



kokomodo

# CULTIVATING COCOA'S FUTURE

## The biggest challenges of our time intertwine with cacao's story



## CLIMATE CHANGE



## FOOD SECURITY



## HUMAN HEALTH





CACAO'S FUTURE

## Cacao's future is in danger

Cacao, the 'food of the gods', faces a risk of extinction as our planet gets warmer.

**Kokomodo is born from a profound passion for preserving the supply of cacao.**



+2°C

Global temperature increase

2050

89.5%

Cacao farmland unfit for production



# FARMING IS DESTRUCTIVE

95% of Ivory Coast's  
rainforest is gone

&

# EXPLOITATIVE

1.6M child laborers in  
West Africa





## THE PROBLEMS

# The problems with cacao today

### Unstable Supply

Climate change & deforestation reduce availability

### Inconsistent Quality

Heavy metals, pesticides, and processing inconsistencies impact product safety & quality


### Complex Supply Chain

Logistically complex supply chains & high carbon emissions from transport

### Price Volatility

Cacao prices have surged 4x since 2023, reaching 45 years high





OUR SOLUTION

Kokomodo crafts real,  
**controlled**, climate-resilient  
cacao, **everywhere, year-**  
**round**, using cellular  
agriculture technology





**6 YEARS**  
in nature



**EVERY FEW DAYS**  
in kokomodo



THIS IS HOW WE DO IT



## Proprietary deep-tech with 4 IPs submitted



### Selection

Isolate cells from premium cacao strains using bio-tech platform



### Cultivation

Cell culture lab establishment in optimized conditions using cellular agriculture techniques



### Production

Upscale biomass in bioreactors and harvest



### Processing

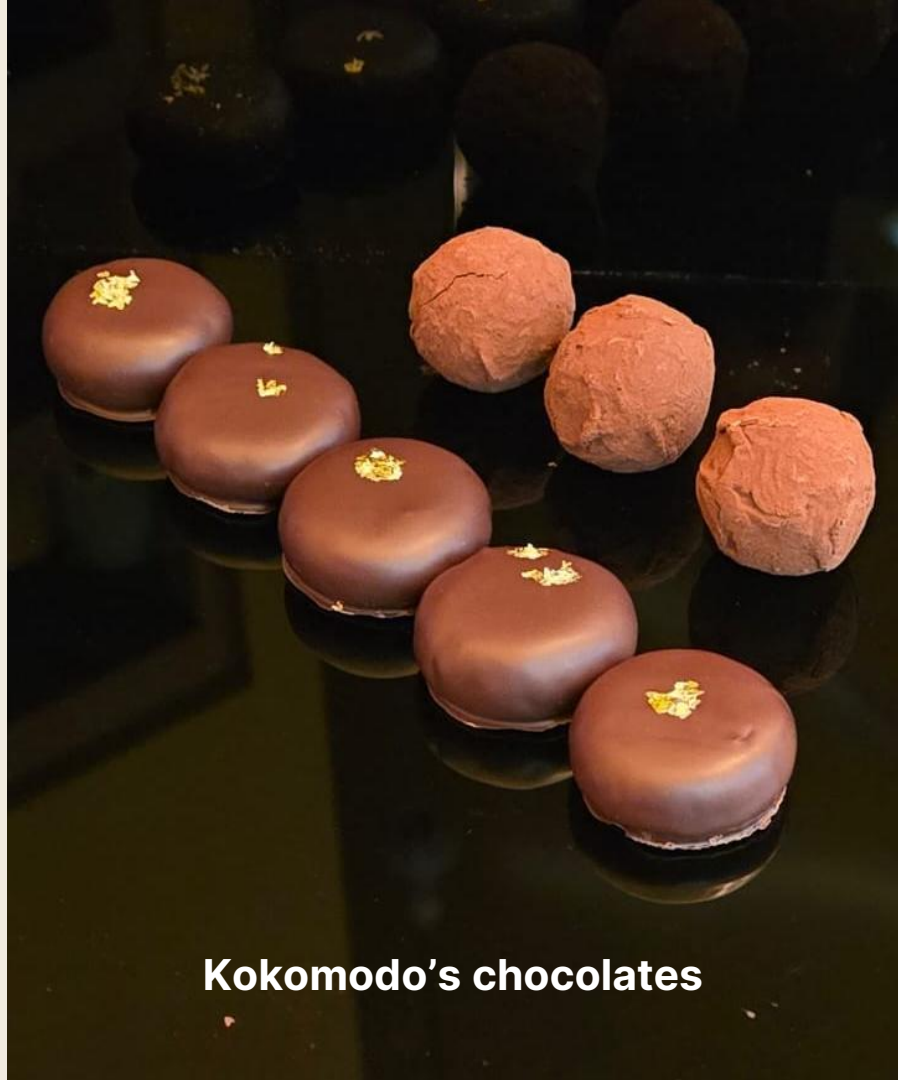
Process the cocoa according to application



THIS IS HOW WE DO IT

## Our achievements

- Stable and scalable **14 cacao cell lines**
- Health-promoting **antioxidants** and high **nutrition values**
- **Flavor and aroma** profiles
- Scaling up from lab-scale to **semi-industrial production** with proven **POC**



**Kokomodo's chocolates**



~~PAIN 01: UNSTABLE SUPPLY~~

# **ENSURE CLIMATE PROOF PRODUCTION, GAIN STABILITY**

Our controlled environment ensures resilience against extreme weather and climate change, maintaining stable year-round yields. This innovation stabilizes supply and prices, benefiting both producers and consumers.





~~PAIN 02: QUALITY INCONSISTENCY~~

**GUARANTEE**  
**QUALITY**  
**EARN CUSTOMER**  
**TRUST**

By cultivating cacao in a controlled environment, we ensure a high-quality, safe, and consistent product, maintaining customer trust.



~~PAIN 03: COMPLEX SUPPLY CHAIN~~

## **SHORT SUPPLY LOGISTICS TO MINIMIZE COSTS & EMISSIONS**

By localizing production we minimize carbon emissions from transport, a considerable sustainability concern within the industry.

We also tackle economic issues such as supply chain delays, ensuring fresher, higher-quality products.



## MARKET PROFILE

# Winner of leading global competitions and accelerators

### Competitions



3rd place at Foodtech World Cup by Givaudan and Nestle, 2025



2nd place at Vitafoods for Most Sustainable Solution, 2025

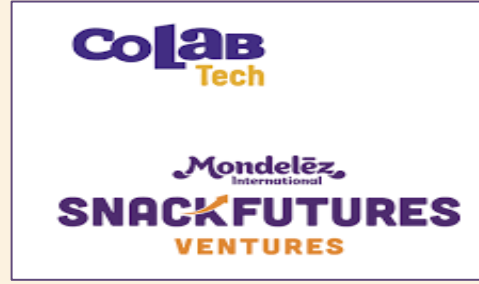


Finalist at SVG Ventures' THRIVE, 2024

### Accelerators



Completed the 2024 EIT accelerator and won the EU tech validation award



Completed the Mondelez accelerator and selected among the 10 global most disruptive startups



Selected for the MassChallenge Switzerland and the EIT RFS programs, 2025

## LEADERSHIP TEAM



**Tal Govrin, MBA**  
**CEO & Co-Founder**

Seasoned executive with 20+ years of managerial roles in startups and global corporates



**Dario Breitel, PhD**  
**CTO**

Skilled researcher in plant cell cultures with 10+ years of leading R&D teams



**Alon Shtainiz, BSc**  
**COO**

VP of Engineering and QA manager with 15+ years of leading operational teams



**Neta Manela, PhD**  
**Senior Scientist**

Plant scientist experienced in developing cell culture and upscaling growth



**Shir Avigal, BSc**  
**Process Engineer**

Process engineer and project manager experienced in developing cell culture systems



**Justin Fine,**  
**Food Technologist**

Bean-to-bar chocolate maker with 15+ years experience developing commercial products



**Guy Rozner, MSc**  
**R&D Researcher**

Plant tissue culture with expertise in secondary metabolites and in-vitro culture

**Women led, diversified team of 11 people combining science, technology, business with top tier advisors**



# Kokomodo SDGs

## measured according to volumes produced



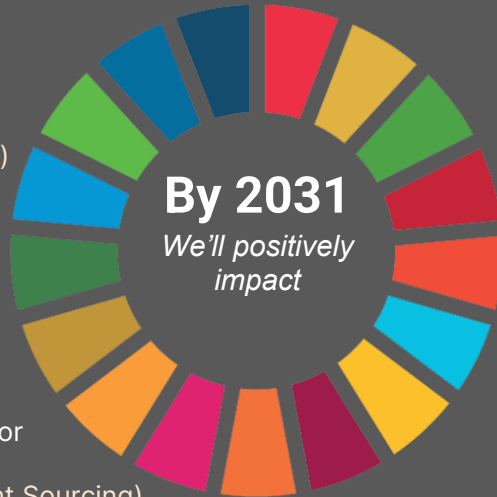
**Reducing pesticide use,**  
reducing risks to human  
health and the  
environment

SDG 3.9.3  
(Pesticide management)



**4,000**  
kids will avoid child labor

SDG 12.6.1 (Transparent Sourcing)



**CO<sub>2</sub> Savings By 2031 :**

~14K Tonne\CO<sub>2</sub> (LATAM)



SDG 13.2.1 \9.4.1 (Climate Strategy)



**Deforestation-free sourcing**  
(EUDR Regulation Aligned)

SDG 15.1 (Terrestrial Ecosystems Conservation)  
SDG 15.2 (Sustainable Forest Management)  
SDG 15.7 (Protected Species Trafficking)







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**THANK YOU.**



[Tal@TheKokomodo.com](mailto:Tal@TheKokomodo.com)



[www.TheKokomodo.com](http://www.TheKokomodo.com)



[www.linkedin.com/kokomodo](http://www.linkedin.com/kokomodo)

