



More than just a meat alternative.
A game-changing platform



Delicious



Plant based



Automatic



Personalized

September 19th, 2021

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טקס פתיחת מסחר
סבוריט




SavorEat



Overview



Delicious

SavorEat is developing plant-based alternative products, that feel and taste as close as possible to real meat.



Automatic

The product will be made using a smart robot, called a “Robot-Chef”. It will combine food science, digital manufacturing technologies and an integral cooking system that allows custom preparation of meat alternatives.



Personalized

The company's vision is to provide a customized, tasty and healthy solution while solving significant challenges which the company has identified in the rapidly evolving meat alternatives market.

3 Major Trends That Drive the Meat Alternative Industry's Growth



> \$1 Trillion

- The cost of slowdown in the global economy caused by the Covid-19 outbreak
- > \$55 Billion annual cost caused by other food contamination

> 56%

- The expectation is that by 2050 food production should increase by at least 56%.
- Need to feed 10B people in 2050
- Environmental & moral issues

> M100

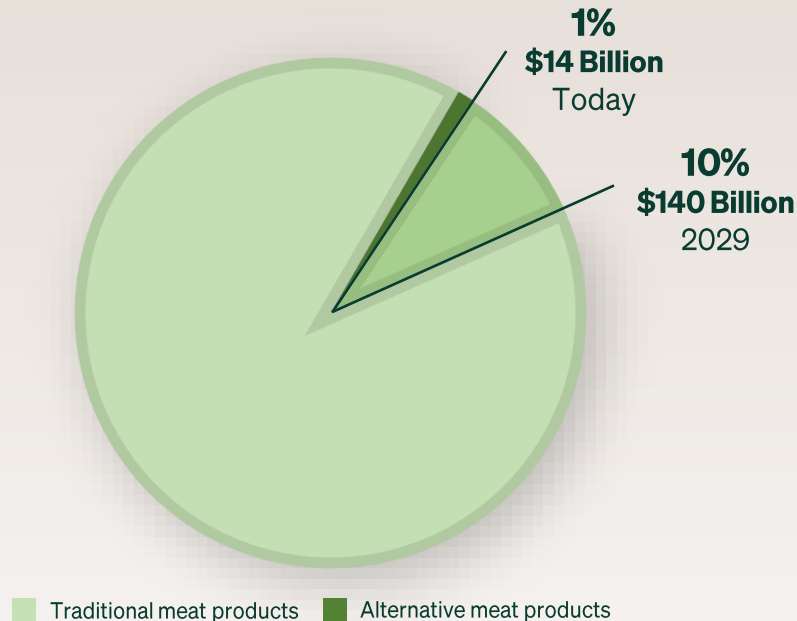
- Americans are actively seeking alternatives to animal products.
- Animal proteins are perceived as part of a high-fat saturated food while plant proteins are rich in dietary fibres, unsaturated fats and antioxidants that are better for health.

30% Growth

- In 2017-2019, retail sales of meat alternatives increased by about 31%, while retail meat sales in the US grew by only 5%
- In 2019, retail sales of meat alternatives were estimated at 1 billion \$ in the US.

Future Trends and Opportunities

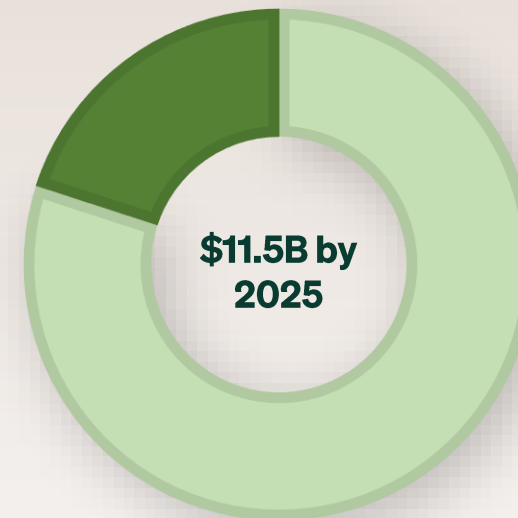
Alternative Meat



\$140 Billion by 2029

- Today the meat alternatives industry is estimated at about \$1 billion.
- By 2029, it is it will reach up to 10% of the global meat market, to about \$140 billion (1).

Personalized Nutrition



- 80% of consumers today are more likely to make a purchase when brands offer personalized experiences²
- This approach is also becoming common in the food industry in recent years

Sources: (1) Barclays, (2) Epsilon

The SavorEat solution for the industry challenges



Texture and Taste

Most meat alternatives have a homogeneous texture which affects the overall experience of the dish;
The company's technology will enable the production of a heterogeneous texture close to meat.



Food Safety

The product will be cooked right before serving as an integral part of the production process and without human touch, thus minimizing microbiological risks and allergen concerns



Personalized Food

Industrial products usually have specific and limited range predetermined in the production;
The company, following global trend, will enable the production of customized products on the spot.



Sustainability

SavorEat's products are in-line with consumer demands for sustainable options.





Our Unique Solution

Tasty + Personal

Compose your own FRESH & TASTY product on the spot
and without human touch

Smart Robot

Combining proprietary digital manufacturing
technology in an automatic cooking machine

Cartridges

Purely plant-based ingredients combined
with a proprietary texture forming ingredient

Automatically created and personalized in minutes!

1

Choose a dish from the menu, according to your preferences (size, protein and doneness level), then push the button

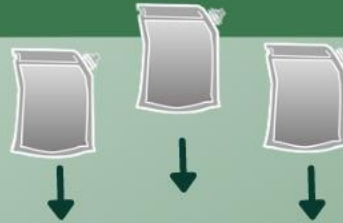
2

Cartridges with plant-based ingredients

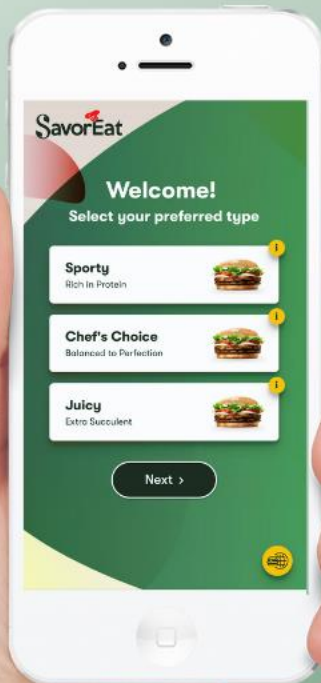
- Zero cholesterol
- No hormones/ Antibiotics / Preservatives
- Gluten and allergens free

3

Produce & cook fresh dishes simultaneously in about 5 mins



Load cartridges into the system





Business Model & Go 2 Market

Go to market

- Food Service and HoReCa, B2B
- Global and local markets
- Sale of Robot-Chef & cartridges
- Plant-based burgers patty
(in the future other products are planned)

Distribution model



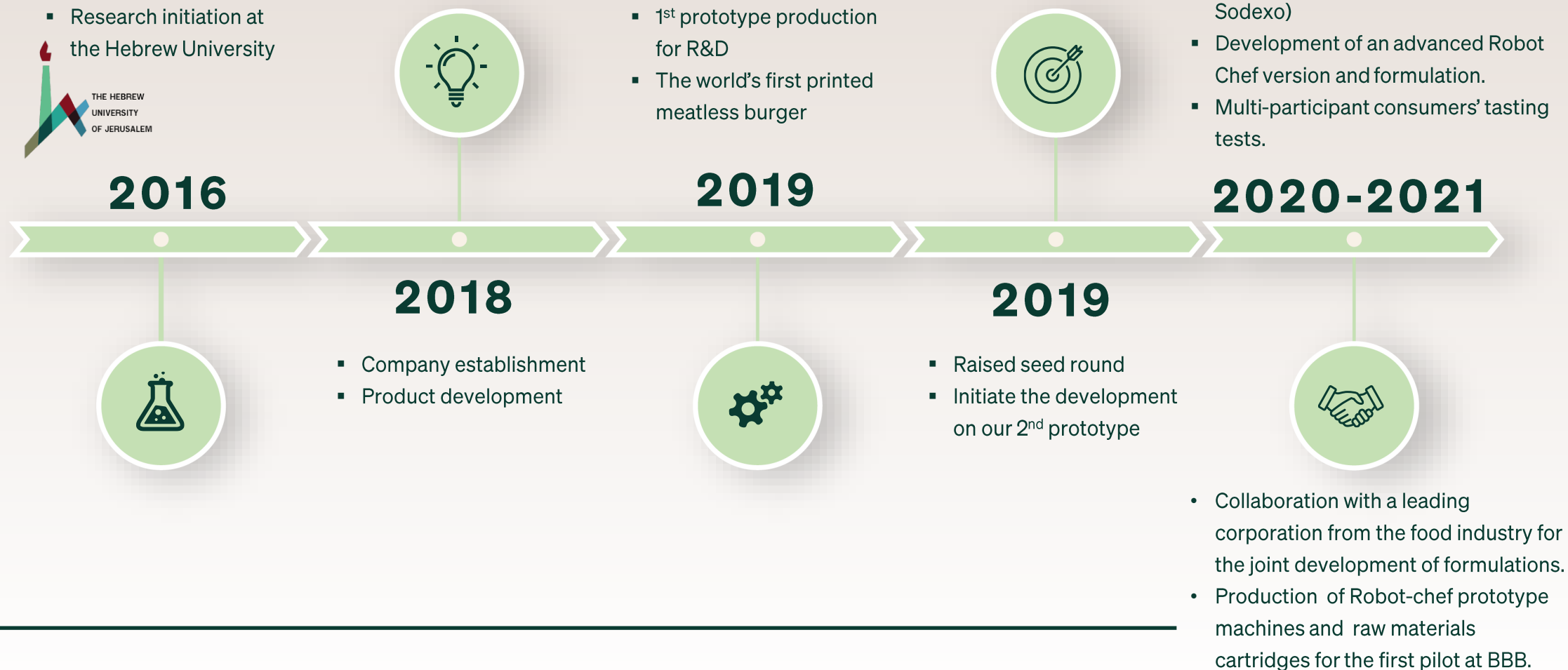
The Razor Blade Model

Price point

- Cartridges
- Smart Robot Chef
- Services

Revenue model: mainly derived from cartridges

Progress to Date





Additional Innovations

a subsidiary of SavorEat that develops alternative egg solutions

Egg'n'up is developing sustainable alternative egg products using proprietary plant-based ingredients to get the egg's unique taste, texture, appearance, and functionality properties without compromising on taste and nutritional values.

Market Potential

244 \$ B

Market Size for Egg based products by 2023¹

1.4 \$ B

Market Size for egg alternative products in 2018²

2.1 \$ B

Estimations for market Size of egg alternative products by 2026²

Unique Solution

Tasty + Healthy

Purely plant-based ingredients with a proprietary texture generating material

GMO & Gluten free

No Cholesterol

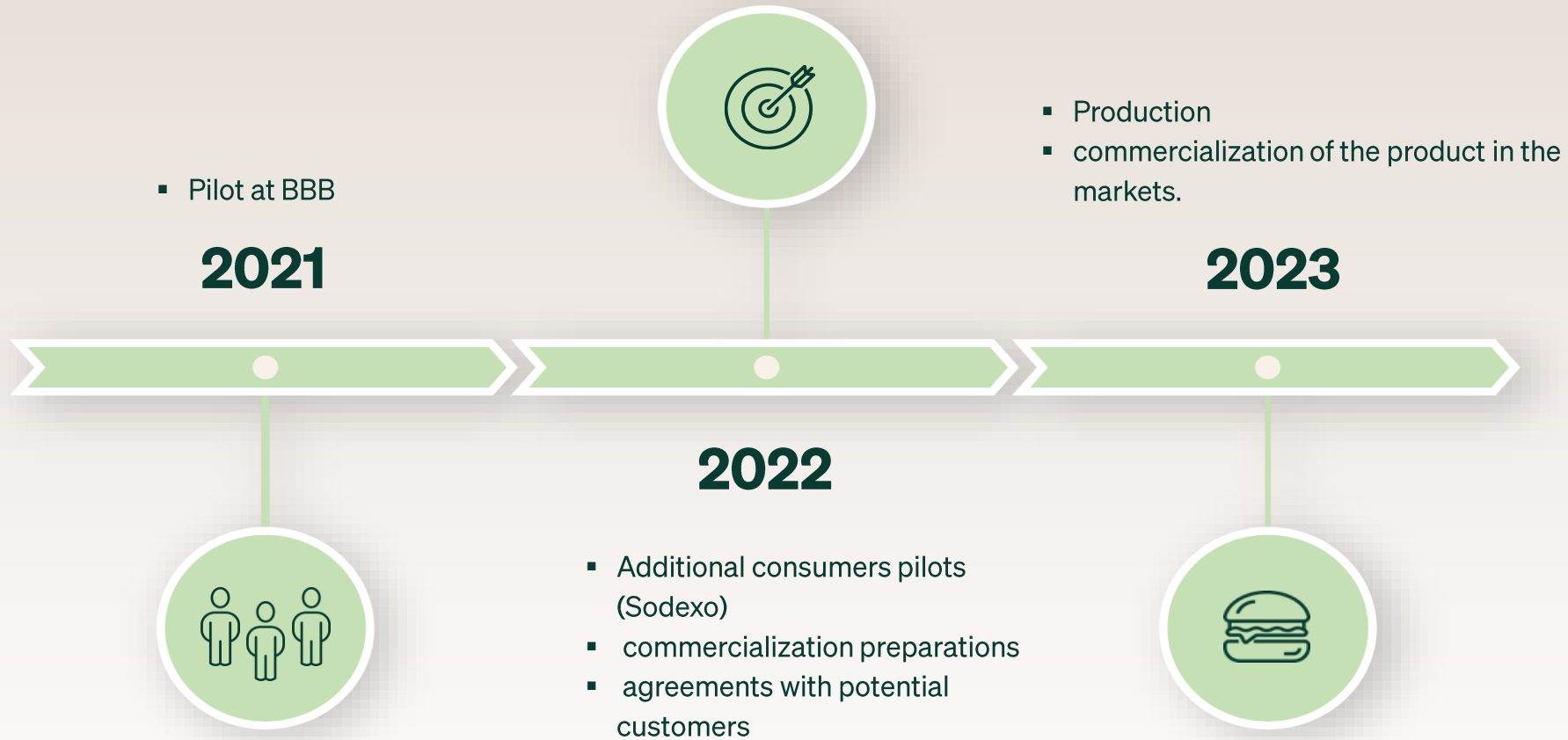
Low fat & low calories

Cost effective & Kosher









**World's first meatless burger created by
using the company's proprietary technology**

SavorEat's Roadmap



Today's Technology is Evolving

| |  |  |  |  |  |  |
|----------------------|-----------------------------------------------------------------------------------|------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
| Source | Plant-based | Plant-based | Plant-based | Cultured meat | Plant-based | Plant-based |
| No GMO | ✓ | ✗ | ✓ | ✗ | ✓ | ✓ |
| Nutritional | ✓ | ✓ | ✓ | ✓ | ✓ | ✓ |
| Cooking Capabilities | ✓ | ✗ | ✗ | ✗ | ✗ | ✗ |
| Personalization | ✓ | ✗ | ✗ | ✗ | ✓ | ✓ |

Potential Products

The solution that SavorEat is developing is expected to enable the company to produce a variety of quality alternatives to animal-derived products, such as:

- Meatless chicken breast
- Meatless shawarma/ döner kabab
- Lam and pork alternatives
- Minced meat alternative
- Sea food alternatives



Potential Clients Type

- Restaurants, diners, burger restaurants' chains
- Food trucks
- Institutional kitchens: workplaces, hotels, schools etc.
- Airline's dining
- Cruise ships
- Events
- B2C products, homes, RV's etc. is in our future

Intellectual Property

- 3-DIMENSIONAL PRINTING OF FOOD- PCT/IL2016/050731.
Status: National phase
- Australia Patent Authority - patent for the printing method,
Patent number 2016290223
- 1 core patent application (projected expiry of any issued
patents: 2033)
- The invention concerns a process and system for the
production of a nutritional low- calorie food product, and food
products printing
- The company holds an exclusive license from the Hebrew
University for commercial use of the invention covered by the
above patent
- A unique know-how for the production of an innovative raw
material that will be used in the company products



Management Team



Mrs. Racheli Vizman

Co-founder and CEO, B.Sc., MBA



Prof. Oded Shoseyov

Co-founder and CSO



Prof. Ido Braslavsky

Co-founder and Scientific Advisor



Mr. Moshe Aknin

CTO, M.Sc., MBA



Mr. Doron Cohen

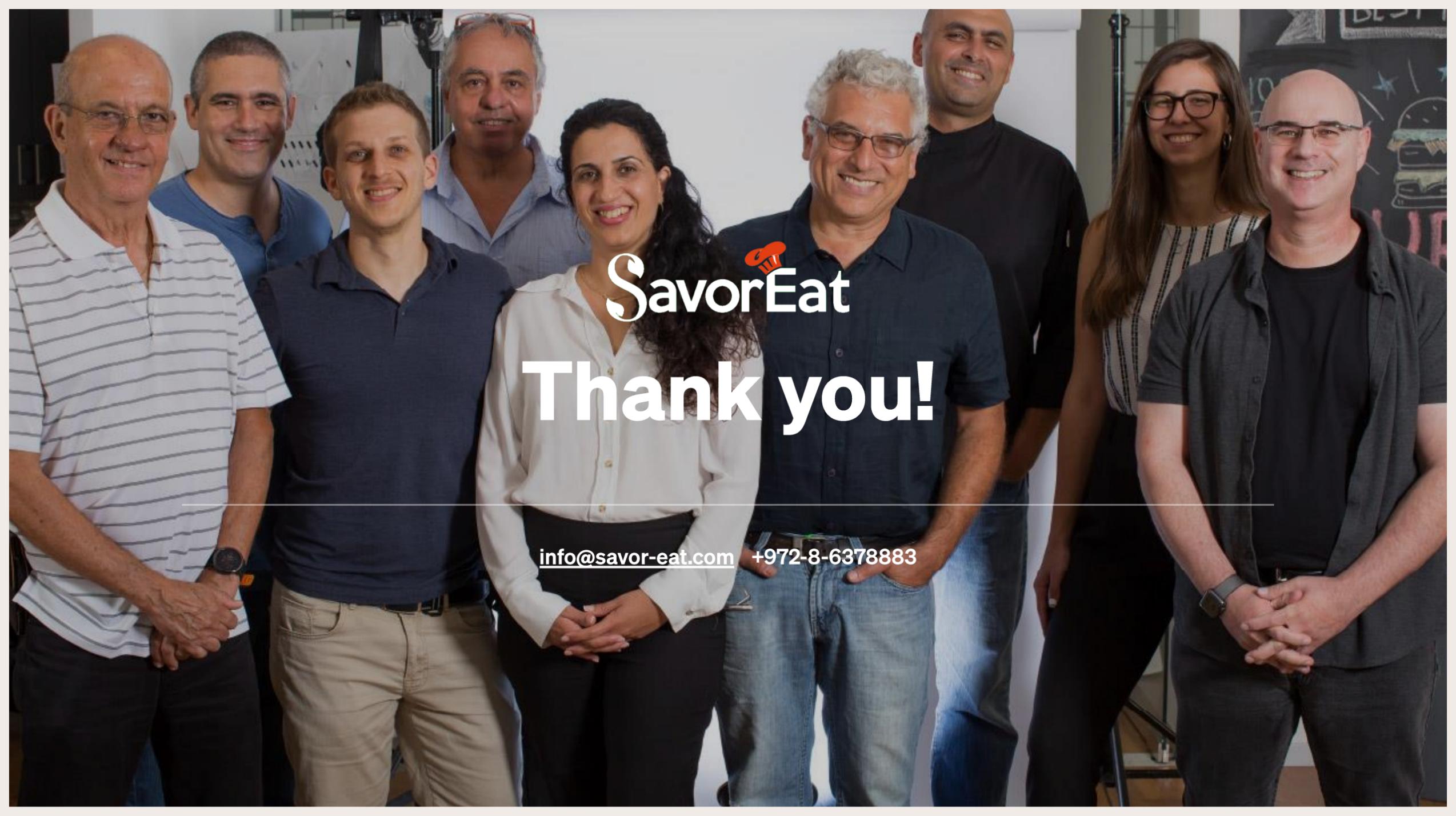
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CFO, CPA





SavorEat
Thank you!

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