

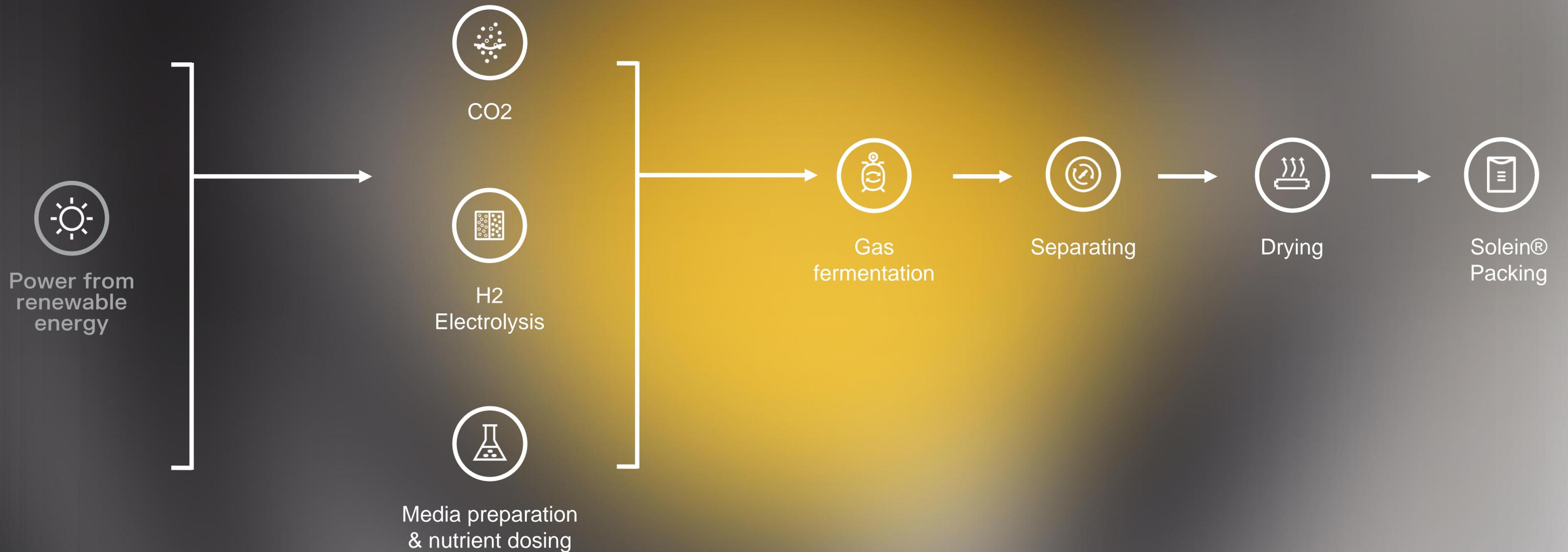
# Liberating protein production

ON A STRATEGIC MISSION WITH AN UNFAIR POSITIONING

# Solar Foods disconnects food production from agriculture



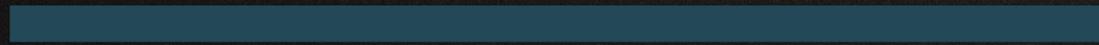
# This is how it works - producing Solein®



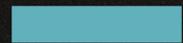


# Solein<sup>®</sup>: Sustainable everyday protein

Protein: 65–70 %



Dietary fibers: 10–15 %



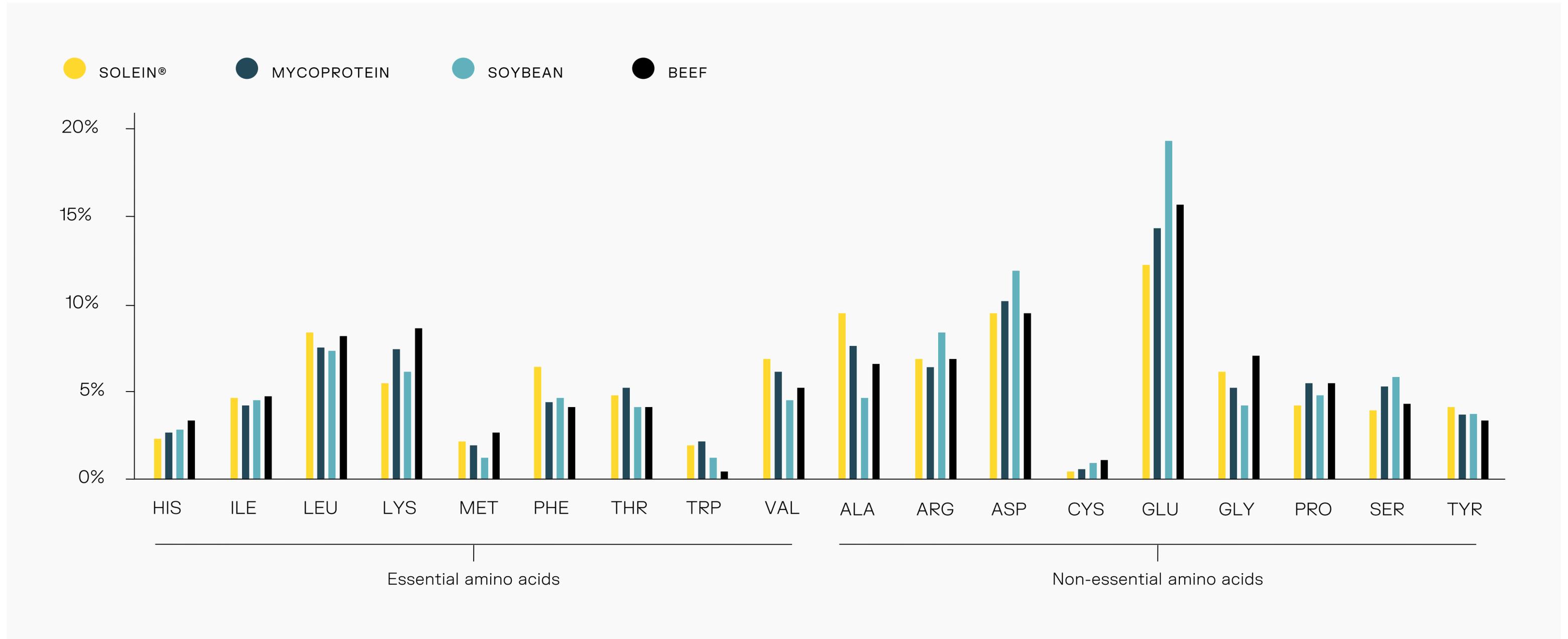
Fat: 4–8 %



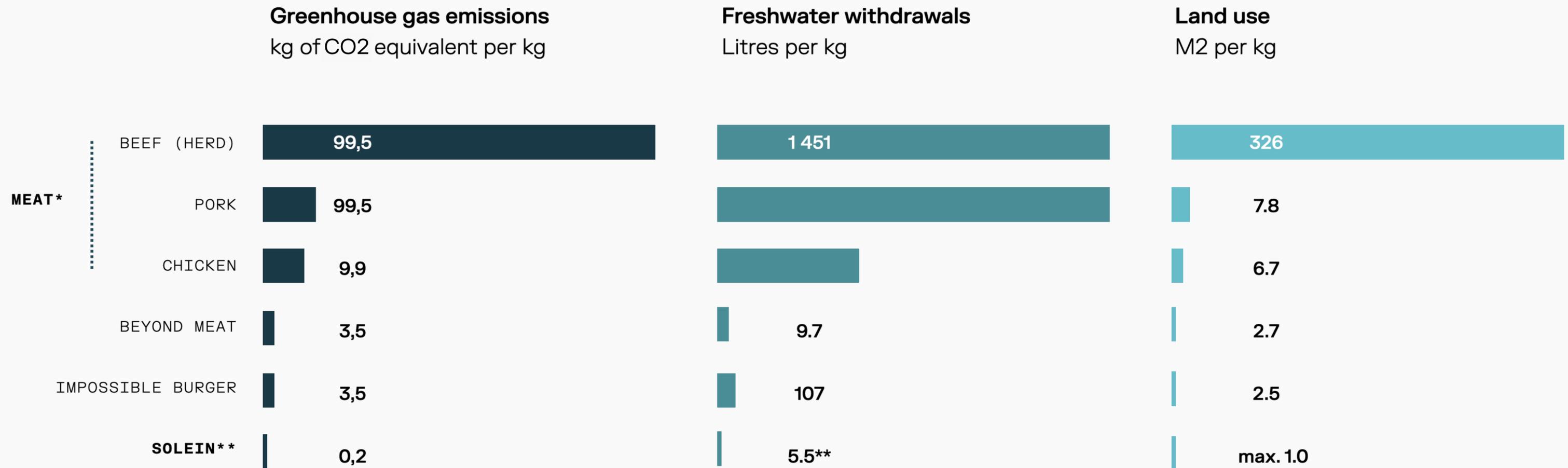
Minerals: 4–5 %



# Amino acid composition of Solein compares well with known protein sources

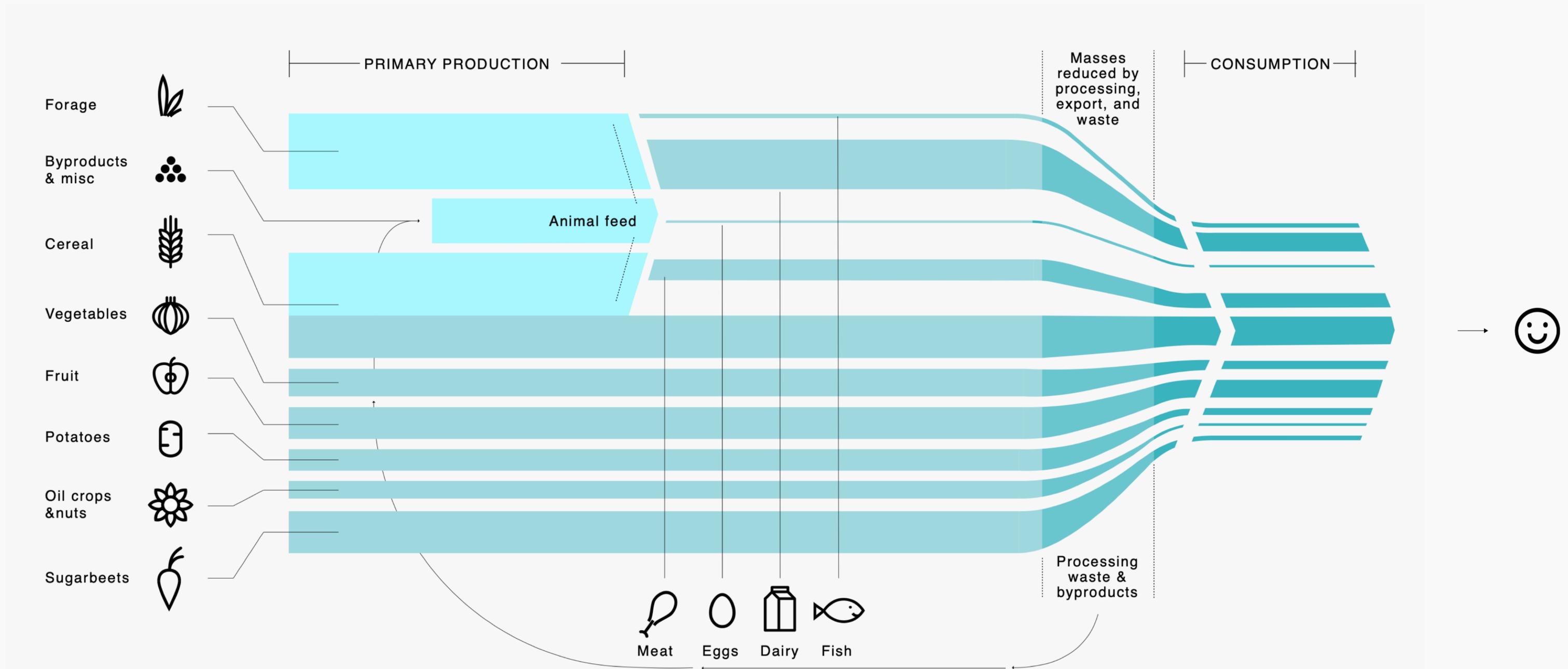


# The world's most environmentally friendly food

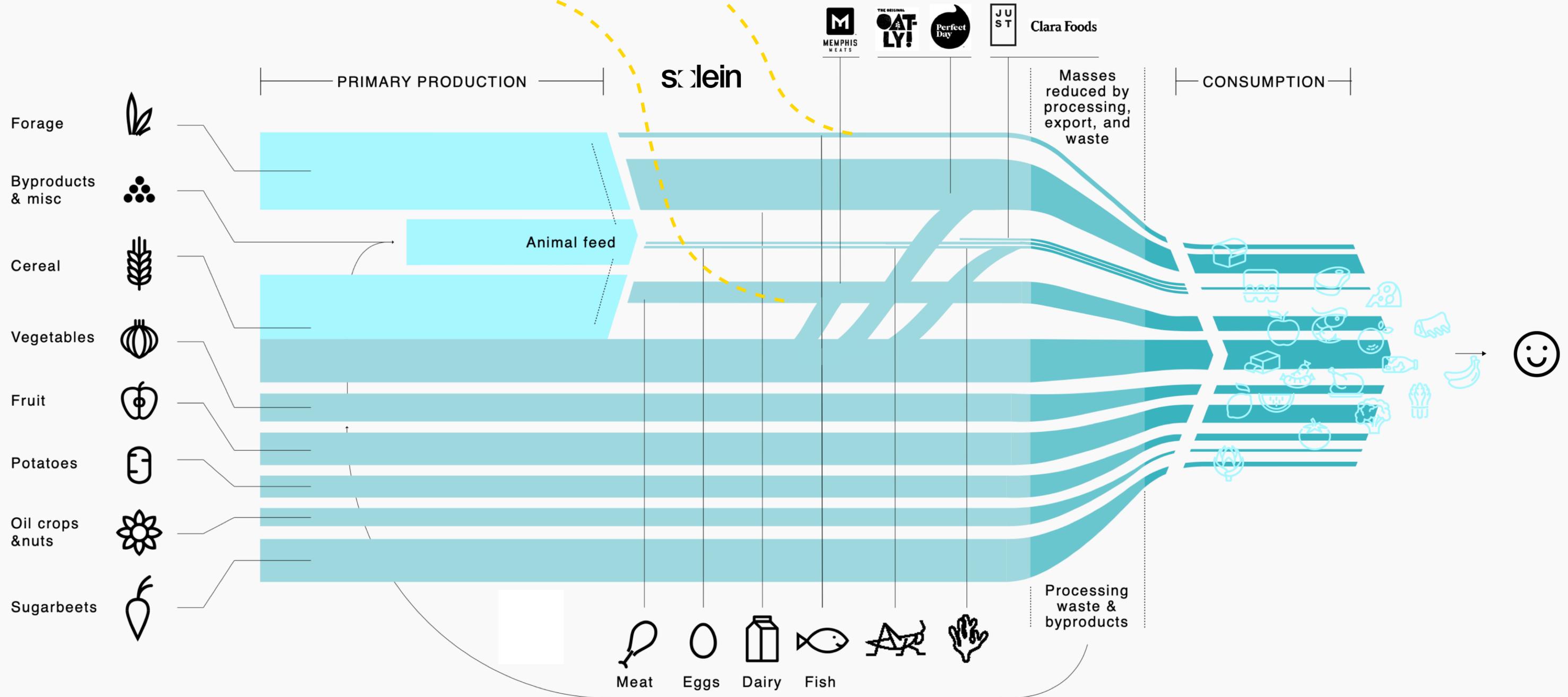


*\*Global average, 1 kg of fat and bone-free meat and edible offal. \*\*assuming 50% moisture \*\*\*withdrawals for Solein factory*

# Food flow today



Food flow tomorrow –  
 Solein is not merely about converting existing agricultural products to others,  
 but creating a totally new primary food for the planet



# Solein® has unique combination of nutritional benefits

	SOLEIN®	SOY PROTEIN	PEA PROTEIN*	OAT PROTEIN*	WHEY PROTEIN*	MYCO-PROTEIN
Vegan	●	●	●	●		●
All nine essential Amino Acids	●	●	●	●	●	●
B12-vitamin	●				●	
Iron	●	●		LOW		LOW
Fibers	●	●	●	●		
Carotenoids	●					
Folates	●		●	●		●
Free from Allergens	●					
Independent of traditional Agriculture	●					●

\*Food ingredients & Substances with known allergenic potential according to EFSA: Gluten, milk and dairy products, eggs, nuts, peanuts, soy, fish, crustaceans, molluscs, celery, lupin, sesame, mustard and sulphites,  
 \*\*Cross-reactivity occurs when leg antibodies originally triggered against one antigen also bind a different antigen.









Solein is sustainable everyday protein.



INSTANT NOODLES  
**About €18 billion market size**



MEAL REPLACEMENT POWDER  
**About €11 billion market size**



MEAT SUBSTITUTE  
**About €6 billion market size**



FORTIFIED AND FUNCTIONAL BREAD  
**About €4 billion market size**



NON-DAIRY YOGHURT AND ICE CREAM  
**About €3 billion market size**

LAUNCHING SOLEIN®

# Solar Foods receives a regulatory approval in Singapore

10 We have carefully considered all the evidence to date and conclude that the use of "Solein®" conforming to the specifications listed in Annex may be permitted in the food categories listed in paragraph 6. With effect from 29 Sep 2022, your company is allowed to import, manufacture and sell food products containing this ingredient up to the proposed maximum use levels stated in paragraph 6. Please ensure that the ingredient is properly declared in the statement of ingredients. You may refer to the Guide to Food Labelling and Advertisements for more information on the labelling requirements for prepacked foods.

Yours sincerely



Mr Low Teng Yong  
Branch Head, Risk Assessment and Communications  
National Centre for Food Science  
for Director-General, Food Administration



## NEWS

26/10/2022

### Solar Foods receives novel food regulatory approval for a protein grown with CO2 and electricity

LAUNCHING SOLEIN®

# Solein® launch in Singapore 25 May 2023

For the first time ever, Solein® was be presented as a food.

Although we held the event in Singapore, the message was be global.

This was be a historic moment for food and the very beginning of Solein's commercialization.

## Dining



FOOD

### Where to find the best pizza slices in Singapore

Skip your regular fast-food pizza chains—here are some of the best places to head to for an indulgent slice of gourmet pizza



FOOD

Solein, a protein powder made out of thin air, makes its debut in Singapore



FOOD

The best wantan mee in Malaysia, according to chefs

## Introducing the first Solein menu

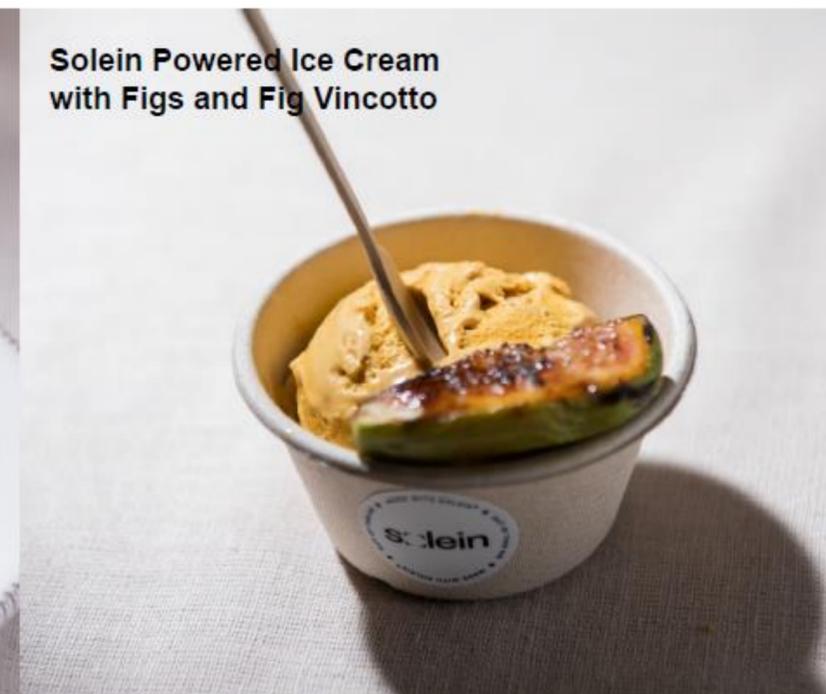
The tasting menu featured five courses that truly embodied the future of food, paying homage to local food culture while introducing innovative twists. Esteemed chefs Oliver Truesdale Jutras and Chef Mirko Febbrile curated a selection of dishes that showcased the versatility and groundbreaking sustainability of Solein. With Solein as the star ingredient, the chefs explored new cooking methods and breathed new life into familiar tastes.



**Kansai-style Ozoni Miso Solein Soup**



**Smoked Pumpkin with Solein Salted Egg Sauce**



**Solein Powered Ice Cream with Figs and Fig Vincotto**



**Solein Pasta with Singapore Pesto**



**Fennel Bergamot Granita with Lime and Fennel Solein Bean Curd**



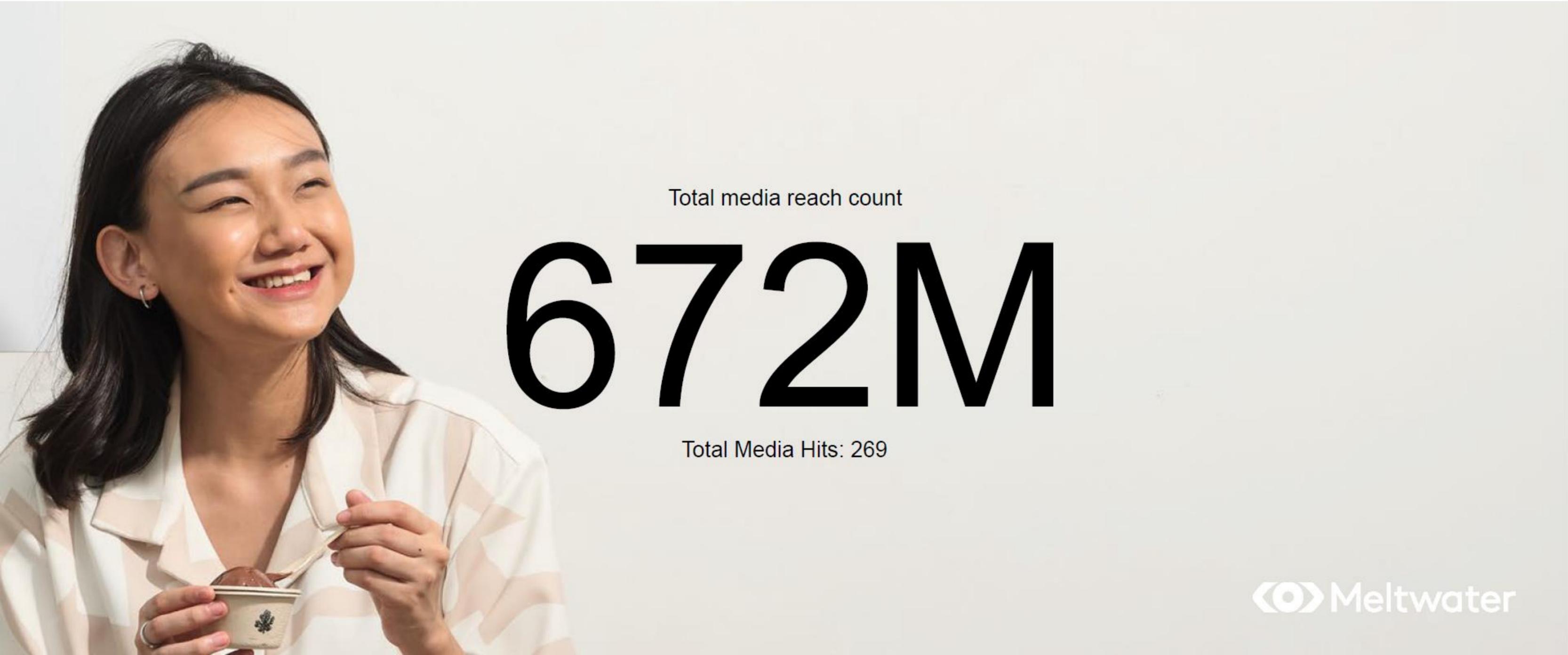
**Discover the full menu,** complete with beverage pairings and a comprehensive list of ingredients, also on our [website](#).







Total reach from 25th of May – 20th of June (approx. 30 days)



Total media reach count

672M

Total Media Hits: 269

## Introducing the world's first Solein® gelato to the public

Following our tasting event, the Singapore-based restaurant Fico made history by bringing the world's first Solein gelato on sale for local consumers on the 15th of June 2023.

Even though this was for now just a very limited edition, as the production of Solein is still in a small scale, this momentous occasion marked the first time consumers could walk into a restaurant and savour a dish made with Solein.



AJINOMOTO AND SOLAR FOODS

Will develop products using Solein® and conduct test marketing in Singapore in Q1 2024.

Aiming to expand to other regions and countries beyond Singapore.



NEWS

30/5/2023

Solein® taking leaps to market: strategic alliance for product development with Ajinomoto Group announced



STRATEGIC ALLIANCE ANNOUNCEMENT

*Singapore has experienced the first taste of Solein® but there's already more to come. We are proud to announce a cooperation between Solar Foods and Japanese food and biotechnology corporation the Ajinomoto Group. This is the first partnership Solar Foods has formed with a major global food brand, paving the way for Solein-based food products to become available for consumer sales.*

# Factory 01 soon here

5 million meals per year from Q1/2024

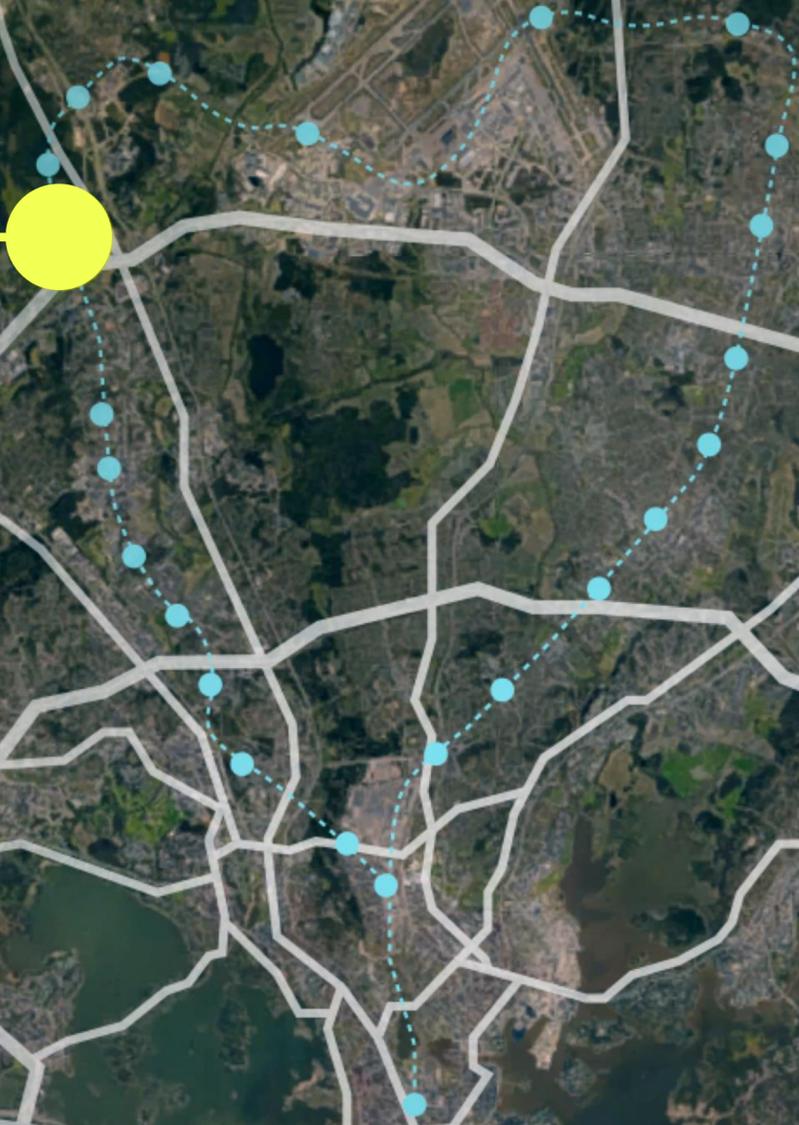
Solar Foods  
Factory 01

Main entrance  
Headquarters  
Experience Hub  
Restaurant  
Production  
Laboratories

Watch outside, inside tour

10 min

From Helsinki airport  
by train



HELSINKI

# Location

60°10'15''N, 24°56'15''E





THE WORLD'S LARGEST GRANT EVER IN FOOD TECH

# 110M€ grant notification From the European Commission for Factory 01 and Factory 02 projects

NEWS

22/12/2022

Solar Foods receives a €34 million grant to ramp-up Factory 01 and start preparations for Factory 02



*Business Finland has approved a €34 million grant funding to Solar Foods. To date, this is the single largest public grant funding for cellular agriculture in the world. The grant is the first batch of funding for Solar Foods due the recent IPCEI notification.*

In September 2022, Solar Foods was selected to be a part of the European Commission's strategic hydrogen economy core. Solar Foods' €600 million investment programme, which also includes the future Factory 02, was notified as a hydrogen IPCEI (Important Project of Common European Interest) project with a maximum state aid of €110 million.



TWITTER



**NASA** @NASA · 31. tammik.

Do you #MealPrep? What'd be on the menu if you were going to space?

We selected finalists in Phase 2 of our Deep Space Food Challenge. Beyond making safe, healthy, tasty food for astronauts, winning technologies may help address food insecurity on Earth: [go.nasa.gov/3DuZjlz](https://go.nasa.gov/3DuZjlz)



174

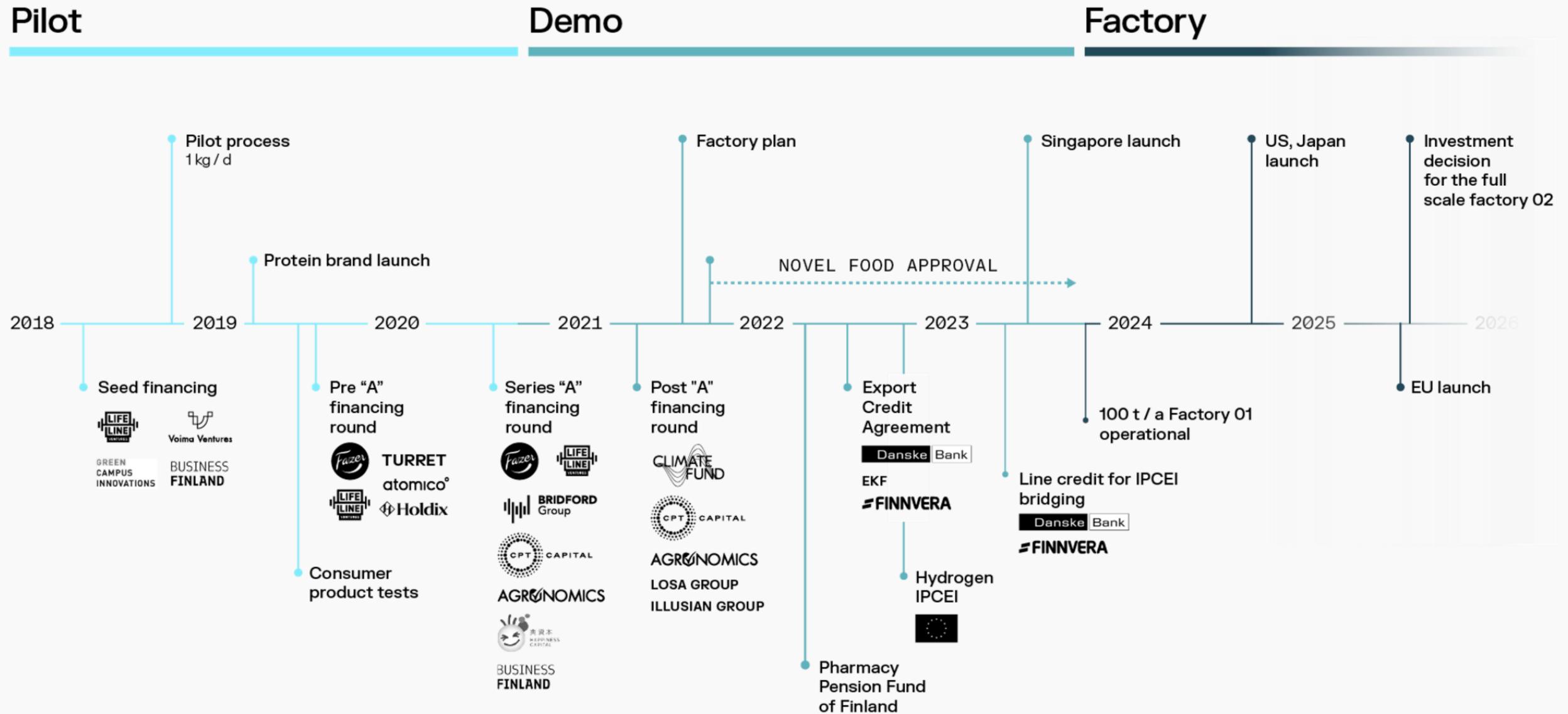
297

3 563

1 milj.



# Our roadmap



THE EMPIRE STRIKES BACK

# What about farmers!?

Farmers would not vanish  
Those who continued to make traditional products, could charge a fairer price for their produce, he added.

“Cellular agriculture is a chance of a lifetime to rebalance the system,” he said.



 FORMO

# Liberating protein production