

savor Eat



TRULY
DELICIOUS



ENTIRELY
PLANT-BASED



TOTALLY
AUTOMATED



COMPLETELY
PERSONALIZED



Investor Presentation
The Future of Food is Here. And it's delicious.

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Brief

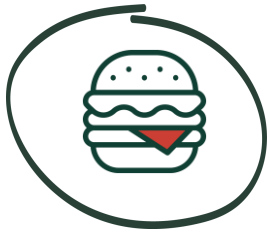
A Game-Changer in the Future of Food Service & Food Industry

- **Much More than a meat alternative: The world's first & only Plant-Based Smart Robot Chef platform – patented.**
- Plant-Based 3.0: we go beyond the beyond, and make the Impossible, possible – with a revolutionary food-tech platform, which leverages Robotics, AI/Machine learning, and 3D printing tech.
- Massive Addressable Market: Horeca (hotels, restaurants, catering, educational institutes, airport, military bases etc.) is 2.38 Trillion with Plant-Based growing rapidly.
- Helps solve the major challenges in food service: labor challenges, operational efficiency, guest loyalty, food safety.
- An IP & technological infrastructure for a global company.
- Working diligently & methodologically to become a world leader in our space.
- Existing partnerships with major food service players such as: Sodexo, Yarzin Sella, BBB Burger Chain & more

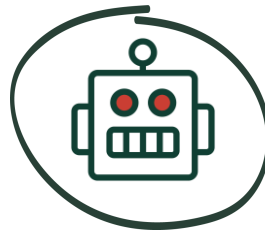


SavorEat is a Game-Changing Food-Tech Platform.

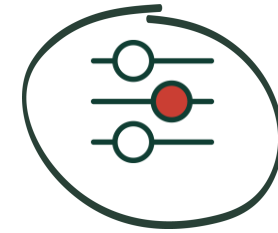
Powered by a Smart Robot Chef, SavorEat is a holistic, end-to-end technological platform for the food service market, helping solve for many industry challenges & enabling food operators to: more easily manage their supply chains, save on labor, easily prepare food, and provide enhanced, personalized customer experience.



SavorEat develops Plant-Based alternative products that feel and taste as close as possible to real meat – on the spot!



The products are made by a Smart Robot Chef, combining food, science, digital manufacturing technologies, and an integrated cooking system – making ready-to-serve food on demand.



The company's vision is to reshape the future of food, providing a customized, tasty, and healthy solution, while helping to solve some of the significant industry challenges.

The Future of Food is Here. And it's Delicious.





3 Major Trends Driving the Meat Alternative Industry



> 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



> 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



> \$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 & 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



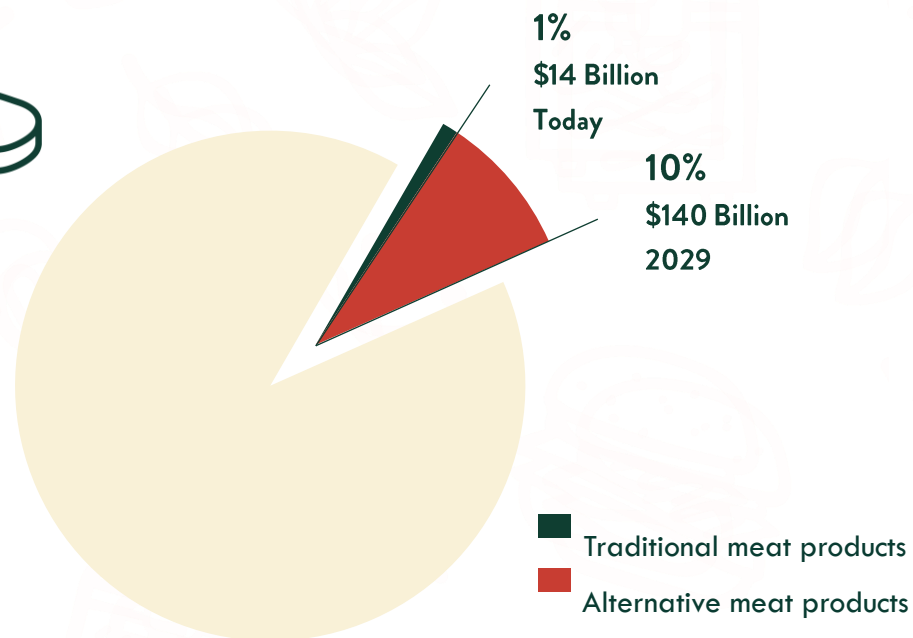
Rapidly growing sales

- 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 & Opportunities

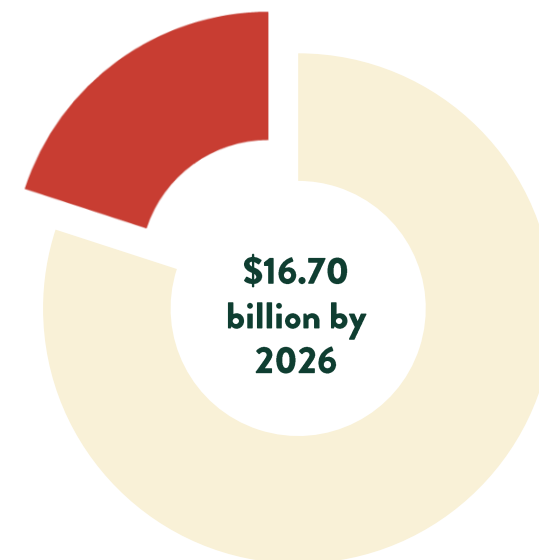
ALTERNATIVE MEAT



\$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**

PERSONALIZED NUTRITION



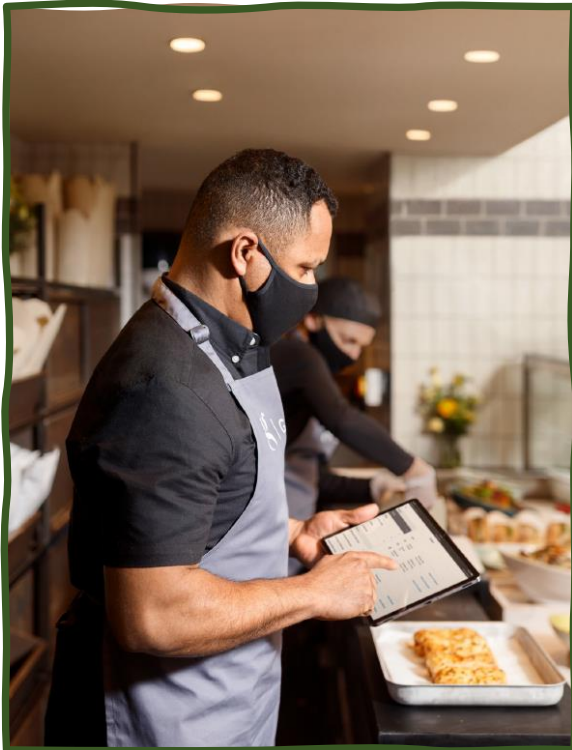
- **80%** of consumers today are more likely to make a purchase when brands offer personalized experiences (2)
- This approach is also becoming common in the food industry And many companies are developing approaches and products for “personalized nutrition”.
- Personalized nutrition market size to reach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

The Future of Food Service



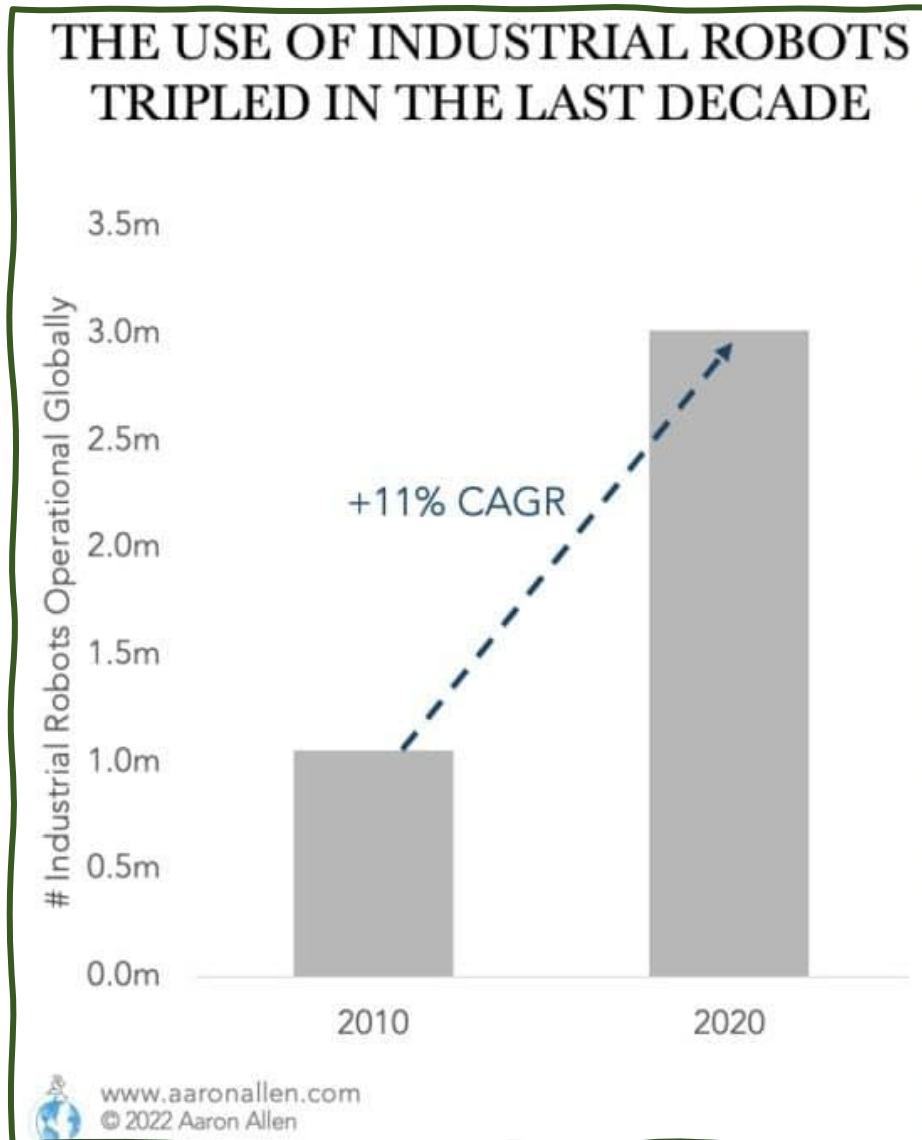
Labor shortages continue to be the biggest pain point across Food Service.

Restaurants will offer more personalized experiences to their diners by leveraging data and technology to create both in-person and virtual hospitality.¹



- * 99% of restaurants agree that increased automation for back-of-house operations would allow staff to focus on more important tasks.
- * 97% of restaurateurs say they are concerned about the survival of their restaurant in the next six months, some restaurants are moving out of survival mode and into thinking about long-term strategies to future-proof their businesses, embracing data and technology to help them get through ongoing challenges such as the labour shortage and supply chain issues.²

Restaurant Robotics: Rising Rapidly

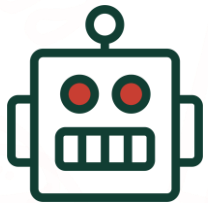


SavorEat Helps Solve for Key Industry Challenges



LABOR SHORTAGE CHALLENGES & OPERATIONAL EFFICIENCY

The SavorEat platform and Robot Chef, provide extra efficiency. Also, the end-to-end solution makes it easier to manage inventory/ingredients, by learning from consumer ordering patterns.



CONSISTENCY & FOOD SAFETY

The perfect burger, every time! Spot on, on the spot. The product is cooked right before serving as an integral part of the production process and without human touch, thus minimizing microbiological risks and allergen concerns



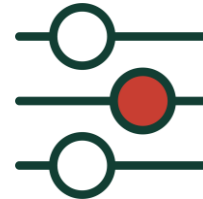
PERFECT TASTE & TEXTURE

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.



SUSTAINABILITY

SavorEat's products are aligned with consumer demands for sustainable options.



PERSONALIZATION

If desired, personalization is available (i.e. doneness, level of protein/fat content etc.) to better tailor to consumer tastes.

Meet the Smart Robot Chef Food-Tech Platform

Combining food, science, proprietary digital manufacturing technologies, Robotics, AI and an integrated cooking system – making ready-to-serve food on demand.

Click





The Technological Groundwork

Tasty + Personal = Incomparable

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

Smart
Robot
Chef

Proprietary digital manufacturing technology in an automatic cooking machine

Cartridges

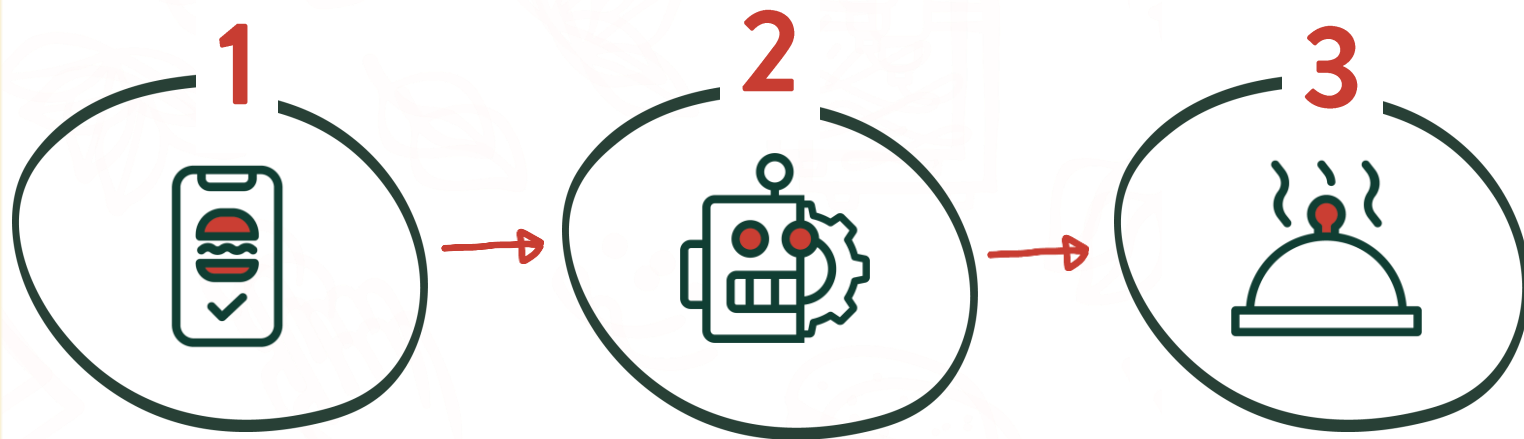
Purely Plant-Based ingredients combined with a proprietary ingredient

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 CHEF**. And let it go to work.

Digitally produces & cooks fresh dishes simultaneously within a few minutes.

OUR PLANT-BASED
MEALS HAVE

NO

Cholesterol

Hormones

Antibiotics

Preservatives

Our First Product: **The Plant-Based Burger**



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 markets

Phase 4

Development of additional types of protein alternatives, such as seafood 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

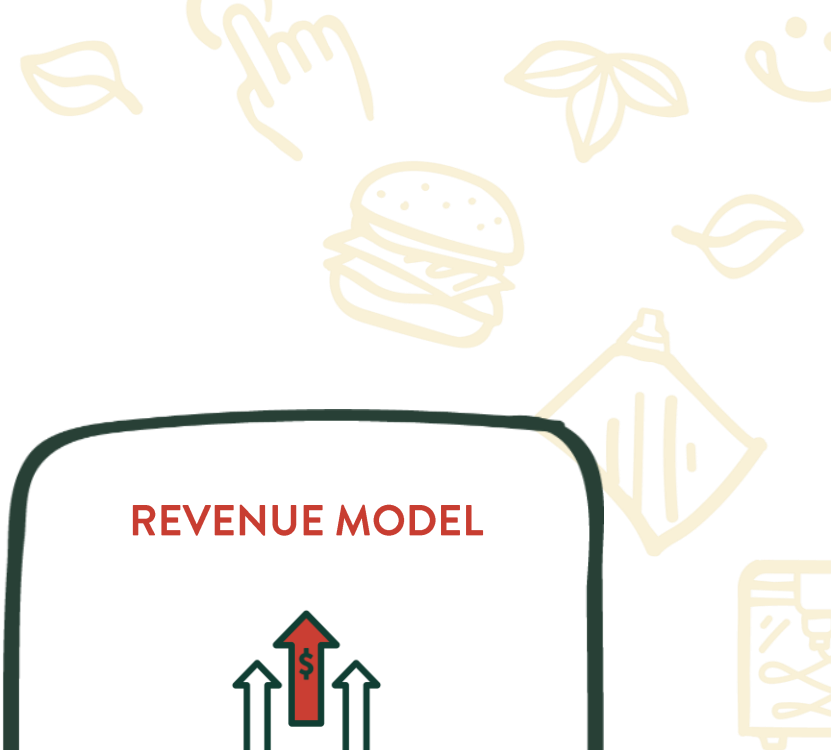
REVENUE MODEL



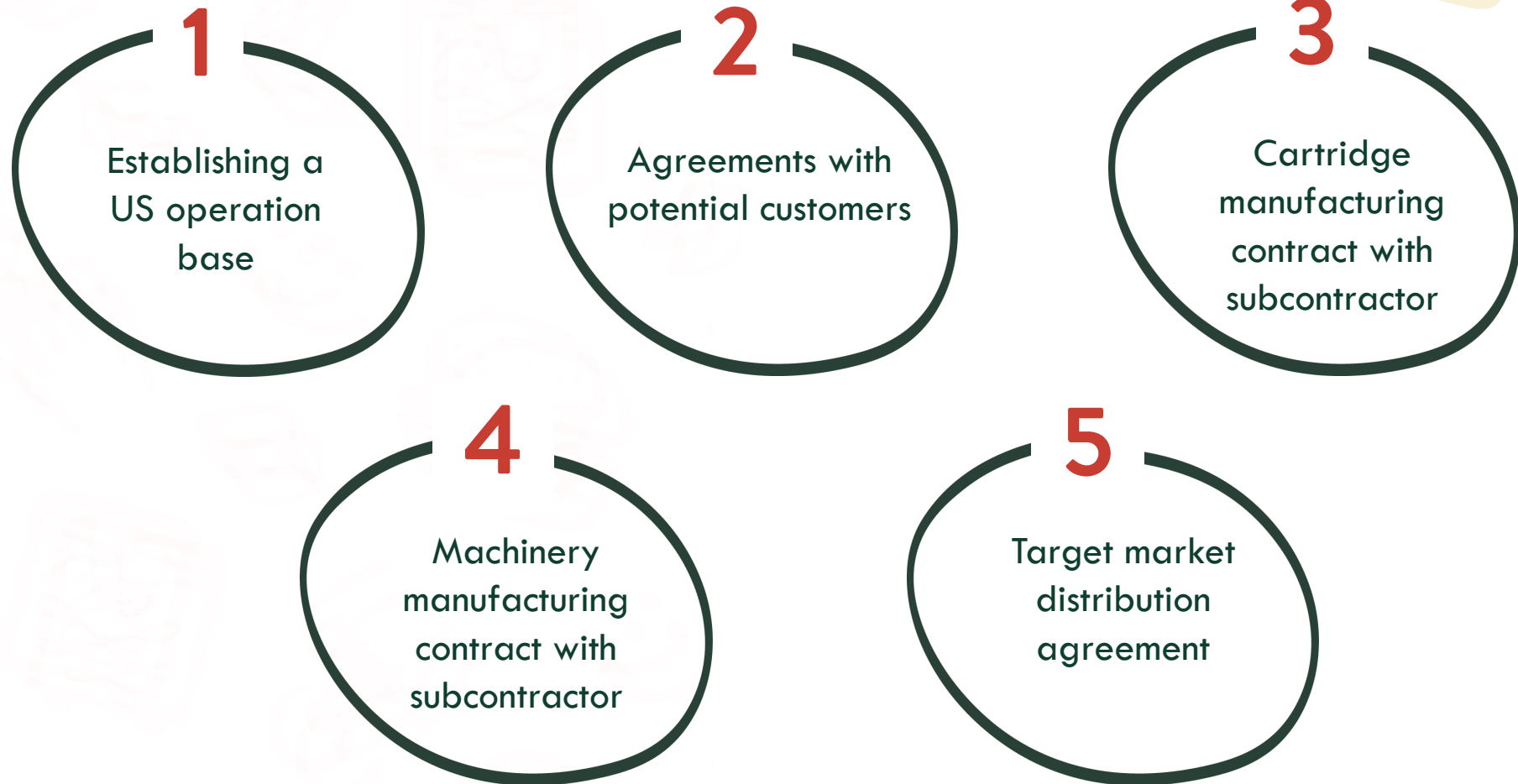
Sale of machines

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

Timeline: So Far

2016

- Research initiation at the Hebrew University

2018

- Company establishment
- Product development

2019

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

2019

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

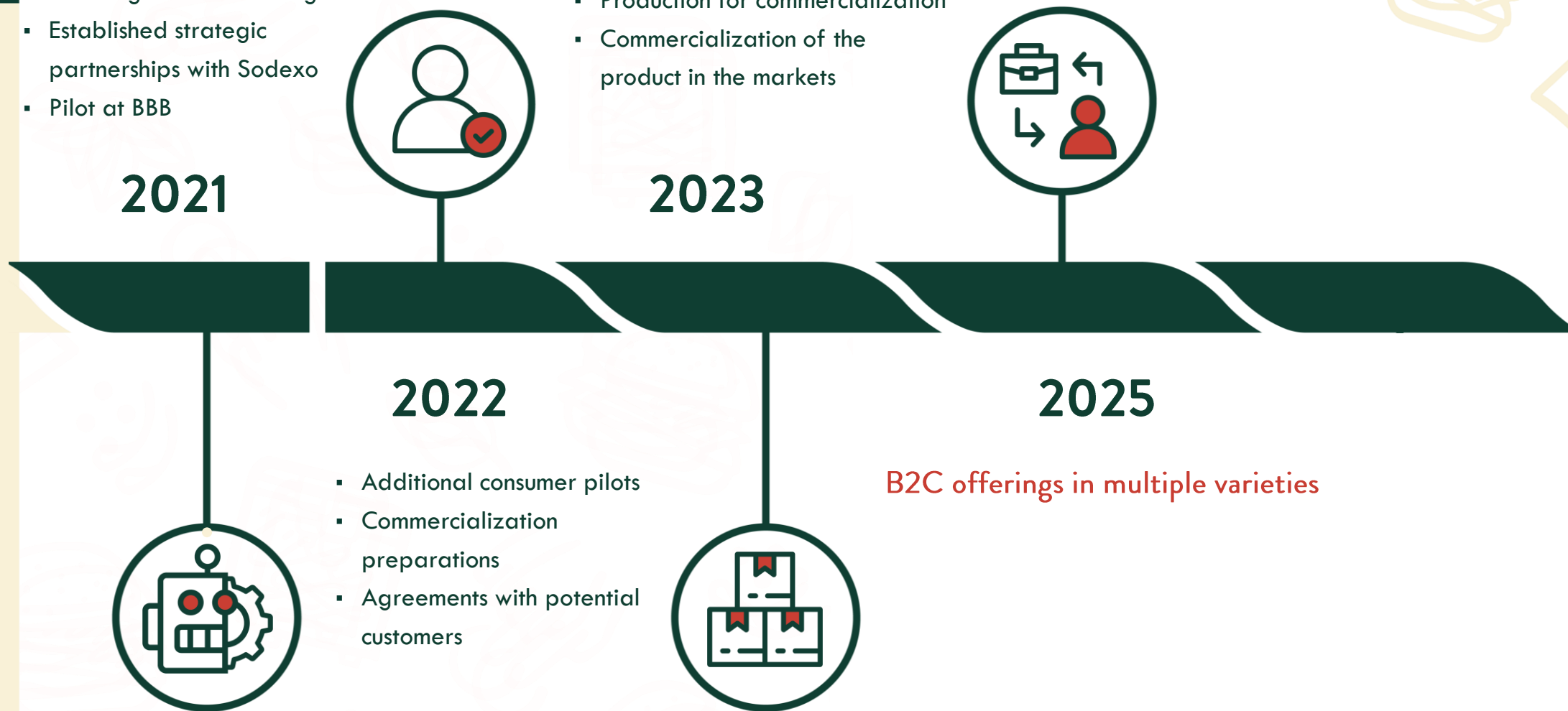
2020

- 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



The Brand is Buzzing

Forbes

Entrepreneur

RETAIL

Grocery Retailers And The Food Market: Trends And Future Prospects

Dennis Mitzner Contributor @

I'm interested in how technology shapes culture and behavior.

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PUBLISHER

Guest Contributors

PUBLISHED

JUL 22, 2022 2:00PM EDT



By: Racheli Vizman, CEO & Co-Founder of [SavorEat](#)

Imagine waking up to a song of your choosing in the morning. Then driving to work in a car

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LAWEEKLY



SavorEat lets you decide what you want in your burger patty, on the spot



BRAND PARTNER CONTENT * JUNE 23, 2022 *

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SavorEat's 3D Printing Robot Coming to Colleges Courtes of Sodexo



by Chris Albrecht
• AUGUST 25, 2021
• FILED UNDER
ALTERNATIVE PROTEIN



SavorEat at the National Restaurant Show 2022



"I've never seen anything like this."



"This is the best Plant-Based burger I've ever tasted."



Today's Technology is Evolving

savor
EAT

IMPOSSIBLE™


BEYOND MEAT™

M **MEMPHIS**
MEATS

m **redefine**
meat


NOVA
MEAT

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

New & Potential Products

Since SavorEat is a Food-Tech platform, it allows for virtually unlimited possibilities of meat/fish alternatives:

- Meatless chicken breast
- New products! Turkey Burger & Breakfast Patty (sausage)
- Minced meat alternative
- Seafood 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

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



Vast Customer / Channel Potential

Restaurants, diners, quick service / fast casual restaurants.

Food trucks

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

Airlines (airport lounges)

In the future, B2C products





Business collaborations



Successful pilot and ongoing partnership with one of the Middle East's largest burger chains.



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

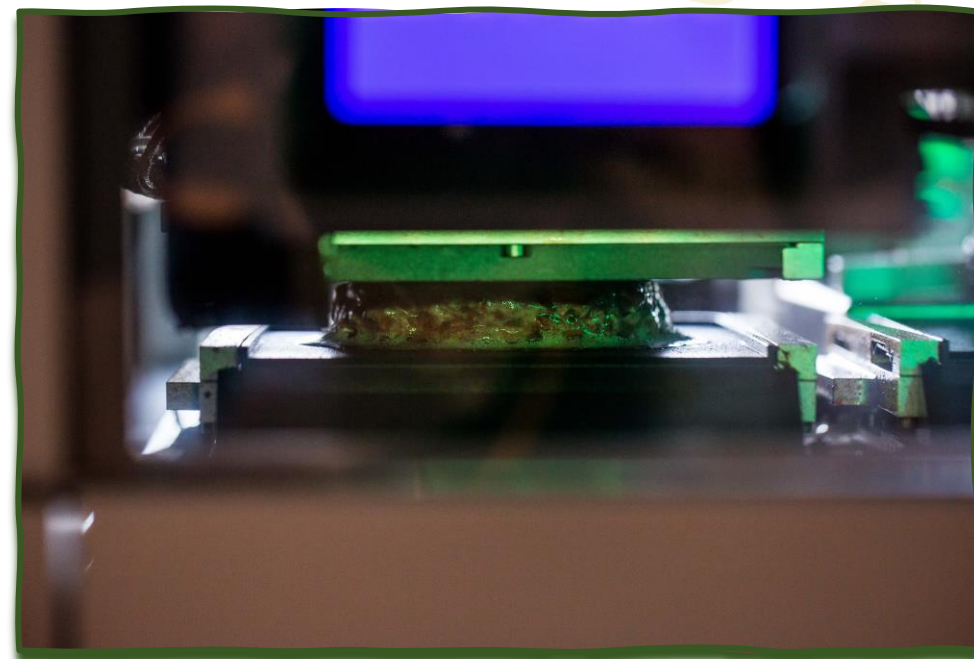


Collaboration with high end food-service caterer for High-Tech segment pilots (Israel, US)



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

Management Lead



Ms. Racheli Vizman
Co-Founder & CEO



Prof. Oded Shoseyov
CSO & Co-Founder



Ms. Mira Damigan
CFO, CPA



Mr. Shai Sultan
VP Systems



Mr. Doron Cohen
VP R&D



Mr. Amit Wexler
VP Operations



Mr. Barak Orenstein
VP Marketing



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

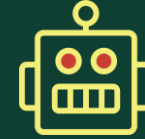




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Thank You. Let's serve the
Future of Food Together!

Racheli Vizman, CO-FOUNDER & CEO

SavorEat

info@savoreat.com

