

power to
PROTEIN



What if...

... we could create
FOOD
out of green energy?





The opportunity

- A response to global challenges
- But also... taken into account the increased care of the conscious consumer about the provenance of products



The solution



Microbial gas fermentation



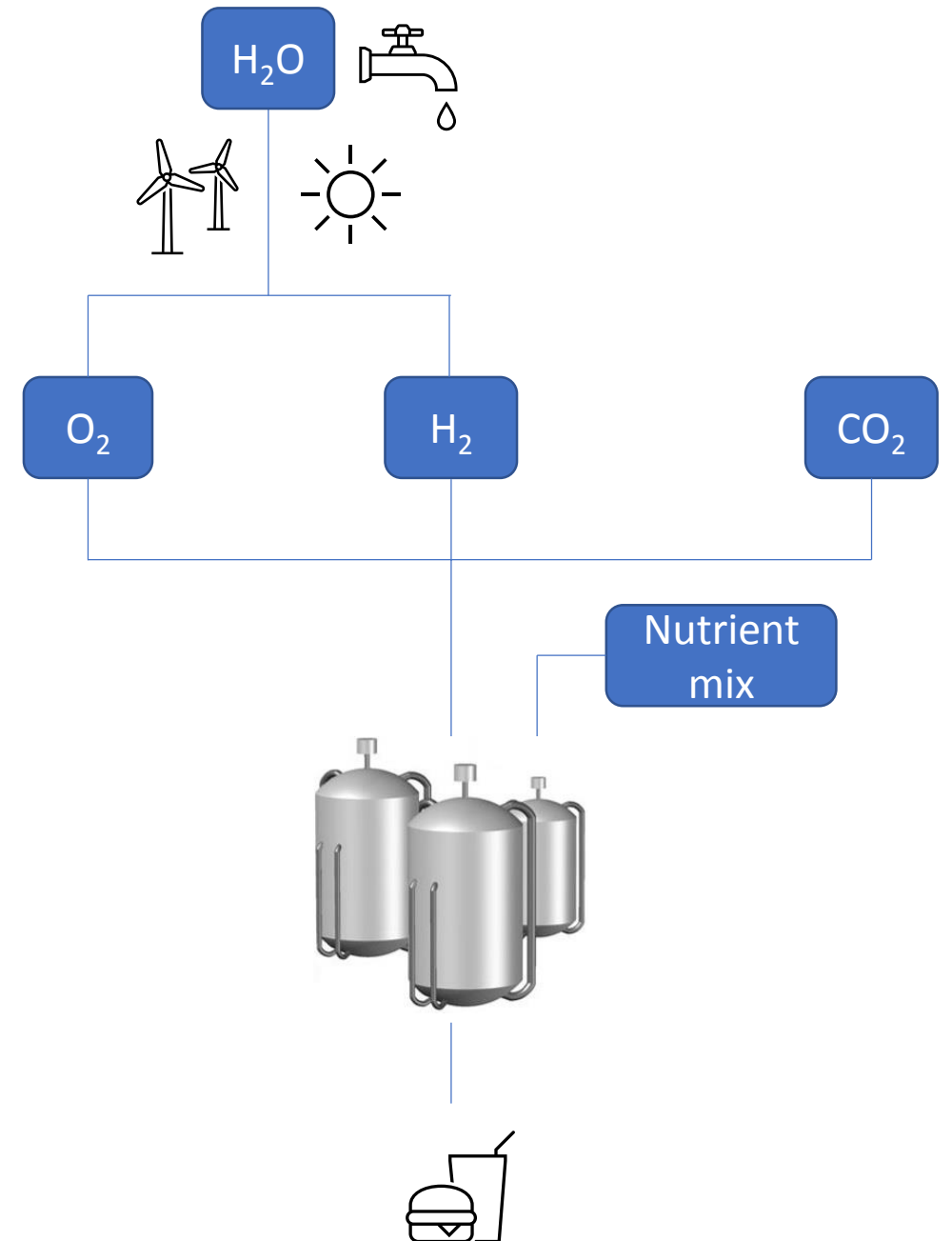
By means of hydrogen gas oxidation,
produced out of clean water



Carbon capture using carbon dioxide



Rich in protein
Presence of vitamin B12



The product

- Upgrade of hydrogen and oxygen from 100% green energy sources
- Production of high-quality protein without the use of animals
- Biomass fermentation – gas fermentation
- Sustainable and versatile protein source
- Non-GMO
- Safe for human consumption
- Rich in protein (70%) & vitamin B12
- Free of pesticides, hormones and antibiotics
- Modular and applicable worldwide
- Local production (increased regional autonomy in food supply)



power to
PROTEIN

Where we are...

From lab to pilot scale



Features and benefits



Natural



Sustainable



Safe



Constant
protein
price



Vitamin
B12



Non gmo

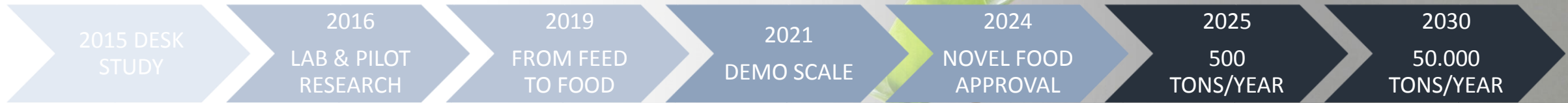


Business model

- B2B collaborations with food & nutrition professionals
- Protein ingredient for existing food applications
- Protein source for vegetarian alternatives



Traction and Go-to-market



2024

Construction of the first industrial plant in EU

Sales of our branded SCP to food ingredient specialists (B2B)

After successful commercial launch:

- Accelerate scale up of industrial plants in EU
- Possibility to license the technology outside Europe

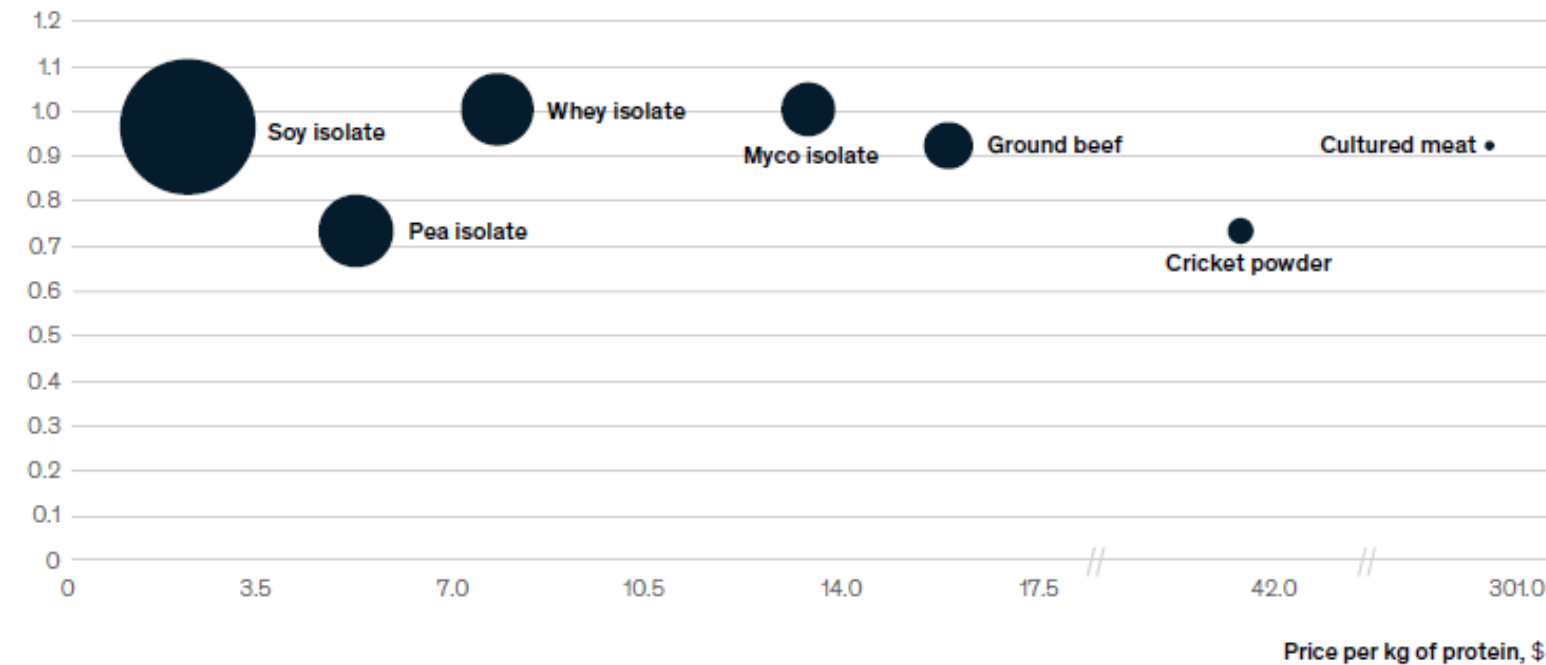
The market

Soy and pea protein are the most competitively priced alternative proteins.

Protein alternatives price vs PDCAAS

Bubble size represents PDCAAS per price, 8

Protein digestibility-corrected amino acid score



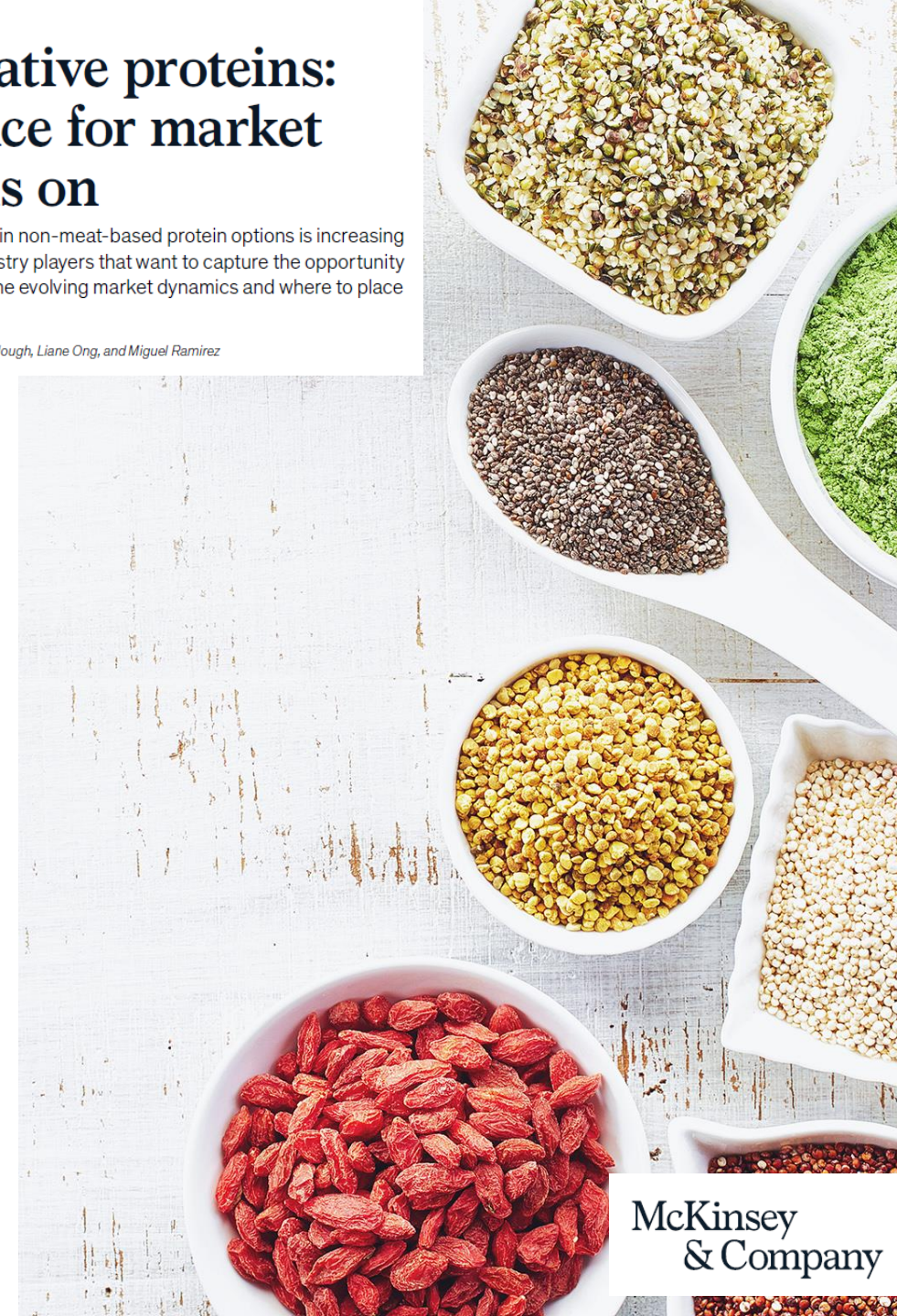
Source: Dietary protein quality evaluation in human nutrition: Report of an FAO Expert Consultation, Food and Agriculture Organization, Food and Nutrition paper, number 92, March/April 2011, fao.org.

Agriculture Practice

Alternative proteins: The race for market share is on

Consumer interest in non-meat-based protein options is increasing globally. Food industry players that want to capture the opportunity must understand the evolving market dynamics and where to place their bets.

by Zafer Bashi, Ryan McCullough, Liane Ong, and Miguel Ramirez



McKinsey
& Company

AIR PROTEIN™



novonutrients
feed from CO₂

SOLAR FOODS

power to
PROTEIN Competitors
SCP (gas fermentation)

Competitive advantages

10 years of expertise in scale up of SCP projects

5 years of expertise in SCP production by means of gas fermentation

Power to Protein Pilot Plant up and running (1 kg/day)

Background research patented





Core team members

- Prof. Willy Verstraete (Founder/CEO)
- Ir. Kim Windey (Operations Director)
- Ir. Stijn Boeren (Business Developer)



FLANDERS'
FOOD



KWR





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