

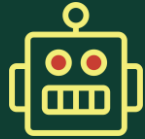
savor Eat



TRULY
DELICIOUS



ENTIRELY
PLANT-BASED



TOTALLY
AUTOMATED



COMPLETELY
PERSONALIZED

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

October 12 , 2021



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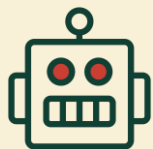
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SavorEat



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



The product will be made by a smart robot, combining food, science, digital manufacturing technologies, and an integrated cooking system.



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.



Uniquely personalized. Always forward thinking. Healthy. That's SavorEat.



Three Major Trends Driving the Meat Alternative Industry



> \$1 Trillion

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

Goal: Safer (Isolated) System



> 56%

- By 2050, food production should increase by at least 56%
- In 2050, we'll need to feed 10 billion people
- Environmental and moral issues continue to concern consumers

Goal: Better for the Planet



> M100

- Americans are actively seeking alternatives to animal products.
- Animal proteins are perceived as a high-fat saturated food, while plant proteins are rich in healthier dietary fibers, unsaturated fats, and antioxidants

Goal: Better for the Customer

Sources: (1) Nielsen, WeForum, GFI



Market potential and the business opportunity

Plant-based meat alternative segment is growing by

43%



Leap in investments

- Plant-based alternative protein companies received \$2.1 billion in investments in 2020—the most capital raised in any single year in the industry’s history and more than three times the \$667 million raised in 2019



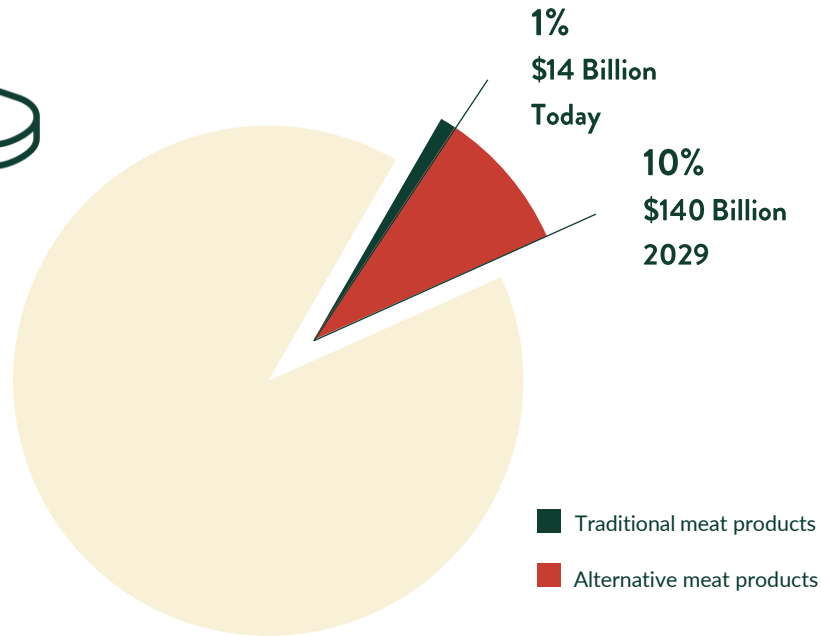
Sales are on the growth

- Plant-based foods sales have grown 43 percent in the past two years- nine times faster than total food sales.



→ Trends = Evolution

ALTERNATIVE MEAT

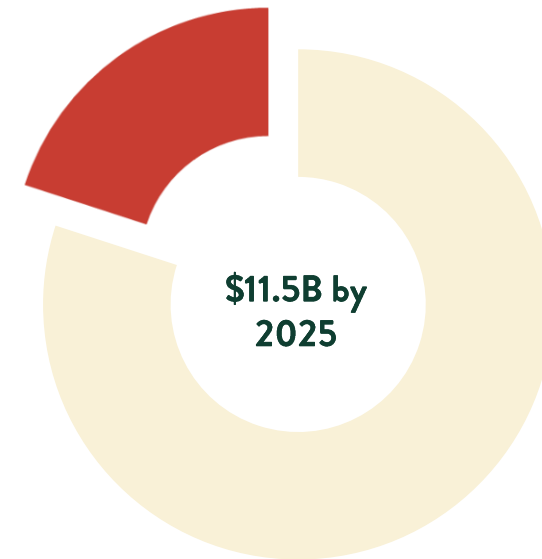
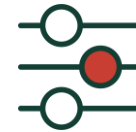


\$140 Billion by 2029

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

Sources: (1) [Barclays](#), (2) [Epsilon](#)

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

Industry Challenges... and SavorEat Solutions



1. MAKING IT PERSONAL

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.



3. BEING SAFE

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



2. GETTING THE TASTE (AND TEXTURE)

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.



4. BEING SUSTAINABLE

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

The Technological Groundwork

Tasty + Personal = Incomparable

Compose **YOUR OWN** fresh & savory product on the spot and without human touch — in minutes!

Smart
Robot:

Proprietary digital manufacturing technology in an automatic cooking machine

Cartridges

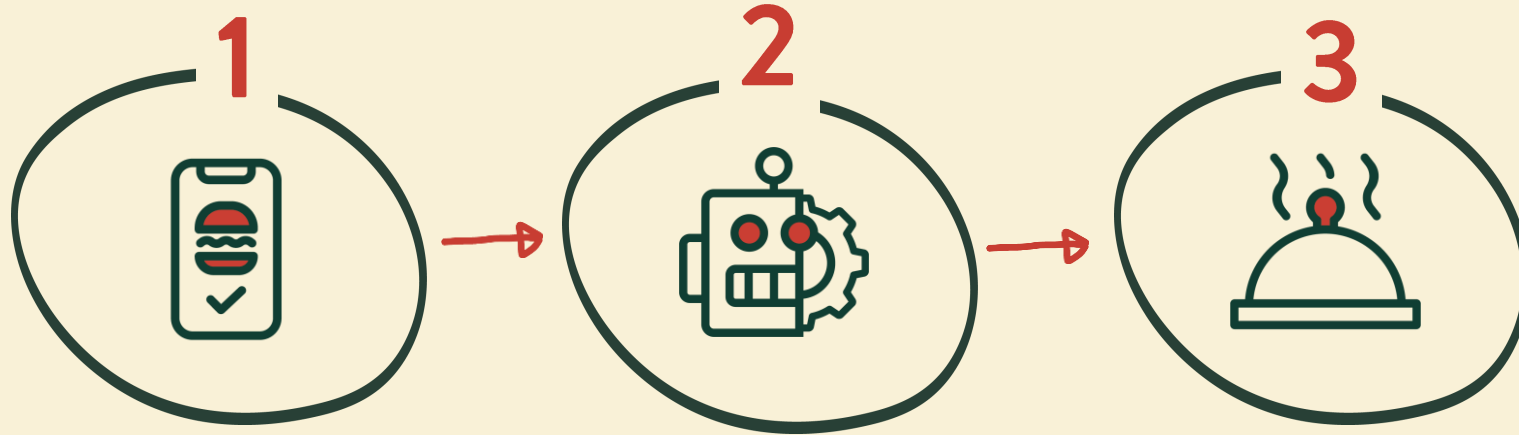
Purely plant-based ingredients combined with a proprietary ingredient

Full IoT
Solution

Advanced tech allows us to store and process all customer-preference data



The Six-Minute SavorEat Journey



YOU choose a dish from the menu, and pick **YOUR** preferences (size, protein, doneness). Then push the button.

Load cartridges into our **SMART-ROBOT**.
And let it go to work.

Produce & cook fresh dishes simultaneously within a few minutes.

OUR PLANT-BASED MEALS HAVE

NO

Cholesterol

Hormones

Antibiotics

Preservatives

Gluten

Allergens

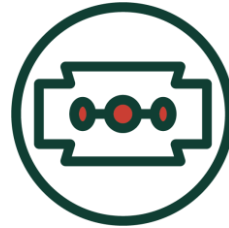


Business Model & Go-to-Market

GO-TO-MARKET

- Food Service and HoReCa, B2B
- Global and local markets
- Sale of Smart Robot and cartridges
- Plant-based burger patty (other products are in development)

DISTRIBUTION MODEL



The Razor Blade Model

PRICE POINT

- Cartridges
- Smart Robot Chef
-

Revenue Model: mainly derived from cartridges

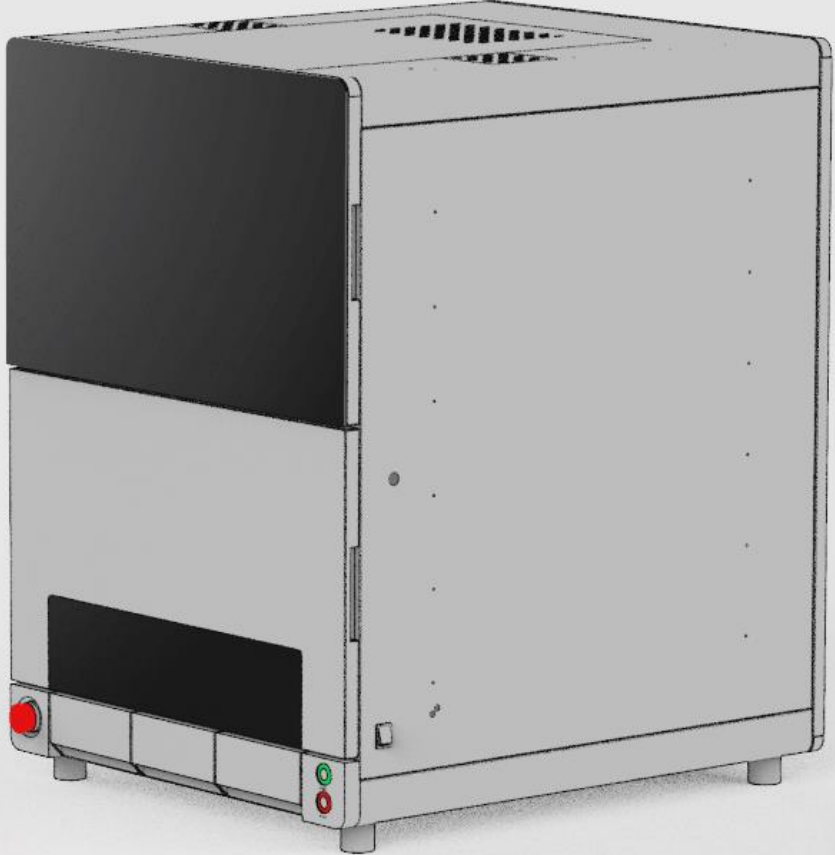
Our First Product: The Burger



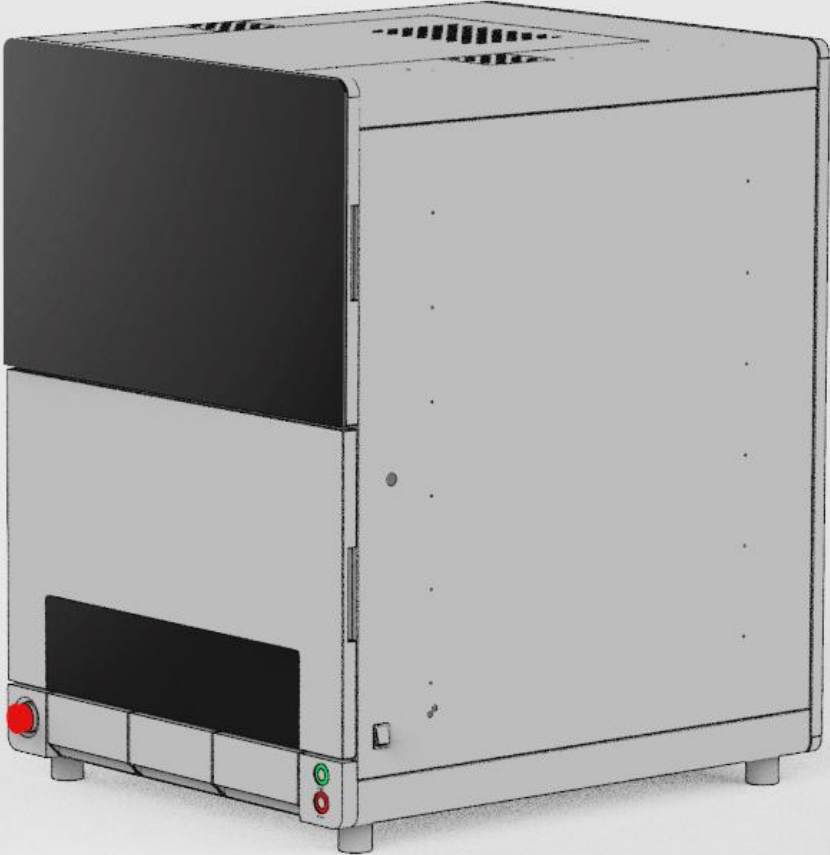
3 Simultaneous Dishes
in an average of...
6 Total Minutes



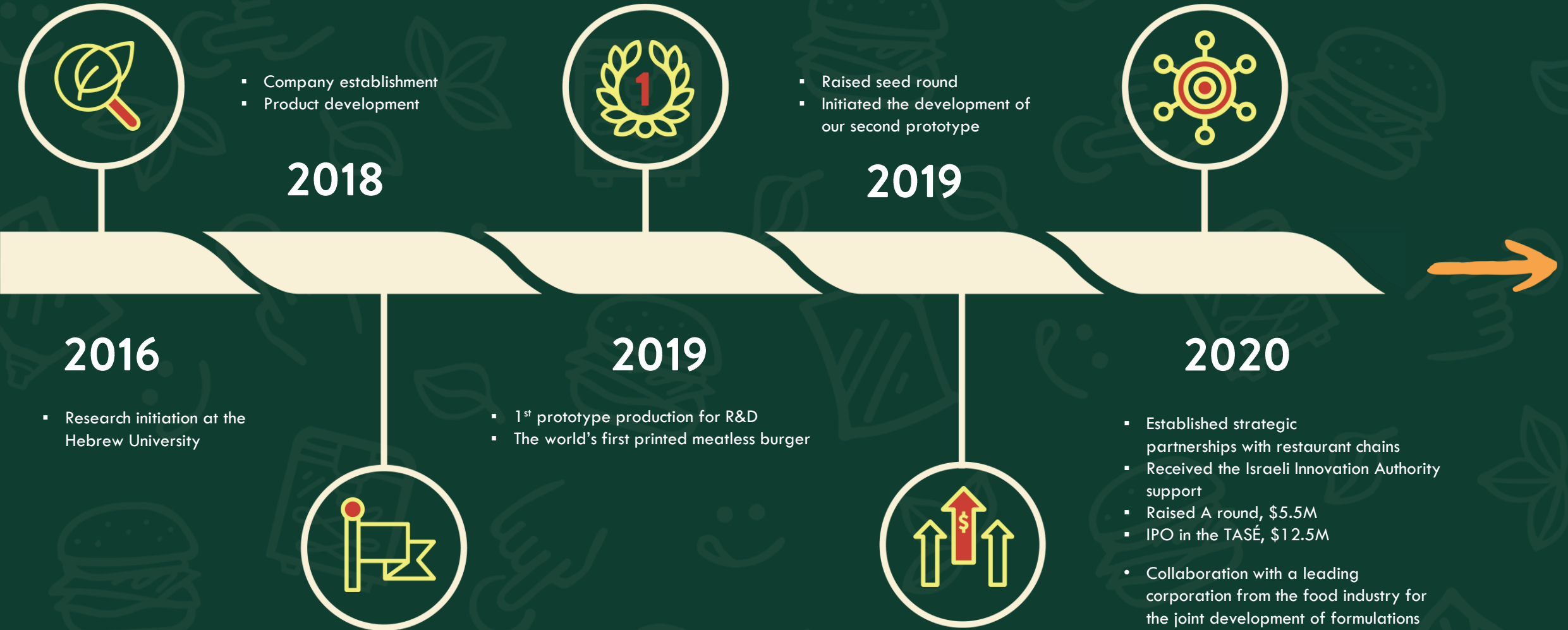
SavorEat smart robot



SavorEat smart robot



Timeline: So Far



Timeline: Going Forward

- Development of an advanced Robot Chef version and formulation
- Consumers tasting tests
- Cartridges Production agreement
- Established strategic partnerships with Sodexo
- Pilot at BBB

2021



2023

- Production for Commercialization

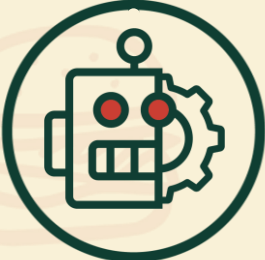


2022

- Additional consumers pilot
- Commercialization preparations
- Agreements with potential customers

2024

B2C offerings in multiple varieties



Today's Technology is Evolving



Source	Plant-based	Plant-based	Plant-based	Cultured meat	Plant-based	Plant-based
No GMO	✓	✗	✓	✗	✓	✓
Nutritiona l	✓	✓	✓	✓	✓	✓
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





First Up: Potential **B2B** Customers

- Restaurants, diners, burger restaurants' chains
- Food trucks
- Institutional kitchens: workplaces, hotels, schools, etc.
- Airlines

Beyond: Potential B2C Customers

- Homes
- RVs
- New shelf products from the SavorEat brand





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



The Team: Our “All Star” Kitchen



Mrs. Racheli Vizman
CO-FOUNDER AND CEO, B.SC.,MBA



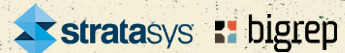
Prof. Oded Shoseyov
CO-FOUNDER AND CSO



MRs. Michal-Katzir Emek
PRODUCT AND MARKETING DIRECTOR



Mr. Moshe Akinin
CTO, M.SC., MBA



Mr. Doron Cohen
TECHNOLOGICAL DIRECTOR, M.SC.



Mrs. Mira Damgjan
CFO, CPA



The Board



Ms. Racheli Vizman



Prof. Oded Shoseyov



Prof. Ido Braslavski



Mr. Chanan Schneider



Ms. Lori Hanover



Mr. David Grossman



Business Collaborations

BBB Group
Sodexo



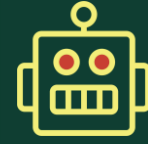
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Thank You — and Happy Eating!

Racheli Vizman, CO-FOUNDER & CEO

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