



Mission Disrupt a \$500B+ Market by Transforming Traditional Fermentation into a Scalable Platform for Functional Food

Introduction

Traditional fermentation has been essential to food for millennia, but yeast strains today offer little beyond alcohol production and leavening. Meanwhile, the \$500B+ functional food market is booming, but high-cost precision fermentation limits scalability and adoption.

Rosalind Bioculture bridges this gap by enhancing traditional fermentation with next-generation yeast strains that naturally produce bioactive compounds, improve efficiency, and boost nutrition.

Our technology allows food producers to create healthier, functional products seamlessly, advancing the global shift toward Food-as-Medicine by bringing biotech-powered innovation to everyday staples without altering production processes.

Roadmap

Milestones Complete

- ✓ Perform Customer Interviews and Validate Need
- ✓ Sign MOUs with Design Partners
- ✓ Establish Wet Lab and Develop Selection Methods
- ✓ Isolate and Screen Diverse Yeast Strains from Nature
- ✓ Enhance Strains and Validate Functionality in Lab Trials
- ✓ File Core IP patents

R&D

- Further enhance yeast strains
- Complete MVP

Scale Up

- Pilot Trials
- Consumer Acceptance Tests
- Commercial Production Optimization

Go to Market

- Establish Contract Manufacturing
- Sign Commercial Deals
- Secure Strategic Distribution Partnerships

Leadership



Menashe Haskin
Co Founder, CEO
2x Exit, 38 Patents
25 yrs Interdisciplinary Mgmt exp.



Moran Gendelman, PhD
Co Founder, CTO
1x Exit
15 yrs Yeast Enhancement exp.



Valerio Nannini
Strategic Advisor
Former SVP Strategies & Performance, **Nestlé**

Join Us!

We are raising a \$2M Seed Round to accelerate R&D, commercial pilots, scale production, and expand IP

menashe@ros.bio
+1.650.690.6331
+972.50.991.9252
http://ros.bio



First-Mover Advantage

Our patent-pending yeast naturally enhances fermentation, adding functional benefits to beer and bread - without extra costs or process changes.

The future of fermentation is happening now. Contact us today to discuss how you can invest and be part of this breakthrough opportunity.