

Cultivating a healthy world

Aleph Farms is a food company poised to become a leader of the \$1.2 Trillion global meat industry, scaling a proven meat cultivation platform with a clear regulatory path. Instead of slaughtering animals, we cultivate steaks directly from animal cells. Produced in automated and hygienic cultivated meat reduces the risk for contaminants or pathogens, and significantly minimizes the meat production's environmental footprint.

A new standard for meat



Cell-based meat

Quality beef steak

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Non-GMO

Aleph Farms receives accolades for its innovation and contribution to the global sustainability movement

	CNN	Food	European Commission	
10 most promising innovations of 2020	5 food stories that defined 2019	Rising Food Star	Seal of excellence	
WØRLD ECØNOMIC FORUM	crunchbase	THE JERUSALEM POST	BUSINESS Insider	The Marker
Most promising Technology Pioneers of 2020	50 hot tech companies globally in 2019	10 Israeli innovations of the last decade	35 hottest Israeli startups of 2020	20 hottest startups of 2019

Kev Management



Prof. Shulamit Levenberg Co-Founder and CSO





Didier Toubia Co-Founder and CEO NLTSPINE CeCure



Dr. Neta Lavon VP of R&D

KADIMASTEM

Leading a sustainable and resilient food ecosystem to Build Back Better

Four pillars of sustainability:



Environmental

Reduce carbon, water, and waste footprints by implementing sustainable technologies and a circular production model throughout the supply chain.

Economic

Improve food and economic security by creating a resilient, traceable, and transparent supply chain with food at an affordable price.

Health and Nutrition

Provide accessible nutrition to promote human health and prevent diseases, addressing issues caused by malnutrition and unhealthy diets.

Social

Create inclusive business models and collaborations that empower local communities, delivering more benefits to regenerative, smallholder livestock farms.

Aleph Farms is leading the transition toward a carbonneutral economy

2020	2025	2030
Declared commitments	Carbon-Neutral meat cultivation by 2025	Carbon-Neutral supply chain by 2030

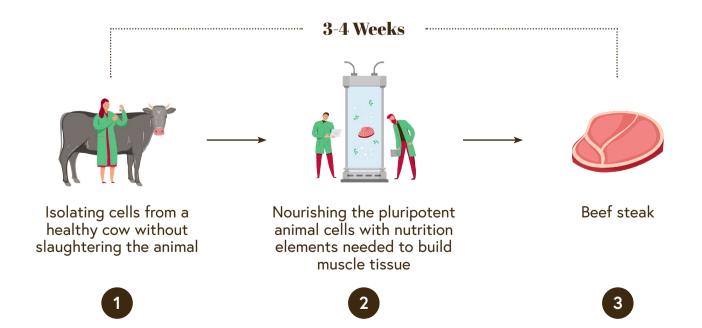
Steak - the holy grail of cultivated meat

Over the course of 20 years, Prof. Shulamit Levenberg has developed a tissue engineering platform with medical applications, repairing tissues and leading a change in the world of biology and medicine.

Co-Founding Aleph Farms with the Strauss Group, this unique platform was adapted to the food sector, specifically meat production, to meet all commercial requirements for a food product.

This groundbreaking technology enables Aleph Farms to grow beef steaks, as compared to the minced meat products of competitors. With a scalable and cost-efficient technology platform, Aleph Farms cultivates steaks directly from non-GMO and non-immortalized cells, as naturally found in the animal's body.

Rather than slaughtering animals, we cultivate meat starting with the basic building block of all life - the cell



Aleph Zero

Providing unconditional access to healthy nutrition to anyone, anytime and anywhere.

In September 2019, Aleph Farms became the first to produce meat in space together with 3D Bioprinting Solutions, on board of the International Space Station (ISS)—339km above any natural resource. To ensure food security while reversing climate change, Aleph Farms is developing a closed-loop production for cultivated meat, pushing the boundaries of food systems in one of the most extreme environments imaginable.



Crafting an experience

Meat is more than just a protein. It is a food that elicits emotion and that is ingrained in our society.

We are establishing a new category of meat with its own culture and universe of new experiences.

Contact us

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