

# Future Meat Technologies

Animal Free, Earth Friendly



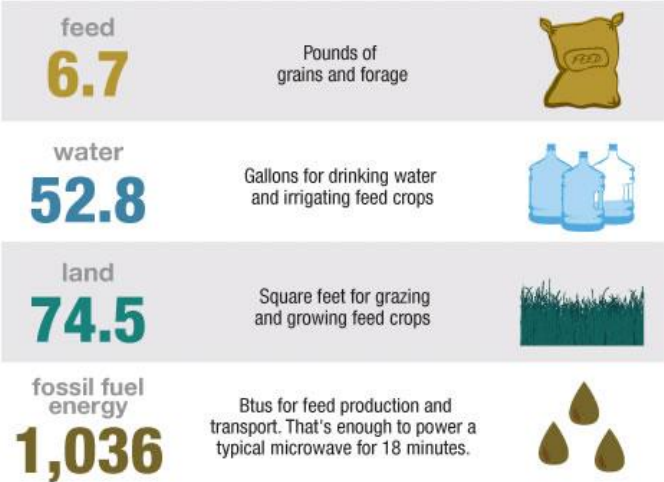
# Mission Statement:

Transform global meat production through distributive manufacturing of animal free meat products, increasing food safety and reducing ecological impact

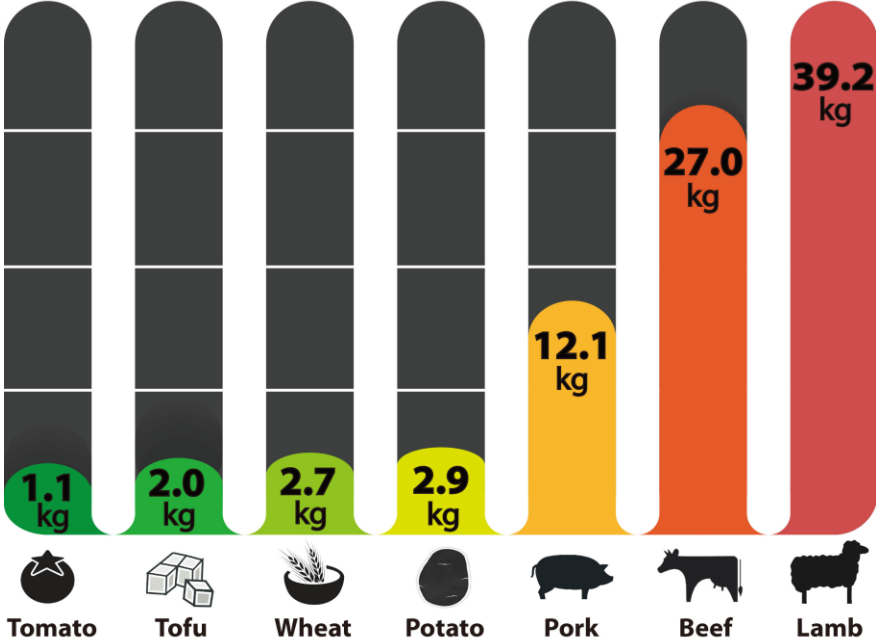
A rustic wooden cutting board is the central focus, resting on a dark, weathered wooden surface. The board is surrounded by fresh ingredients: a sprig of green rosemary on the right, and a small dark bowl containing white salt crystals in the bottom right corner. The overall aesthetic is natural and organic.

# Environmental Cost of Meat Production

## What It Takes To Make A Quarter-Pound Hamburger



## Carbon footprint of what you eat



Kg of carbon dioxide equivalent produced per 1 kg of food

Source: J.L. Capper, Journal of Animal Science, July, 2011.  
 Credit: Producers: Eliza Barclay, Jessica Stoller-Conrad; Designer: Kevin Uhrmacher/NPR

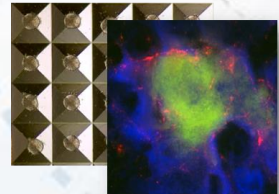
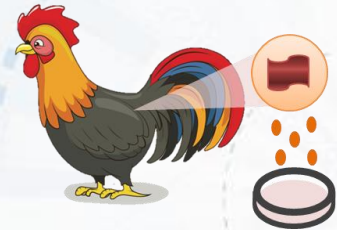
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## Our Solution

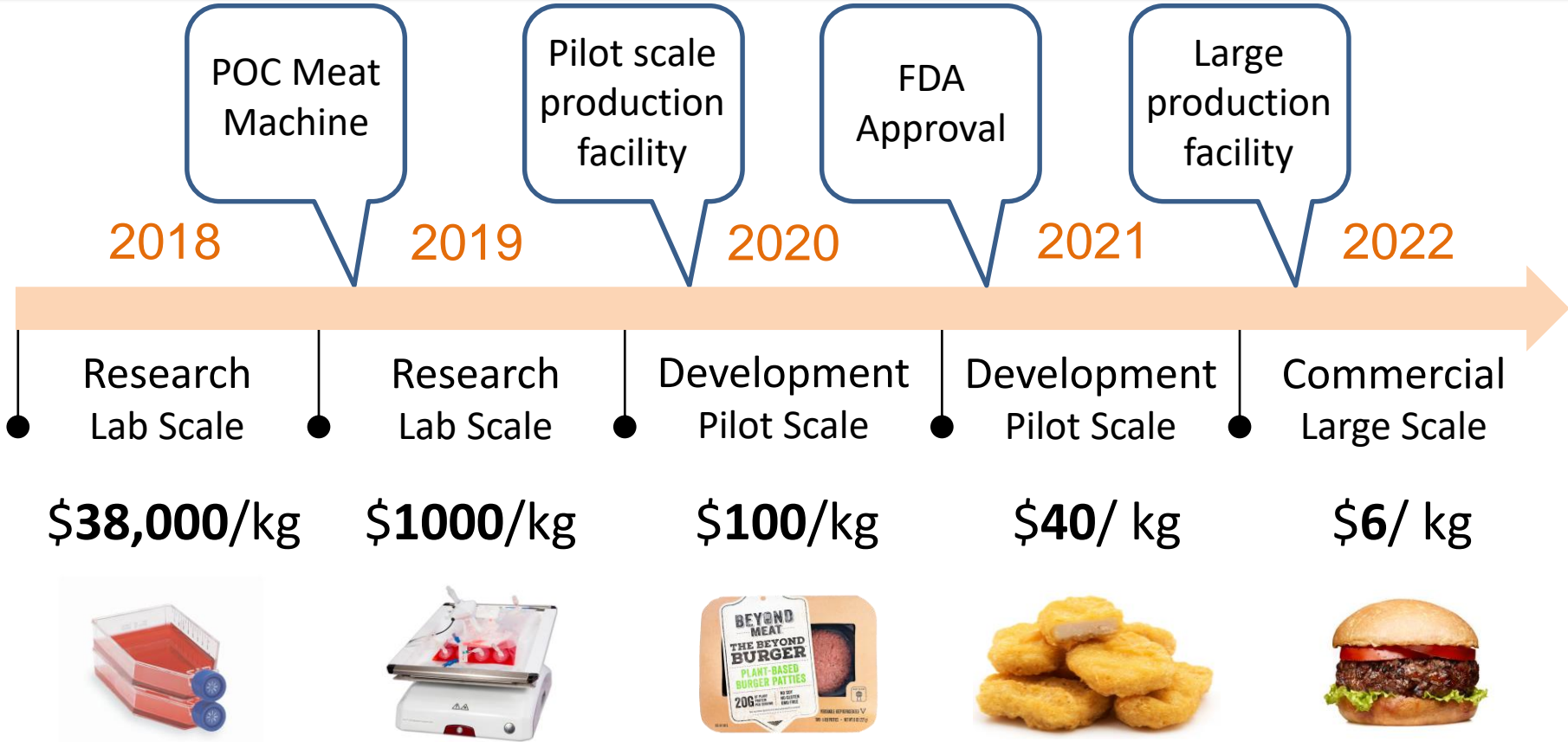
- Proprietary lines of immortal cells that can make both muscle & fat
- Animal free process (no serum, no antibiotics)
- Cost effective distributive manufacturing
- Non GMO

# Superior Technology

- ❖ Patented perfusion bioreactor with dialysis circuit
  - Growth without medium change
  - Production costs equivalent to animals (about \$6/Kg)
- ❖ Proprietary immortal mesenchymal cell lines
  - Non GMO products
  - Endless source of muscle (texture) and fat (flavor, aroma)
- ❖ Patented serum free culture medium<sup>1</sup>
  - No animal derived components
  - Fat production using only FDA-approved molecules



# Cost Reduction Timeline



Confidential

# Future Meat Technologies

Secure future of local  
meat production

