



A new generation of dairy alternatives...
without the Nasties!



OUR BENEFITS-THE HOLY GRAIL



Clean
label

Probiotic
(Fermented)

Satiety



YOFIX' PROMISE



REAL FOOD
ONLY FOOD
AND NOTHING
BUT FOOD

PB COMPETITORS-INGREDIENTS LIST

INGREDIENTS

Water, Mangos (17.8%) (Juice from concentrate (11.1%), Fruit (6.7%), Hulled Soya beans (9.7%), Calcium (Tri-calciumcitrate), Stabiliser (Pectins, Acidity regulators (Sodium citrate, Citric Acid), Natural Flavouring, Modified starch, Sea salt, Antioxidants (Tocopherol-rich extract, Fatty acid esters of ascorbic acid), Carrot extract, Pumpkin extract, Vitamins (B12, D2, Riboflavin (B2), Yogurt cultures (S. thermophilus, L. bulgaricus)

INGREDIENTS: ALMOND BASE (WATER, ALMONDS), STRAWBERRY BLEND (EVAPORATED CANE SYRUP, STRAWBERRIES, NATURAL FLAVOR, CAROB BEAN GUM, PECTIN, FRUIT AND VEGETABLE JUICE (FOR COLOR)), STABILIZER BLEND (TAPIOCA MALTODEXTRIN, CORN STARCH, CAROB BEAN GUM, PECTIN), EVAPORATED CANE SYRUP, TAPIOCA AND/OR CORNFIBER, TRICALCIUM PHOSPHATE, NATURAL FLAVOR, CULTURES. CONTAINS ALMONDS.

INGREDIENTS: ALMONDMILK (FILTERED WATER, ALMONDS), CANE SUGAR, CONTAINS 2% OR LESS OF: COCOA (PROCESSED WITH ALKALI), PECTIN, CALCIUM CITRATE, NATURAL FLAVOR (CONTAINS COCONUT), CITRIC ACID, LIVE AND ACTIVE CULTURES, TRICALCIUM PHOSPHATE, VITAMIN D2. CONTAINS ALMOND AND COCONUT. PRODUCED IN A FACILITY THAT PROCESSES SOY. SILK EMPLOYS STRINGENT ALLERGEN QUALITY CONTROL PROCEDURES IN ALL OF OUR MANUFACTURING FACILITIES. FOR MORE INFORMATION VISIT US AT SILK.COM/ALLERGENS.

Ingredients

Water, Coconut Milk (16.6%), Raspberries (10%), Sugar, Glucose Fructose Syrup, Modified Maize Starch, Thickener: Guar Gum, Pectin, Natural Flavouring, Acidity Regulator: Sodium Citrate, Dextrose, Salt, Colour: Carotene, Carrot Concentrate, Calcium Phosphate, Vitamin D2, Vitamin B12, Non-Dairy Yogurt Culture (S. Thermophilus, L. Bulgaricus)

INGREDIENTS: ORGANIC COCONUT MILK (FILTERED WATER, ORGANIC COCONUT CREAM), ORGANIC CANE SUGAR, RICE STARCH, RASPBERRIES, LESS THAN 2% OF: CALCIUM CITRATE, PECTIN, CITRIC ACID, NATURAL FLAVOR, LOCUST BEAN GUM, FRUIT AND VEGETABLE JUICE (FOR COLOR), LIVE AND ACTIVE CULTURES, VITAMIN D2, VITAMIN B12.

INGREDIENTS: ALMOND MILK (WATER, ALMONDS), CANE SUGAR, WILD BLUEBERRIES, ORGANIC TAPIOCA STARCH, LOCUST BEAN GUM, NATURAL FLAVOR, FRUIT JUICE (FOR COLOR), CITRIC ACID, XANTHAN GUM, AGAR, LIVE ACTIVE CULTURES: S.THERMOPHILUS, L.BULGARICUS, L.ACIDOPHILUS AND BIFIDOBACTERIA. CONTAINS ALMONDS

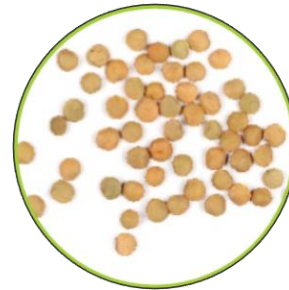
Ingredients: Soybean extract (75%) (water, 7% whole soybeans), sugar, strawberries (6%), glucose syrup, Modified Maize Starch (E1442), Dietary supplement: Calcium: Tricalcium phosphate (of which calcium 0.13%), Stabilizers: (Pectin, Carrageenan), Edible colors: Carrot and blackberry concentrates, Flavorings, Salt, Acidity regulator: Sodium Carbonate, Preservatives: Potassium sorbate. Vitamin D (1 mcg per 100 g) plus yogurt and bifidus bacteria.

YOFIX - SHORT INGREDIENTS LIST

Water, oats, lentils, sesame, coconut & live cultures.



OATS



LENTILS



COCONUT



SESAME



UNIQUE MULTI-STAGE PRODUCTION PROCESS

Fermented
(Probiotic)

Flexible

Proprietary

Zero-Waste
(Wholegrain
product)



YOFIX TEAM



Steve Grün,
CEO, 20 years executive
experience in food



Ronen Lavee,
Co-founder & CTO



Shlomi Alfia,
COO, Co-founder,
Dairy industry expert



Amir Levi
VP Marketing



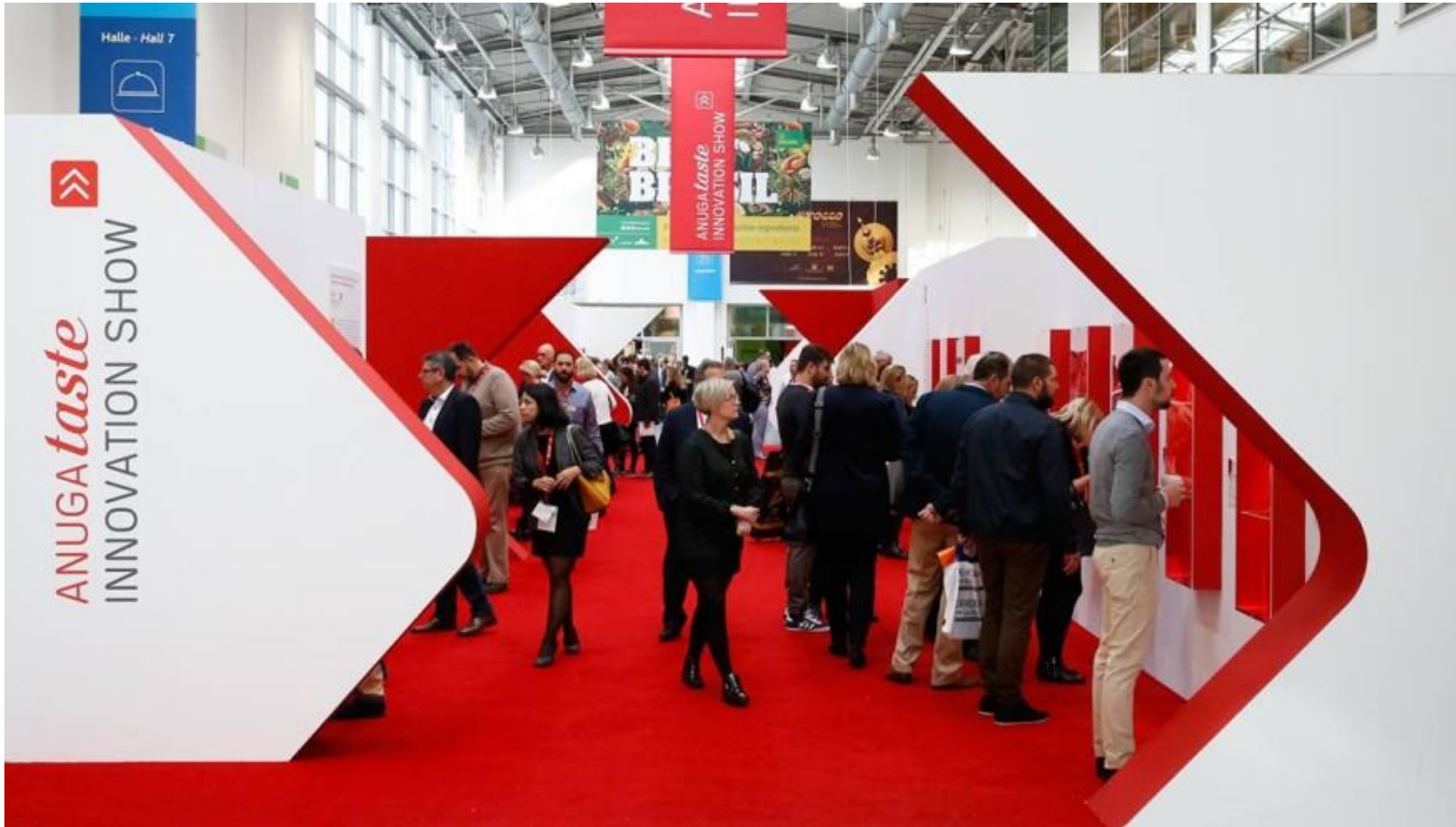
CURRENT INVESTORS



INTERNATIONAL RECOGNITION- PEPSICO's GRANT RECEIVER 2018



ONLY-INDUSTRY'S TOP INNOVATIONS ANUGA 2019- THE WORLD'S LEADING FOOD EXHIBITION



ANUGA *taste* >>
INNOVATION SHOW



GAMA INNOVATION- BEST OF BRITAIN AWARDS 2020



BERONI

The combination of ultra-convenience and premiumisation is distinctive in this "30-second, restaurant quality" pasta.



BUXTON

The use of both plant polyphenols and herbal flavours is a further demonstration of how traditional mineral water brands are seeking to head off competition from functional drinks.



DR. OETKER

Not only is this an effective tie-in to the slime craze, it also taps into the pandemic 'zeitgeist' with a nod to both home baking and home schooling.



HORLICKS

Vegan formulations arrive in the malted drinks category with this novel launch.



JOHN WEST

These ambient 'meatball' ready meals are a new wrinkle for preserved fish. The 'after-school snack' positioning is also a little different.



MCVITIE'S

This fun cake / doughnut crossover is a continuation of the trend for hybrid launches in the bakery space.



REAL FOODISTS

The 'yoghurt meets porridge' branding helps this product stand out in the breakfast food aisle. The combination of fruit, oats and live cultures is also distinctive.



SOUPOLOGIE

The benefits of Vitamin D, sometimes known as the "sunshine vitamin" are espoused in this summer-themed soup, in line with growing interest in immunity benefits.



YO'RIDGE

Breakfast Pot with real fruit
& Oat chunks.



FUTURE PRODUCTS



Sour Cream



Cream Cheese



Tzatziki



Frozen yogurt



Kefir

WHAT WE ARE LOOKING FOR (B2B)

1. Manufacturing of Private label/White Label/OEM products
2. Product development (NPD) in collaboration with leading food brands.
3. Joint Ventures around the globe, to produce and distribute our product range.



Home > Alt Protein > Israeli Homegrown Vegan Yogurt Leader Yofix Bags \$3.5M From Food Tech Fund

Israeli Homegrown Vegan Yogurt Leader Yofix Bags \$3.5M From Food Tech Fund



By Sally Ho — Published on Aug 18, 2021

ALT PROTEIN

FUTURE FOODS



Latest News



Global Audit Giant Sending All 333,000 Employees To Climate Change School

Aug 19, 2021



ReFashioned: New Hong Kong Documentary Spotlights Circular Fashion Pioneers

Aug 19, 2021



Oatly Finishes Q2 On a High Note As Earnings and Production Tick Up Amid Legal Battles

Aug 19, 2021



Climate Hope? A New Report Says If We Fix Food, Transport and Energy, We Can Slash Emissions By 90% In 15 Years

Aug 18, 2021



Beyond Meat Signals Vegan Dairy Entry With 'Beyond Milk' Trademark Filing

Aug 18, 2021



Are Australians As Duped By Plant-Based Proteins As Big Meat Claims?

Aug 18, 2021



Vegan Chicken Brand Shandi Closes



Come join our
dairy
alternatives'
Revolution...





...and for more
details, kindly
contact us.

Kind regards,
Steve Grün, CEO
E-mail: steve@yofix.bio
Tel: +972-546757620



YO**FIX**

TNX
