

e-FISH^{ient} Protein

- Cultured Fish Meat
for Human Consumption

December 2021



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• Customer Challenge

The global need for animal proteins will soon overwhelm the supply.

90%

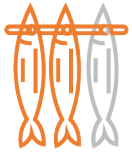
of wild fisheries are classified as overfished or harvested **at maximum capacity.**

170

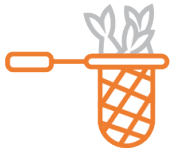
countries are projected to be left with **substantial unmet demand** in the near future.



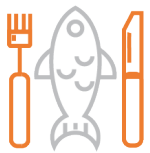
Traditional methods of generating animal proteins have significant negative environmental impact.



1/3 of all fish stocks are being depleted faster than they can replenish.



60% of fish stocks are fished at the maximum sustainable level; only 7% are underfished.

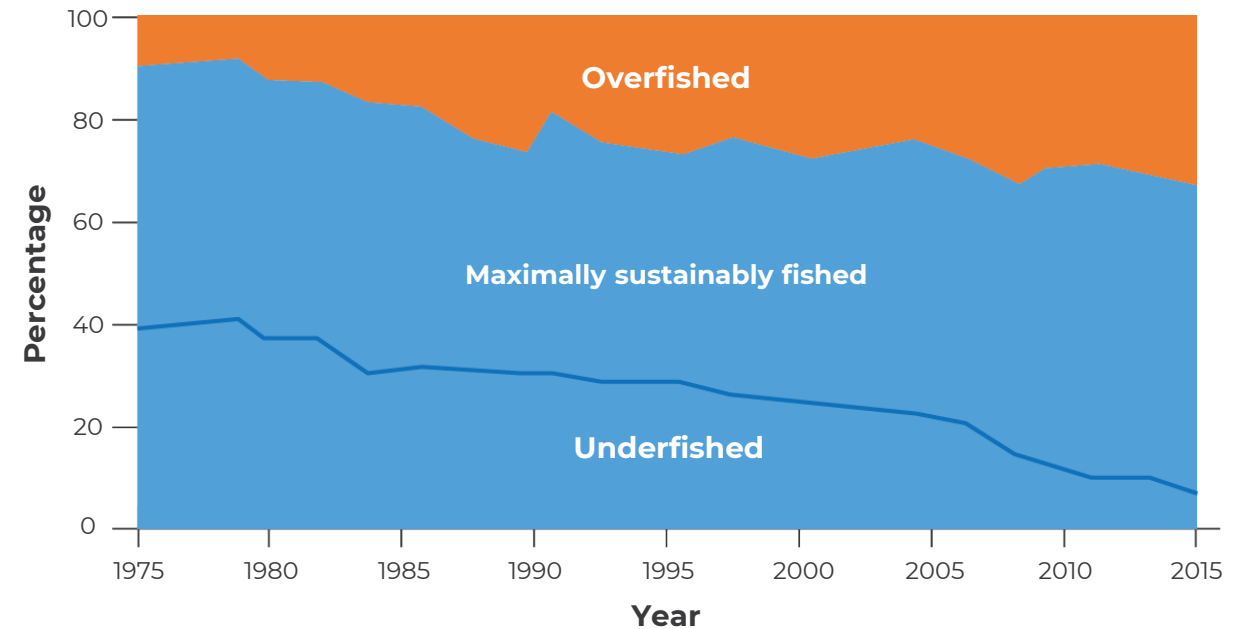


Over 800 million people are at risk of malnutrition if fish populations continue to decline.

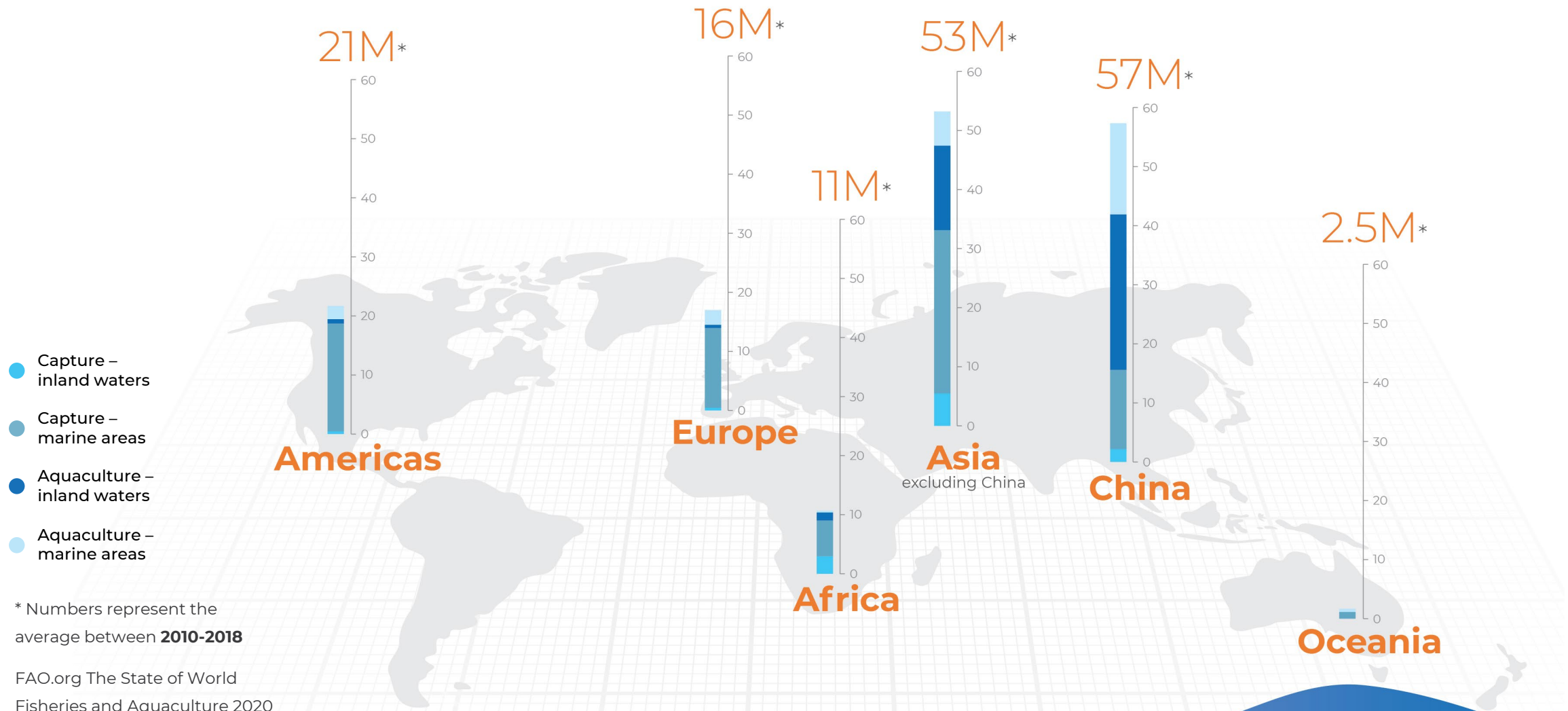
<https://gfi.org/resource/an-ocean-of-opportunity/>

<http://www.fao.org/3/CA0191EN/CA0191EN.pdf>

Global trends in the state of the world's marine fish stocks, 1974-2015

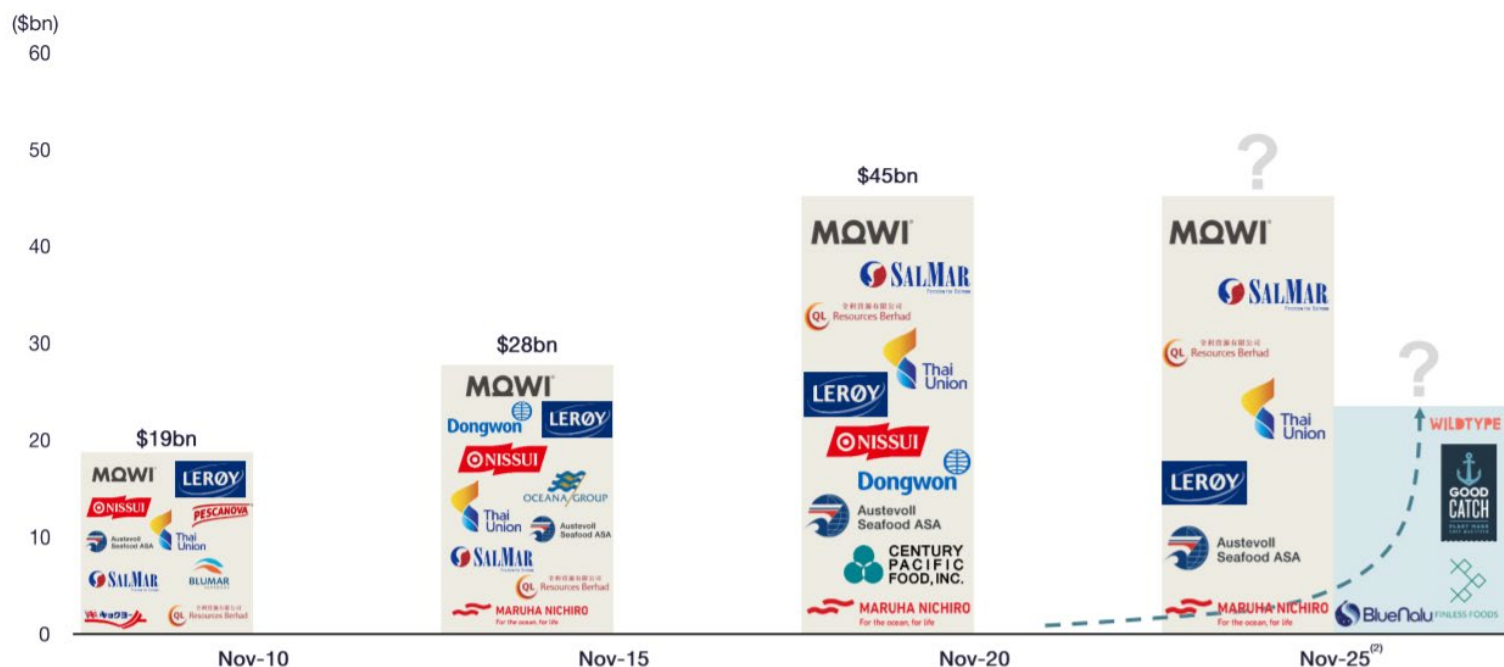


Global capture fisheries' production in 2018 reached a record 96.4 million tonnes.



● Cultured fish, a novel technology, will disrupt seafood

Top ten aquaculture and fish producers globally by enterprise value, **2010** to **2025**



Superior economics, as well as increased global environmental concerns around saving marine life, **will drive a whole new category around alternative fish and seafood**

<https://www.aquaapartners.com/wp-content/uploads/Food-Industry-Executive-Industry-Insights-%E2%80%93-December-2020.pdf>

• Our mission

Develop a cleaner environment with toxin-free water, reduce pressure on wild fisheries, eliminate need for foreign imports, and enhance food security.

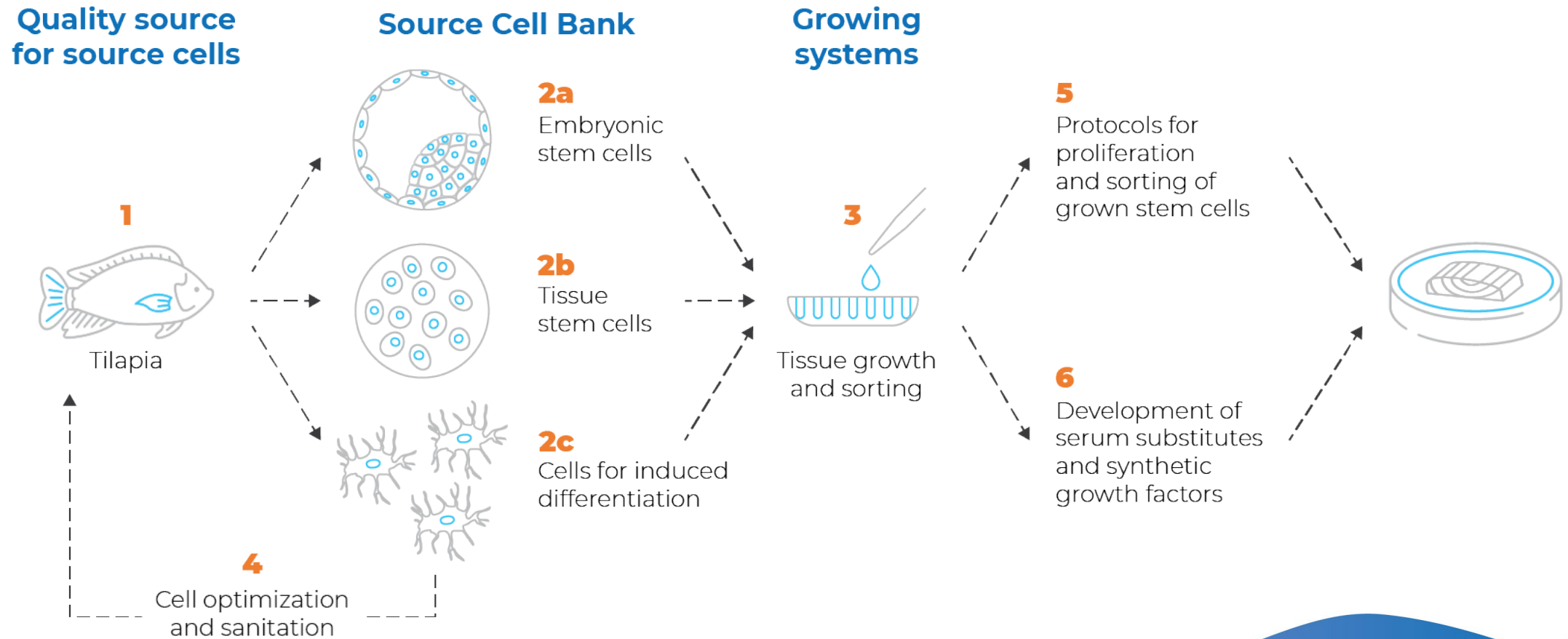
• More specifically

Develop cultured fish meat for human consumption that is cleaner and at a lower cost than standard grown fish.



● The Technology

Cultivated fish meat development



• The Technology

E-Fishient Protein will:

1

Identify resource population for premium healthcare and genetics cells

2

Establish Tilapia cell-line resources for cultured meat

3

Establish serum-free culture media for cell-proliferation, differentiation, and maturation

4

Optimize culture conditions according to the required product characteristics and composition

• Our species

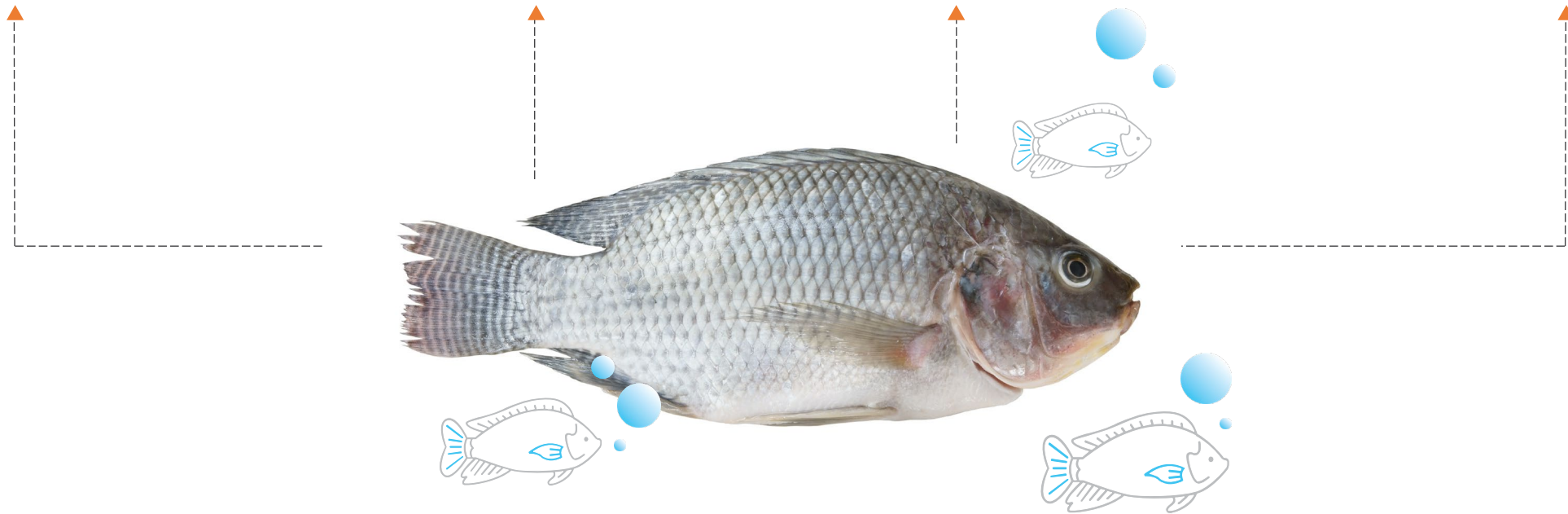
Tilapia

Tilapia are one of the most cultured species in aquaculture (market)

They are tolerant to wide ranges of temperatures and salinities (cell stability)

They are vegetarian and have lower energetic requirements (reduced energy)

Wide molecular and endocrine toolboxes already calibrated (knowledge base)



In Partnership with the Volcani Institute



E-Fishient Proteins is located in the first lab in Israel to successfully generate gene-edited food-fish. (It is one of the few laboratories in the world to successfully generate genetically modified tilapia using a gene-editing approach to change the color of tilapia to those with a higher retain value.)

E-Fishient is developing:

- Protocol for continuous growth of tilapia cells with potential for differentiation into muscle tissue.
- Freezing and thawing protocol without serum
- Characterization of the process of differentiation of tilapia cells from a culture partially sorted into mature muscle fiber
- Protocol for growth medium of tilapia cells without animal serum



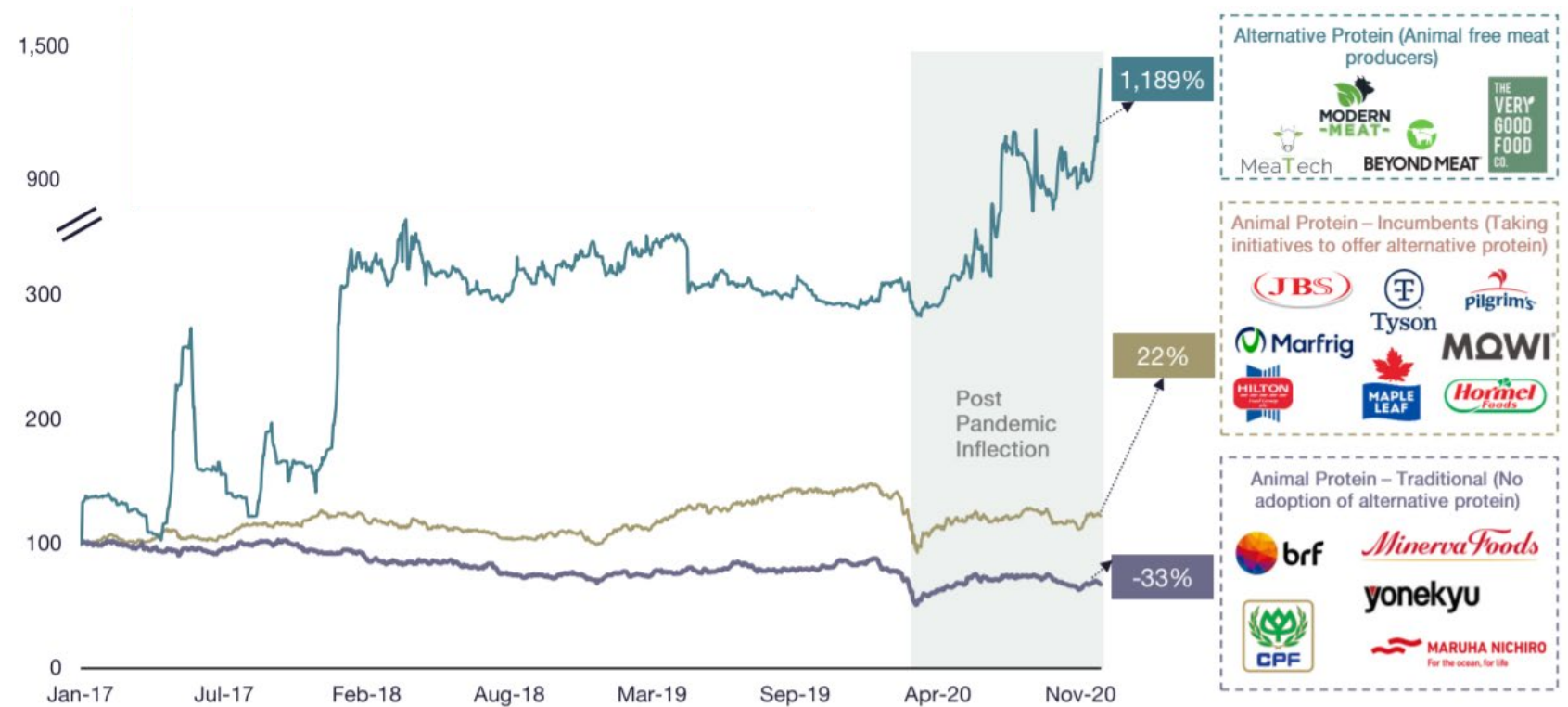
● Past Market Growth

Animal Protein – Traditional Protein – Incumbents and Alternative Protein – Share Price Performance, **2017 to Present**

Alternative Protein Companies Outperform

Vast untapped market for alternative protein, driven by concerns for health and sustainability has led to **rising interest among investors**.

COVID-19 has built a “perfect storm” **disrupting meat supply chain** of traditional animal protein players and incumbents.



Accomplished Management Team

Jakob (Kobi) Biran, PhD

- PhD, fish endocrinology, The Hebrew University of Jerusalem
- During his post-doctorate work at the Weizmann Institute of Science, generated the first splice-specific KO zebrafish using CRISPR-Cas9. Utilized genome-editing to change the color and increase muscle mass of tilapia to those with a higher retain value

Gilles Gamon

- Former CEO of Sugat; entrepreneur and director in Israel's food industry
- Adviser and mentor to companies involved in the alternative proteins and the sugar industry
- Third degree in economy, Pantheon-Sorbonne University, Paris, France

BioMeat Foodtech

- Part of the company's operative management team
- Controlling shareholder

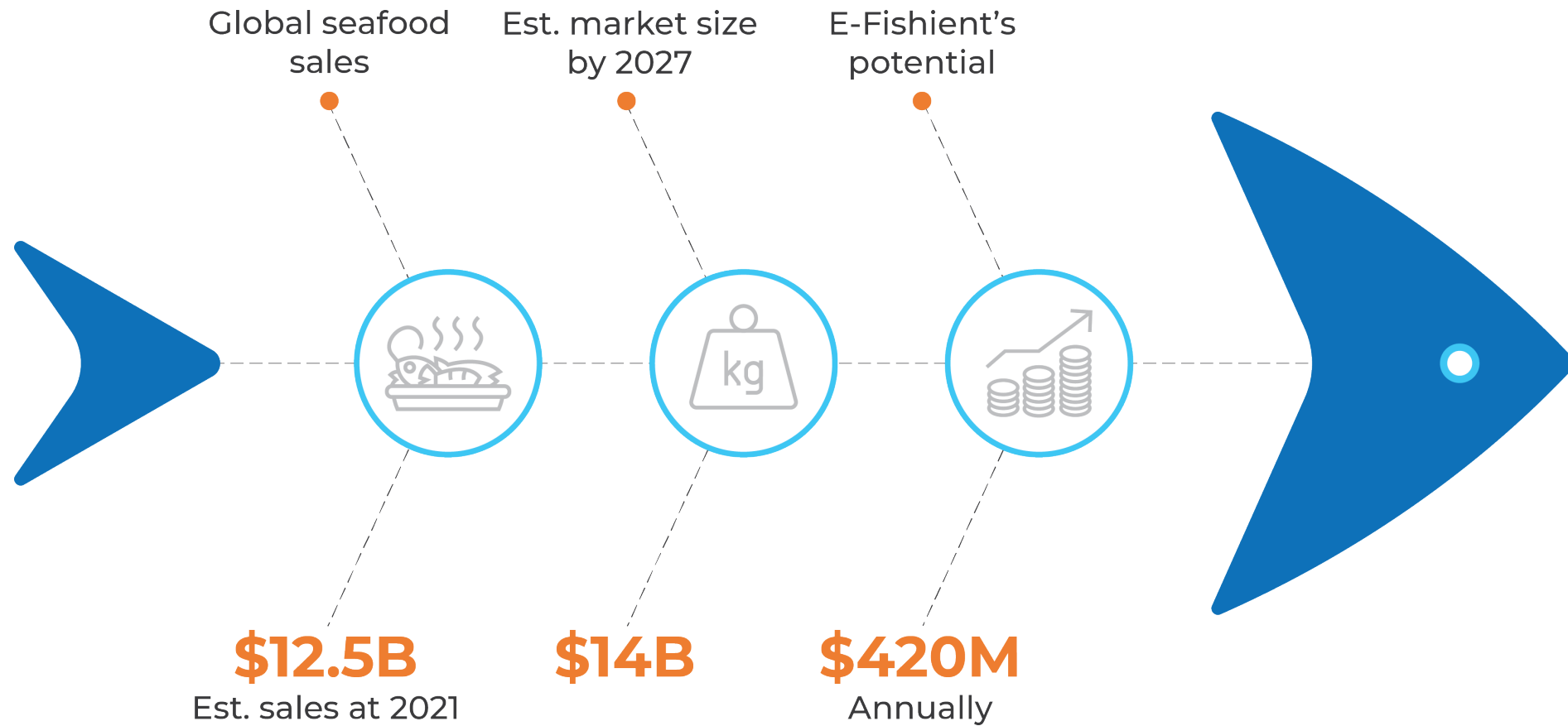
BIOMEAT
FoodTech (TASE:BIMT)

• How we see the company in 5 years

- A strong brand in the cultured meat market
- Gaining knowledge and IP in the industry of the cultured fish meat that could be commercialized.
- Expanding to other types of fishes and constant increase of the market share.



● Potential Revenue



<https://www.fao.org/in-action/globefish/market-reports/resource-detail/en/c/1379264/>

<https://www.marketwatch.com/press-release/tilapia-market-sizegrowth-2021-global-industry-updates-leading-playersfuture-business-prospects-forthcoming-developments-and-future-investments-by-forecast-to-2027-2021-10-20>

Executive Summary

Traditional fish proteins cannot meet growing demands



Traditional sources of sourcing and producing fish proteins are not sustainable, both from an environmental perspective or from a human population growth perspective

E-Fishient Proteins: Becoming a leader in cultivated fish



Employing a unique approach to develop lab-grown fish and an animal-free (vegetarian) serum



Phenomenal team with expertise in biology and industry



\$ 14 billion potential market of the tilapia; 6-year projections* = 3% market penetration; \$420 million annual sales

*<https://www.fao.org/in-action/globefish/market-reports/resource-detail/en/c/1379264/>

e-FISHient Protein

• Thank You!

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