This presentation and oral statements made regarding the subject of this presentation contain “forward-looking statements” within the meaning of the U.S. Private Securities Litigation Reform Act of 1995 that involve substantial risks and uncertainties. Such statements include, without limitation, references to the MeaTech 3D Ltd.’s (the “Company’s”) predictions or expectations of future business or financial performance and its goals and objectives for future operations, financial and business trends, performances, strategies or expectations. In some cases, you can identify forward-looking statements by the words “may,” “might,” “could,” “would,” “should,” “expect,” “intend,” “plan,” “objective,” “anticipate,” “believe,” “estimate,” “predict,” “potential,” “continue” and “ongoing,” or the negative of these terms, or other comparable terminology intended to identify statements about the future. These forward-looking statements may not materialize, in whole or in part, or may materialize differently than expected, or may be affected by factors that cannot be assessed in advance. We may not actually achieve the plans, intentions or expectations disclosed in our forward-looking statements, and you should not place undue reliance on our forward looking statements. Actual results or events could differ materially from the plans, intentions and expectations disclosed in the forward-looking statements we make. You are cautioned not to place undue reliance on forward-looking statements. Except as otherwise indicated, the forward-looking statements contained in this presentation speak only as of the date of this presentation and the Company undertakes no obligation to update any forward-looking statements, whether as a result of new information, future events or otherwise, except as required by law.

This presentation includes statistical, market and industry data and forecasts which we obtained from publicly available information and independent industry publications and reports that we believe to be reliable sources. These publicly available industry publications and reports generally state that they obtain their information from sources that they believe to be reliable, but they do not guarantee the accuracy or completeness of the information. Although we are responsible for all of the disclosures contained in this presentation, including such statistical, market and industry data, we have not independently verified any of the data from third-party sources, nor have we ascertained the underlying economic assumptions relied upon therein. In addition, while we believe the market opportunity information included in this presentation is generally reliable and is based on reasonable assumptions, the industry in which we operate is subject to a high degree of uncertainty and risk due to a variety of important factors that could cause results to differ materially from those expressed in the estimates made by third parties and by us.

This presentation highlights basic information about us and the offering. Because it is a summary, it does not contain all of the information that you should consider before investing. This offering may only be made by means of a prospectus.

We have filed a registration statement on Form F-1 (File No. 333-253257), including a preliminary prospectus, dated March 5, 2021 (the “Preliminary Prospectus”) with the SEC for the offering to which this communication relates. The registration statement has not yet become effective. Before you invest, you should read that registration statement, the Preliminary Prospectus and the final prospectus (when available) for more complete information about the Company and this offering. You may retrieve copies of these documents for free on the SEC’s website at https://www.sec.gov. Alternatively, copies of the Preliminary Prospectus and the final prospectus (when available) for more complete information about the Company and this offering. You may retrieve copies of these documents for free on the SEC’s website at https://www.sec.gov. Alternatively, copies of the Preliminary Prospectus and the final prospectus, when available, may be obtained from H.C. Wainwright & Co., LLC, 430 Park Avenue, 3rd Floor, New York, New York 10022, by phone at (646) 975-6996 or by email at placements@hcwco.com.
CONVENTIONAL - MEAT 1.0
RESOURCE-INTENSIVE INPUTS AND COSTLY ENVIRONMENTAL OUTPUTS

**LAND & FEED**
33% of croplands dedicated for animal feed. Concerns regarding anti-biotic and hormone use.

**WATER RESOURCES**
8% of global freshwater supply dedicated to raising livestock.

**EMISSIONS**
18% of atmospheric greenhouse gases, in addition to effluent and runoff.

**MEAT PRODUCTS**
In 2018, approximately 72 billion animals were slaughtered.

Source: Food and Agriculture Organization of the United Nations ; Our World in Data
CELLULAR AGRICULTURE - MEAT 2.0
RADICALLY MORE SUSTAINABLE: SLAUGHTER-FREE AND REDUCED EMISSIONS

**INPUTS**

**STEM CELLS & CELL MEDIA**
Efficient use of cell media.

**CLEAN ENERGY**

**OUTPUTS**

**MUSCLE CELLS**
Stem cells are differentiated into muscle cells.

**FAT CELLS**
Stem cells are differentiated into fat cells.
MEAT 2.0

POTENTIAL ADVANTAGES FOR THE MEAT INDUSTRY

SUSTAINABILITY: Cleaner, more recyclable inputs and lower emissions.

SUPPLY CHAIN: Shortened and simplified by producing anywhere.

FOOD SAFETY & SECURITY: Clean production environment, local exponential agriculture.

2.0 PRODUCTS: New ingredients and product categories including potentially healthier products.
CURRENT MEAT ALTERNATIVES LANDSCAPE

DEMAND SUPPORTED BY STRONG CONSUMER SUPPORT

ORGANOLEPTIC PROPERTIES

TODAY

EMERGING

NASCENT

LEGEND

- Cultured fat
- Cultured muscle
- Plant based
- 3d bioprinter

Plant Based
Hybrid Meat
Cultured Meat
3D Printed Cultured Meat

TECHNOLOGY ADVANCEMENT
CULTURED MEAT FORECAST

THE FASTEST GROWING ALTERNATIVE PROTEIN SEGMENT COMPARED TO CONVENTIONAL AND PLANT-BASED MEAT

<table>
<thead>
<tr>
<th>Year</th>
<th>Cultured Meat</th>
<th>Plant Based</th>
<th>Conventional Meat</th>
</tr>
</thead>
<tbody>
<tr>
<td>2025</td>
<td>1,200¹</td>
<td>90%</td>
<td>72%</td>
</tr>
<tr>
<td>2030</td>
<td>1,400</td>
<td>18%</td>
<td>55%</td>
</tr>
<tr>
<td>2035</td>
<td>1,600</td>
<td>23%</td>
<td>40%</td>
</tr>
<tr>
<td>2040</td>
<td>1,800</td>
<td>35%</td>
<td>25%</td>
</tr>
</tbody>
</table>

CAGR 2025-2040

- Cultured Meat: +41%
- Plant Based: +9%
- Conventional Meat: -3%

Source: A.T. Kearney analysis
MEATECH'S PLANNED B2B PROCESS
FACTORY OF THE FUTURE
A VISION OF A MULTI-SPECIES, MULTI-PRODUCT, HIGH-VOLUME CULTURED MEAT PRODUCTION PLANT

The above illustration depicts our current expectations for the development of our technologies and processes.
MEATECH’S CORE R&D

SCALING UP CELL-BASED PROCESS
PLANNED BIOREACTOR SYSTEMS & PROCESSES

Multi-species biomass production technologies:
- Fat
- Muscle

Note: These images are computer generated and represent future expectations.

DEVELOPING HIGH THROUGHPUT 3D TISSUE ENGINEERING
PLANNED TISSUE PRINTING & INCUBATION

- Scaffold materials
- Bio-ink formulations
- Software development

Note: These images are computer generated and represent future expectations.
Cell lines are developed to reliably express particular characteristics.

Stem cells are transferred to bioreactors for exponential growth under ideal conditions.

Upon reaching sufficient cell quantities, stem cells are differentiated into fat and muscle cells.

Unstructured cell-based products (beef or chicken): fat, ground, hybrid or formed.
MEATECH'S CULTURED STEAK VISION

A FLEXIBLE MANUFACTURING PROCESS FOR 3D PRINTED TISSUE

**BIO-INKS**

Bio-inks formulated from our cell lines and unique scaffolding materials are loaded into our 3D bioprinter.

**3D BIOPRINTING**

Bio-inks are accurately printed to assemble cells as they would be found in a conventional cut of muscle.

**INCUBATION**

Printed product is incubated to mature and form tissue.

**STRUCTURED MEAT**

Produced in fraction of time required to achieve same cut via conventional means.
TARGETING ALL CULTURED MEAT CATEGORIES

ORGANOLEPTIC PROPERTIES

COMPETITIVE LANDSCAPE

LEGEND
- Cultured fat
- Cultured muscle
- Plant based
- 3d bioprinter
- Competitors

Nestle
Morning Star
Beyond Meat
Impossible Foods
Kellogg’s

MeaTech

Cubiq Foods
Peace Of Meat

MeaTech

Mosa Meat
Memphis Meats
Aleph Farms

MeaTech

Eat Just Inc.
FutureMeat
SuperMeat

Competitive Landscape

Technology Advancement

Plant Based
Hybrid Meat
Cultured Meat
3D Printed Cultured Meat

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USE OF FUNDS: UPSCALING PATHWAY

WE ANTICIPATE SCALING OUR TECHNOLOGY FROM THE LAB TO AN INDUSTRIAL PROCESS FOR LARGE-SCALE PRODUCTION OF MEAT 2.0 PRODUCTS

Key criteria are:

- Capabilities of the cell line being used.
- Formulation of the cell-culturing media and reduction in costs.
- Management of the bioreactor hardware.

In 2020, MeaTech employed lab-scale bioreactors to produce muscle and fat cells to print a uniform thin, slaughter free meat tissue.
## MEATECH GROUP

**TARGETING A BROAD RANGE OF CELL TYPES AND CULTURED PRODUCTS THROUGH R&D AND ACQUISITIONS**

<table>
<thead>
<tr>
<th>MEATECH GROUP COMPANY</th>
<th>SPECIES TYPE</th>
<th>CURRENT STRATEGY FOR THE FACTORY OF THE FUTURE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mammalian</strong></td>
<td></td>
<td><img src="image" alt="MeaTech Logo" /></td>
</tr>
<tr>
<td>MeaTech</td>
<td>Fat cells</td>
<td>Hybrid products</td>
</tr>
<tr>
<td></td>
<td>Muscle cells</td>
<td>Ground meat</td>
</tr>
<tr>
<td></td>
<td>Hybrid</td>
<td>Processed meat</td>
</tr>
<tr>
<td></td>
<td>Products</td>
<td>Structured 3D printed</td>
</tr>
<tr>
<td><strong>Avian</strong></td>
<td></td>
<td><img src="image" alt="Peace of Meat Logo" /></td>
</tr>
<tr>
<td>A MeaTech company</td>
<td>Fat cells</td>
<td>Hybrid products</td>
</tr>
<tr>
<td></td>
<td>Muscle cells</td>
<td>Ground meat</td>
</tr>
<tr>
<td></td>
<td>Hybrid</td>
<td>Processed meat</td>
</tr>
<tr>
<td></td>
<td>Products</td>
<td>Structured 3D printed</td>
</tr>
<tr>
<td><strong>Aquaculture</strong></td>
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<td><img src="image" alt="Aquaculture Logo" /></td>
</tr>
<tr>
<td>Exploring potential</td>
<td>Fat cells</td>
<td>Hybrid products</td>
</tr>
<tr>
<td>avenues for expansion</td>
<td>Muscle cells</td>
<td>Ground meat</td>
</tr>
<tr>
<td></td>
<td>Hybrid</td>
<td>Processed meat</td>
</tr>
<tr>
<td></td>
<td>Products</td>
<td>Structured 3D printed</td>
</tr>
</tbody>
</table>

*Under consideration

Other Species: Lamb, Pork

Ecosystem technologies: Growth Factor Development & Growth Factor Production
MEATECH'S ACQUISITION: INTRODUCING PEACE OF MEAT

- A preeminent cultured avian technology company POM is a B2B company developing cultured fat as a tasty and texturing ingredient.

- POM is focused on improving the taste, texture and nutritional value of plant-based and cell-based proteins. We believe adding 10-25% of POM cultured fat and cultured meat to a plant-based protein designed to result in meatier flavors and mouthfeel.

- POM cultured fat is designed to be antibiotic free and provide enhanced fatty acid profiles and personalized nutritional profiles.
B2B ANTICIPATED BUSINESS MODEL

MEATECH OFFERING

CELL PRODUCTION

TISSUE ENGINEERING

REVENUE STREAMS

LICENSED PRODUCTION FACILITIES

SUPPORT SERVICE REVENUES

FOOD TECHNOLOGY SERVICES & RAW MATERIALS

ENGINEERING BUILD & SERVICE

MeaTech

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ABOUT US
OUR LEADERSHIP

SHARON FIMA  
CEO & CO-FOUNDER

Sharon is an entrepreneur with over 20 years of experience in the printing industry. Sharon was a co-founder and the CTO of Nano Dimension (NNDM) and spearheaded the development of a complete desk-top 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.

OMRI SCHANIN  
COO & CO-FOUNDER

Omri, a co-Founder of MeaTech and COO focused on supporting cross-functional teams to see R&D achieve commercialization. Omri has a successful history of entrepreneurship in a variety of high-tech sectors including medical devices and medication. Omri served as Deputy Naval Commander of a missile ship in the IDF.

GUY HEFER  
CFO

Guy has broad international business experience with a successful track record of transaction generation and execution. Prior to joining MeaTech Guy was the CFO of a tech-focused holding company. Prior to that Guy was an investment banker for Leumi bank in Israel and Barclays investment Banking Division in Israel and in the UK. Guy holds a BA in Accounting & Economics from Tel Aviv University.

SIMON FRIED  
HEAD OF BUSINESS

Simon is a seasoned international executive with experience covering tech, retail, FMCG, finance and strategy consulting. Co-founder, CBO and US President of Nano Dimension Simon is a serial entrepreneur having co-founded a whisky distillery and boutique behavioral economics consulting firm. He holds an MBA from SDA Bocconi and an M.Sc from Oxford University.
PEACE OF MEAT - TEAM

DIRK VON HEINRICHSHORST
CO-FOUNDER & CEO

Dirk is a co-founder and CEO of Peace of Meat, the first cultured meat company in Belgium and the driving force behind building Peace of Meat’s vision of industrial scale biomass production facilities. Constantly driven by technological innovations, Dirk has 20 years of experience as an IT engineer, blockchain expert and coder.

DAVID BRANDES
CO-FOUNDER & MANAGING DIRECTOR

Before co-founding POM, David amassed a decade of experience in consumer and food systems with Procter & Gamble, McKinsey & Company, and Migros. David focuses on generating business opportunities whilst reducing human environmental impact, starting with the highest impact opportunity - our food system.

DR. PAUL MOZDZIAK
CSO

Dr. Paul Mozdziak serves as Physiology Professor at North Carolina State University. His work focuses on cellular and molecular mechanisms of cell growth. Internationally recognized as an expert in cell culture technology, Paul authored more than 100 peer-reviewed publications, has almost 30 years’ experience culturing vertebrate cells.
Prof. Shlomo Magdassi is a Professor of Chemistry at the Hebrew University of Jerusalem. His research focuses on colloid science, particularly on the formation, formulation, and application of novel micro and nanoparticles.

Prof. Dvir obtained his degrees in Biotechnology Engineering from Ben-Gurion University. Prof. Dvir continued his postdoctoral studies in the laboratory of Prof. Robert Langer at MIT. Prof. Dvir established the Laboratory for Tissue Engineering and Regenerative Medicine at Tel Aviv University.
A YEAR OF TRIUMPH
MEATECH’S ACHIEVEMENTS OVER THE LAST TWELVE MONTHS

**BIOLOGY**
- Successful differentiation of stem cells to fat cells.
- Successful development of lower cost growth medium.
- Successful differentiation of stem cells to muscle cells.

**PRINTING**
- First printing of a uniform thin, slaughter free meat tissue.
- Bioprinting cultured beef fat structure.

**BUSINESS**
- MeaTech acquired cultured fat pioneer ‘Peace of Meat’.
SUMMARY

• A large rapidly growing alternative protein market

• World class R&D team and scientific advisors

• Emerging technology leader in cultured fat production & 3D bioprinting of meat

• A planned B2B business model targeting rapid commercialization
THANK YOU!

MeaTech™

“No Animals Were Harmed in the Making of This Slide deck”
IMPACT OF SUSTAINABILITY

CONVENTIONAL FARMING COMPARED TO CULTURED MEAT PRODUCTION

<table>
<thead>
<tr>
<th></th>
<th>WATER USE</th>
<th>CO₂ EMISSIONS</th>
<th>LAND USE</th>
</tr>
</thead>
<tbody>
<tr>
<td>CONVENTIONAL MEAT (1KG)</td>
<td>16,000 LITERS</td>
<td>14 KG</td>
<td>160 M²</td>
</tr>
<tr>
<td>CULTURED MEAT (1KG)</td>
<td>2,500 LITERS</td>
<td>3 KG</td>
<td>1.6 M²</td>
</tr>
</tbody>
</table>

MEATECH'S INTELLECTUAL PROPERTY

PATENT APPLICATIONS SUBMITTED BUT NOT YET GRANTED:

- Cultured Edible Meat Fabrication Using Bioprinting
- Harvesting Bovine Embryonic Inner Cell Mass
- Physical Manipulation of Cultured Tissue
- Bioprinter Print Head
- Growth Support For Cell Culture
- Bovine Umbilical Cord Stem Cells As Feeder Layer
CULTURED MEAT PRODUCTION COSTS EXPECTED TO FALL

CELL CULTURE MEDIA IS THE KEY COST DRIVER FOR CELLULAR AGRICULTURE

Cell culture media is the nutritional liquid cells require to grow and proliferate.

The price of cell media is projected to fall dramatically over the coming years.

This opens the route to cost parity with traditional meat production.

Source: The Good Food Institute