

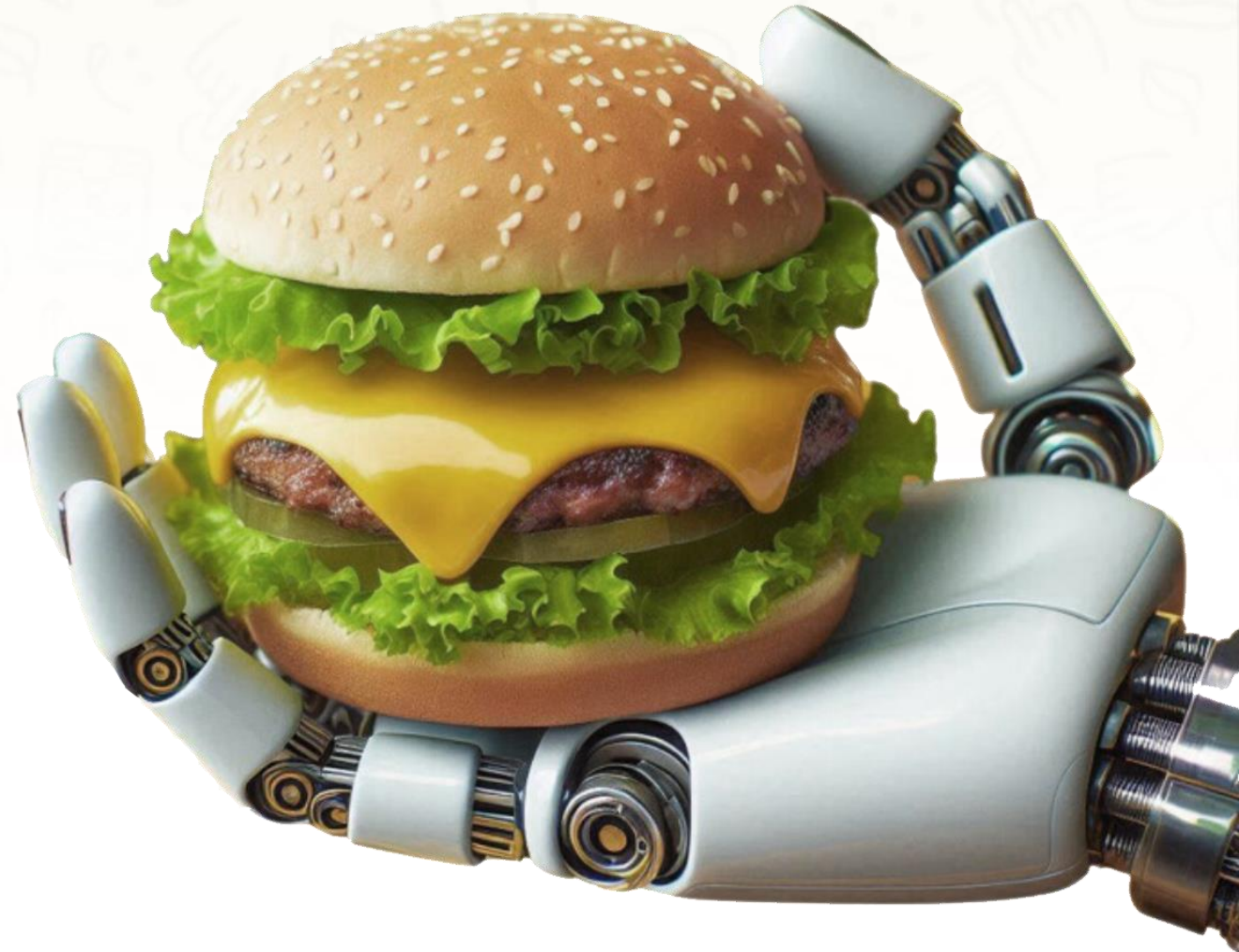


COMPANY DECK

AI's Future is surprisingly tasty.

SVRT: TASE

JULY 2024



Notice Re: Fair Disclosure and Forward-Looking Statements Disclaimers

The following presentation was prepared by SavorEat Ltd. (the "Company") for the purpose of general presentation of certain details about the Company's business and activities, and therefore the information contained therein is concise and does not exhaust the complete information about the Company's business and its activities. This presentation is not intended to describe the Company's business and activities in full nor in detail, and it is not intended to replace the need to review the Company's official public reports, including the Company's periodic reports and/or prospectuses as published from time to time through the Israeli Securities Authority's Distribution System (the MAGNA) and / or the Tel Aviv Stock Exchange's information distribution system (the MAYA) (the "Reports"), and should be read in conjunction with such Reports published by the Company by virtue of the provisions of the Israeli Securities Law, 5728-1968 and the regulations promulgated thereunder.

The following presentation includes market data and statistical information published by third parties the content of which has not been independently reviewed by the Company, and for which the Company does not assume responsibility.

The information contained in the following presentation does not constitute an offer or invitation to make offers for the purchase of securities of the Company nor does it 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 the Company's business and activities, its 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 risk factors not under the Company's control, that include, but are not limited to, the following main risk factors ("Company's Main Risk Factors"): (-) global-economic slowdown and uncertainty; (-) global pandemic and other phenomenon of global (ESG) effect; (3) local and global economic, political and defense problems; (-) fluctuations in raw material prices and restrictions on their use; inflation, interest and exchange-rate related risks; (-) cyber attacks; (-) intense competition and often changes in regulation; (-) technological changes and developments; (-) unavailable professional and skilled manpower; (-) failure to protect intellectual property; (-) decrease in pricing and/or demand; (-) failure in providing income or profitability; (-) IIA restrictions re transfer of production rights and/or knowledge outside of Israel). You are cautioned not to place undue reliance on these forward-looking statements, which speak only as of the date of the following presentation. 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.

MARKET POTENTIAL & BUSINESS OPPORTUNITY

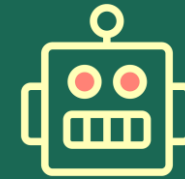


\$984B Meat Market
Size in 2024 ⁽³⁾

Plant-Based Market
expected to reach
77.8B \$ in 2025 ⁽⁴⁾



The market size of
burger restaurants
increased to
166.1B \$ in 2022 ⁽²⁾



The value of AI in the
restaurant industry is
projected to reach
\$6.5 billion by 2027

THE PAIN – LABOR SHORTAGE

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



There are **3 MILLION MORE**
JOB openings than workers in the U.S.
alone ⁽¹⁾.

LABOR SHORTAGE

9 million US jobs open, only
6 million job seekers ⁽¹⁾

HIGH TURNOVER

+144% employee turnover in
quick-serve restaurants ⁽²⁾

THE REQUIRED SOLUTION – ADOPTION OF INNOVATIVE TECH

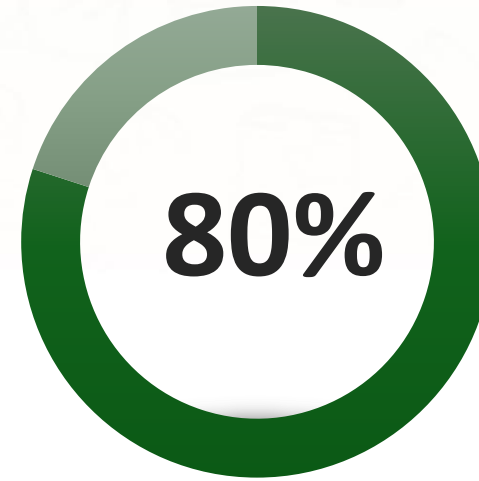
Most market players agree that innovative tech, especially AI and robotics, solves labor issues in the restaurant industry. Digitizing the supply chain, production, sales, and real-time customer feedback is essential for this integration. SavorEat pioneers real-time data acquisition for AI systems, optimizing supply chain, production, workforce, and marketing to boost food service profitability.



Agrees that

INCREASED AUTOMATION

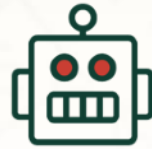
For back-of-house operations would allow staff to focus on more important tasks.¹



Quick-service restaurants plan to make a capital **EXPENDITURE ON TECHNOLOGY, INCLUDING AI,** in the coming year.



GAME-CHANGING AI & ROBOTIC PLATFORM



- Smart Robot-Chef powered by AI tech.
- Digitally creates & cooks up to 90 patties per hour
- Advanced SW capabilities can integrate with any online order system.
- Fully automated and easy to operate.



- High-quality meals on the spot at the touch of a button – offering various protein options.



- Enables meal personalization (i.e. fats, protein, doneness levels) leading to greater satisfaction, experience & loyalty.
- Small footprint.

CHECK OUT THE FUTURE OF FOOD **IT'S DELICIOUS.**



KEY FOOD SERVICE INDUSTRY CHALLENGES



LABOR SHORTAGE CHALLENGES

The SavorEat automatic system boosts food service efficiency and reduce labor costs.



PERFECT TASTE & MENU INCREASE

SavorEat's technology offers diverse menu options with precise preparation, elevating taste to unparalleled levels, all from a single platform!



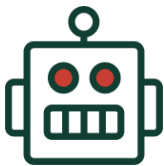
WASTE & OPERATIONAL EFFICIENCY

SavorEat cuts food waste by 20-30%. Our platform increases efficiency and makes inventory/ingredient management easier by analyzing consumer preferences.



SUSTAINABILITY

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



CONSISTENCY & FOOD SAFETY

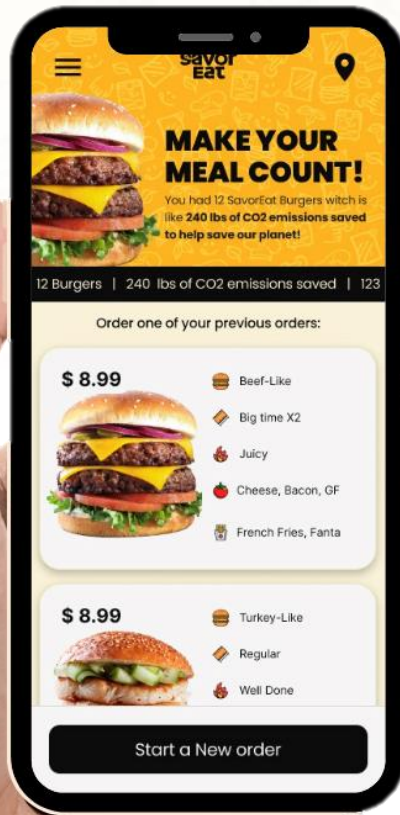
SavorEat's products are cooked and grilled **automatically using AI technology in a closed system**. This minimizes the chances of allergens and food safety risks. The cloud enables to lock of production if necessary. We reduce microbiological risks and allergen concerns.



PERSONALIZATION

Personalized nutrition is the future. At this point, we offer protein/ fat preference and more according to the diner's individual needs.

THE POWER OF SAVOREAT'S AI

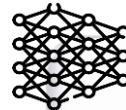


Icons used from FLATICON



Quality Control

Recognize and monitor food items, temperatures, cooking equipment, and surroundings



Machine Learning

Learns from data over time, improving its performance and efficiency.



Sensors & IoT Integration

Equipped with sensors that collect real-time data for precise adjustments



Robotic Automation

Robotic arm and mechanical components enable high precision and consistency.



Data Analytics

Collects and analyses data which can be used to optimize supply chain and end consumers' experience.



Predictive Maintenance

Predict when maintenance is needed based on usage patterns and sensor data.

ONE ROBOT CREATES WIDE VARIETY

Past, Present & Future



**Beef, Pork,
Turkey Plant-Based Burgers**

2021-2023

2023-2024

**Hash browns, Cheese &
Vegetable Patty, Chocolate Chip
Cookies**



**Real Meat, Poultry & Fish,
Falafel, etc.**

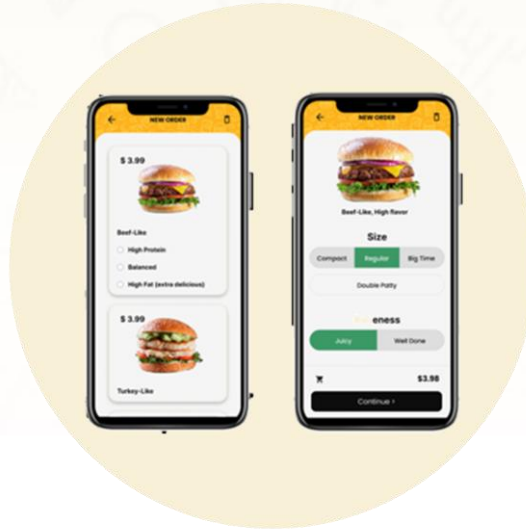
2024-2025

THE JOURNEY OF SAVOREAT



Step 1

SMART ROBOT CHEF
loaded with cartridges
and ready to go.



STEP 2

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



Step 3

Digitally produces & cooks
FRESH DISHES
SIMULTANEOUSLY within a
few minutes.

SAVOREAT B2B BUSINESS MODEL

Additional key partnerships to: dnapxe the product pipeline, reduce operational complexities ,and accelerate and expand market penetration.



GO-TO-MARKET

Foodservice market: Quick Service & Fast-casual restaurants, corporate offices, universities, airlines, etc.

Commercialization in the US & Israel, followed by additional markets.



DISTRIBUTION MODEL

External distributors and logistics companies (through strategic partnerships)



REVENUE MODEL

Leasing of Robot Chefs (Robot as a Service RaaS)
Sale of cartridges for the production of a variety of food products

Commercialization during Q4 2024

SAVOREAT B2C BUSINESS MODEL

GO-TO-MARKET

Home appliance market:
Offering consumers
cartridges for home use and
personalized meals on the
spot.

DISTRIBUTION MODEL

External distributors

REVENUE MODEL

External distributors and
logistics companies (can
be thru strategic
partnerships)

Additional key partnerships to: expand the product pipeline, reduce operational complexities, and accelerate and expand market penetration.

Most of the profits come from the sale of the cartridges. Commercialization during 2029



SAVOREAT'S FINANCIAL DATA

RESOURCES

\$22.8M raised, including:

- \$13M through IPO on TASE
- in addition, the company received the Israeli Innovation Authority approvals for grants in total sum of approximately \$2.6 M for the developments of the company's product.
- The fundraising also includes \$0.5 million from a German investment fund - See also Instant Reporting at the link [attached](#)

MAIN INVESTORS

- Millenium Food-Tech
- Mor Investment House
- Meitav Dash
- 2b AHEAD Ventures

THE CAPITAL RAISED IS DEDICATED TO

R&D:

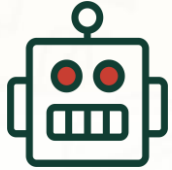
- Completing development of Robot Chef solution 2.0
- Strengthening the company's intellectual property assets
- Continued development of additional food products and expanding personalization options.

COMMERCIALIZATION & BOARD DECISIONS:

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

DELICIOUS RETURNS

Platform Return on Investment



20-30%

Cut in Food Waste

Industry wastes about 25-40% of food on average. ⁽¹⁾



300\$

Cost Saving per day

Including labor, waste, and electricity-saving



LIFT

In menu innovation

One platform variety of food products-



BOOST

In Customer Satisfaction

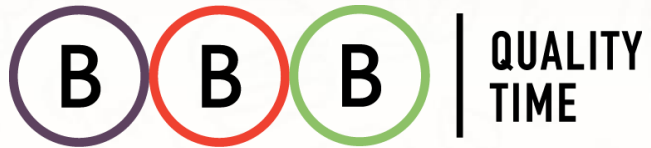
Proven lift in customer satisfaction.



ROI < 1

Savor Eat Platform pays for itself in under one year on cost savings alone!

SUCCESSFUL COMMERCIAL PILOTS





Sodexo is a global food service leader, operating in over 45 countries and serving nearly 80 million consumers daily. Their operations span industries from healthcare to education.

SavorEat's Goals

- ✓ Successful entry into the American market.
- ✓ Assess product Market at the universities segment.
- ✓ Evaluate User Satisfaction

Sodexo's Goals

- ✓ Innovate and increase customer satisfaction
- ✓ Increase customer satisfaction
- ✓ Media Exposure

We are thrilled to partner with a company making waves in the foodservice robotics industry. SavorEat's unique mission to bring customizable solutions perfectly fits our vision.

“

Moses DeBord, VP Sodexo Campus

“THE BEST
PLANT-BASED AT
DU. WE WILL BE
HERE EVERY DAY.”

*Denver University
Student*

”

NUMBERS - SODEXO / DENVER

THE PROGRAM

3 PLANT-BASED
BURGER OPTIONS

6 MONTHS
SEP '23 - FEB '24
LUNCH | DINING HALL

3000+ MEALS SERVED

100+ FEEDBACK FORMS
RECEIVED



OUR SCORES

9.0/10 SAVOREAT OVERALL
EXPERIENCE SCORE

8.9/10 LIKELIHOOD TO RECOMMEND
SCORE

8.7/10 TASTE SCORE

4-7 MINUTES AVERAGE
PREP TIME



YARZIN SELLA

Management & Holdings

Yarzin-Sella provides exclusive corporate dining services for high-tech companies like Meta, Google, and Monday



SavorEat's Goals



Corporate Segment products assessment.



Evaluate User Satisfaction

YARZIN SELLA Goals



Innovate to increase customer satisfaction.



Provide high-end meat alternatives



Promote healthier food consumption

YARZIN SELLA Customers:

“WHERE CAN I GET IT ONGOING?.”



“WOW!! HOW DOES IT WORK?.”



NUMBERS - YARZIN SELLA

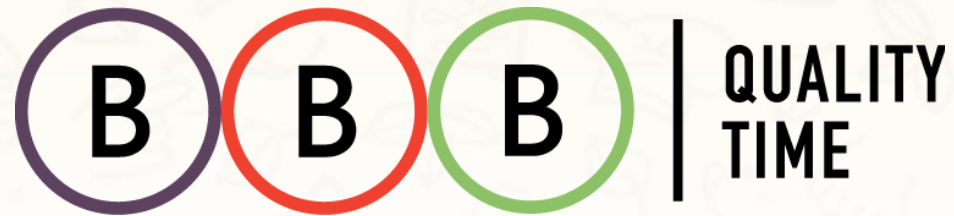
3

**PLANT-BASED
BURGER OPTIONS**

20 Days
3 Locations

1500+
**MEALS
SERVED**





BBB is a leading US diner-style burger chain in Israel, with nearly 100 family-style restaurants nationwide

SavorEat's Goals



Technological
concept
validation



Assess Product
Market



Evaluate User
Satisfaction

BBB's Goals



Strengthening
the innovation



Increase
customer
satisfaction



Media Exposure

BBB Customers:

"loved everything - the
experience, the ordering
process in the app,
the taste ."
WE NEED IT."

“

"WOW!!
We're really
surprised, pleasantly
surprised."

“



NUMBERS- BBB

THE PROGRAM

3 PLANT-BASED
BURGER OPTIONS

1 First activity among
a wide audience

1000+ MEALS SERVED



OUR SCORES

8.6/10

SAVOREAT
PERSONALIZATION CONCEPT

8.2/10

LIKELIHOOD TO RECOMMEND
SCORE

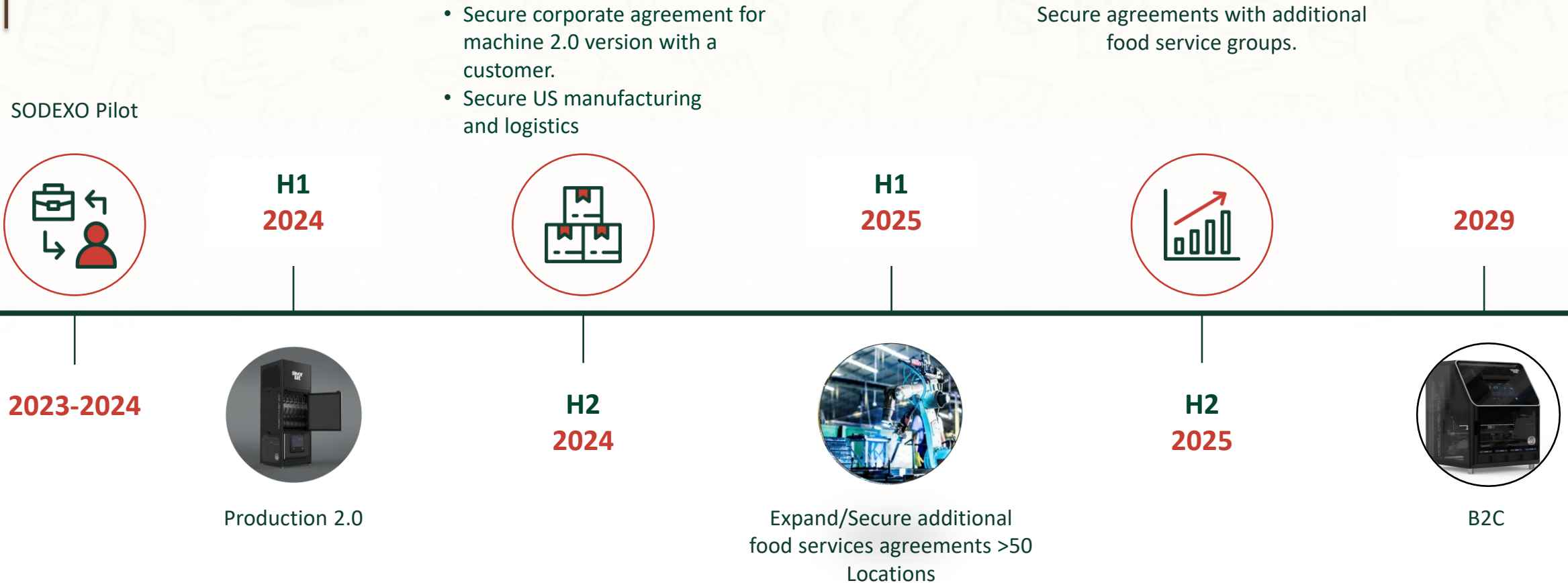
8.1/10

SAVOREAT OVERALL
EXPERIENCE SCORE

6 MINUTES

AVERAGE SERVING TIME

STRATEGIC ROADMAP



(*) Forward-looking Statements Disclaimer: The information included in this slide contain forward-looking statements which may cause actual activities, results, events and/or achievements to be materially different from those expressed or implied by such forward-looking statements due to realization of one or more of the Company's Main Risk Factors.

SAVOREAT SUBSIDIARY

EGG'N'UP DEVELOPS REVOLUTIONARY PLANT-BASED, MULTIFUNCTIONAL, CLEAN-LABEL EGG REPLACEMENT SOLUTIONS FOR THE FOOD INDUSTRY.

Thanks to proprietary know-how – derived from SavorEat's IP - and unique plant-based formulations, Egg'n'Up innovative egg replacers perfectly emulate the versatile functionality of eggs while maintaining 100% clean-label products.

This breakthrough presents the gold standard the food industry requires to remove eggs entirely from products.

- SavorEat has **82%** of shares in the company.
- Egg'n'Up raised **\$2.34M** in a pre-seed round of funding (\$8M pre-money valuation).
- The company received the Israel Innovation Authority approvals for grants in total sum of **\$0.8M**.

EGG'N'UP STATUS

- Developed multiple prototypes of egg replacements for different food applications
- Developed prototypes of the final forms of the egg substitutes: in powder & liquid for the End-Users
- Successful trials with leading food manufacturers (Global & Local)
- Successful industrial trials for producing end products with food manufacturers
- Established operational capacities (production capacity 600 – 1000 tons annually)
- A SAFE funding round has been launched (\$200K, Oct.23 – a private investor)



SAVOREAT MANAGEMENT LEAD



Ms. Rachel Vizman

CEO & Co-founder



Prof. Oded Shoseyov

CSO & Co-founder



Mr. Yossi Hatan

CFO



Mr. Shai Sultan

CTO



Mr. Doron Cohen

VP R&D



THE BOTTOM LINE

- Patented IP addresses key food industry challenges: labor, operations, waste, and sustainability.
- Game-changing platform resolving key foodservice challenges: waste, labor, and operations.
- Commercialization: Q4 '24
- Major Partners are already on board.
- Machine & Food Cartridge Business Model: majority of revenue.



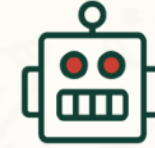
savor Eat



TRULY
DELICIOUS



SUSTAINABLE



TOTALLY
AUTOMATED



COMPLETELY
PERSONALIZED

THANK YOU.

Let's Serve the Future of Food Together!

Rachel Vizman, CO FOUNDER & CEO

| rachel@savoreat.com

