



Protein
DISTILLERY





Food manufacturers face growing hurdles striving to cater to the changing consumer demand



Narrow Range of Authentic Plant-Based Proteins

Plant protein cannot offer the same taste experience and nutrition



Poor off-taste



Unpleasant mouthfeel



Bad nutritional value



Regulatory Hurdles

Precision fermentation & cultivated meat face struggle with Novel Food regulations and time-to-market entry



Clean Label Expectations

Consumers demand short, healthy and transparent ingredients lists





Delivering protein ingredients that closely mimic the taste and texture of animal products, helping food producers to bridge the sensory gap in plant-based offerings



Authentic mouthfeel, texture & taste



Non-GMO & Non-Novel



European Commission

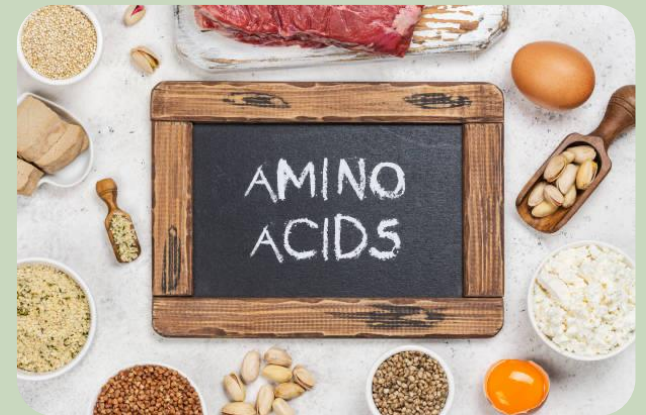


NOT NOVEL IN FOOD - According to the information available to the Member States' competent authorities, this product was used for human consumption to a significant degree within the Union before 15 May 1997. Thus, it is not considered to be 'novel' according to the provisions of the Novel Food Regulation (EU) 2015/2283 and its access to the market is not subject to the pre-market authorisation in accordance with Regulation (EU) 2015/2283.

However, other legislation may restrict the placing on the market of this product as a food in the EU or in some Member States. Therefore, it is recommended to check with the **competent authority(ies)** of the Member State(s).



Healthy & Sustainable



01 THE PROCESS

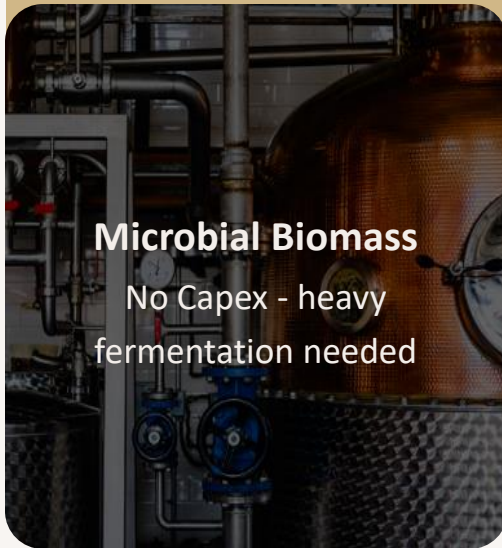
Unlocking the Potential Across Diverse Microbial Biomass Sources



Input Material Sourcing



Brewer's yeast from industrial sidestream



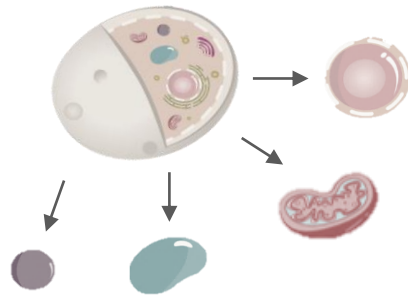
Microbial Biomass
No Capex - heavy fermentation needed

1

Process

Gentle protein extraction from microbial biomass

Yeast Cell



2

Product

Native and, thus, fully functional protein



IP Protected

Supplying Industrial Food Producers





Emulsifying
Fully Plant-based



Sustainable & Circular



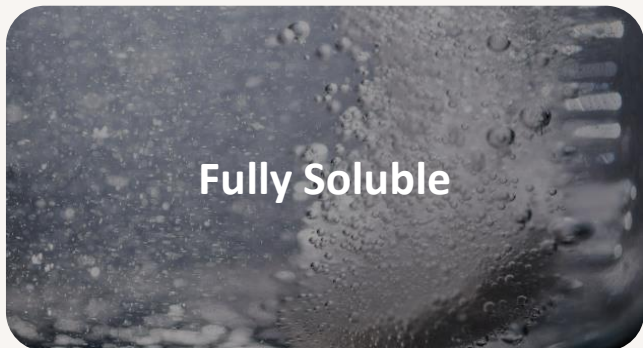
Gelling
Thermo-Irreversibly



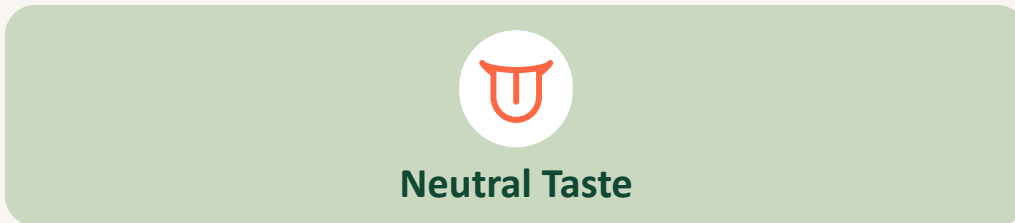
PDCAAS: >1



Functional
Prew:tein™



Fully Soluble



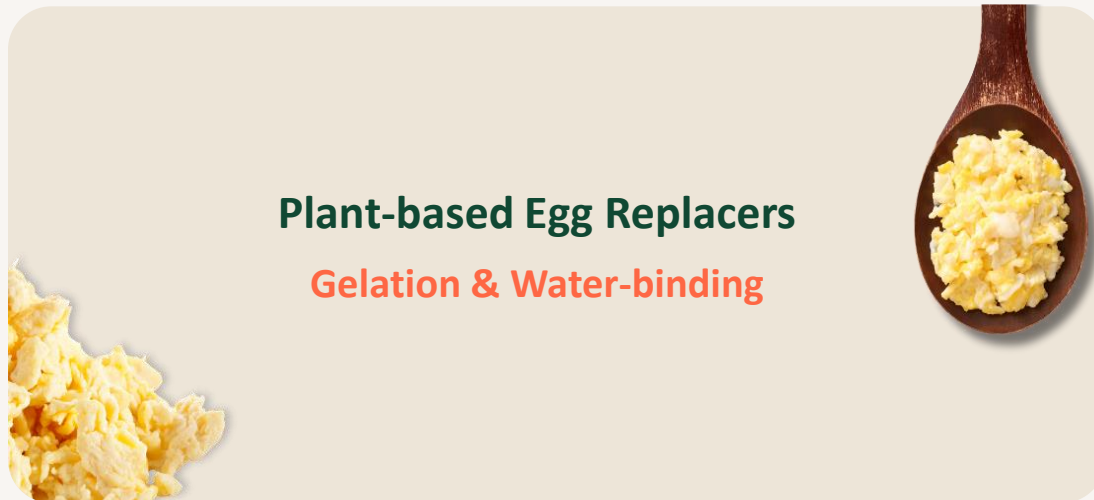
Neutral Taste



Foam Formation
Stable & Long-lasting

AREAS OF APPLICATION

Prew:tein™ is Fully Functional Already at Small Concentrations of 1-8% in End Applications



04 MEASURING OUR INPUT

Our Technology Enables Progress in Sustainability Without Compromising on Product Quality



	Brewer's Yeast	Pea Protein	Beef Protein
Use of Land		 x60	 x400
Use of Water		 x30	 x250
GHG Emissions		 x10	 x80





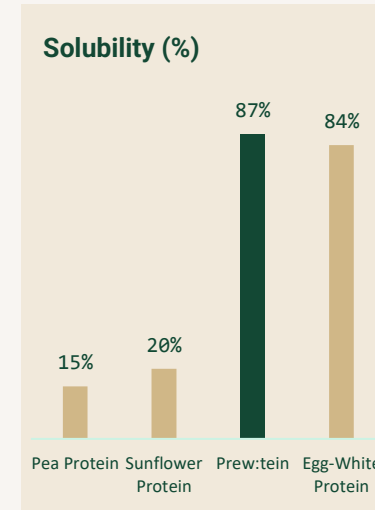
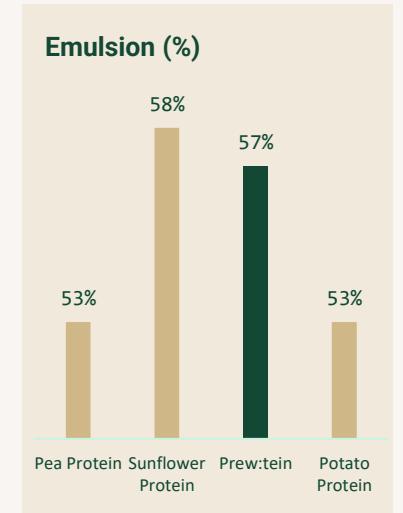
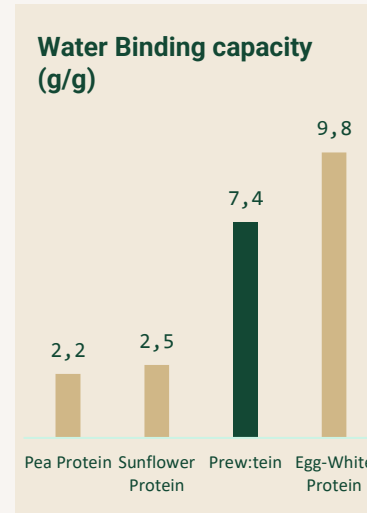
- Irreversible Gelling
- High Emulsification
- Fully Soluble



- Protein content >75%
- PDCAAS >1



- Clean label Solution
- Circular Ingredient
- Non-Novel Ingredient



PREW:FAT- VEGAN FAT CUBES

Vegan Fat Cubes to enhance Texture and Juiciness



Increased Juiciness

A vegan solution to mimic 'animal fat' for a juicy bite



Realistic heterogenous texture

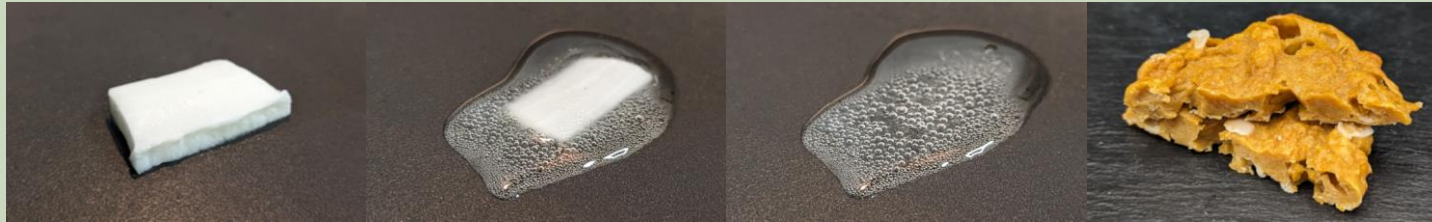
Small embedded fat cubes for a heterogeneous mouthfeel



Clean Label

A circular ingredient to get rid of E-numbers

Conventional hardened coconut fat



1 No heat applied

2 30 seconds heated

3 1 minute heated

4 Fat rendering out

Prew:fat



1 No heat applied

2 30 seconds heated

3 1 minute heated

4 Gradual fat release

* No oil added





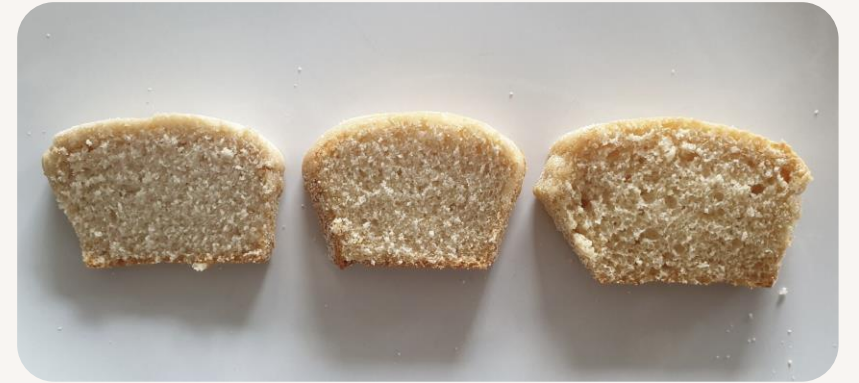
Prew:tein™ & Emulsion Gel



Cheese & Patties with Emulsion



Muffins / Sponge Cakes & Patties





Egg Like Taste and Texture

Creamy, velvety and fluffy texture with a rich, buttery taste



Easy & Fast Preparation

Enables for an on-demand preparation and time savings



Long Shelf Live

Can be used for up to a year. Reduces costs by simplifying ordering and storage.

Preparation

1. Mix powder with water
2. Slowly add oil and blend with a mixer
3. Fry in pan over medium heat while stirring for a few minutes or fry as patty or omelette and flip after few minutes
4. Season and serve as desired



SOLUTIONS IN THE WORKS

A Versatile Utilization of Our Input Material – Brewer’s Yeast – Allows for Various Use Cases



Main Product

Sidestreams



Prew:tein™



Prew:taste



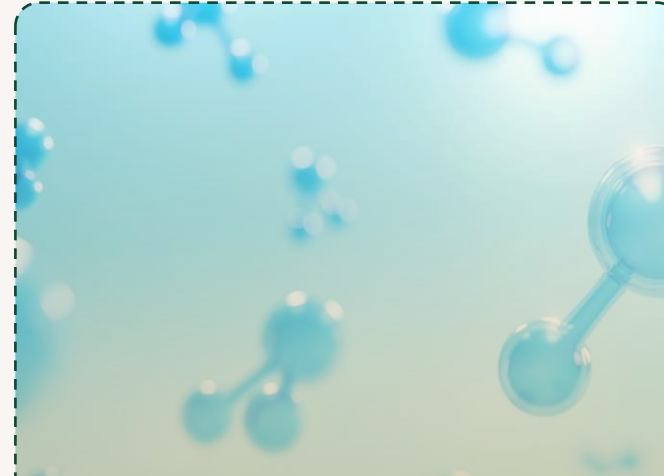
Cell Wall



Main building block we’re extracting



Flavoring Ingredient



Beta Glucan Fractions for texture, nutrition and growth media.

More to come



Founding Team



Christoph Pitter

Co-Founder
Sales & Technology
Managing Director



Marco Ries

Co-Founder
Finance & Biz. Dev.
Managing Director



Prof. Dr. - Ing. Tomas Kurz

Co-Founder
Product & Operations



Michael Baunach

Co-Founder
Process & Engineering



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R&D and Process



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Protein

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Crafting Tomorrow's Proteins. **Today!**

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