

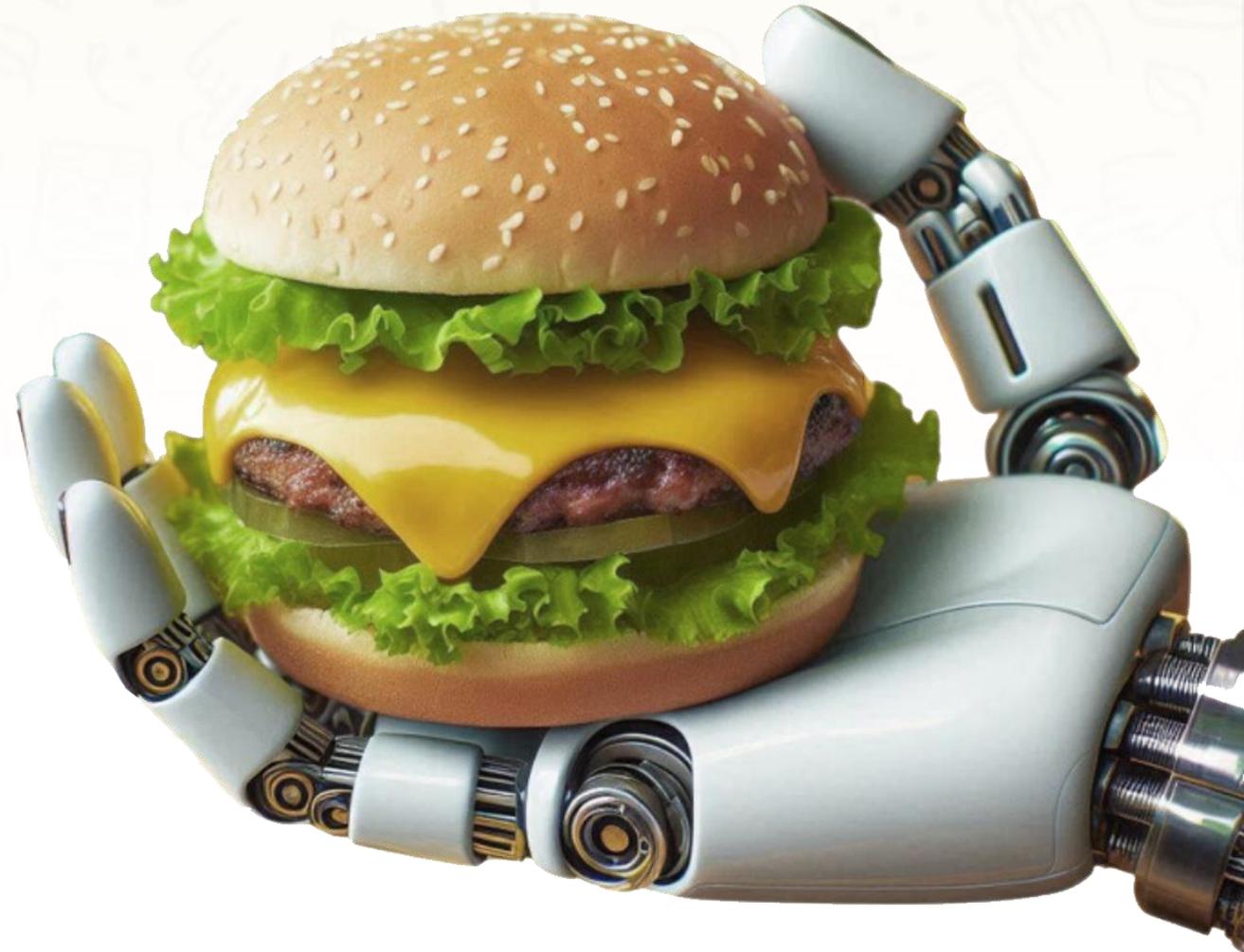


COMPANY DECK

AI's Future is surprisingly tasty.

SVRT: TASE

May 2025



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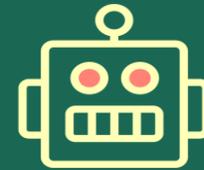
MARKET POTENTIAL & BUSINESS OPPORTUNITY



>\$4T is the estimated size of the global F&B in the food service market for 2024, with the U.S. alone estimated at **\$1T**.



The labor shortage is a significant challenge with **3 million** more job openings than available workers in the U.S. alone ⁽⁵⁾

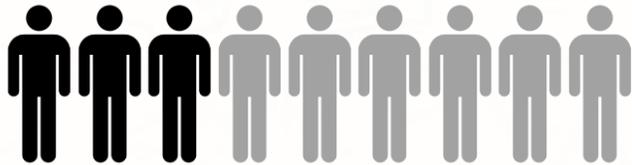


Artificial intelligence and robotics in the food service industry are expected to reach **\$67 billion** and **\$2.8 billion** by 2027, respectively

A strong investment opportunity exists in a market that is ready for innovation and efficiency improvements

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⁾

⁽¹⁾ U.S. Chamber of Commerce, ⁽²⁾ Business insider

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

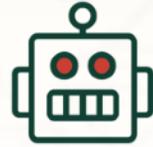
For back-of-house operations would allow staff to focus on more important tasks.¹



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 80 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 a variety of food 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.**



Certified Complies with NSF and FCC standards. UL certification in progress.



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!



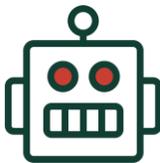
WASTE & OPERATIONAL EFFICIENCY

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

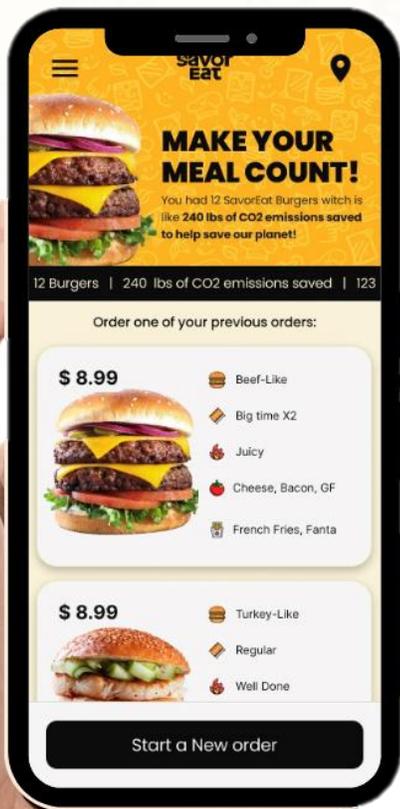
SavorEat's products are cooked and grilled **automatically using AI technology in a closed system.** This minimizes the chances of allergens and food safety risks. The system enables to lock of production if necessary. We reduce microbiological risks and allergen concerns.



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

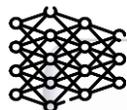


Icons used from FLATICON



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, A WIDE VARIETY: PACKED IN SAVOREAT CARTRIDGES



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

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



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

*Fish products are scheduled to launch in the future

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 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 and
logistics companies (can
be though strategic
partnerships)

REVENUE MODEL

Main revenue will be generated
from cartridge sales

Commercialization during 2029

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

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

The information contained in this slide, including, among other things, forecasts regarding the commencement of commercialization, the Company's business, operations, activities, events, results, performance, circumstances, achievements, as well as intentions, estimates, projections, valuations, and related timelines, contains or may contain "forward-looking information" (within the meaning of the Israeli Securities Law). Such forward-looking information may cause the actual business, operations, activities, events, results, performance, circumstances, or achievements of the Company to differ materially from those explicitly or implicitly expressed in the forward-looking information presented in this slide, due to the realization of one or more of the Company's principal risk factors, as described above.

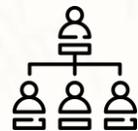


STEPS FOR EFFICIENCY IMPROVEMENT AND COMMERCIALIZATION ACCELERATION



Paving the Way for Global Growth

This agreement is a major milestone in bringing Robot Chef 2.0 from development to market, accelerating our path toward global commercialization and expansion.



New Organizational Plan and Operational Optimization

The company is implementing a new internal restructuring plan aimed at securing the resources necessary to fund its ongoing operations and to complete the commercialization process of the Robot Chef 2.0



Key Objectives of the Program

Reduction in workforce, senior

Management pay cuts, elimination of non-critical activities, and focusing resources on commercialization



Strategic Focus

Ensuring resources for the development, regulatory approval, and commercialization of Robot Chef 2.0; supporting the company's ability to raise additional capital; and maintaining short-term financial sustainability

The company continues to advance toward commercialization and is actively seeking strategic partnerships, while maintaining operational flexibility and fiscal responsibility.



–Strategic Commercial Agreement

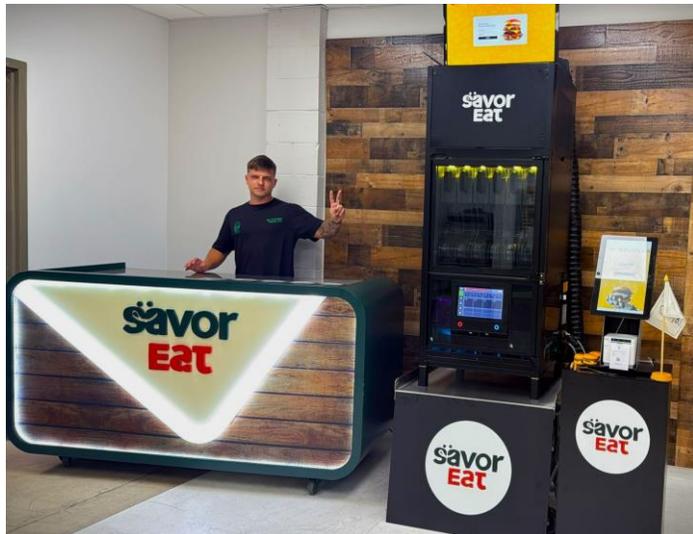
Entry into the U.S. Market



Commercial Management Agreement

The company has signed an agreement with a U.S.-based firm specializing in supporting international companies entering the American market and providing strategic solutions for the foodservice sector.

This agreement marks a significant milestone in the transition from development to commercialization of Robot Chef 2.0, as part of the company's global expansion strategy.



Demonstration Center in Chicago

A Robot Chef unit has been installed at the company's Chicago office, serving as an operational hub and demonstration center for partners and potential customers

Leading U.S. Commercial Operations

The U.S. partner company will lead the company's commercial operations in the United States, including marketing, sales, and operational support. It will also provide office space, access to an extensive professional network, and market expertise



STRATEGIC ROADMAP

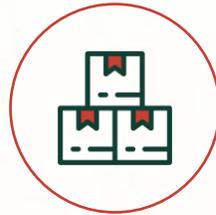
SODEXO Pilot

- Secured US manufacturing and logistics
- Obtained NSF listing for the Robot Chef 2.0 version.

- Expend/Secure agreements with additional food service groups.
- Securing Commercial Agreements for Version 2.0



H1
2024



H1
2025



2029

2023-2024



Robot Chef 2.0
production



H2
2024



- Obtain UL regulatory approval for the Robot Chef.

H2
2025



B2C

(*) 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.

FINANCIAL OVERVIEW OF SAVOREAT

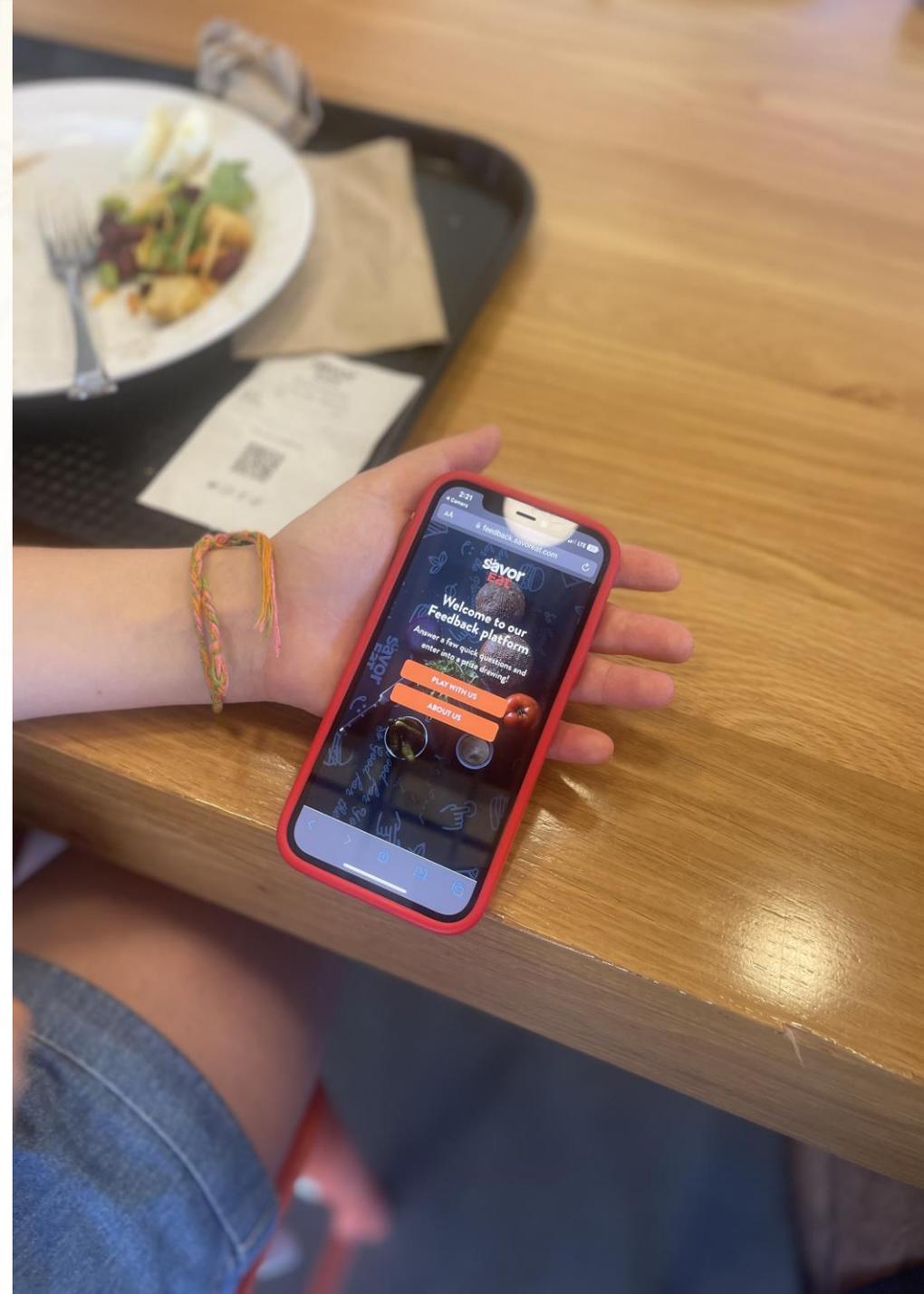
RESOURCES

\$22.8M raised, including:

- \$13M raised via IPO on TASE.
- \$2.6M in grants from the Israeli Innovation Authority

KEY INVESTORS INCLUDE:

- Millenium Food-Tech
- Meitav Dash
- 2b AHEAD Ventures





SAVOREAT SUBSIDIARY

Develops a multifunctional, plant-based egg replacement for the food industry, utilizing SavorEat's proprietary intellectual property. An exceptional solution that empowers the industry to eliminate eggs from products effectively.

- ✓ **\$16B:** Global market potential.
- ✓ **82%:** SavorEat's ownership share in the company.
- ✓ **\$2.7M Raised:** Includes funding from the Israeli Innovation Authority grants.
- ✓ **Commercialization:** Strategic customer partnerships targeted for Q4 2025.
- ✓ The company is actively working to raise additional capital to support its ongoing operations.



SAVOREAT MANAGEMENT



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



Mr. Yoni Sin Reuven

VP Operation & Engineering



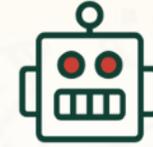
savor Eat



TRULY
DELICIOUS



SUSTAINABLE



TOTALLY
AUTOMATED



COMPLETELY
PERSONALIZED

THANK YOU.

Let's Serve the Future of Food Together!

Rachel Vizman, CO FOUNDER & CEO

| racheli@savo-reat.com

