



Turning Food Waste Into Protein Supply



**Join us at the intersection of sustainability, food innovation,
and global protein demand.**

The Protein Gap Meets Massive Waste

**Plant Whey (Pea, Soy,
Potatoes and more)**

Processing wash water
contains 20-30% protein

2-2.5 M T/Y dumped

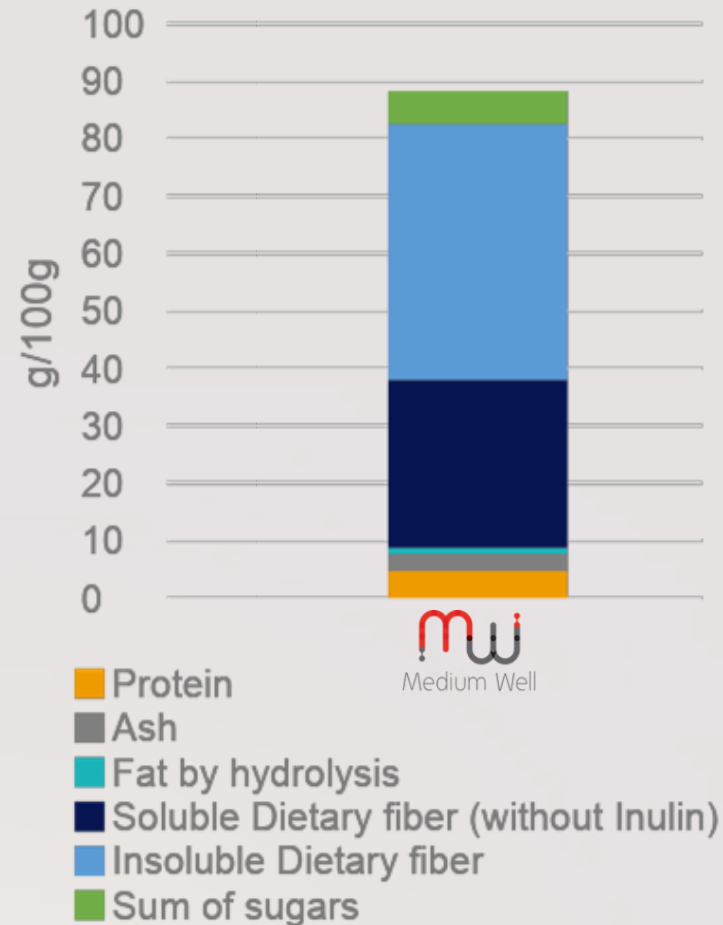


\$3-20 Per kg

**\$ Multi -B Lost - because recovery is
too expensive!**

In parallel, many alternative proteins - via precision fermentation, cellular agriculture -
are too expensive to reach the market

BioResin: IEX Fiber for Proteins Capture



BioResin is a fiber from plant-based byproducts.

Our IP: ion-exchange matrix - binding proteins.

Multi- Functional Fiber

Pre Biotic
Texturizing , pasty
Water Binding &
Swelling Capacity

BioResin-Pure <90% Purity

Captures proteins from
liquid streams as a
reusable processing aid

BioResin-Core Hybrid Fiber+Protein

Up to 50% protein/fiber
Meaty, Oil retention
Smooth mouthfeel
Low water release

Complete Circularity: 2 byproducts = Value

BioResin from plant
byproducts
like soy hulls or
juice pomace

Mixed with
soy, pea whey,
fermentation
outputs,
cell-ag

**Collect Valuable
Ingredient**

Clean-Label

No synthetic chemicals - fully food-safe

Cost Effective

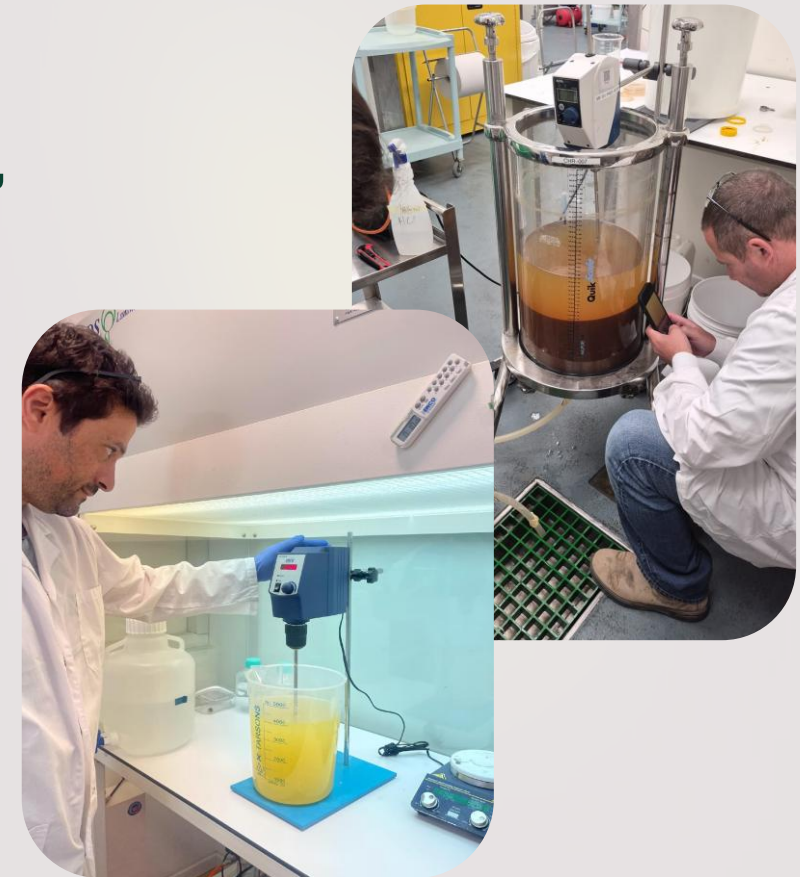
Cost-competitive vs. conventional protein

Scalable

Fits into existing processing infrastructure

Ready to Use

Protein bars, functional foods, nutrition products

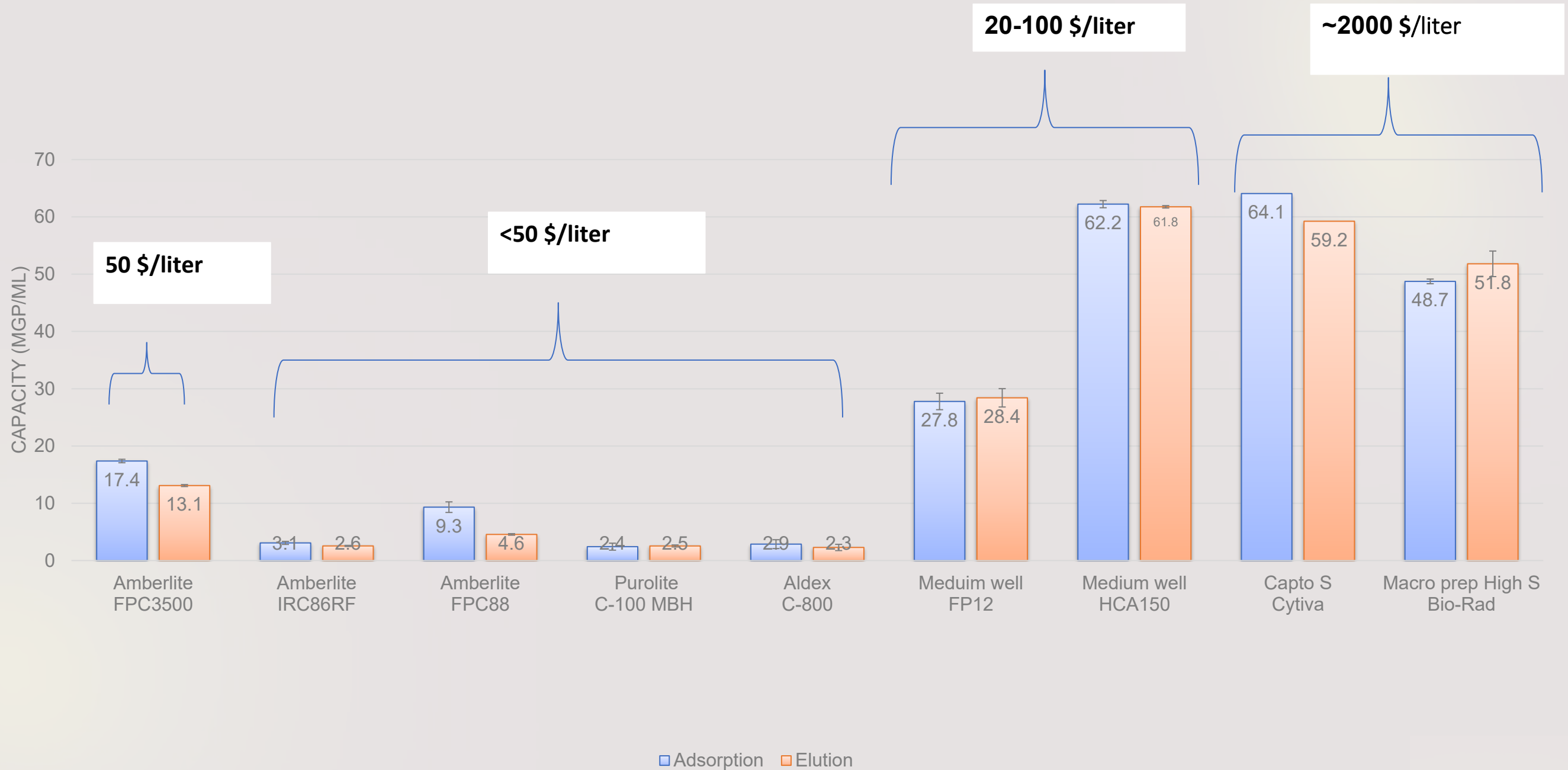


Excellent Economics – Simple Integration



Illustrated skid for small dairy facility (protein recovery from acid whey)

The value proposition & performance relative to conventional resins



How BioResin Outperforms Current Solutions

Feature	BioResin 	Resins 	Filtration 	Salt precipitation 
Cost/kg	Up to \$100	\$1,000–2,000	N/A	N/A
Scalability	✓ High (plant-based, easy to scale)	✗ Limited (supply chain & cost)	✓ High	~ Medium
Reusability	✓ <50-150 cycles	✓ 80 –200 cycles	✓ 50 - 120 cycles	✗ single use
Environmental Impact	✓ Compostable, natural	✗ Synthetic-based	✗ Plastic-based	✗ saline waste
Complexity	✓ Single-step, tunable	✓ Single-step, tunable	✗ Multi-stage filtration	~ Centrifuge
Target Market Fit	~ Food, biotech	~ Mostly pharma	~ Specialty uses	~ Biotech
Energy & Water	✓ Low Intensity	✓ Low Intensity	✗ High Intensity	✓ Low Intensity
Regulations	~ Food Grade (gen 1)	✓ Mainly pharma grade	✓ Food & pharma	✓ Food & pharma

Proven Performance - Ready for Partners



Low production cost,
Simple process



Safe & edible



Sustainable and
local production



2 Patents

**Tested Successfully with multiple
applications and partners (TRL6)**
Up to 100L volumes

**Testing kits available to test protein
separation**
from *producer's* specific streams

Fiber + Protein enriched Samples
ready for tasting, functional testing and
sensory evaluation

[Watch how easy it is to catch proteins!](#)



Redefining Protein Supply Chains

3 Major Benefits:

1. Reducing cost of conventional purification up to 50%
2. Improves Yields
3. Improves protein functionality

Waste Unlocked

Recover value from streams inside existing facilities - no new raw materials or heavy CAPEX*.

Infrastructure Layer

Become the enabling technology that sits inside the food system.



Brains Behind the Breakthrough



Co-founder & CTO
Dr. Nir Berdugo



Co-founder & CEO
Shelly Lotan, Adv.



**Co-founder -
scientific**
Dr. Roni Shapira



**Lead Product
Optimization**
Dr. Erez Cohen



Research Manager
Naama Degany, MSc

Why Now.

Scale & Value

Sustainability

Simplicity

Partnerships

Join us in bringing more proteins to the food system.

Contact us to learn more or request samples
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www.mediumwell-tech.com

