

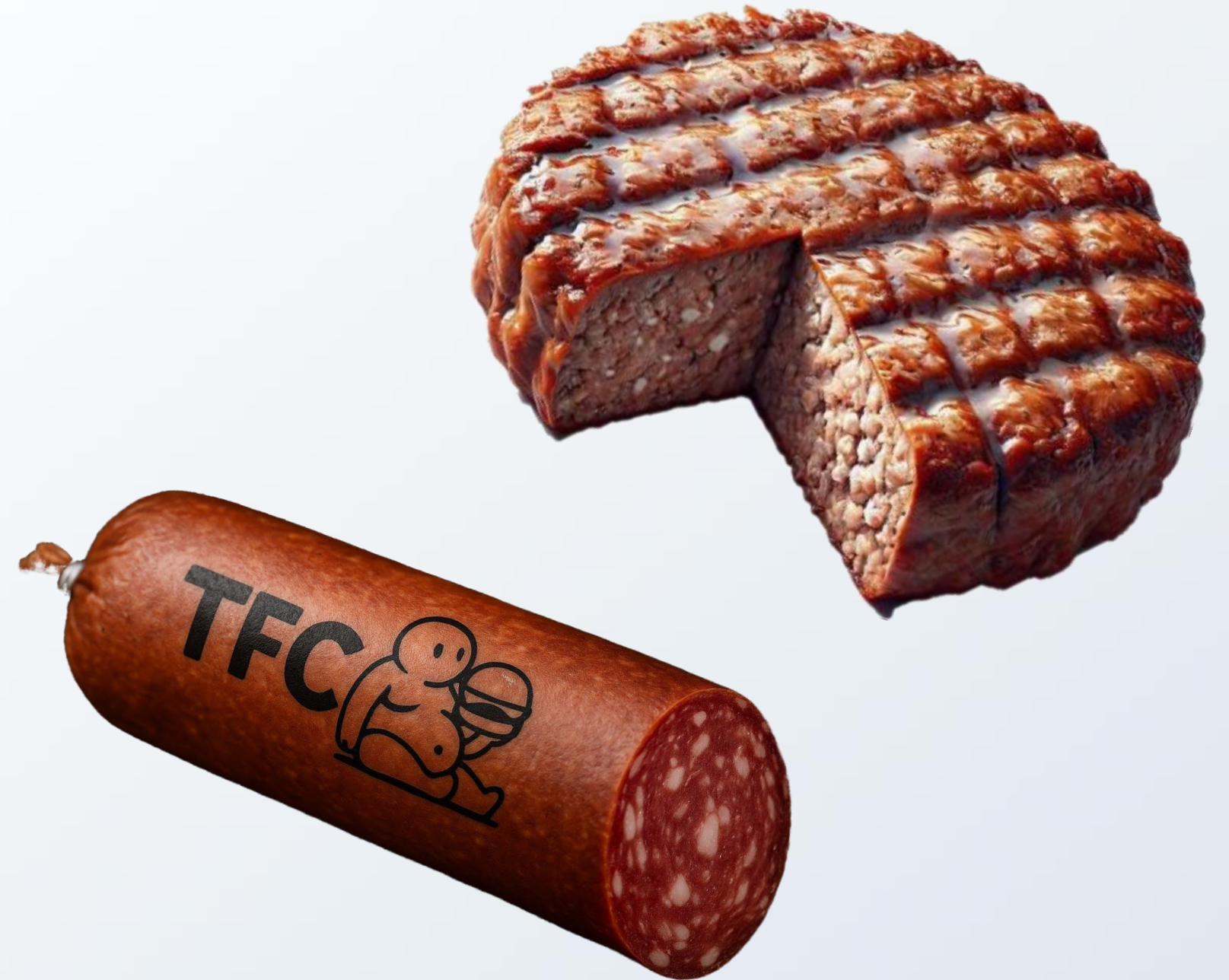


The fat Company

Investor & Partner Deck

OUR VISION

Fueling real meat with better fat
0% compromise, 100% Health



The Problem

Food manufacturer's reliance on unhealthy fats in products (sausages and burgers etc.) causes:

Cost

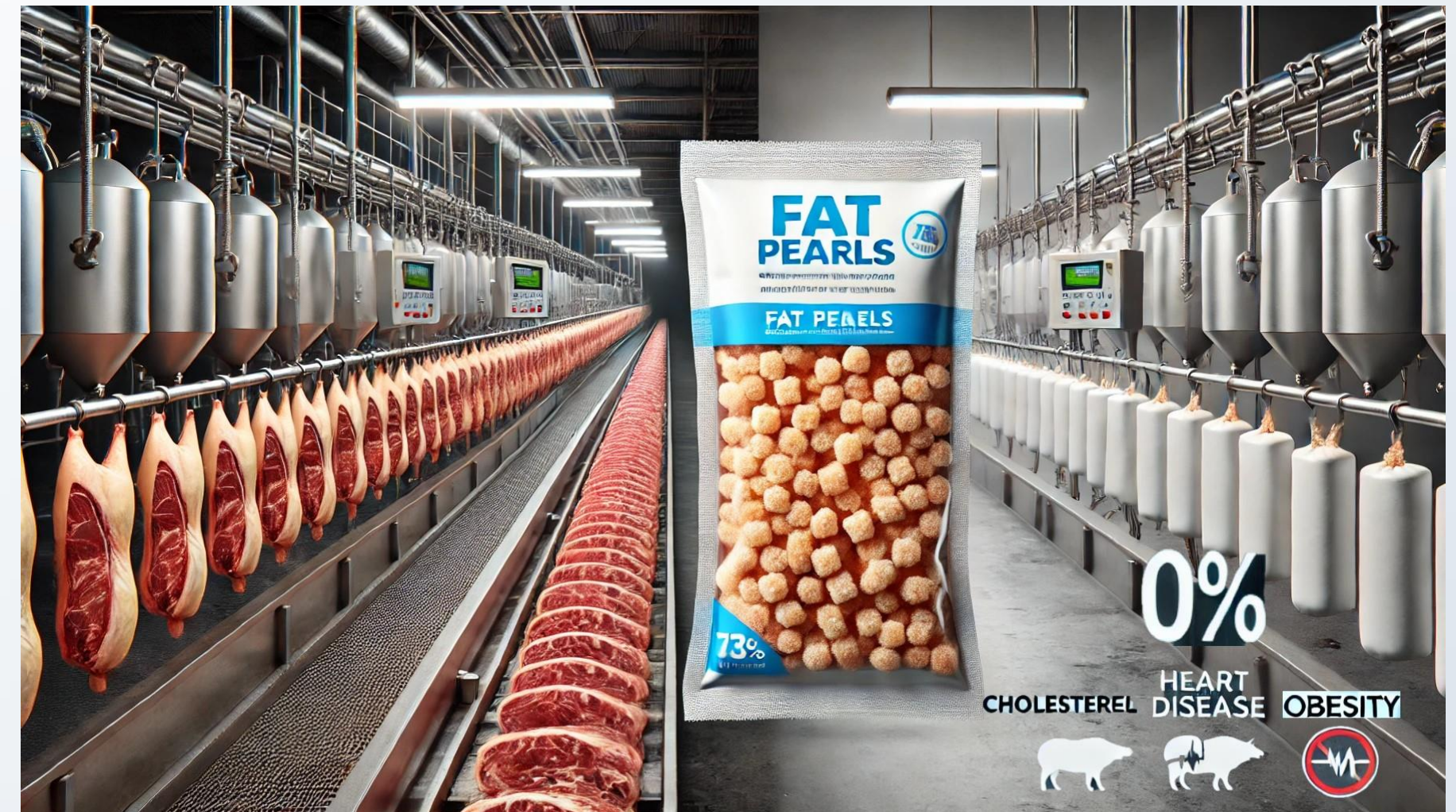
Inconsistent, expensive, and hard to process

Health

Saturated fat drives heart disease & obesity

Sustainability

Animal fat fuels deforestation & emissions



WHY NOW?

📌 With or without us, manufacturers must buy external fat & we provide a better option.

- Animal fat prices have **skyrocketed** over the past two years, squeezing meat producers' potential margins.
- In some categories, like sausages, production lines already **depend** almost **entirely on palm oil** or other external fats.
- Factories already purchase 20–30% of **their fat externally**; it's a commodity they cannot avoid.
- Alternatives fall short in price, texture, and health. That leaves a major gap in the market.
- Our solution fits **the timing perfectly**: cost-efficient, healthier, and identical in taste & texture.

Source: Fortune Business Insights

OurSolution

Creating **new fat particles** from plant sources that are like:

- Texture & Structure
- Flavor & Juiciness
- Integration with existing production
- Lower cost & higher efficiency

Health Benefits:

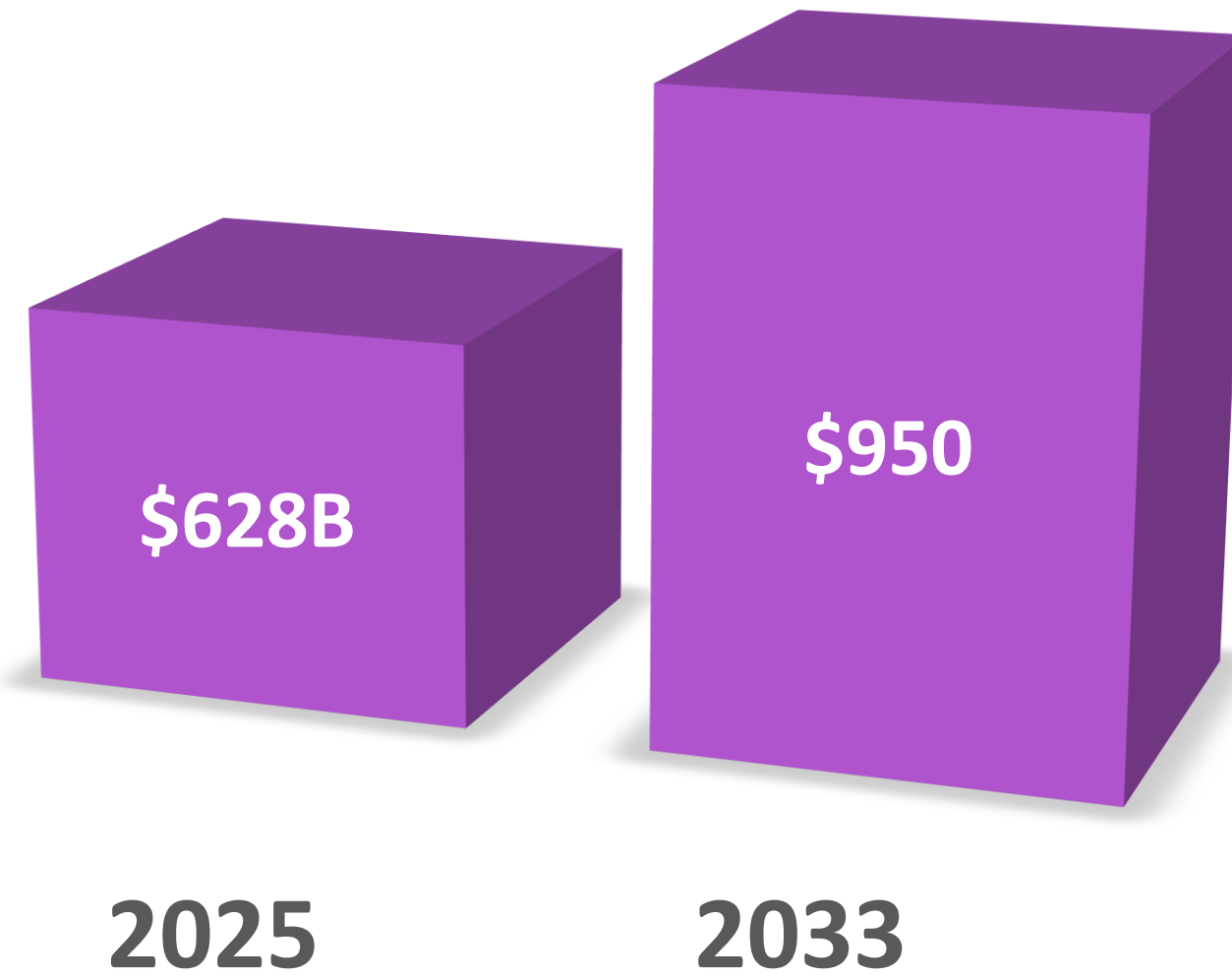
0% Cholesterol | 0% Trans Fat | Rich in MCTs



https://drive.google.com/file/d/1gaGHrhW4inA53MmV8QOFO20RkfHk_0p_/view

THE MARKET

A \$1.8 Trillion Meat Market - Broken by Fat



The **tech** behind the fat

A proprietary machine producing plant-source fat particles identical to animal fat

⚙️ **Amorphous Fat Particles:** Producing amorphous fat particles from a plant source

📈 **Scalable Solutions:** Improving efficiency and reducing costs

🌱 **Healthy & Sustainable:** Sustainable, healthy & cost-effective ingredients

🔬 **AEC Technology:** Proprietary Amorphous Emulsion Crystallization (AEC)

🥩 **Identical to Animal Fat:** Same performance in taste, texture & functionality

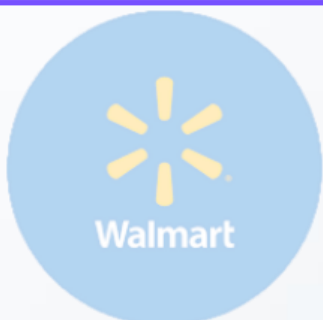
*IP Protection:

We are submitting a provisional patent application for our machine as we move toward filing a PCT.



Innov^{eat}

What famous chefs
think about our products



TARGET



B2B MODEL

Comparison Value



Regular hamburger



TFC Burger



Ingredient Sales

- Supplying fat particles directly to manufacturers
- Recurring B2B revenue stream
- Replacing volatile animal fat commodity



Co-Branded / White-Label Products

- Partnering with leading CPG & meat brands
- Expands market reach and validation
- Improves margins through branded presence

Nutrition Facts

serving size: 1 Patty (113g)

Amount Per Serving

Calories 250

	% Daily Value*
Total Fat 9g	12%
Saturated Fat 3.5g	18%
Trans Fat 0.7g	
Cholesterol 30mg	10%
Sodium 510mg	22%
Total Carbohydrate 30g	11%
Dietary Fiber 1g	4%
Total Sugars 5g	
Includes 5 g Added Sugars	10%
Protein 12g	24%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutrition Facts

serving size: 1 Patty (113g)

Amount Per Serving

Calories 141

	% Daily Value*
Total Fat 7g	9%
Saturated Fat 3.0g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 350mg	15%
Total Carbohydrate 5g	2%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0 g Added Sugars	0%
Protein 13g	26%

Our fat contains NO TRANS and NO CHOLESTEROL.
Values are theoretical

ACHIEVEMENTS



SAMWORTH
BROTHERS



Germany:

- GEA & DIL –Co-development under MNDA, joint exploration of machine integration
- Tönnies / ZurMuehlen –Industrial line trial completed, positive texture results, flavor optimization ongoing
- Family Butchers–Preparing line trial with delivered samples
- Rügenwadelr –discussions on collaboration in progress
- PHW –Samples delivered for trials across 3 product lines (meat & plant-based)
- Dr. Oetker –Salami topping on pizza, samples delivered, under evaluation



GEA

DIL

ZMI



Dr. Oetker



PHW

UK:

- Samworth Brothers – Tasting completed with the Innovation team & chef, discussing joint line production
- ABP – Initial introduction, exploring collaboration opportunities
- Premier Foods – NDA stage, requested fat samples for integration into their meat pies



IL:

- Soglowek –Post-MNDA, factory line trials, exploring joint line development
- Yechiam –Line trial completed with our fat, advancing toward a strategic partnership



SOGLOWEK
1937

יחיעם
Yehiam

MAIN COMPETITORS



Advantage	 Mission Barns	 NO Palm Ingredients	 kern tec	 Lypid	 CUBIQ FOODS	 The Fat Company
Pre/Seed	\$4M	\$1M	\$2.5M	\$4.3M	\$10M	
Total Funding Amount	\$28.4M Series A	€6M Seed	€12M Series A	×	\$6M/ Cargill partnership	
Replicating taste, texture of animal fat (lamb, beef, ham)	×	×	×	×	×	✓
Replicating appearance of animal fat and ease of grind	×	×	×	✓	×	✓
Emphasizes affordability (cost)	×	✓	×	×	×	✓
Melting point	✓	×	×	×	×	✓
Sustainable source ingredients	✓	✓	×	×	✓	✓
Healthy ingredients	×	✓	✓	×	✓	✓
Clean label	×	✓	✓	×	×	✓
Ease of scalability	×	×	✓	×	×	✓

MILESTONES

> Q1/25

- Lab expansion
- Patents filed
- MNDA with partners

> Q3/25

- Go-to-market strategy
- Pilot agreements

> Q4/25-1/26

- Industrial machine ready

> Q4/25

- Commercial contracts signed

> Q2/26

- Commissioning and Scaling Up Production:
First sales

> Q2/25

- Fat machine development starts
- Industrial trials



Impact Beyond Taste



Health

0% Cholesterol, 0% Trans Fat
→ Tackling obesity & CVD



Environment

Lower CO₂ footprint,
Reduced land & water use



Supply Chain

Stable, consistent quality
vs. animal fat

WHY US?

The team to build the future of fat



Shahar Margalit, CEO Proven Track Record

- **Leadership Experience:** Former **VFR Investment Fund CEO** specializing in early-stage tech investments. Successfully raised capital and managed strategic growth.
- **Startup Founder:** Co-founder and entrepreneur with extensive experience in **multiple startups** across diverse sectors, including; medical/pharma, delivery, and gaming,
- **Industry Expertise:** Board Membership, Serving on the boards of numerous tech startups, providing **strategic guidance**.



Asaf Cohen Jonathan, CTO Proven Track Record

- **R&D leadership:** Over a decade leading R&D, including roles as **CTO at CHKP Foods, Fabumin, Limeatless Foods, and Yo-Egg**, driving the development of plant-based meat, seafood, dairy, and egg alternatives.
- **Industry Expertise:** Worked with **Nestlé** and **Tnuva**, specializing in food engineering, line processes, product development, and process optimization. Launching products in USA, EUR and IL markets accompanied scaling-up and industrial production.
- **Educational Background:** Holds B.Sc. degrees in Biotechnology & Food Engineering and Chemistry from Technion – Israel Institute of Technology.



Nadav Kupietzky

R&D Food Engineer

MSc Clinical Dietitian, R&D Laboratory Manager, Food Engineer

We craft the frontiers of technology, where extreme R&D work transforms vision into revolutionary reality



Gili Nachmani

R&D Food Engineer

Biotechnology student, R&D Food Engineer, Protein production processes.

Implementing culinary expertise, passion and science.



Dror Avni

Technology & Mechanical System Designer

B.Sc. Electronics, E.MBA, Product development with Expertise in system design for various industries, 15 year at Intel, VP product development at Saifun.

Leveraging deep technical expertise and leadership in product development to drive innovation & efficiency

The fat Company



Thank you.