



Effectively accelerating sustainable **white fish meat production**

As we face the reality of limited global resources, with the world's population projected to reach 9.8 billion by 2050, there is a growing demand for high-quality solutions to **produce efficiently sustainable white fish meat**.

Conventional industrial fishing and aquaculture impact globally:

90%

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

3.3B

people rely on seafood for up to 50% of their protein

800M

People at risk of malnutrition if fish populations continue to decline

17%

of all animal proteins come from seafood

33%

of fish stocks are being depleted faster than they can replenish

60%

of fish stocks are fished at the maximum sustainable level

EFISHient is committed to issues embodied in the United Nations Sustainable Development Goals (SDGs).

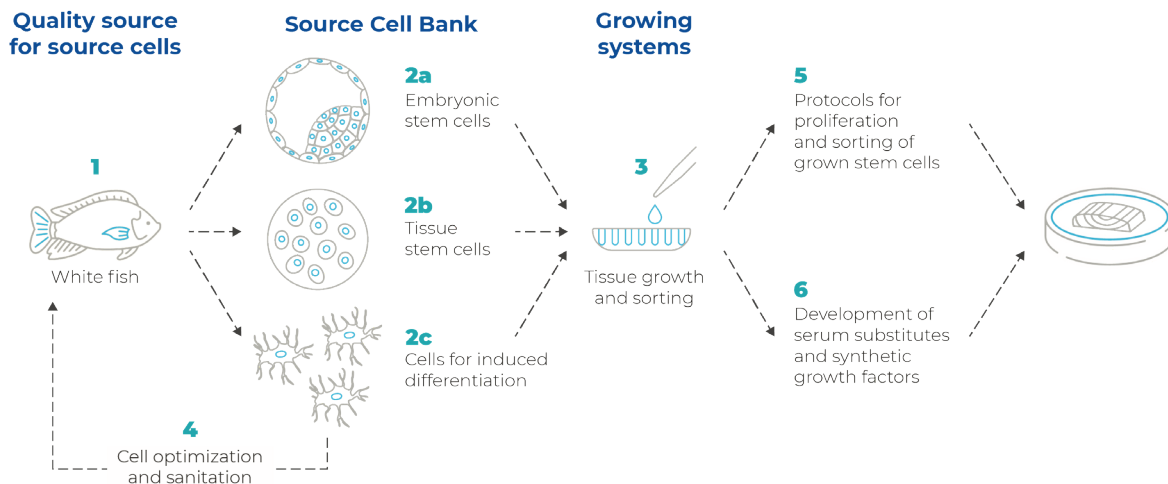


EFISHient Technology Efficiently Fills the Food Gap

EFISHient Protein, a B2B deep-tech company, aims to accelerate sustainable white fish meat production efficiently by providing nutritious, delicious, ethical and affordable solutions that can be enjoyed by everyone.

We leverage our unique expertise in white fish science with alternative protein industry know-how to develop a pioneering and efficient cultured white fish meat production system to be utilized by food manufacturers and food service industries across the globe.

Breakthrough Technology



Why White Fish?



Nutritional Benefits

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



Huge Market Potential

The white fish market is currently estimated at **70-80 billion USD**. Approximately half of this market value comes from raw white fish, while the other half is derived from processed fish products.



Meet Our EFISHient Leadership Team

Our human foundations give us a significant advantage in the market. It started with the collaboration between Volcani Institute and the BioMeat company that created EFISHient. And now our human capital includes the best minds, world-renowned scientists, business and alternative protein experts and uncompromising business leadership.



Gilles Gamon Chairman

Former CEO of Sugat, entrepreneur & director in Israel's food industry



Dana Levin CEO

Founder & CEO of GBD, specializing in bizdev and B2B partnerships



Liat Bidas Director

Veteran of Israeli capital market, broad experience in investments & M&A



Dr Kobi Biran Head of Research Team

Head of the Volcani Institute research lab & first researcher to generate genome-edited fish

Company Milestones

- 1 Seed investment of \$2M USD.
An agreement was signed with Volcani Institute to set up a laboratory, equipment including a bioreactor and cell line equipment.
- 2 Recruited 2 PHDs to work on the project alongside Dr. Biran.
- 3 Working on patent registration of the Tilapia Myosatellite cell line.
- 4 Advancing work on a serum replacement solution.
- 5 Initial commercial efforts vis-a-vis the world leading fish products manufactures, including follow-up meetings in Israel..
- 6 Progress with layers solution allowing us to reach whole cuts of fish.
- 7 Exploring large scale manufacturing capabilities.
- 8 Q2/Q3 2023 line of prototype products including whole cut fish fillet, fish balls, fish fingers etc.
- 9 Semi Industrial Pilot production plant.
- 10 Full Scale production plants JV with world largest fish manufacturers.
- 11

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.