CREAMY INGREDIENTS FOR DAIRY ALTERNATIVES



IFFI Startup Event. 14 September 2022



PEOPLE LOVE



THE PLANET



THE PLANET

CREAMINESS

PEOPLE HATE THE TASTE & TEXTURE OF PLANT BASED DAIRY



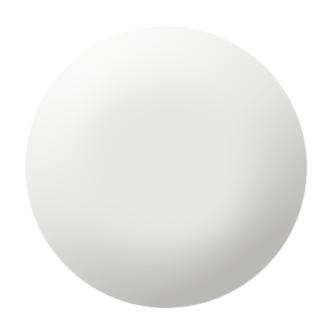




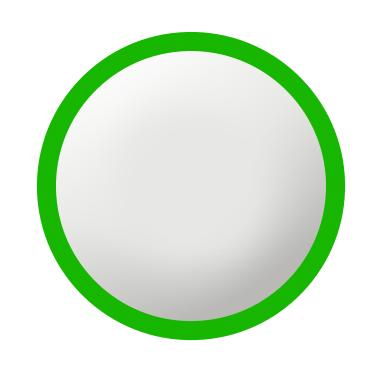
LUCKILY WE DISCOVERED



SUNFLOWER SEEDS ARE FULL OF FAT DROPLETS



PROTECTED BY A THIN PROTEIN LAYER. TOGETHER THEY MAKE THE OLEOSOME



OUR SECRET: WE BRING THE OLEOSOMES SAFELY INTO YOUR TASTE BUDS



FOR THE CREAMINESS EXPERIENCE



OLEOSOMES CREATE
THE CREAMY
MOUTHFEEL



BURSTING THEM
CREATES THE CREAMY
TEXTURE



RELEASED FAT
CREATES THE CREAMY
TASTE

WE MILK SUN-FLOWER SEEDS

TO PRODUCE CREAMINESS

FOR DAIRY ALTERNATIVES







PEOPLE LOVE TASTE & TEXTURE OF TTM-POWERED PLANT BASED DAIRY













RESEARCH

2007-2019



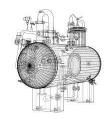


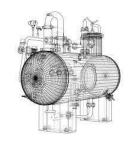
SAMPLES

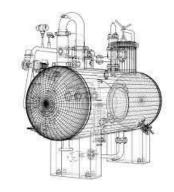
UPSCALING

2020-2022









100 MT 1 PATENT

PRODUCTION

2023- 🛇





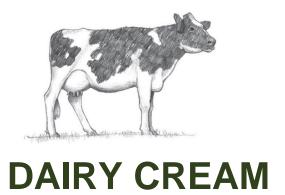


TECHNOLOGY READINESS LEVEL 7

1000 MT 3 PATENTS 3 M€ REVENUE



OUR COMPETITORS













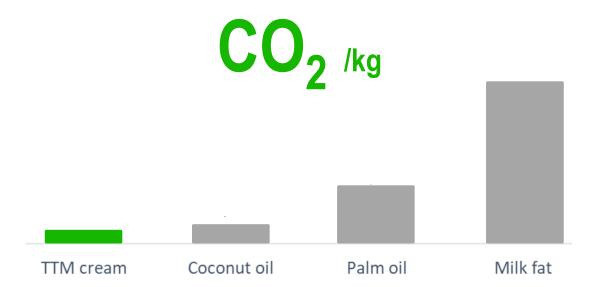
OUR COMPETITORS

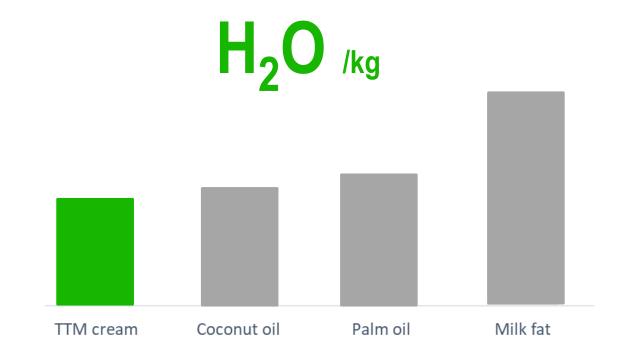












OUR MOTIVATION







UNSATURATED FATS







OUR MARKET ENTRY





Cooking cream

Food service: Starting small





Barista milk

15 tons of Powderised creaminess



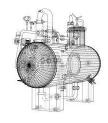


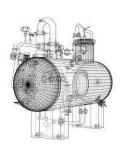
Ice cream
Our favourite!

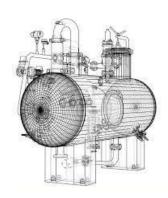
OUR CHALLENGES

Upscaling:









Scale, supply chain, timelines, expenses, chicken or the egg



Product/market fit:

Choosing our customers, training them, asking why, the art of saying no

OUR ASKS



Commercial director:

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Investment round:

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