



Cultured fish for human consumption

Company presentation

2023



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There are not enough fish to feed the world

The global fish supply chain primarily depends on two prevalent approaches: conventional industrial fishing and aquaculture.

These methods fail to align with market demands for sustainable food sources and the United Nations Sustainable Development Goals (UN SDGs).

Consequently, these practices damage global food security, health, environment, and marine life.

There are so many reasons why a change must occur.



3.3B people rely on seafood to supply 20-50% of their protein. 17% of all animal proteins come from seafood.



90% of wild fisheries are classified as overfished or harvested at maximum capacity.



Over 800 million people are at risk of malnutrition if fish populations continue to decline.



Fish are often infected with diseases and parasites



Fish meat is contaminated with antibiotics, pesticides, microplastics and high percentages of mercury



Damage and pollution of the oceans



Diminishing species diversity



Cruel fishing and slaughter

Sustainability

E-fishient is a B2B foodtech company with a mission to provide sustainable white fish solutions. By making white fish protein from an fish cell, E-fishient is striving to enable the global population to continue enjoying high-quality white fish protein while promoting a positive impact on the environment and society.



We are committed to issues embodied in the United Nations Sustainable Development Goals (SDGs).

Our Solution

We are a B2B FoodTech company aiming to offer a nutritious, delicious, and efficient ethical way to consume white fish protein by using cell-based advanced technologies.

Our purpose

As the human population grows and fish populations decline, effective solutions are essential to ensure white fish protein consumption for future generations.

Who are we

E-fishient Protein's goal is to make cell cultivated white fish products as a B2B solution for food manufacturers and the food service sector.

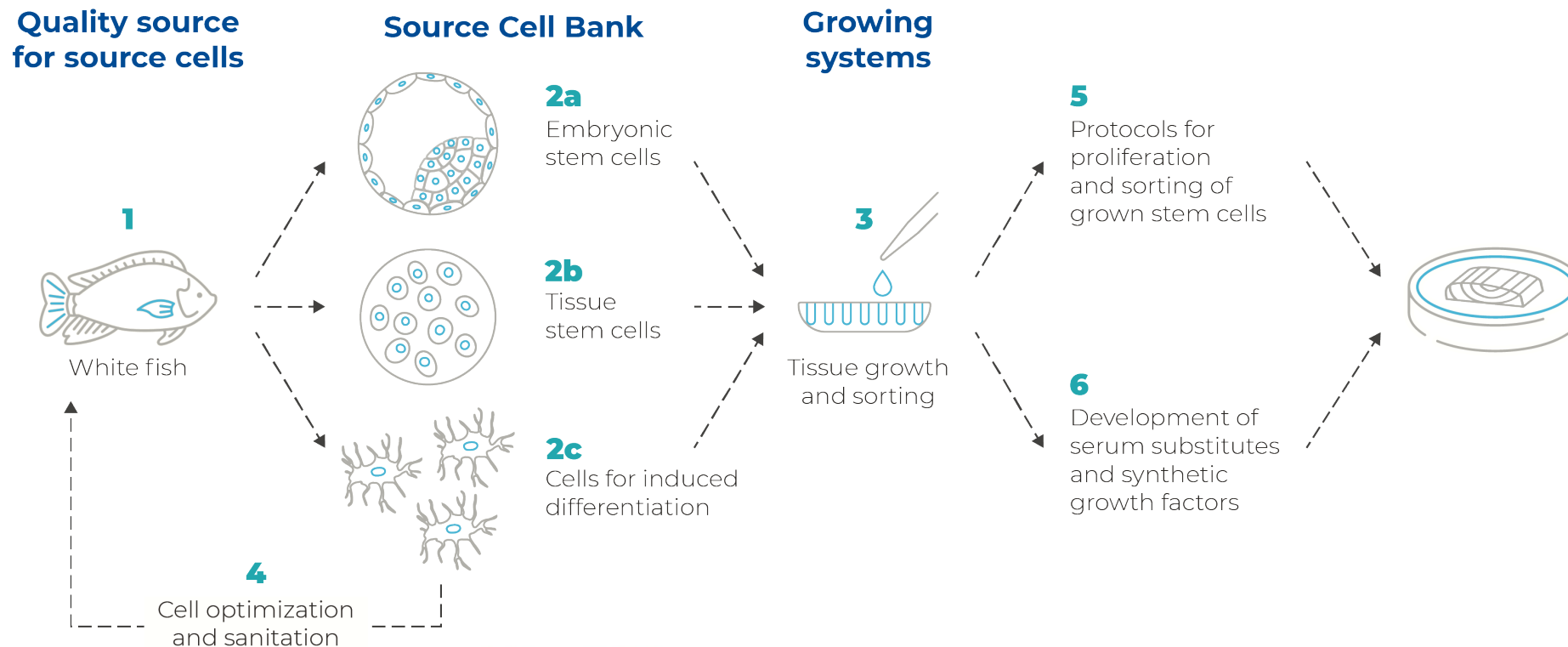
What do we do

Under the guidance of our CTO, Dr. Jacob (Kobi) Biran, we leverage cutting-edge biotechnology techniques to develop an efficient food production system with significant nutritional and ecological benefits.

Our Efishient Technology

The collaboration between BioMeat FoodTech Volcani Institute provides us access to the most advanced laboratories, scientists, and scientific equipment in the world, as well as the leading Israel FoodTech experts, which enable us to plan and develop scalable manufacturing solutions right from the start.

Our technology is based on cells cultivated directly from white fish stem cells.



Why White Fish?

Nutritional benefits

Low fat and cholesterol levels while rich in protein. White fish is a nutritious and healthy food option.

Affordable cell cultivated Fish Protein

Thanks to low and accessible market prices, white fish is considered a basic food product worldwide, compared to other fish.

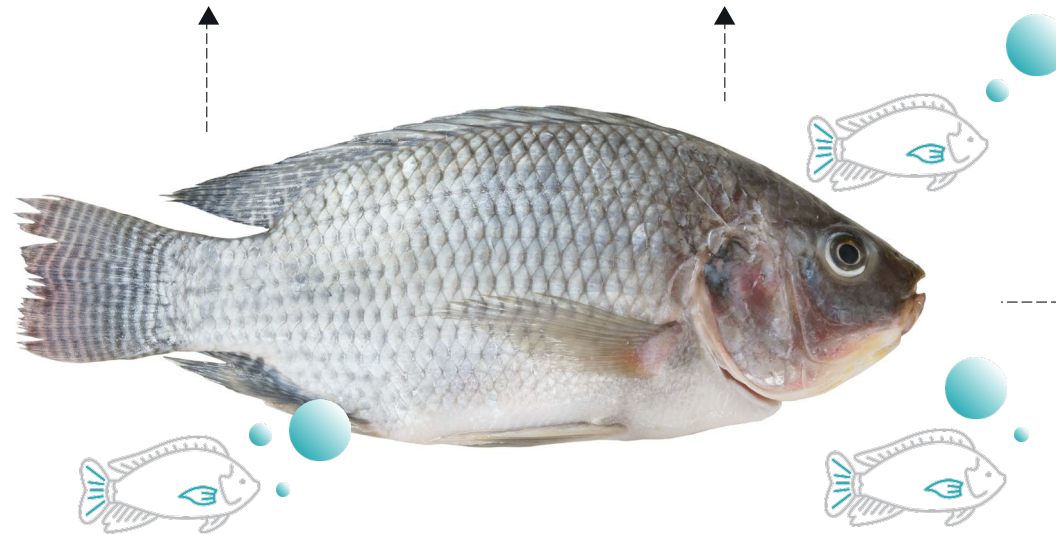
Huge market potential

The white fish market is currently estimated at 35-40 billion USD.

Increasing demands

The current world population of 7.6 billion is expected to reach 9.8 billion in 2050.

The demand for sustainable white fish meat is expected to grow simultaneously.



Our E-fishient Manufacturing Process

As a B2B company, we provide our partners with an efficient and economical manufacturing process:

1 Exponential manufacturing system

Our mass production system is planned and built to enable us a rapid production process of our white fish meat.

3 Lower production costs

Growing fish from cells require relatively lower energy consumption and a minimal clean water supply. Because **our fish meat grows in a lab, it can be produced locally which enables our partners to reduce their supply chain costs.**

5 Adaption to market demand

Manufacturing cycles that are both brief and adaptable enable the swift incorporation of alterations to supply and demand, sometimes within a matter of hours or days. As a B2B company, we will be able to adapt to customer requirements quickly so that the production of popular products becomes simpler and more efficient.

2 Lower energy level

We selected fish cells that are resilient to changing temperatures and oxygen levels. The result is a daily yield of fresh and high-quality sustainable white fish meat.

4 Shorter food production process

Growing cultivated fish meat only in labs reduces the need for raising fish, fishing and decomposing fish. It also reduces concerns about diseases and eliminates food waste due to the manufacturing of selected meat parts.

Our E-fishient Alternative Protein industry know-how

BioMeat focuses on investing in and supporting unique R&D companies in the FoodTech industry with an emphasis on sustainable protein solutions.

From a deep familiarity with the protein market, and the recognition of the increasing demand for ethical and sustainable fish protein, Bio Meat founded Efficient, which was created in collaboration with the Vulcani Institute.

BioMeat's team includes experts from the food industry, as well as capital market veterans who boast a proven track record of creating shareholder value.

Meet Our E-fishient Leadership Team

Our human foundations give us a significant advantage in the market.

It started with the collaboration between the Volcanic Institute and the Bio Meat company which created E-fishient. And now we are proud that our human capital includes the best scientific, business, and connoisseurs' minds.



Gilles Gamon,
Chairman

- PhD in economy, Pantheon-Sorbonne University, Paris, France
- CEO of BioMeat Foodtech fund which invests in the FoodTech industry with an emphasis on sustainable protein solutions.
- An entrepreneur and director in Israel's food industry and acts as an adviser and mentor to companies involved in the industry of sugar and protein alternatives.
- Former CEO and Chairman of the board of Sugat - A leading Israeli company in the food sector.



Dana Levin,
CEO

- BA in international business and an MSc in applied economics and finance, both from the Copenhagen Business School in Denmark.
- Founder and Chief Executive of GBD company who specializes in lead generation, sales, and nurturing B2B partnerships.
- Worked as head of the Israel desk for several years in the 9th largest bank in Denmark specializing in Fintech, connecting people to investment opportunities in the global capital market.
- A passion for new world innovation makes her specialize in the field of FoodTech in recent years, where she created a wide network of VCs and business contacts.

Meet Our E-fishient Leadership Team



Dr. Kobi Biran,
CTO

- B.Sc., M.Sc. and Ph.D. in degrees in Animal Science from The Hebrew University of Jerusalem. Studying novel hypothalamic neuropeptides involved in the regulation of fish reproduction.
- Dr. Biran acquired experience in primary cell-cultures and cell lines and performed his postdoctoral training at the Weizmann Institute of Science on neuroendocrine factors regulating the stress axis and its development.
- His research is focused on neuroendocrine regulation of metabolism and stress in fish, and its applied aspects to aquaculture.
- Since its establishment in 2017, the Biran lab has identified new neuroendocrine factors involved in the central regulation of metabolism, appetite, and muscle development of Nile tilapia.



Liat Bidas,
Director

- A veteran of the Israeli capital market, Ms. Bidas functions as a partner, CO-founder, and shareholder of the publicly traded R&D entity BioMeat FoodTech, a leading investor in the Israeli food industry.
- Ms. Bidas has vast experience in mergers and acquisitions of companies and is an expert at business operation and capital groups.
- An expert with extensive experience and an expert in the leading Israeli foodtech technology sector - wide network to the leading Israeli scientists and their unique technologies impacting the future foodtech market.

Our E-fishient Team



Gilles Gamon,
Chairman



Dana Levin,
CEO



Dr. Kobi Biran,
CTO



Liat Bidas,
Director



Sharona Shleizer-Burko,
Researcher



Dr. Yaara Shenkar,
Researcher



Shir Israeli,
Product Development



Anastasia Danovich,
Business Development



Rotem Alon,
Communications Manager

Our Impact



Social Impact

- Increase food security
- Slaughter-free food production
- Substantially reduce illnesses from hazardous chemicals and water pollution, and contamination



Environmental Impact

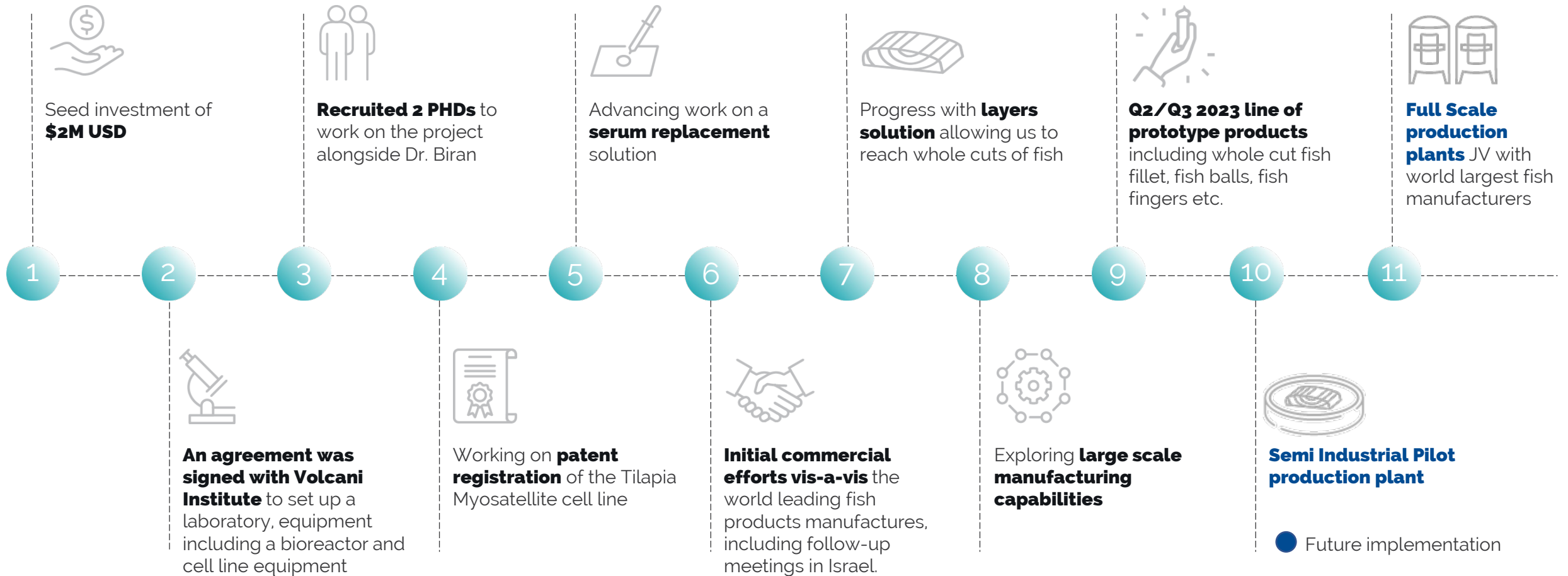
- Reducing damage to the oceans
- Protecting wild white fish resources and ecosystem
- Reducing carbon foot print
- Minimizing food waste
- Minimizing clean water usage



Business Impact

- Alignment with sustainable development goals and values
- Influence responsible consumption and production
- A thoughtful and responsible supply chain
- Collaborations within the fish industry promoting sustainable production

Company Milestones



Next Steps



- Complete Nile Tilapia Cell Bank and finalize our serum replacement and first generation prototype

- Operating Pilot Scale manufacturing facility to produce semi-industrial fish products, in partnership with major fish manufacturers

- Building Full Scale Industrial Production line together with the world leading Fish Manufacturers



Thank You!

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