MAKING MEAT RIGHT
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INTRODUCTION

World consumption of proteins, especially from meat products, continues to rise.

The accelerated demand for animal protein creates massive environmental, health, financial and ethical problems.

Meat Tech is developing an alternative to conventional farming that circumvents harming animals: clean farming through an industrial cultured meat process, combined with 3D printing technology.
DEMAND IS ON THE RISE
As the world population increases and becomes wealthier, global demand for meat only grows.

Today’s farming technologies cannot meet future demand.
INDUSTRIAL FARMING HAS 3 INHERENT PROBLEMS:
THE ENVIRONMENTAL PROBLEM

The meat industry is highly pollutive

- 8% of the world's water is used for raising livestock
- At least 18% of the greenhouse gases entering the atmosphere can be traced back to the livestock industry.
- 33% of croplands are used for animal feed production.
THE ETHICAL PROBLEM

Animals Slaughtered annually (US)

- Pigs: 112,987,266
- Cattle: 36,882,737
- Turkeys: 235,987,266
- Ducks: 24,160,006
- Sheep: 6,990,150
- Chickens: 7,781,609,673
Hormones and antibiotics are used legally, and illegally, in animal husbandry to manage animal growth and health (see avian flu, swine flu etc.)
IT'S UNSUSTAINABLE!
THE GREAT HORSE MANURE CRISIS OF 1894

Over-use of animals has been replaced by technology before

“A lesson from “The Great Horse Manure Crisis of 1894”

“In 50 years, every street in London will be buried under nine feet of manure.”
Times of London, 1894

4 YEARS

DISPENSE WITH A HORSE

and save the expense, care and anxiety of keeping it. To run a motor carriage costs about 4¢ a mile.

THE WINTON MOTOR CARRIAGE

is the best vehicle of its kind that is made. It is handsomely strong and yet lightly constructed and elegantly finished. Easily managed. Speed from 3 to 36 miles an hour. The hydrocarbon motor is simple and powerful. No odor, no vibration. Suspension Wire Wheels. Pneumatic Tires. Ball Bearings. Send for Catalogue.

THE WINTON MOTOR CARRIAGE CO., Cleveland, Ohio.
MEAT TECH’S TECHNOLOGY
MEAT TECH’S CELLULAR 3D

CULTURED CELLS ➔ 3D PRINTING

STRUCTURED MEAT
An umbilical cord sample is taken without harming the animal.

A cell line is developed for continued cell reproduction.

Cells are differentiated into inks with different cell types such as fat and muscle.

The cell types and scaffolding are accurately 3D bioprinted to create the foundations for a true cut of meat.

The 3D printed structures are placed in incubators to mature and grow.

The finished 'print' of meat is frozen and packaged for shipping.
MEAT TECH’S CELLULAR 3D

Muscle  Fat  Structure Protein
THE INDUSTRIAL PROCESS

From cells to steaks: Manufacturing at scale
## MEAT TECH’S IP

### Intellectual Property

<table>
<thead>
<tr>
<th>Patent Number</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>62,903,879</td>
<td>Cultured Edible Meat Fabrication Using Bioprinting</td>
</tr>
<tr>
<td>62,871,438</td>
<td>Physical Manipulation of Cultured Tissue</td>
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<tr>
<td>62,934,582</td>
<td>Harvesting Bovine Embryonic Inner Cell Mass Cells</td>
</tr>
<tr>
<td>62,985,463</td>
<td>Bioprinter Print Head</td>
</tr>
<tr>
<td>63,035,904</td>
<td>Growth Support For Cell Culture</td>
</tr>
</tbody>
</table>
THE NEW PROTEIN COMPETITIVE LANDSCAPE

3D PRINTED STEAK

PLANT BASED

CULTURED MEAT

NOT 3D PRINTED

MeaTech

redefine meat
SavorEat
NOVA MEAT

BEYOND MEAT
Tofurky
IMPOSSIBLE

ZER0 EGG
WAS ALGEN
Nestle
THE BETTER MEAT CO.
Morning Star FARMS

biftek.co
biofood
ALEPH

Peace of Meat
MEAT CO.
MEMPHIS MEATS
Meatable

FUTURE MEAT
MOSA MEAT
CELL FARM
The protein market is changing

By 2040, conventional meat’s market share will be halved

By 2040, conventional meat’s market share will be halved

CAGR 2020-2040

<table>
<thead>
<tr>
<th>Year</th>
<th>Value (in billions $US)</th>
<th>Market Share</th>
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<tbody>
<tr>
<td>2020</td>
<td>1,200 $US</td>
<td>90%</td>
</tr>
<tr>
<td>2030</td>
<td>1,400 $US</td>
<td>72%</td>
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<tr>
<td>2040</td>
<td>1,600 $US</td>
<td>40%</td>
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</table>

1 Numbers are rounded to hundred billions $US

Source: United Nations, World Bank, Expert interviews; A.T Kearney analysis

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ABOUT MEATECH
TEAM

SHARON FIMA  
CEO  
Sharon is an entrepreneur with over 20 years of experience in the printing industry. Sharon was the founder and CTO of Nano Dimension (NNDM) and spearheaded the development of a complete desktop 3D printing system for multilayer PCBs. Prior to NNDM, Sharon was the R&D Integration manager at XJet and an R&D team leader at HP Indigo.

STEVE LAVIN  
CHAIRMAN  
Mr. Lavin serves as Vice Chairman of OSI Group, LLC, a privately held company and a global supplier of value-added food and meat products. Mr. Lavin is the President of Lavin & Gedville, a boutique law firm. Mr. Lavin is director, general counsel and advisor to Germin8 Ventures, LLC, and co-founder and director of Silver Road Capital, Ltd., a financial and consulting firm.

DANNY AYALON  
DIRECTOR  
Mr. Ayalon is the former Israeli Ambassador to the United States and Deputy Minister of Foreign Affairs, Member of Knesset and advisor to three prime ministers. Mr. Ayalon is the co-founder and Chairman of Silver Road Capital Ltd.
Prof. Dvir obtained his degrees in Biotechnology Engineering from Ben-Gurion University of the Negev in Israel. Prof. Dvir continued his postdoctoral studies in the laboratory of Prof. Robert Langer in the Department of Chemical Engineering at MIT. Prof. Dvir was recruited by the Department of Biotechnology and the center for Nanotechnology of Tel Aviv University to establish the Laboratory for Tissue Engineering and Regenerative Medicine.

Prof. Shlomo Magdassi is a Professor of Chemistry, at the Casali Center for Applied Chemistry, the Institute of Chemistry and the Center for Nanoscience and Nanotechnology at the Hebrew University of Jerusalem, Israel. Prof. Magdassi holds the Enrique Berman Chair in Solar Energy. His research focuses on colloid science, particularly on the formation, formulation, and application of novel micro and nanoparticles.
MEAT ALTERNATIVES PATH

Organoleptic Properties

Today

Plant Based

Hybrid Meat

Cultured Ground Meat

3D Printed cultured meat

MEAT TECH’S SUBSIDIARIES

Plant Based
Cultured Fat
Cultured Meat
3D Bio - Printer

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As the cellular agriculture sector matures, Meat Tech's technology will be attractive to the entire meat value chain.

Meat Tech will license its end-to-end cultured meat technology process to food producers.

Meat Tech and subsidiaries will generate revenue from a variety of cultured meat products.
# Meat Tech 3D Revenue Strategy

<table>
<thead>
<tr>
<th>Subsidiary Companies</th>
<th>Beef</th>
<th>Poultry</th>
<th>Fish</th>
<th>Pork</th>
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<tbody>
<tr>
<td>3D Printing Technology Licensing</td>
<td><img src="#" alt="Green" /></td>
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<tr>
<td>Cultured Meat Manufacturing Site</td>
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<td>Royalties Generated from Hybrid Products</td>
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<tr>
<td>Animal Cell Growth Factors and Media Production Site</td>
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- **In R&D Process**
- **In the Workplan**
MEAT TECH 3D STRATEGY

- **Peace of Meat**: Buy 100%
  - Goose and chicken fat production for the alternative meat industry

- **LABOFISH**: 100%
  - LABOFISH will develop fish cell lines and products for the alternative protein industry

- **Chick&Tech**: 100%
  - Chick&Tech will develop poultry cell lines for the alternative protein industry

- **In process**: A manufacturing site for the production of proteins and growth factors required for alternative protein production

- **LABOFISH**: 50/50
  - A company will develop plant strains to express growth factors and proteins required to produce cultured meat

- **Under LOI and investment**: Buy 100%