A glass of iced tea with lemon and mint on a wooden surface. A thought bubble is positioned to the left of the glass, containing the text 'Finally, a healthy sugar substitute'.

Finally, a
healthy sugar
substitute

Designer proteins for the mass food market

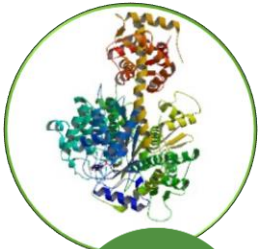
Amäi
Proteins

Amai: Fixing our food system, one protein at a time

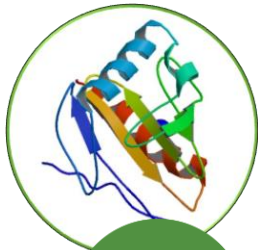
Combining Computational Protein Design with Precision Fermentation

Non-Sweet pipeline Computational phase

Meat



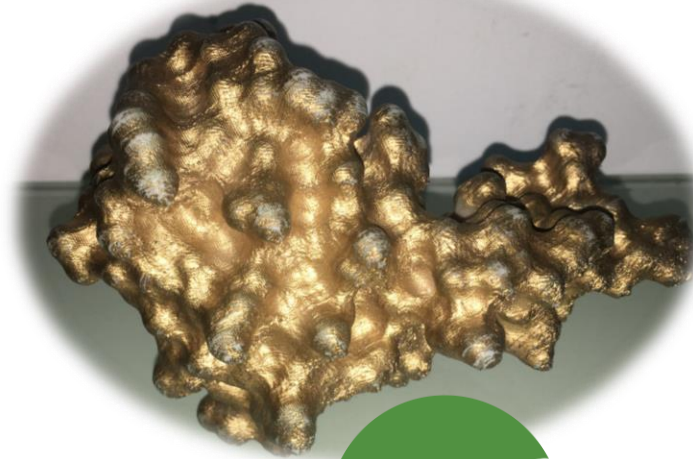
Plant



Milk



Sweet Close to market



✓ Tasty



✓ Stable (T, pH, fat)



✓ Cost-effective



✓ Digestible



✓ Hypoallergenic



✓ Sustainable



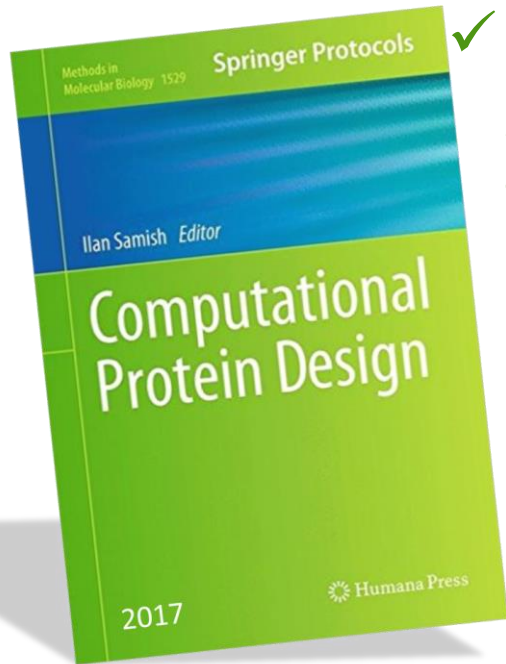
✓ Environmentally-friendly



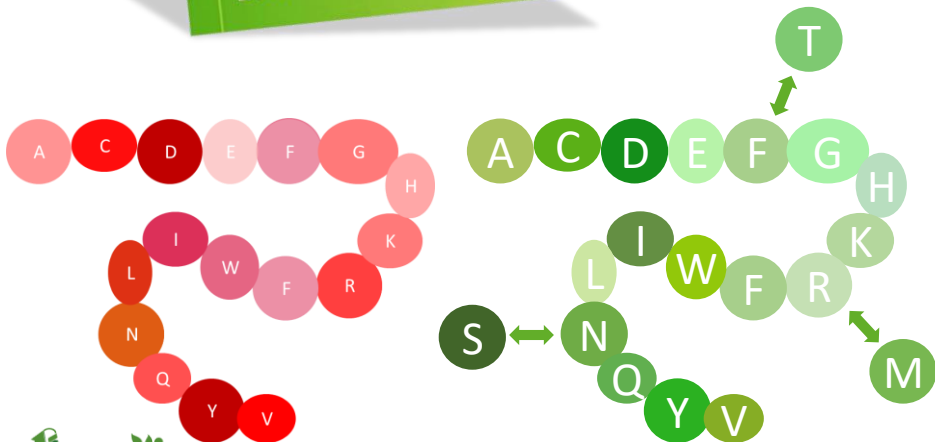
✓ Proprietary

Amai: Fixing our food system, one protein at a time

Combining Computational Protein Design with Precision Fermentation



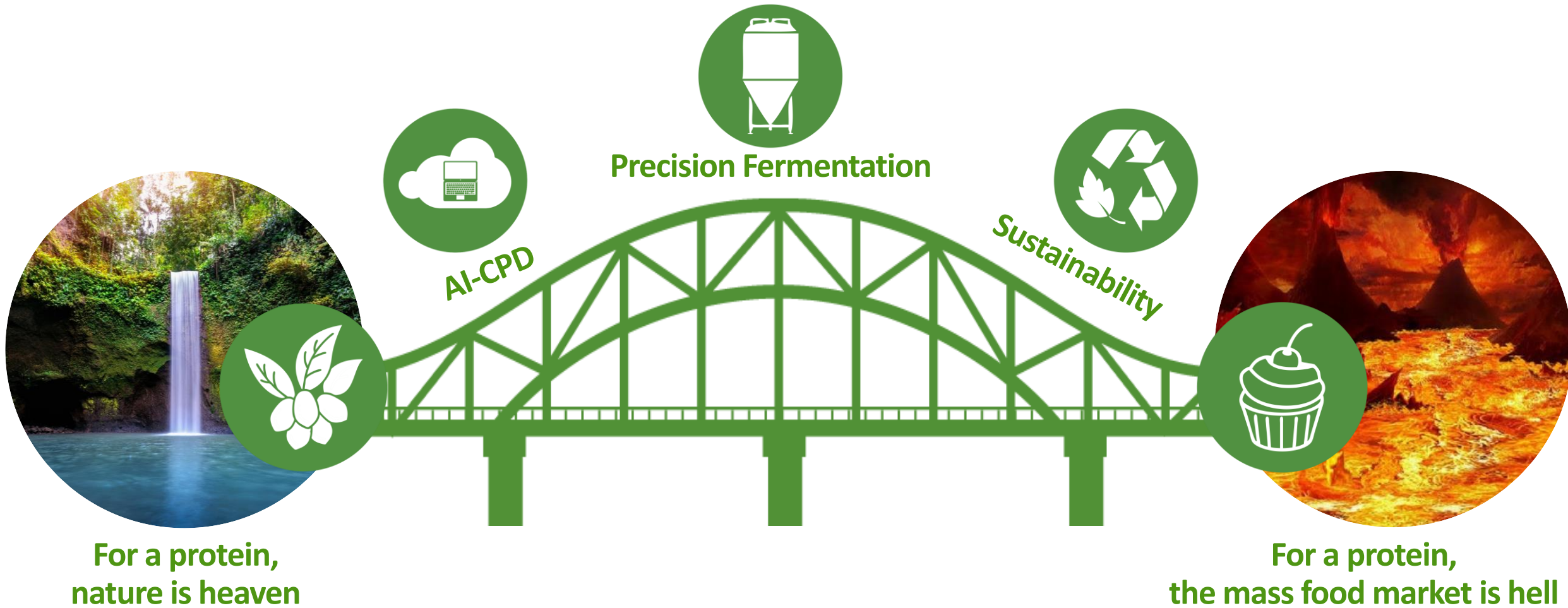
✓ CPD book by
Amai's
founder & CEO



- ✓ Tasty
- ✓ Stable (T, pH, fat)
- ✓ Cost-effective
- ✓ Digestible
- ✓ Hypoallergenic
- ✓ Sustainable
- ✓ Environmentally-friendly
- ✓ Proprietary

Bridging the gap:

How can we fit proteins to the mass food market?



Plants:



Milk:

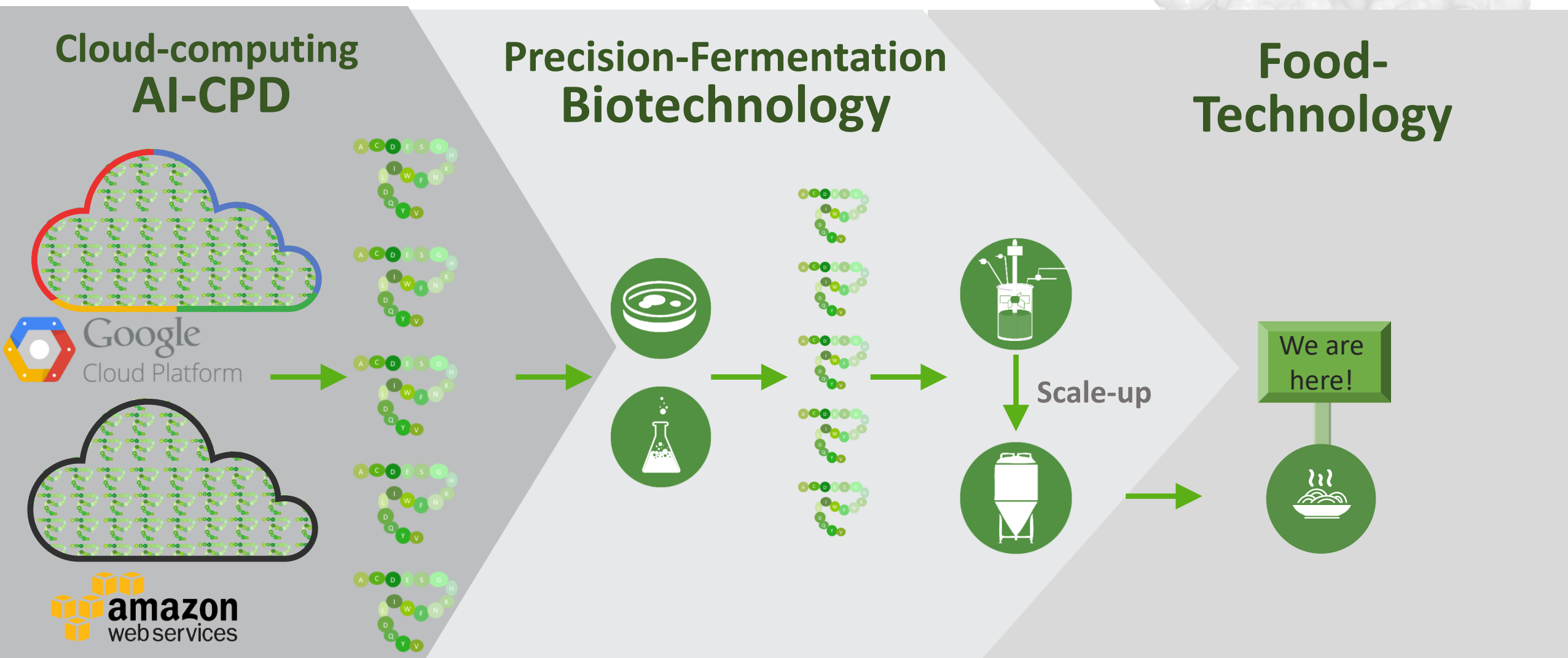


The first use-case: The first healthy, tasty & market-fit sweetener



The Amaï pipeline:

25 people (and growing)
9 PhDs, 70% female



Combining the benefit of computation and biotechnology with the oldest technology of brewing

The Amai-sweetened Food & Beverages



Tasted by

- ✓ Over 3,000 people.
- ✓ Big-corporate super-tasters
- ✓ Expert super-taster panel

Beverage (Lemon, strawberry, cranberry)

Protein shake

Soy drink

ketchup



Tea



Sweetened beer
(non-alcoholic)



Yogurt

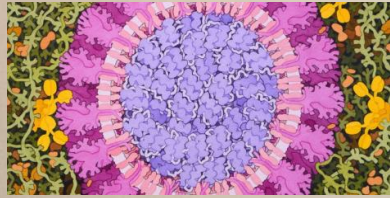


Chocolate

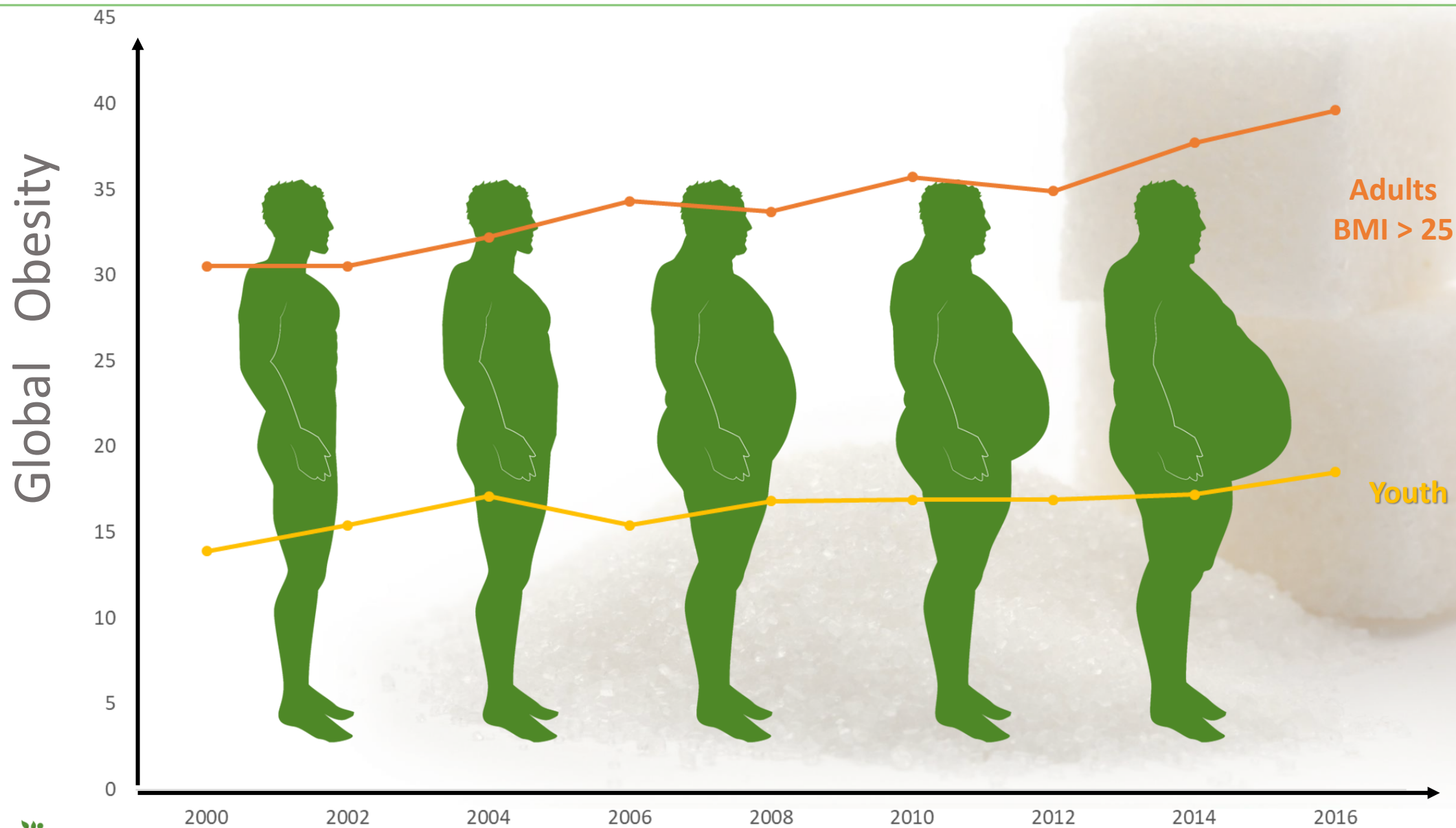
Collaborations:



(Super) tasting our future: Amai's expert panel



The world's heaviest problem



Sugar overconsumption is a leading UN-SDG threat



THE
LANCET

Leading global
health threat

CREDIT SUISSE

**Sugar tax is
needed**



Effects
numerous SDGs

Amäi
Proteins

Quantitative impact
plan is available upon
request

Many routes to sugar reduction solutions: No magic bullet. Not good for >30% reduction



High-intensity
artificial



Whole foods



Naturally derived



Sweet proteins



Taste modifiers



Physical
modifications



Rare
monosaccharides



Sugar alcohols



Fail in



xTaste

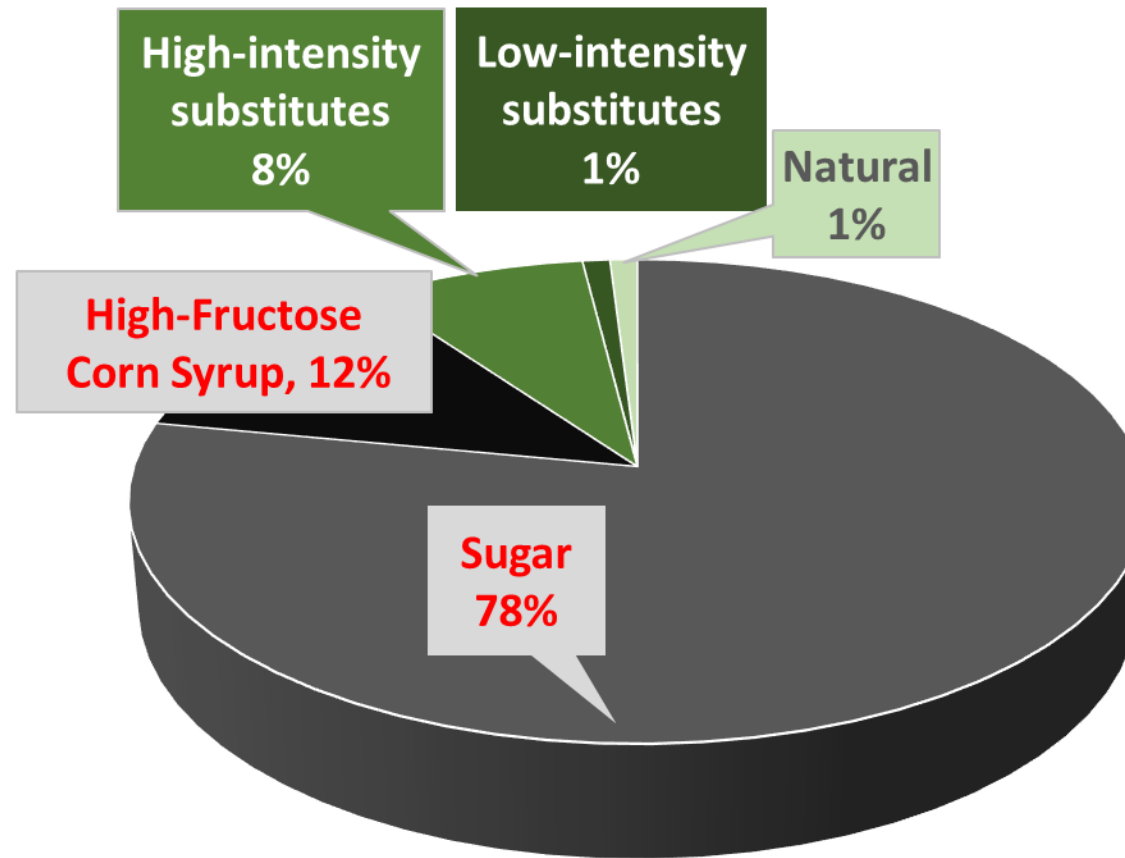
x Cost

x Health

x Product-fit

The \$90B sweetener market is mainly ...sugar

Sugar: Not healthy



Substitutes:
Not tasty, not healthy

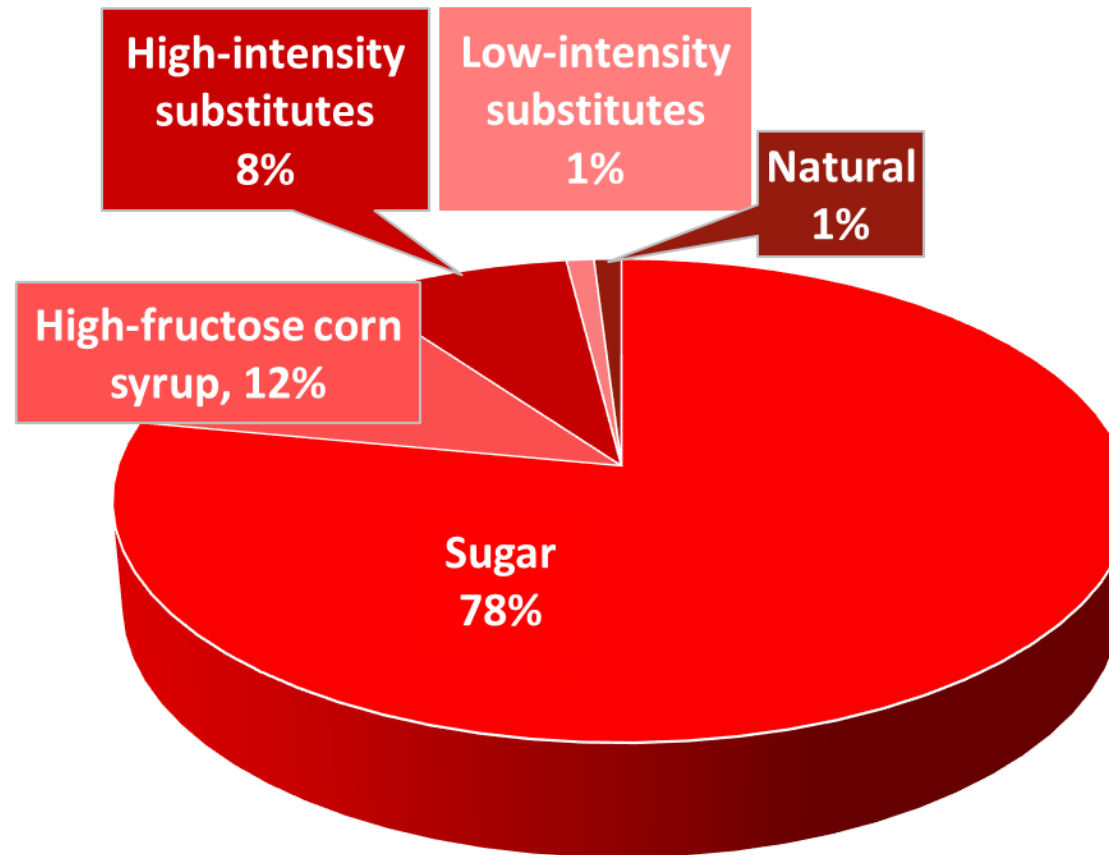


“There is a dearth of evidence on the **potential adverse effects of low-calorie sweeteners**”

Circulation 2018;138:e126–e140

The sweetener market: \$90B

Sugar: Not healthy



Substitutes:
Not tasty, not healthy

Microbiome, Liver, Kidneys

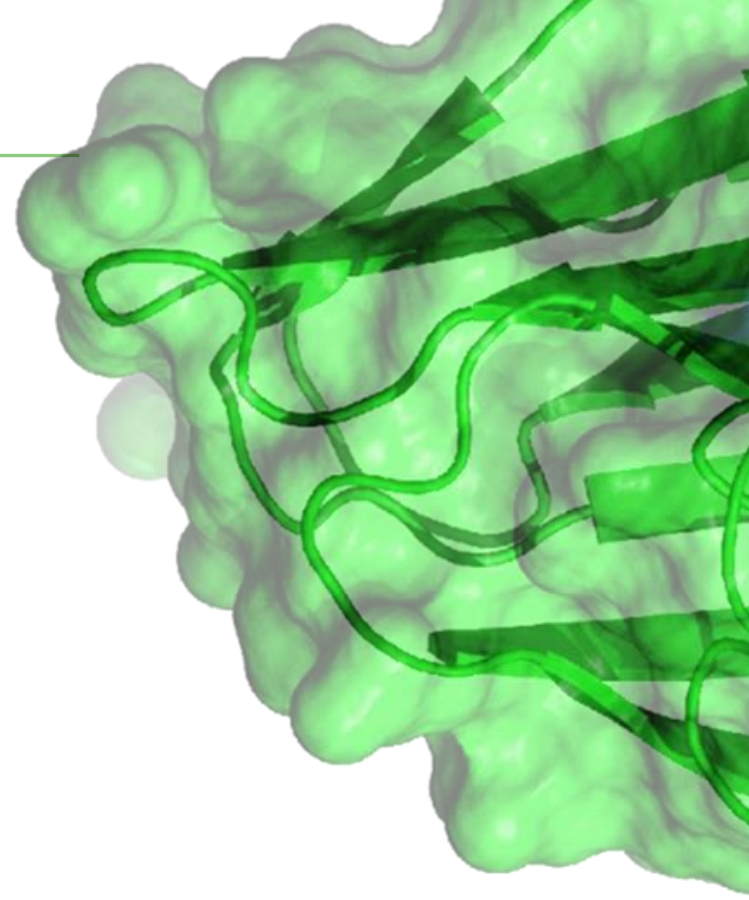


“There is a dearth of evidence on the **potential adverse effects of low-calorie sweeteners**”

Circulation 2018;138:e126–e140

SMALL MOLECULES

Proteins are healthy big molecules

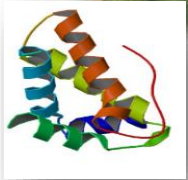


BIG MOLECULES

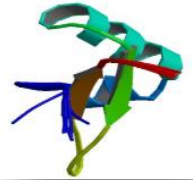
Building body muscles and tissue

Sweet Proteins

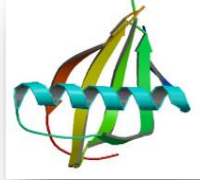
Mabinlin



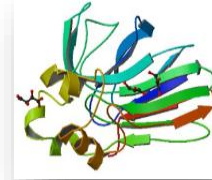
Brazzein



Monellin



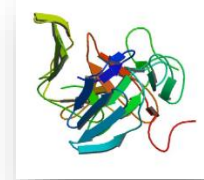
Thaumatococcus



Miraculin



Curculin



up to **3,000X**
Sweeter than sugar



Healthy

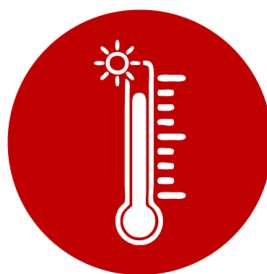
- ✓ No insulin response.
- ✓ No calories.
- ✓ No effect on microbiome, liver, kidneys.

Sweet proteins are not fit for the food industry

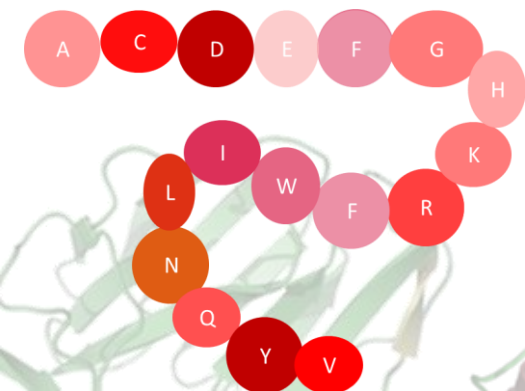
High
cost



Low
stability



Suboptimal
sweetness
profile



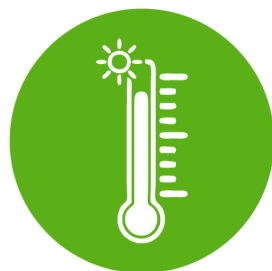
CPD & biotechnology answer the challenge

Much cheaper
than sugar

Low
cost



High
stability



- Stable to pasteurization
- Long shelf-life

Optimal
sweetness
profile



- Sugar-like taste
- Synergy with e.g. stevia



Global Awards & Recognition: Professional & Impact



2019 New-Orleans
IFT-Next top-10
Round-2 finalist



2019 Paris, Food
Ingredients Europe
(4/190 startups,
27k-attendees)



2018 TechTour
EFVF, Aarhus,
Denmark



2019 Berlin, Extreme
Tech Challenge at
Disrupt Berlin.



2018 Singapore
FFAA (8/150)

EIT Food
Impact Award
(Dietary Change)



2018 Düsseldorf
TechTour finals
winner (24/1,125)



2019 San-Francisco
AgFunder 'Most
Innovative Pre-series A
Supply Tech'



2020 Palm Beach
Global Wellness
Summit
1st place (1/84)

2021 The Peres Center
Of Peace & Innovation
DREAM TEAM
The startup nation's
front window



Peres Center
for Peace & Innovation

2019 The Journey
Israel's top startup
competition
(1/200).



The Amai Investors, BoD and SAB

Board of Directors



Rick Greubel
BoD Chair



Dr. Ilan Samish
Director



Dr. Amir Guttman
Director



Shahar Florence
Director



Mor Assia
Director



Lewis Tepper
Director



Vanessa Bartram
Observer



Aston
Partners



Strategic Advisory Board



Galit Horovitz
Welltech1 group



Hsien-Hui Tong
SGInnovate



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K3 Ventures



Esther Barak Landes
Japan Israel Partners



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Dragones Venture
Partners



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Kristal Golan
BayWa Ag
BayWa



Gregory Merran
Sucden
Ventures

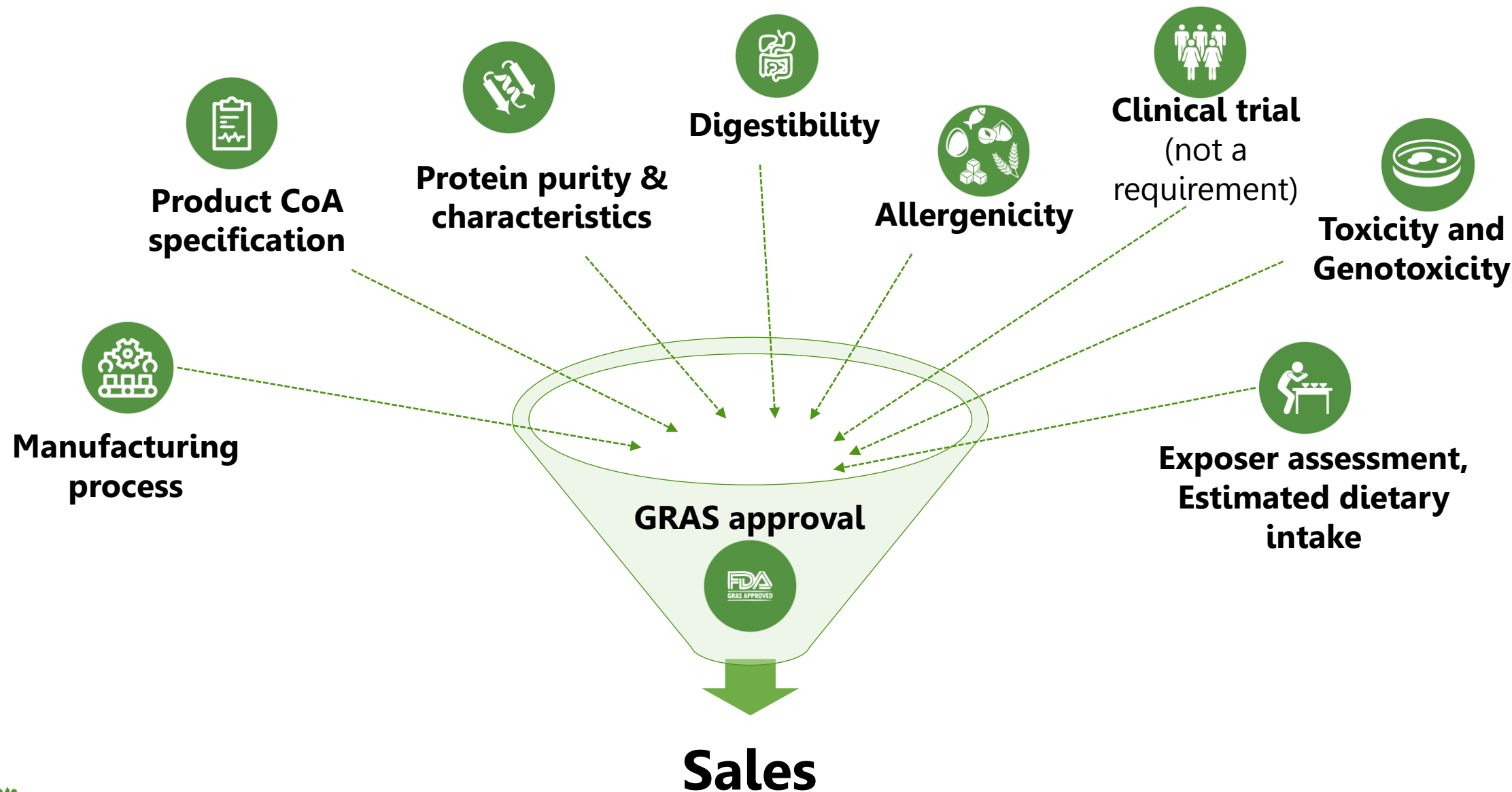
WELLtech¹



K3 VENTURES



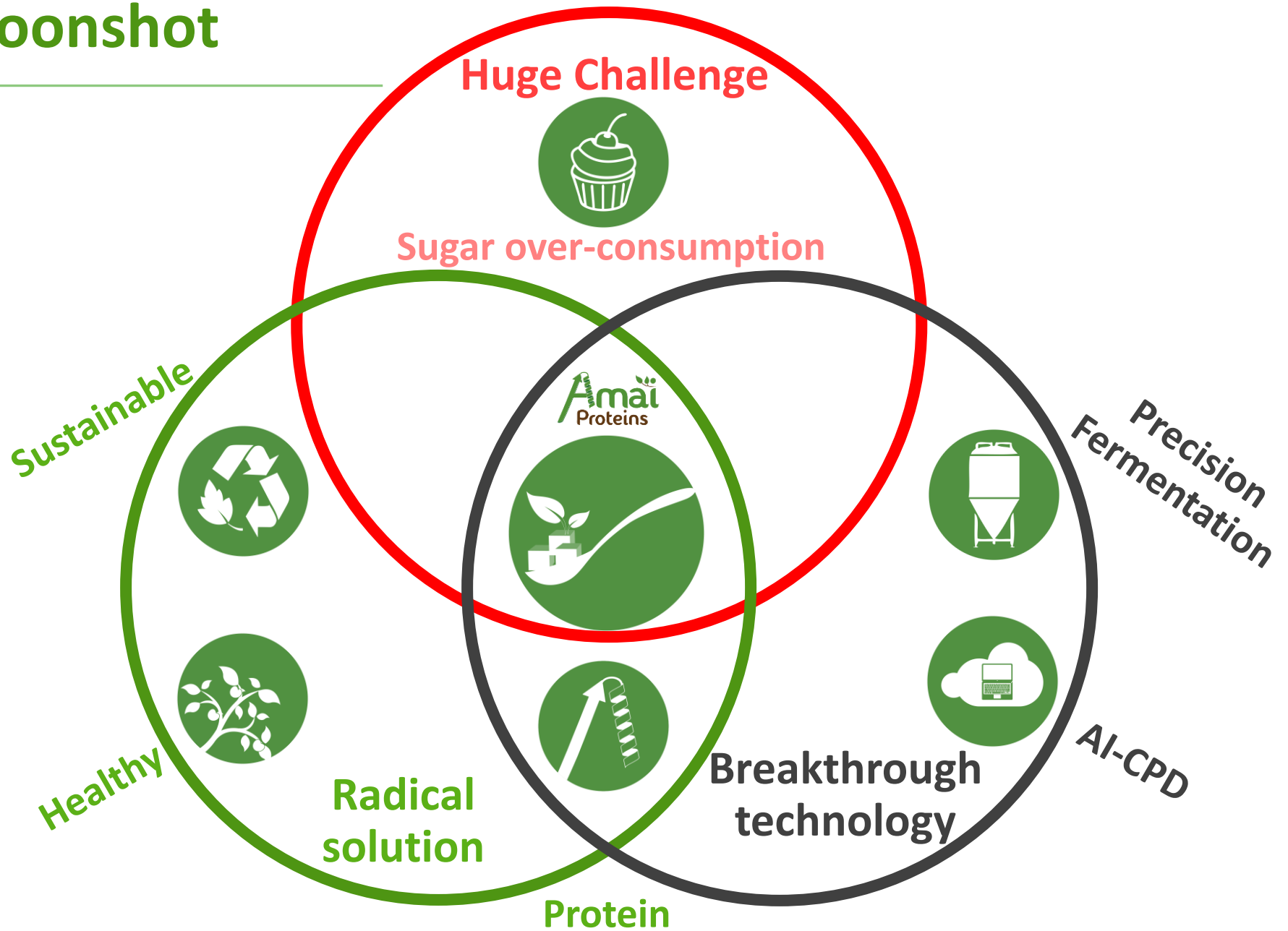
Regulatory approval path



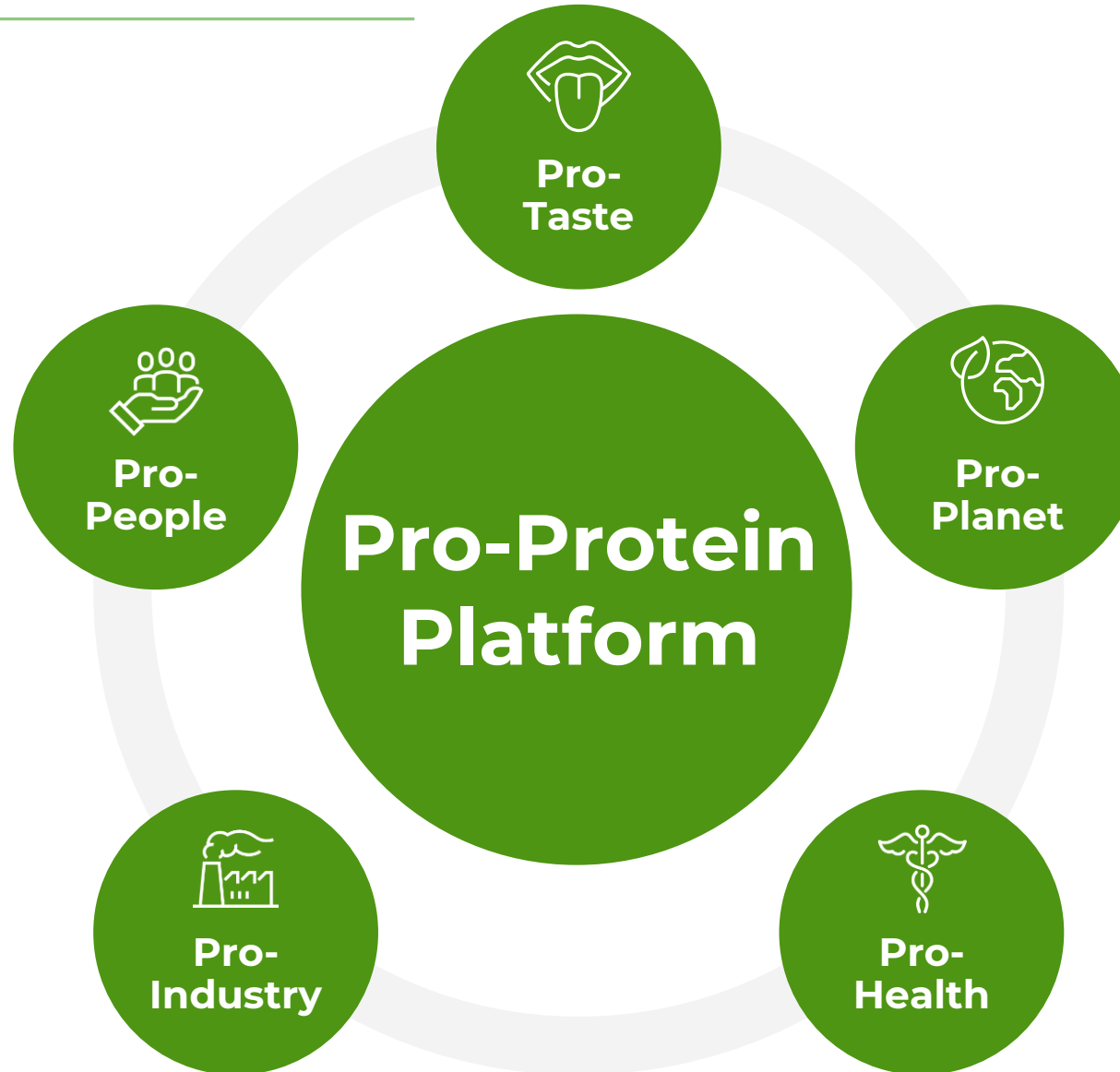
Series B: use of proceeds

- ✓ Global market launch – sales & marketing
- ✓ Expand consumer-packaged goods portfolio
- ✓ Production – local production unit and global toll manufacturers
- ✓ Expand sweet protein portfolio
- ✓ Establish flavor house to support global sales
- ✓ Substantiate R&D pipeline (AI-CPD → screening → scalable production)
- ✓ Produce meat, milk and plant Designer Proteins

The Amaï moonshot



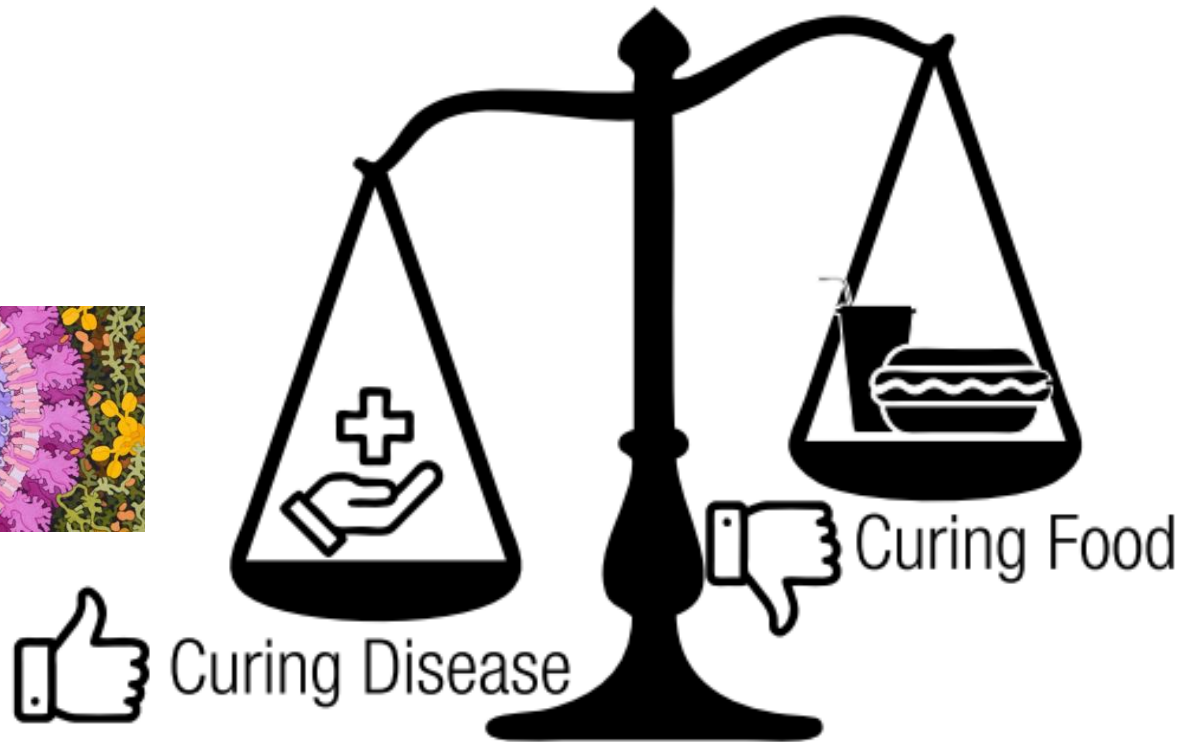
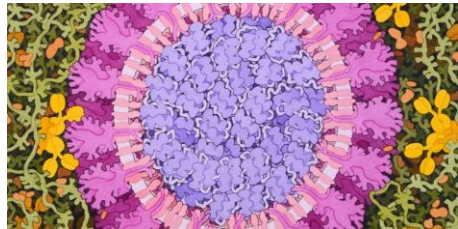
The Pro-Protein Platform




Cure our food to save on curing disease!

Current state:

Success in curing diseases but not in curing food



<http://scienceforglobalpolicy.org/conference/innovative-foods-ingredients-ifi/>



Thanks for
healthy sugar
substitute

<https://www.amaiproteins.com/>

Ilan.Samish@amaiproteins.com

