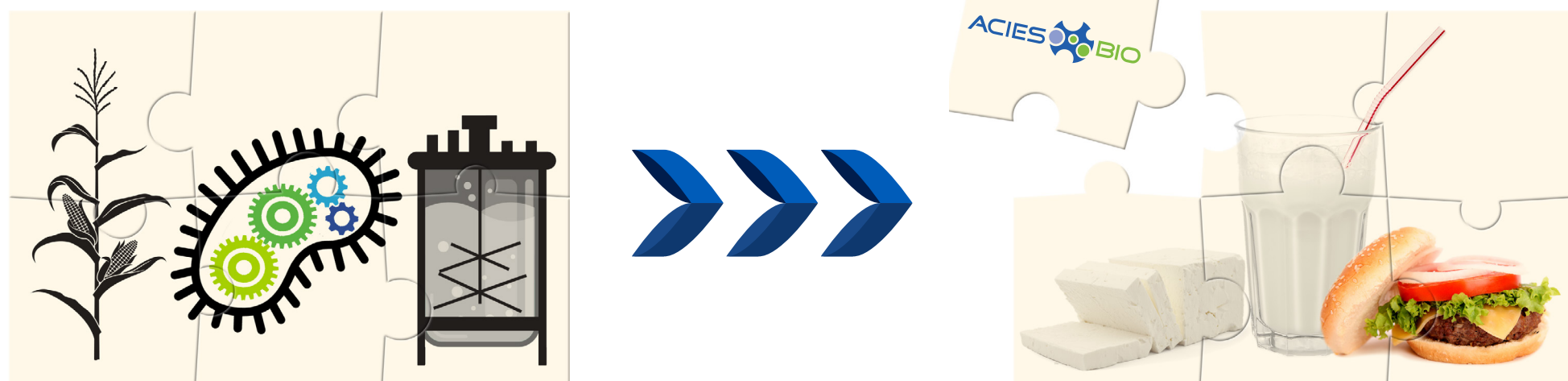


TECHNOLOGIES FOR BIOMANUFACTURING OF SUSTAINABLE FOOD INGREDIENTS



BULK/NUTRITIONAL PROTEINS

- cost comparable to plant-based proteins
- CO₂-based; carbon negative; no arable land required
- meat-like color and smell
- low purine content
- single cell proteins; excellent amino acid composition

FUNCTIONAL PROTEINS

- equivalent to animal proteins
- GRAS/QPS platforms with low protease background
- highly efficient production, purification, and drying
- heme proteins
- validated with several mammalian proteins

SUSTAINABLE LIPIDS

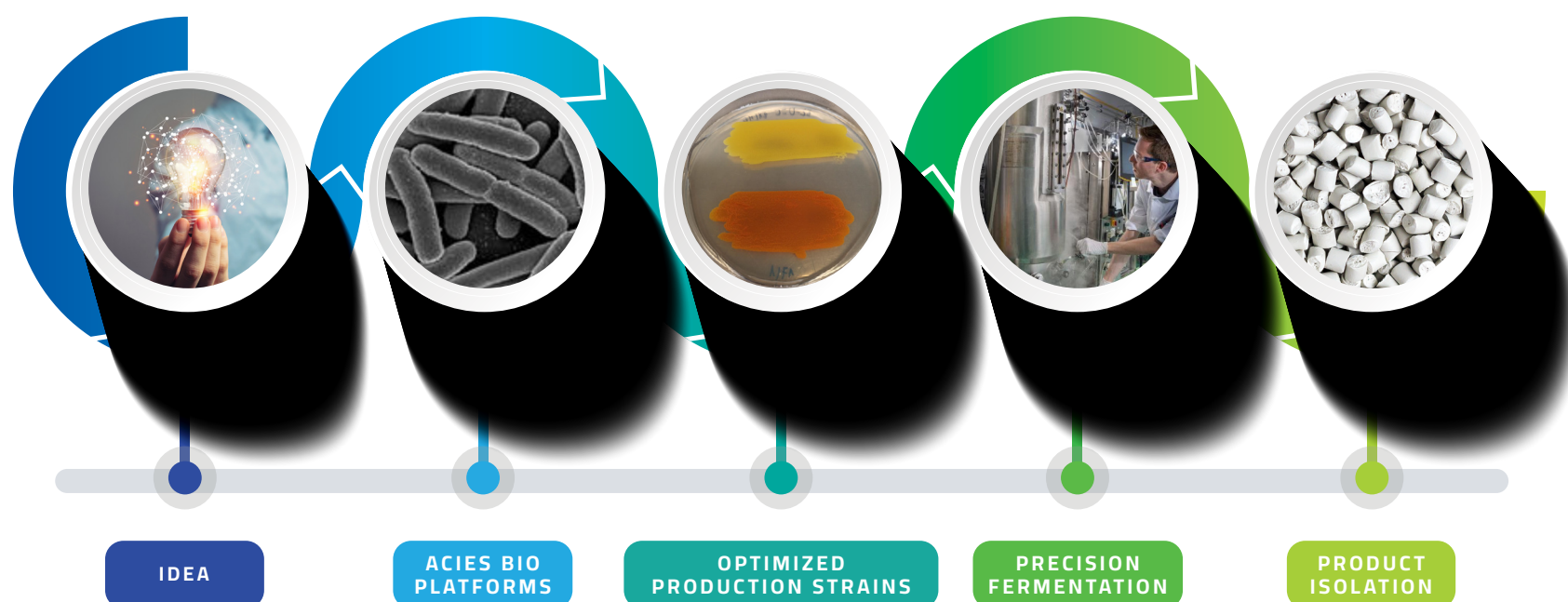
- replacement of palm oil and animal fats
- Precision fermentation of speciality lipids
- yeast-based GRAS/QPS platforms
- expertise in isolation development

FUNCTIONAL ADDITIVES

- natural; plant- origin- identical
- colorants, flavors & fragrances, vitamins, preservatives, etc.
- standardized composition
- zeaxanthin, acetoin, egg white cystatin, etc.



STREAMLINED LAB-TO-PRODUCTION WORKFLOW



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FOUNDED

- 2006, Ljubljana, Slovenia

KEY NUMBERS

- 100 employees, 1/4 PhD
- 10,000 sq ft R&D
- up to 10m³ fermentation facilities

PARTNERSHIPS

- 70 leading chemical and biochemical companies
- 17 technologies scaled
- > 30 international patent applications

TECHNOLOGIES

- strain engineering
- microbial development across 8 orders
- UHTP strain screening, microfluidics
- strain evolution—engineered & non-GMO
- bioprocess & fermentation optimization
- 10m³ fermentation scale-up/commercial
- downstream processing/isolation