

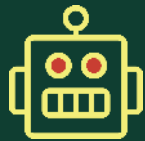
savor Eat



TRULY
DELICIOUS



ENTIRELY
PLANT-BASED



TOTALLY
AUTOMATED



COMPLETELY
PERSONALIZED

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

December 5, 2021



Notice Re: Fair Disclosure and Forward-Looking Statements

The information contained in the presentation does not constitute an offer or invitation to make offers for the purchase of securities of SavorEat Ltd. (the "Company").

This presentation was prepared by the Company for the purpose of a general presentation of certain details about the Company, and therefore, the information contained therein is only concise, and does not exhaust the complete information about the Company and its activities.

This presentation is not intended to describe the Company's activities in full and in detail, and it is not intended to replace the need to review the Company's official public reports (the "Reports") through the Israeli Securities Authority's Distribution System (the MAGNA) and / or the Tel Aviv Stock Exchange's information distribution system (the MAYA), including the Company's complete and final prospectus ("The Prospectus"), and should be read in conjunction with such Reports and Prospectus published by the Company by virtue of the provisions of the Securities Law, 5728-1968 and regulations thereunder.

The information contained in this presentation does not purport to encompass or contain any information that may be relevant for the purpose of making any decision regarding investment in the Company's securities.

The following presentation may contain forward-looking statements that include, but are not limited to, projections about our business and our future revenues, expenses and profitability. Forward-looking statements involve known and unknown risks, uncertainties and other factors which may cause the actual events, results, performance, circumstances or achievements of the Company to be materially different from those expressed or implied by such forward-looking statements due to factors not under the Company's control, that include, but are not limited to: (1) Uncertainty in the global market; (2) Continued spread of the COVID-19 virus; (3) Exchange rate fluctuations; (4) Fluctuations in raw material prices and restrictions on their use; (5) Changes in regulation; (6) Fierce competition; (7) Lack of funding capabilities and sources for continued activities; (8) Technological developments and changes; (9) Slowdown in research and development process; (10) Dependence on professional and skilled manpower; (11) Failure to enter into cooperation agreements; (12) Intellectual property protection and Uncertainty regarding patent applications; (13) Failure in research and development plans; (14) lack of profitability in the coming years; (15) Restrictions by the Israeli Innovation Authority in connection with the transfer of production rights and / or the transfer of knowledge from the State of Israel.

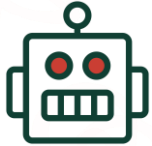
The presentation includes data and statistical publications published by third parties, the content of which has not been independently reviewed by the Company, and for which the Company is not responsible. You are cautioned not to place undue reliance on these forward-looking statements, which speak only as of the date of this slides. The Company undertakes no obligation to update any forward-looking statements, to report events or to report the occurrence of unanticipated events that may lead to the actual events, results, performance, circumstances or achievements of the Company being different than as envisaged by such forward looking statements.



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 (digital manufacturing technology), incorporating integrated cooking system of the meat alternatives and dish preparation based on diner's preferences



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.



3 Major Trends Driving the Meat Alternative Industry

1

HEALTH & WELNESS

> M100

- Over 100 million Americans are actively seeking alternatives to animal products.
- 57% of all U.S. households purchased food from plant sources (over 71 million households).
- 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

2

SUSTAINABILITY

> 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

3

FOOD SAFETY

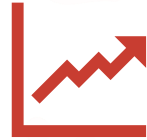
> \$1 Trillion

- 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

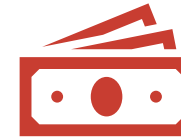
Market potential and the business opportunity

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



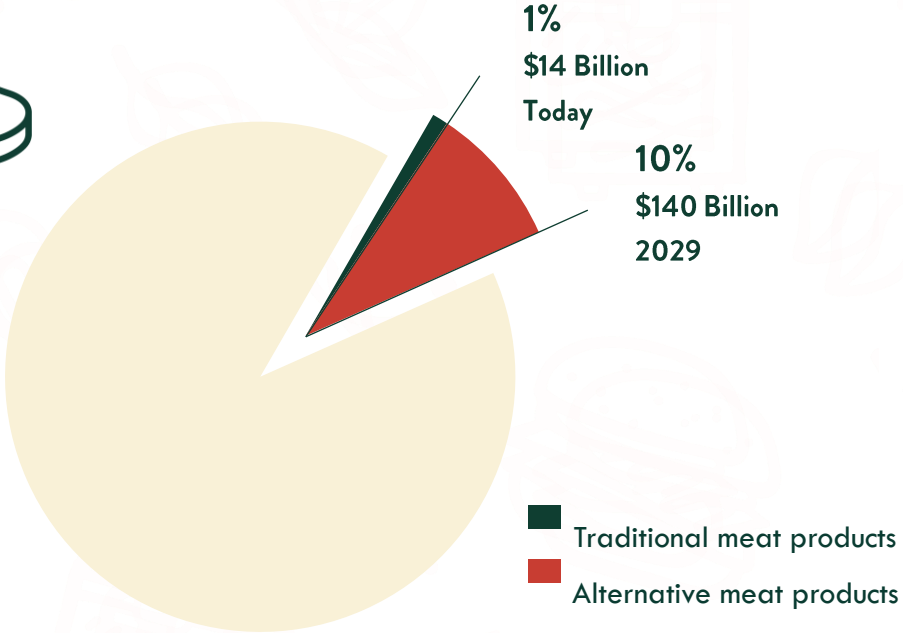
Rapidly growing sales

- Plant-based foods sales have grown 43 percent in the past two years- nine times faster than total food sales while meat sales increased by 19.2%.
- Plant-based food sales grew almost 2.5x faster than total food sales from 2018 to 2020



The Future – Trends and Opportunities

ALTERNATIVE MEAT

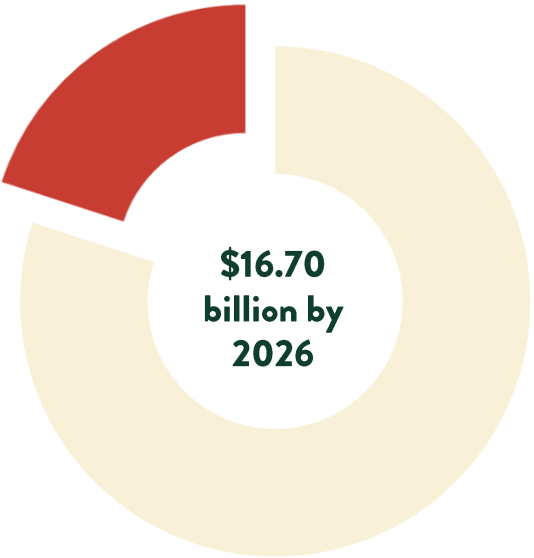


\$140 Billion by 2029(1)

- Today the meat alternatives industry is estimated at about \$14 billion
- By 2029, it will reach up to 10% of the global meat market — about **\$140 billion**

Sources: (1) [Barclays](#), (2) [Epsilon](#) (3) [Yahoo](#)

PERSONALIZED NUTRITION



- **80%** of consumers today are more likely to make a purchase when brands offer personalized experiences (2)
- This approach is also becoming common in the food industry And many companies are developing approaches and products for “personalized nutrition”.
- Personalized nutrition market size to reach USD 16.70 billion by 2026, growing at a CAGR of 16.53% during the period 2021-2026. (3)

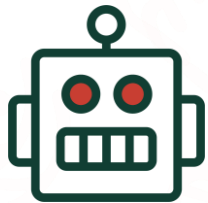


Industry Challenges... and SavorEat Solutions



GETTING THE TASTE (AND TEXTURE)

Most meat alternatives have a homogeneous texture which affects the overall experience of the dish; SavorEat's technology is designed to enable heterogeneous texture, offering meat experience in a plant-based product.



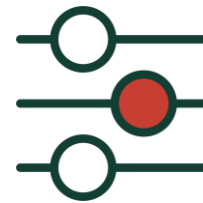
BEING SAFE

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



BEING SUSTAINABLE

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



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. Spot on consumers' needs and preferences



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

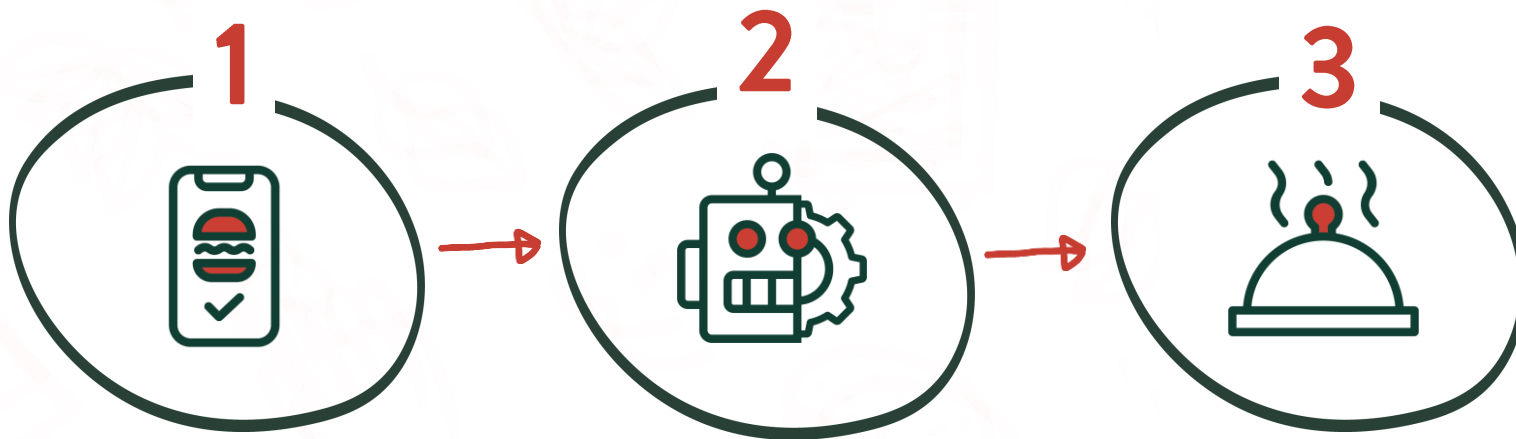
Purely plant-based ingredients combined with a proprietary ingredient

Full IoT
Solution

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



The 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

Business Strategy

Phase 1

Commercialization of the company's first flagship product: a plant-based burger, digitally manufactured by the company's unique Robot Chef, according to the diner's preferences, targeting the Israeli and US food service segment

Phase 2

Commercialization of additional products (turkey and pork plant-based alternatives) leveraging the company's abilities and digital production platform.

Phase 3

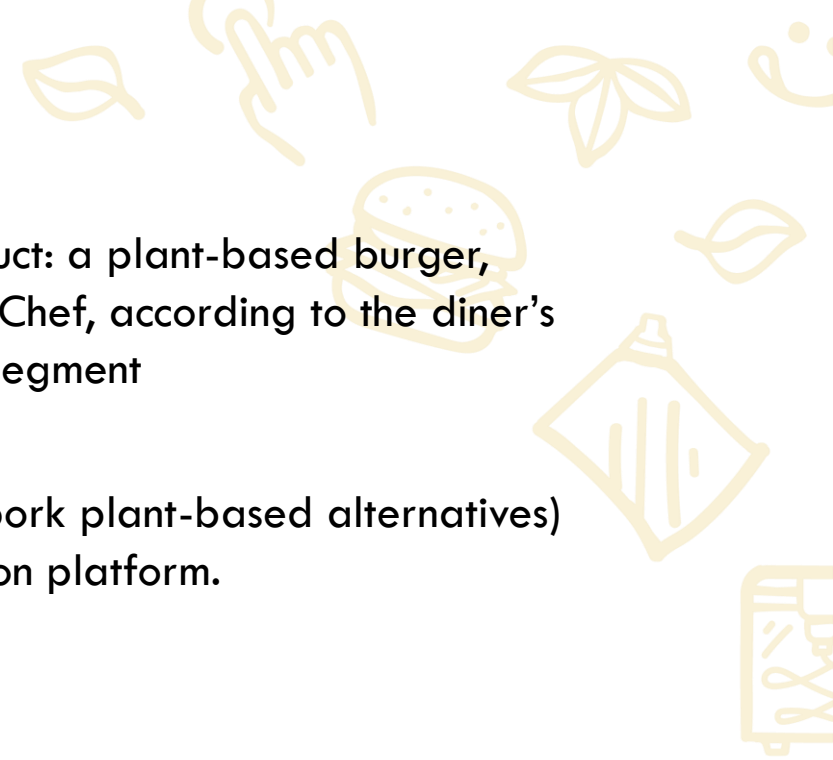
Expansion to new global markets

Phase 4

Development of additional types of protein alternatives, such as sea food and poultry, along with adjustments to the production process

Phase 5

Development and commercialization of a home-use Robot Chef appliance





Business Model

GO-TO-MARKET



The foodservice market:
institutional kitchens,
restaurants, cafeterias, hotels

Commercialization in the local
market and the American
market, followed by
additional markets later on

DISTRIBUTION MODEL



External distributors
and logistics companies

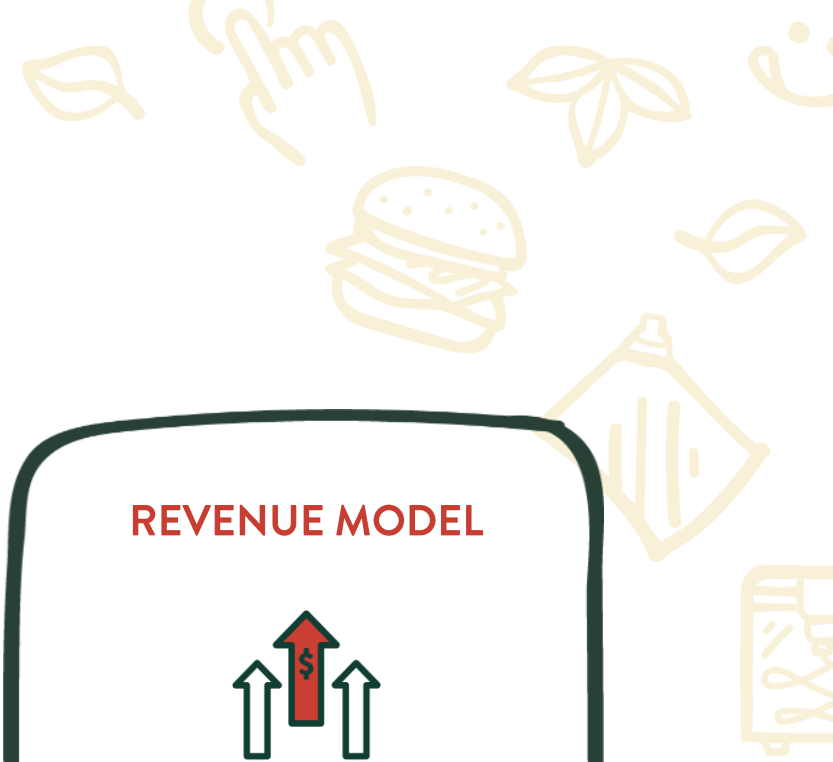
REVENUE MODEL



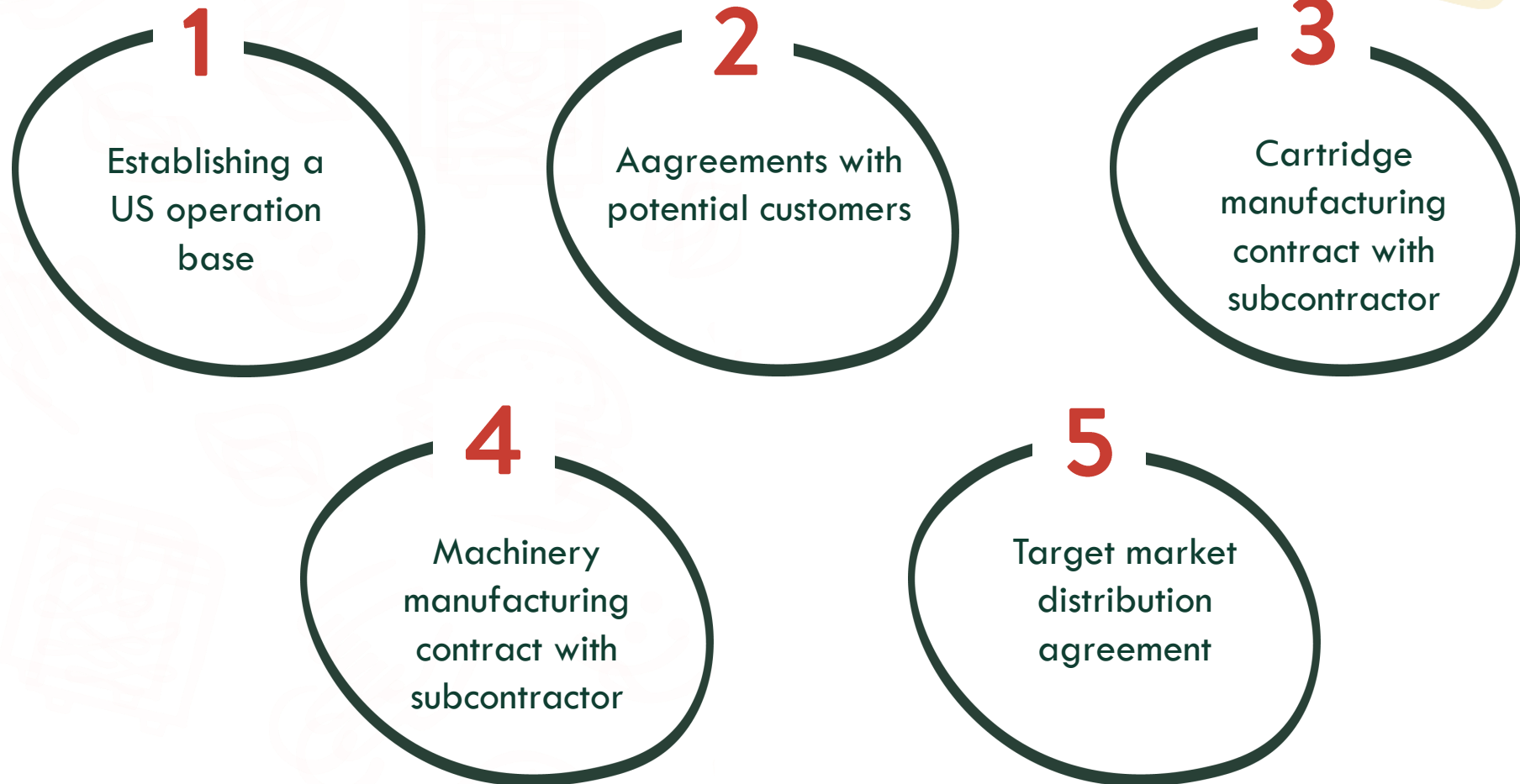
Sale of machines

Sale of cartridges for the
production of a variety of
food products

Most of the profits come from the sale of
the cartridges
Commercialization during 2023



2022 Business Targets Road Map





Financial Data

Resources:

- 18.5 M \$ raised, including 13M \$ through IPO on TASE
- The company received the Israeli Innovation Authority approvals for grants in total sum of approximately 1.6 M \$ for the developments of the company's product.

Main Investors:

- Millenium Food-Tech
- Mor Investment House
- Altchuler-Saham (Psagot)
- Meitav Dash

Capital:

As of June 30, 2021, the reflected average cash burn rate is approximately \$ 350K.

The Capital raised is dedicated to R&D:

- Completion of product development and feasibility tests for target market
- Continued development of additional food products, expanding customization options
- Cost saving
- Strengthening company's intellectual property assets
- Development of additional product applications in the food industry, using the company's unique raw material (egg'n'up subsidiary e.g)

Preparations for Commercialization:

- Establishment of operations in the target market
- Preparation for commercialization in the US and Israeli markets
- Production trials and scale-up
- Brand building

Our First Product: The Plant-Based Burger



Timeline: So Far



- Company establishment
- Product development

2018



- 1st prototype production for R&D
- The world's first printed meatless burger

2019



- Strategic partnership with Sodexo US
- Collaboration with Yarzin-Sela food service group
- Received Israel Innovation Authority support
- Production of prototypes of the Robot Chef system and of the raw material cartridges, which will be used in the first pilot in the BBB network.

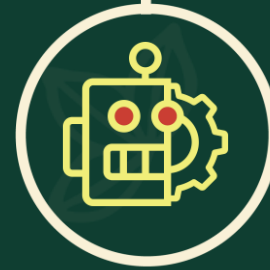
2016

- Research initiation at the Hebrew University



2019

- Raised SEED round
- Initiated the development of our second prototype



2020

- Received Israel Innovation Authority support
- Raised A round, \$5.5M
- IPO in the TASÉ,
- Established strategic partnerships with BBB chain Israel
- Collaboration with a leading corporation from the food industry for the joint development of formulations





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

Timeline: Going Forward

2021



- Production for commercialization
- Commercialization of the product in the markets

2023

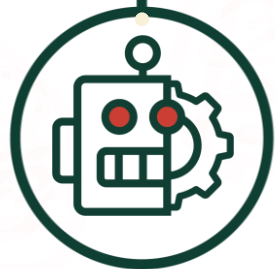


2025

B2C offerings in multiple varieties

2022

- Additional consumer pilots
- Integrating cultural meat into the company's platform
- Commercialization preparations
- Agreements with potential customers



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
- Turkey and pork alternatives
- Minced meat alternative
- Sea food alternatives
- Hybrid products with cultured meat





Additional Innovation

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.

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**

Market Potential



Sources: <https://www.globenewswire.com/news-release/2020/01/22/1973404/0/en/Global-Egg-Replacement-Ingredients-Market-is-Expected-to-Reach-2-1-Billion-by-2026-Fior-Markets.html>



Potential Customers

Restaurants, diners, burger restaurants' chains

Food trucks

Institutional kitchens: workplaces, universities, hotels, schools, etc.

Airlines

In the future, B2C products





Business collaborations



Pilot in the Israeli culinary world



Collaboration with food and catering services giant Sodexo USA - pilot at higher education institutions



Collaboration with food and catering services giant Sodexo USA - pilot at higher education institutions



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

Total: 5 patents filed in different territories



Leading management and staff



Ms. Racheli Vizman

CO-FOUNDER, CEO, B.SC., MBA



Prof. Oded Shoseyov

CO-FOUNDER, CSO



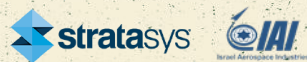
Ms. Mira Damgian

CFO, CPA



Mr. Shai Sultan

VP R&D SYSTEM, B.SC., MBA



Mr. Doron Cohen

V.P R&D, M.SC.



Ms. Michal Katzir Emek

PRODUCT & MARKETING DIRECTOR, MBA



The Board



Ms. Racheli Vizman



Prof. Oded Shoseyov



Prof. Ido Braslavski



Mr. Chanan Schneider



Ms. Lori Hanover



Mr. David Grossman



Advisory Board



Chef Ilan Pinchas

VP Business Development



Mr. Sarosh Mistry

Chair of Sodexo North America &
CEO Homecare, Worldwide



Chef Einav Gefen

SVP Culinary
and Head innovation Chef



Mr. Cédric Guillemette

Country Manager France & Maghreb

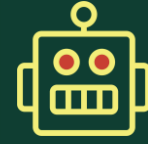




TRULY
DELICIOUS



ENTIRELY
PLANT-BASED



TOTALLY
AUTOMATED



COMPLETELY
PERSONALIZED

Thank You — and Happy Eating!

Racheli Vizman, CO-FOUNDER & CEO

info@savor-eat.com    SavorEat