



INGREDIOME

Meat from CO₂

— Animal Muscle Proteins grown in Algae —

MISSION: MEAT CONFIDENCE

NATURE IDENTICAL
TASTE AND TEXTURE
WITH BETTER NUTRITION

2



PROCESS: WE HARVEST THE POWER OF PHOTOSYNTHETIC PRECISION-FERMENTATION

Using sunlight and CO2 (direct from the air) we make nature-identical animal muscle fibers to create raw meat.

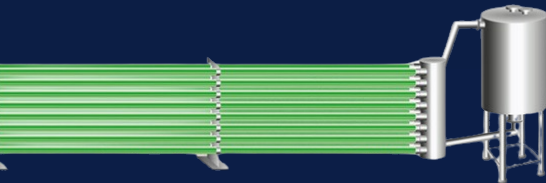
1 GENETIC ENGINEERING



DNA identification synthesized in laboratory



Patent pending
Production of animal muscle protein



Photosynthetic Precision-fermentation.
Low-cost farming operation.



Simplified DSP,
Dairy farm techniques



Isolated animal muscle protein fibers

4 MEAT PRODUCTION



Patent pending Meat production process

Raw Meat



PROBLEM: MEAT CONSUMERS CAN'T FIND WHAT THEY'RE LOOKING FOR



TRADITIONAL

High saturated fat &
cholesterol
Risk of animal diseases
Not sustainable



PLANT-BASED

Unsatisfying taste & texture
Long & unhealthy ingredient list
Suboptimal protein
bioavailability



CULTURED

High costs
Low
scalability

A CUT ABOVE: INGREDIOME'S MEAT SOLUTION

We produce real meat proteins, not meat-like substitutes.

Our product is genuine meat because it's made from muscle proteins, identical to what is found in traditional meat.



VALUE PROPOSITION

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FLAVORSOME & NUTRITIOUS



Genuine meat from muscle proteins, identical to what is found in traditional meat.

Enhanced nutritional profile with more protein and less saturated fat

SUSTAINABILITY AT SCALE



Compatible with arid harsh environments with high temp and solar radiation

Leverage sunlight & CO₂ from air to achieve a CO₂-balanced meat

MADE FOR THE MASSES



Priced at 8.5\$/kg

A modular production system ensures seamless scalability

REGULATORY PATHWAY



Tony Pavel
Ingrediomе’s Regulatory Attorney
Partner at Keller & Heckman
10Y proven regulatory success in the
meat & precision-fermentation
industries.



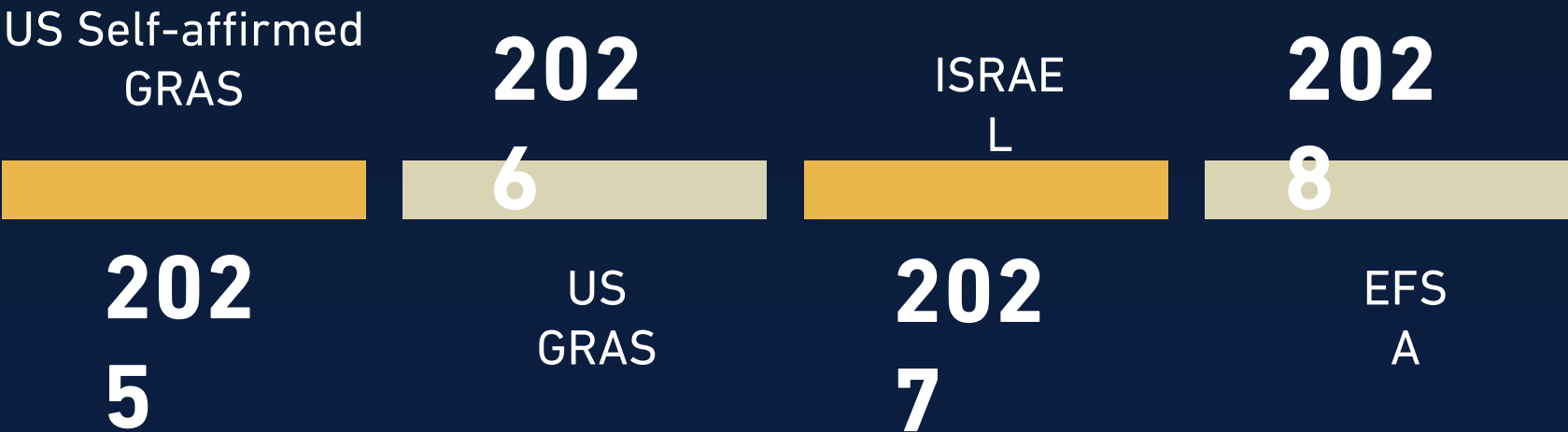
TEAM



Dr. Robert Mercker
Ingrediomе’s Regulatory Advisor
-30Y as FDA team leader for food ingredients
-Reviewed Impossible Foods GRAS notice
450



TIMELINE



LABELING

Beef protein (non-
animal)
Non GMO
Allergen free



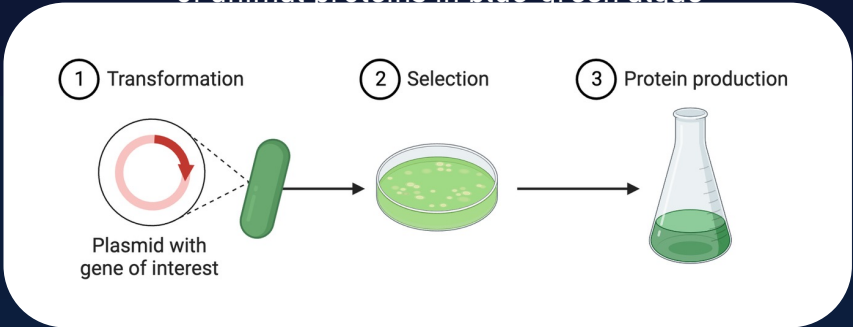
PATENTABLE PROCESS AND PRODUCT



PRODUCING ANIMAL PROTEINS IN ALGAE

PCT Feb 2023, U.S. Application

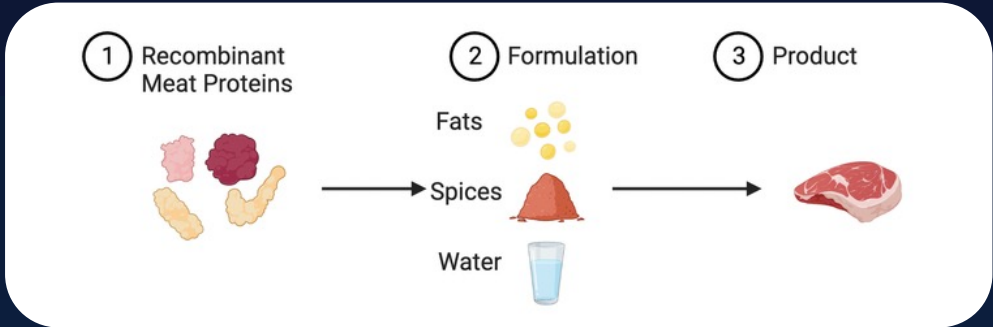
The genetic engineering process to produce high yields of animal proteins in blue-green algae



PRODUCING ANIMAL PROTEINS IN ALGAE

PCT Feb 2023, U.S. Application

Methods of producing meat from animal muscle proteins.



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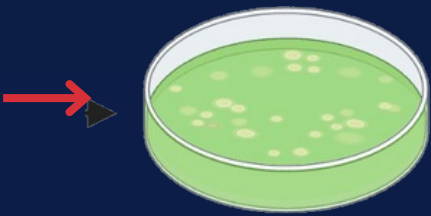
2 ALGAE CULTIVATION

3 DOWNSTREAM PROCESSING

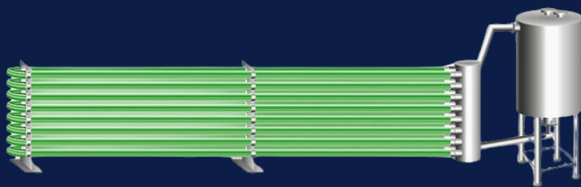
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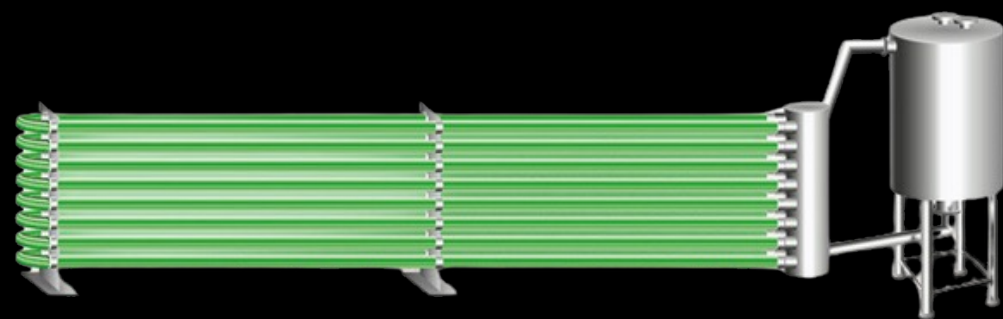
Ready to process meat

MAXIMIZING REVENUE WITH MINIMAL CAPEX

9



4:1 RATIO OF REVENUE TO CAPEX



AGILE BIOMASS PRODUCTION

Managed by algae farmers
Swift response to market
demands
Efficient Scaling
No CapEx



PROCESSING

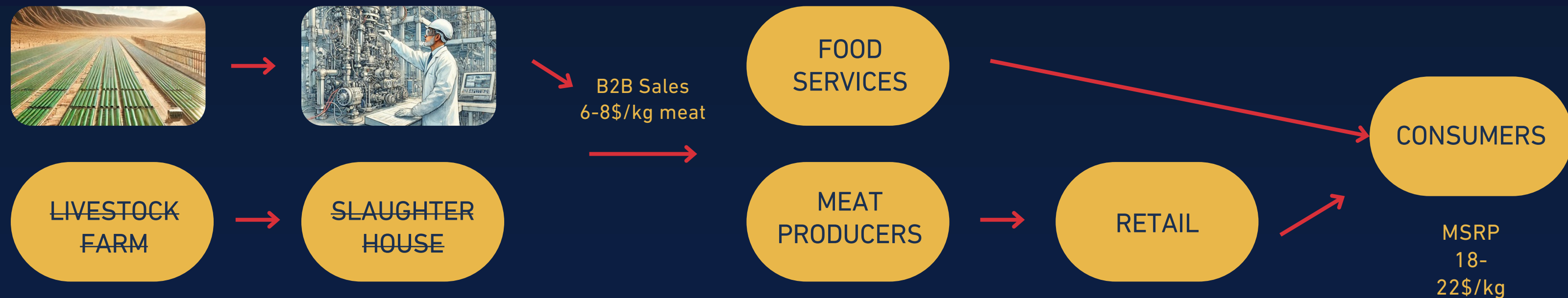
Our first LOI requires: 500K USD for 2M
annual revenues
Minimal CapEx enables fast scaling across
multiple production lines

MARKET & GTM STRATEGY

10



VALUE CHAIN: B2B SALES OF RAW MEAT



10M USD IN COMMERCIAL AGREEMENTS



■ \$340B - 2030 Global Deli Meat

■ \$128B - 2030 North America & EU

■ \$70M - 2030 0.02% of the market

COMPETATIVE ADVANTAGE

12



	SONNENKRAFT	Traditional Meat	Cultured Meat	Plant-Based
Authentic Meat Proteins				×
Taste & Texture				
Nutritional Value				
Cost				
CAPEX				
Sustainable		×		

MILESTONES

13



Commercial expression
of Animal proteins



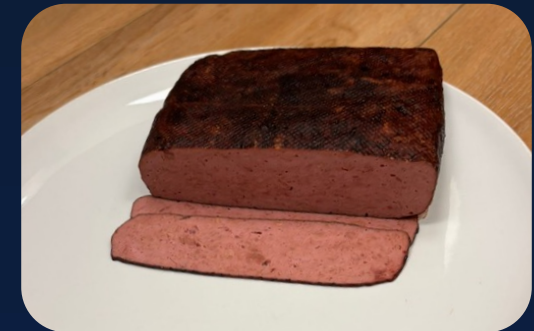
800L Bioreactor



GRAS Dosier
Preparation Started



Fermented Meat
Production
Method



Whole Cut
Production
Method

2022

2024



IndieBio SF, Batch 13
Delaware C corp.



2.8M USD Seed Funding



JDA with Israel's
Leading Meat Company



Commercial Agreements
USA, EU, Israel



R&D with Givaudan,
AAK, Ingredion in
Zurich

TEAM



Aviel Even, PhD
Founder & CEO



Michael Kaholi, MBA
Founder & CBO



Po Bronson, SOSV
Board Chair



Salam Bashir, PhD
VP R&D



Yochanan Gerber
Head of Food science



Yarden Shalev, PhD
Bio Processing



Michael Wexler,
Synthetic biology
PhD



Noa Liraz
Algae Cultivation



Dorien Sagi
Algae Cultivation



Noga Yona
Food Science

WHO SUPPORTS US



INVESTORS



ACCELRLATORS



MEDIA



FEBRUARY 26, 2024
TECHCRUNCH



JULY 9, 2024
MEDIUM



JANUARY 19, 2023
FERMENTATION-ENABLES
ALTERNATIVE PROTEIN SUMMIT



SEPTEMBER 15, 2023
ASIA-PACIFIC AGRI-FOOD



NOVEMBER 1, 2023
CEO INSIGHTS ASIA



JANUARY 19, 2023
GROWTHMENTOR





THANK YOU

— INVESTOR PRESENTATION —