Mayer

Protein Researcher

Protein expression and
purification, structural
biology



Bill Liao

Advisory Board

General Partner @ SOSV |
Investment Management,
Venture Capital



Alon Lerner

Angel Investor and
Agri-innovation Expert

Exited with Top Seeds
(founder) , Miden tech,
Fieldin and Kaiima



HOW WE MAKE MONEY

Better Product, Lower Price

The \$25 billion protein market is growing at a CAGR of 7.6%

Incumbents have either expensive or have significant off-tastes

Incumbents

\$4 - \$20 / kg*



Our product

\$4- \$5 / kg**

Target Markets:

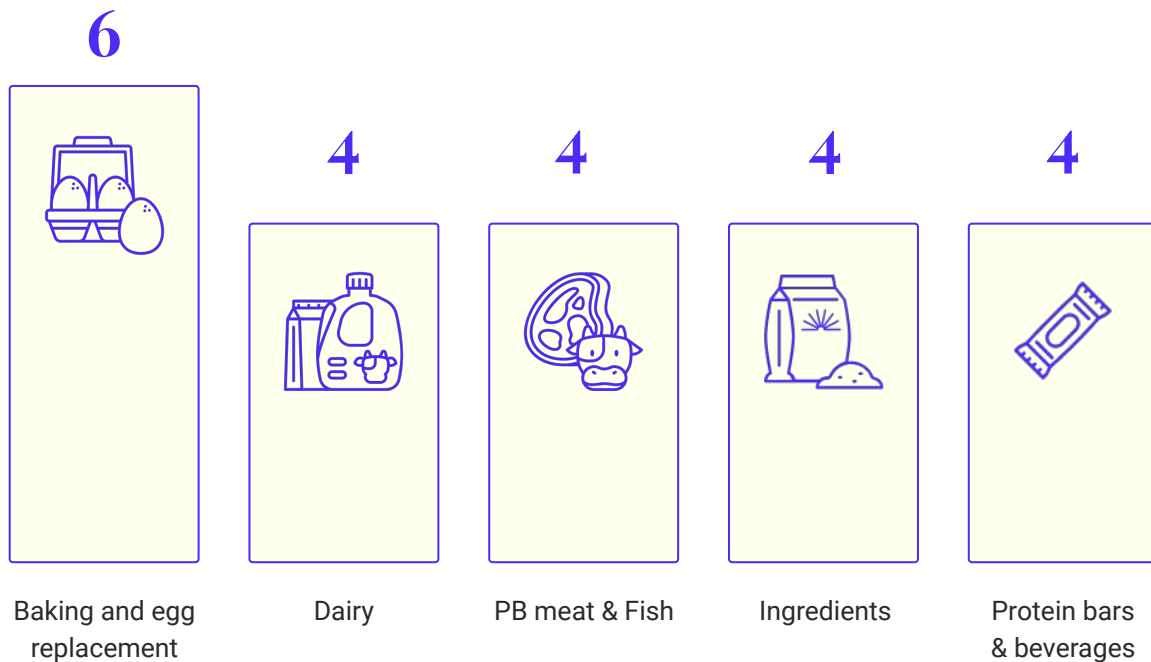
- Bakery egg replacement
- Whey replacement for protein enhanced products
- Methyl Cellulose replacement for PB Meat
- Taste neutral protein for PB Dairy

* Functional potato protein - \$20 / kg | Whey protein - \$7.5 - \$20 / kg | Functional soy, pea protein - \$4-6 / kg

** Functional Rubisco protein - \$4-5 / kg

22 food manufacturers in waiting for our samples

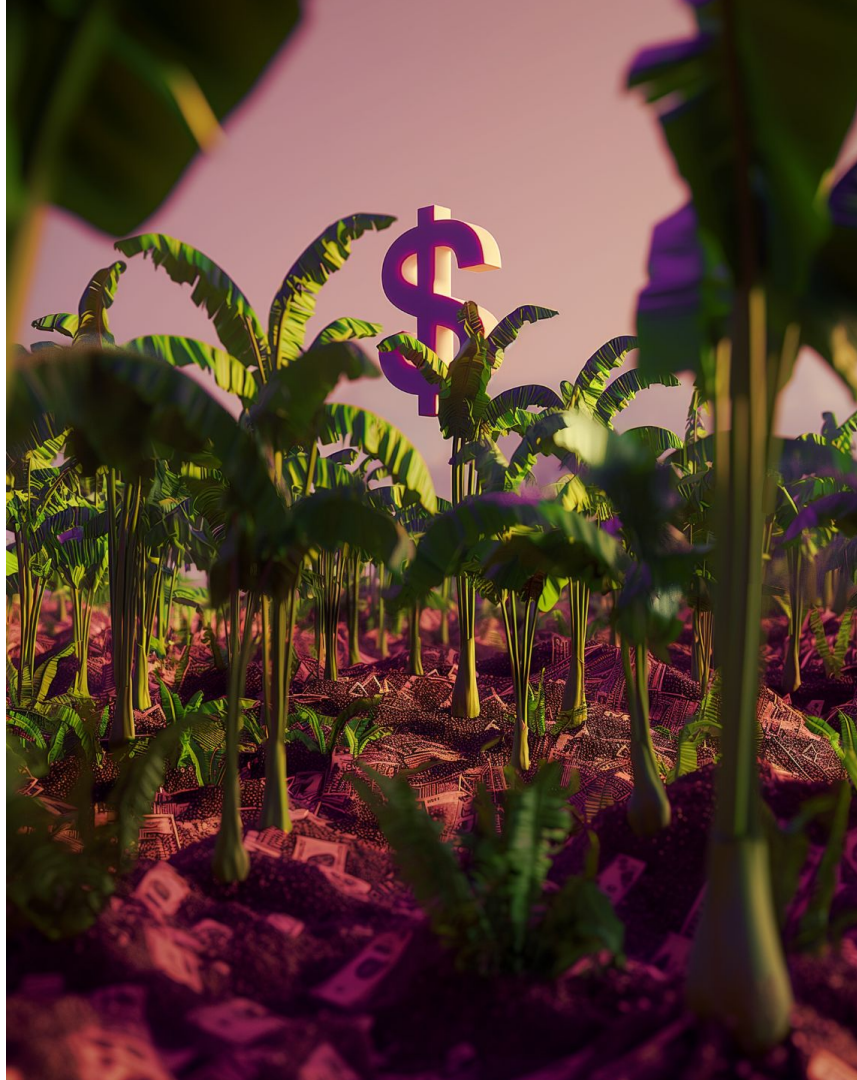
Pipeline breakdown by industry sector:



GROWER OPPORTUNITY

Increasing grower bottom line by \$100 per Hectare per Year

Upcycling leaf residue offers a
new revenue stream for
agricultural growers



WHY THIS IS IMPORTANT

Reducing deforestation and biodiversity loss by producing protein without extra land

4M Hectares of forest are converted annually for farmland. We estimate our production potential to be equal to 47M Hectares of soy, comparable to 10 years of deforestation.

Good for farmers, manufacturers, consumers and the planet!



THE ASK

Raising \$2.6M seed round

Why This Investment Offers 10X Value in 18 Months:

Proprietary IP - Exclusive extraction technology for Rubisco protein from banana leaves

Regulatory Approval - The only company with GRAS approved banana leaf protein product

Proven Scalability - First company to demonstrate the feasibility of scaling up Rubisco production

Commercial Agreements - Secured deals with food manufacturers

Validated & backed by:



Already invested in the space:



Khosla Ventures led \$15M round in Leaft Foods



Astanor Ventures led \$21.5M round in Plantible



Appendixes

TECHNO ECONOMY

Cost-Efficient Production: Key to Sustainable Profitability

Yearly Production [Ton]	Production cost (USD / Kg)	Avg. Sales Price (USD / kg)
668	\$19.4	\$20
1.3K	\$12.8	\$16
2.6K	\$7.7	\$12
5.3K	\$5.2	\$9
26.7K	\$3.2	\$3-\$6
53.4K	\$2.8	\$3-\$6

Assumptions:

- Yield - 30%, 70% protein in final product
- Production cost excludes toll manufacturer margins (est. 30%)
- Raw material source with 3.9% protein
- Raw material cost included

CROPS

Our first crop – Banana leaves A \$7 Billion Opportunity

- One of the world's most popular foods, 135M tons are produced per year
- 5.94 million hectares cultivated worldwide (Latin America, Southeast Asia, Africa)
- 48% of biomass is wasted leaves
- High protein content
- Year-round availability of leaves, regularly cropped and harvested
- Leaves do not contribute to soil fertilization & have a longer shelf life

BUSINESS MODEL

B2B – Protein and Fiber To Food Manufacturers

Business Model

- B2B sales of functional proteins and fiber

Goto Market

- Direct sales to food manufacturers
- Channel sale through ingredient companies
- USA & EU

Financials

- Sales (forecasted in \$MM) - Y2 - 1 | Y3 - 12 | Y4 - 26 | Y5 - 37 | Y6 - 47
- Profitability (forecasted) - Y5

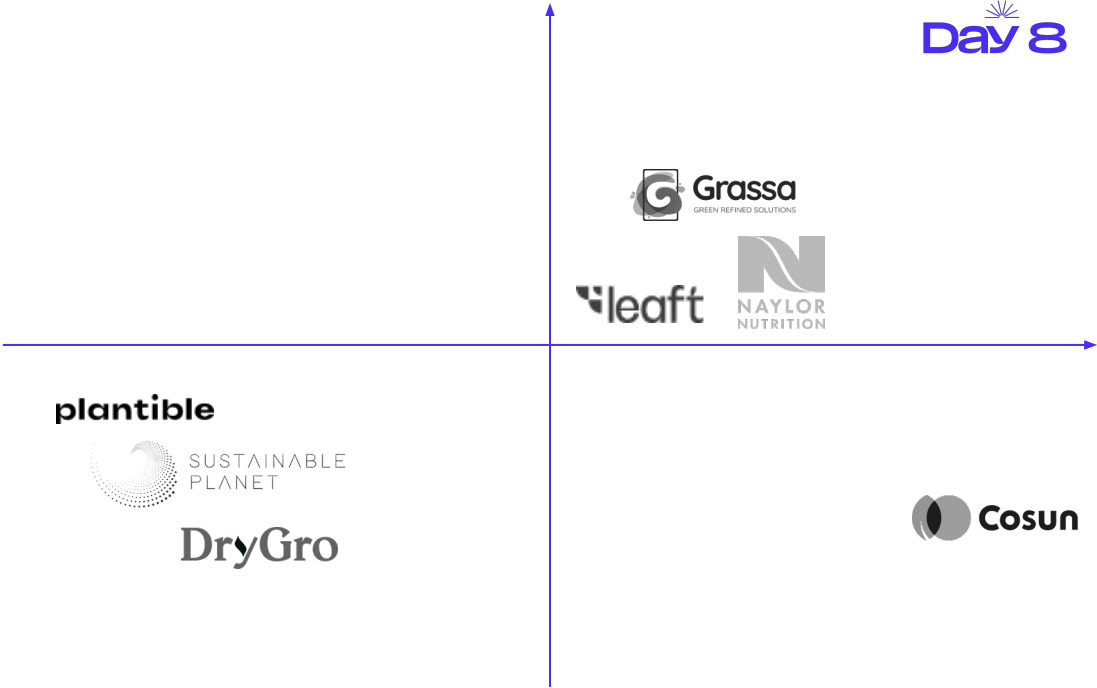
Products & Market Opportunities

- **Bakery** - egg replacement requires structure, leavening, and moisture.
- **Protein Enhanced Products** - whey replacement requiring non allergenic, vegan , improved texture and nutrition
- **PB Dairy** products that require whiteness, gelling, smoothness, no off-taste, and great digestibility. Foaming for alternative milk beverages
- **PB Meat** products looking to replace methyl cellulose, improve texture, with a more sustainable allergen-free ingredient

MARKET LANDSCAPE

Cost-efficient
raw material

Scalability



THE MARKET

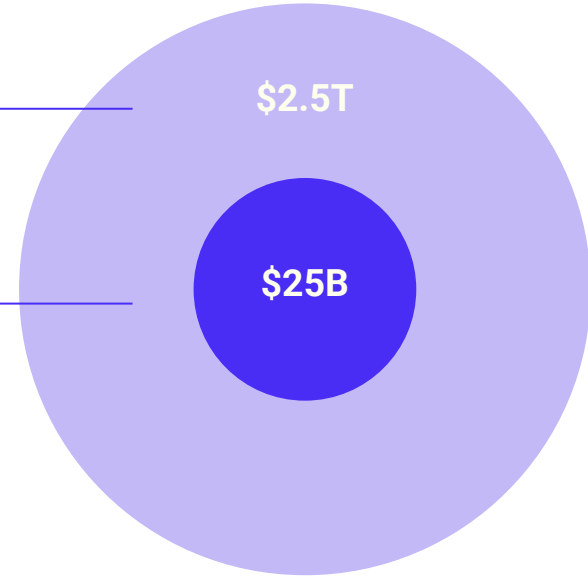
Animal protein market (Meat,
Dairy & Eggs)

\$2.5T

SAM - Plant + Whey protein market

\$25B

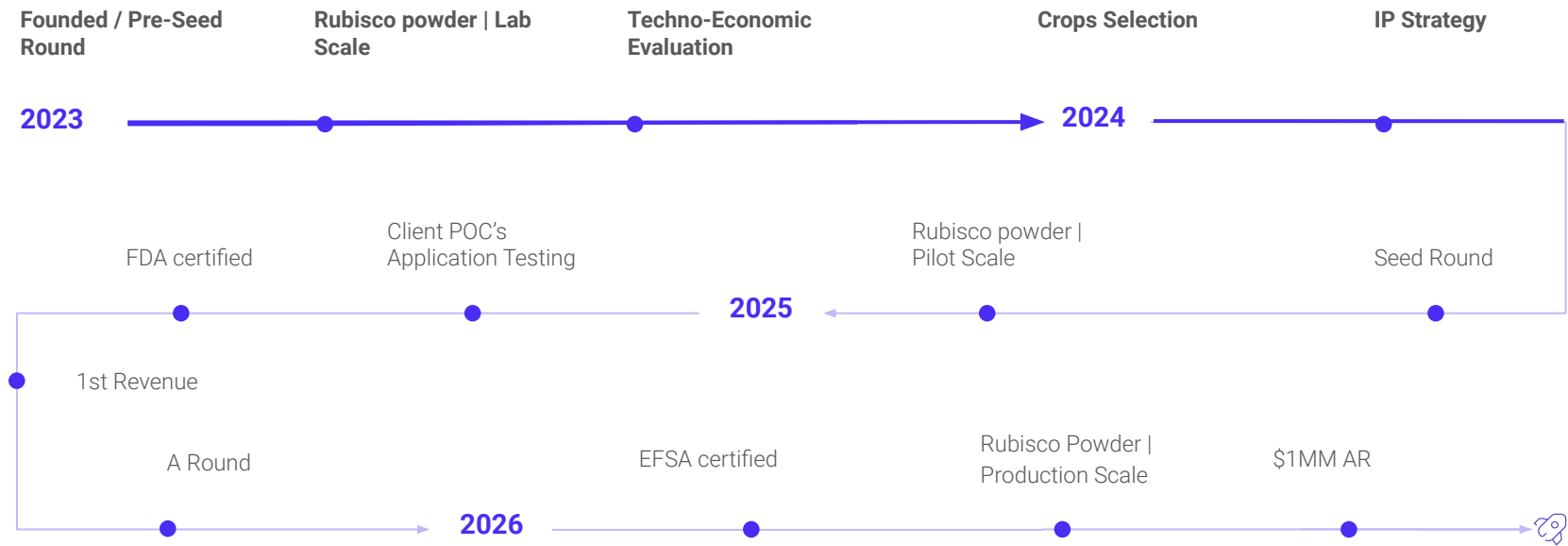
(Growing at a **CAGR of 7.57% to \$36B in 5 years**)



Key Drivers:

- Interest in protein rich eating regiments
- Increase in animal-free consumption for sustainability & ethical reasons
- Health awareness such as lactose intolerance, clean label, etc..

3 Year Roadmap





‘For Good’ are the companies
of the future

Join us!