



Plant-based Egg Alternative and by products from Upcycled Surplus Chickpeas



I lost my dad to stomach cancer...
just a month later, we lost my mother-in-law

Unhealthy diets cause 11 million deaths every year.
So see food not just as a meal, but as medicine.

"Let food be thy medicine and medicine be thy food."
— Hippocrates

11 million people...

20% increased risk of cancer



Unhealthy lifestyles put four in five adults at risk of early death

Denis Campbell
Health policy editor

Four out of five adults have hearts that are more damaged than they should be given their age, putting them at greater risk of an early death, according to Public Health England.

The finding prompted calls for

with a heart "older" than their actual age was "really alarming" and should spur people to quit smoking, eat better and exercise more. The revelation reflects in part Britain's high levels of obesity and physical inactivity and previously high smoking rate.

Almost four-fifths (78%) of more than 1.9 million people in England who have taken Public Health England's

have a heart age that was at least five years greater than their actual age, while for one in seven (14%) it was at least 10 years higher.

The government's public health agency warned that anyone with a heart age older than their real age was at risk of "an early grave or ending up very disabled in later life". It wants everyone over 30 to take the test

'We hope this will serve as a wake-up call for us to be more aware of our health and prompt changes that will help us to live healthier lives'

chair of the Royal College of General Practitioners.

"But rather than people panicking, we hope this well-intentioned initiative by Public Health England will serve as a wake-up call for us all to be more aware of our general health and prompt changes that will help us to live longer and healthier lives."

Prof Jamie Waterall, PHE's national lead for cardiovascular disease, said: "It's worrying that so many people are at risk of dying unnecessarily from heart attack and stroke."

"[But] I was unsurprised ... given that we have major problems with things like high blood pressure, high cholesterol, alcohol and physical inactivity. We need the public to understand the impact that that's all having on their risk of having a heart

MC
MASSCHALLENGE

"Let food be thy medicine and medicine be thy food." — Hippocrates

Protect both your health and the planet



Problem

Animal-based foods create major environmental and health burdens, **25% of chickpea splits (22000 tons)** are wasted— a valuable plant protein source — are still wasted at large scale.

Problems of Waste Chickpea Splits

- Food waste challenge
- Carbon footprint increases
- Water footprint impact
- Inefficient land use
- Supply chain waste
 - Waste management burden



Problems of Animal-based Foods

- Allergy risks (egg allergies affect ~10% of people, rising globally)
- High carbon footprint (eggs, dairy, meat = high GHG emissions)
- High water & land use (animal farming needs very large resources)
- Animal welfare concerns (industrial farming and ethical issues)



Per functional unit we use		0,5 kg of Beans canned	2 kg of Eggs
With a climate impact of		0.664 kgCO ₂ eq [Source: IdeMat]	5.2 kgCO ₂ eq [Source: IdeMat]
Net climate impact	Number of functional units	GHG emissions	
Per Functional unit	1	-4.5 kgCO ₂ eq	
For the scale of 2025	10	-45 kgCO ₂ eq	
For the scale of 2028	10.000	-45 tCO ₂ eq	

Problem

A rapidly growing health and environmental crisis



Shortage of Alternatives



Low Quality (Taste, Texture)

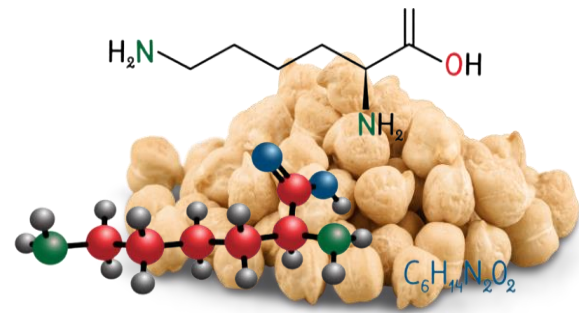


High Price

Technology and Solution

Patent application No. 2025/005857 (pending)

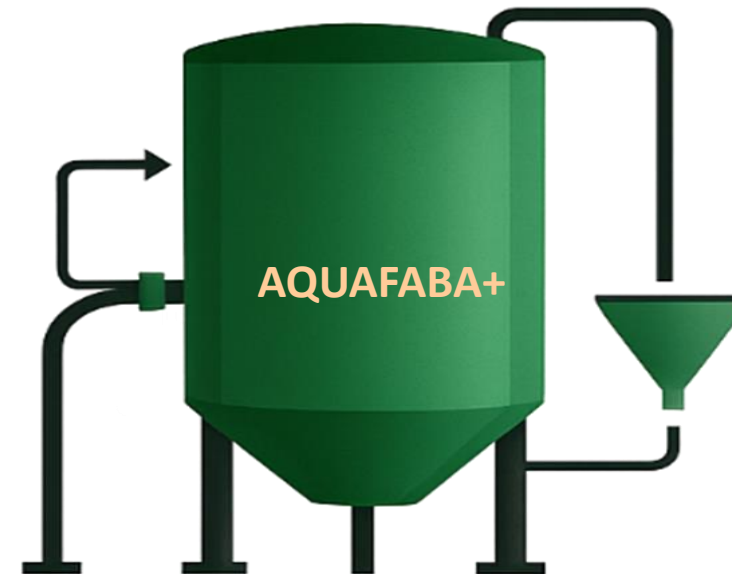
1. Surplus Chickpea (22000 tons/year)



- Protein
- Saponine
- Dietary Fiber
- Lysine, arginine,
- Leucine, isoleucine,
- Valin

2. Technology and Products

Upcycling, Extraction and
Functionalisation



FA#1 Protein Functionality



Plant Based Egg Alternative with fermented
microalgae

3. Secondary Products FA#2 Nutritional Quality



Hummus Bar with Postbiotics, Vitamin D3
and B12



Fermented Chickpea Coffee

FA#3 Process Design

Low-Carbon Process

Product

Plant Based Egg Alternative (Hero Product)

Flavorful delight, great texture

✓ **High Quality, Affordable, Tasty, Enriched with postbiotics and fermented micro algae plant-based egg alternatives**

- Contains micro- and macroalgae
- Postbiotics
- No synthetic preservatives
- Free from the common allergens
- Patent pending technology



MC
MASSCHALLENGE

What can we produce with our AQUAFABA



Product:
AQUAFABA



- Emulsification
- Foaming
- Gelling
- Binding
- Thickening

A safe and sustainable **egg alternative** for people with egg allergies, health-related dietary needs, and vegan consumers.

- | | |
|----------------|-------------|
| ✓ Mayonnaise | ✓ Meatballs |
| ✓ Macarons | ✓ Meringues |
| ✓ Sponge Cakes | ✓ Butter |



Product 2

Plant Based Hummus Bar

Flavorful delight, great texture

- ✓ **High Quality, Affordable, Tasty, Enriched with postbiotics and D3 and B12**
- When war breaks out or a disaster strikes, the first thing that disappears is nutrition. Our hummus bar was built for exactly those moments — compact, fortified, and ready when nothing else is



IN THE STRONGEST EARTHQUAKES, CHOOSE STRENGTH.

Enriched Hummus Bar with Vitamin D3, Vitamin B12 and Postbiotics.
Support in every bite, strength in every moment.

VITAMIN D3
Supports the normal function of the immune system.

VITAMIN B12
Helps reduce tiredness and fatigue.

POSTBIOTICS
Supports the balance of the gut microbiome and the normal functioning of the digestive system.

PLANT BASED | HIGH PROTEIN | NO PRESERVATIVES

HUMUS BAR
D3 • B12 • POSTBIOTIC

AFTER THE EARTHQUAKE, WE STAND TOGETHER.
Every purchase supports earthquake relief efforts.

AFAD
DISASTER RELIEF

Product 3

Chickpea Coffee

Flavorful delight, great texture

- ✓ **High Quality, Affordable, Tasty, Enriched with postbiotics and D3 and B12**
- And for coffee lovers — imagine your morning coffee, same rich taste, same thick texture — but with high protein, high dietary fiber, and a fraction of the environmental footprint. That's our fermented chickpea coffee. You don't have to give up what you love. We just made it better.



WOULD YOU LIKE A HEALTHIER & SUSTAINABLE COFFEE?

Discover **Chickpea Coffee**.
High in protein. High in dietary fiber.
Better for you, better for the planet.

WHY CHICKPEA COFFEE?

- ✓ High in Plant-Based Protein
- ✓ High in Dietary Fiber
- ✓ Lower Acidity - Easy on Your Stomach
- ✓ Rich Taste, Naturally Caffeine
- ✓ Supports Sustainable Farming
- ✓ Good for You, Good for Earth

A COFFEE THAT FUELS YOU and cares for the future.

CHICKPEA COFFEE
ROASTED CHICKPEA BLEND

Chickpea Coffee

The advertisement features a group of four people (two men and two women) sitting around a wooden table in a cafe, smiling and holding cups of coffee. In the foreground, there is a jar of Chickpea Coffee, a bowl of chickpeas, and a cup of the coffee. The background is a blurred cafe interior.

Target Groups

1000+ Consumers



Allergic People

- Egg allergic
- Milk allergic
- Gluten allergic

Vegetarian
Vegan



Flexitarian



Athletes



Time-starved
individuals



Sustainability Impact



ENVIRONMENTAL

Direct

12 RESPONSIBLE CONSUMPTION AND PRODUCTION

13 CLIMATE ACTION

ECONOMICAL

Direct

8 DECENT WORK AND ECONOMIC GROWTH

17 PARTNERSHIPS FOR THE GOALS

HEALTH

Direct

3 GOOD HEALTH AND WELL-BEING

2 ZERO HUNGER

SOCIAL

Direct

1 NO POVERTY

5 GENDER EQUALITY

- Beyond plant-based food, our aquafaba avoids 0.113 kg CO₂e per egg-equivalent.
- This impact scales from –45 kg CO₂e in 2025 to –45 t CO₂e by 2028 — creating measurable benefits for people and the planet.

Per functional unit we use
0,5 kg of Beans canned
With a climate impact of
0.664 kgCO₂eq [Source: IdeMat]

Per functional unit we reduce
2 kg of Eggs
With a climate impact of
5.2 kgCO₂eq [Source: IdeMat]

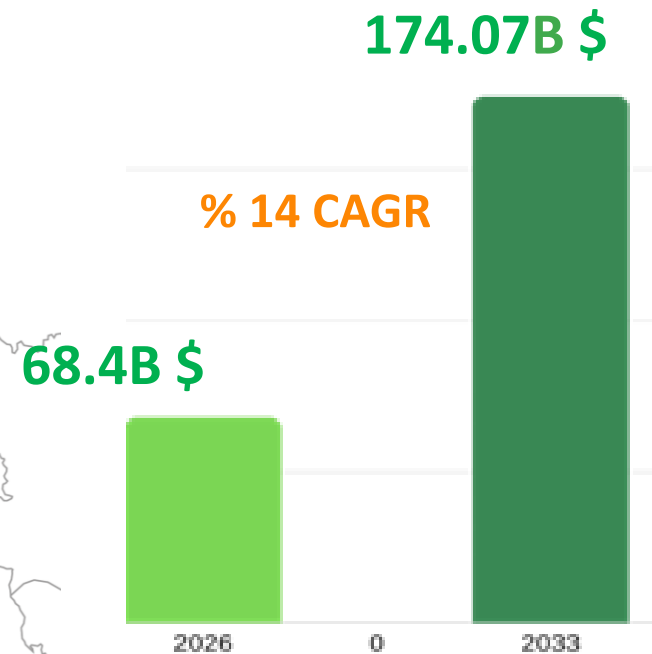
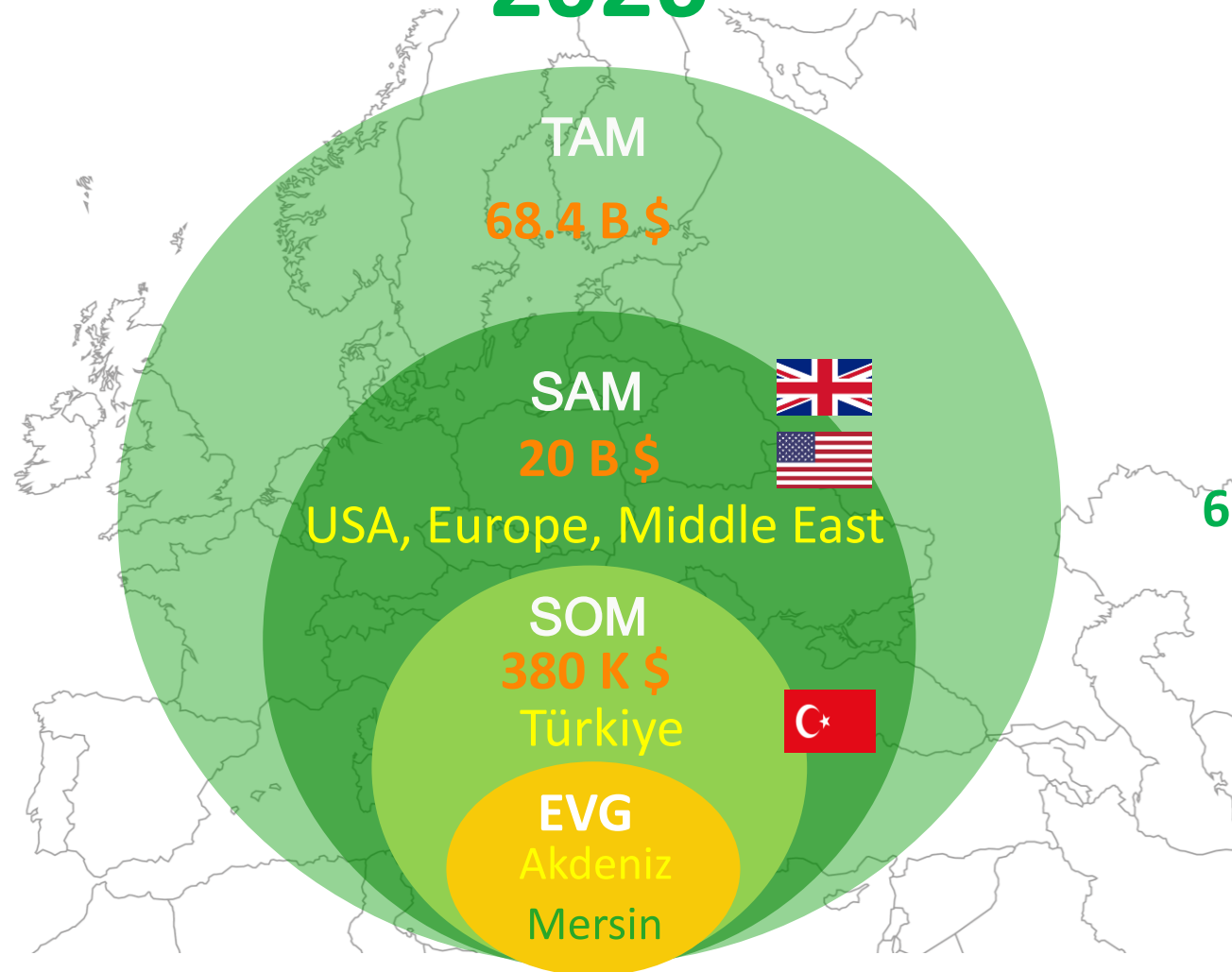
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Growth Market



Vegg Foods

2026



We mapped the market through extensive field validation:

- Visited **11 countries** and **30 cities**
- Participated in **10 international fairs** in **6 months**



The global plant-based food market is growing rapidly.

Market Discovery Journey

Vegg Foods

Products Tests

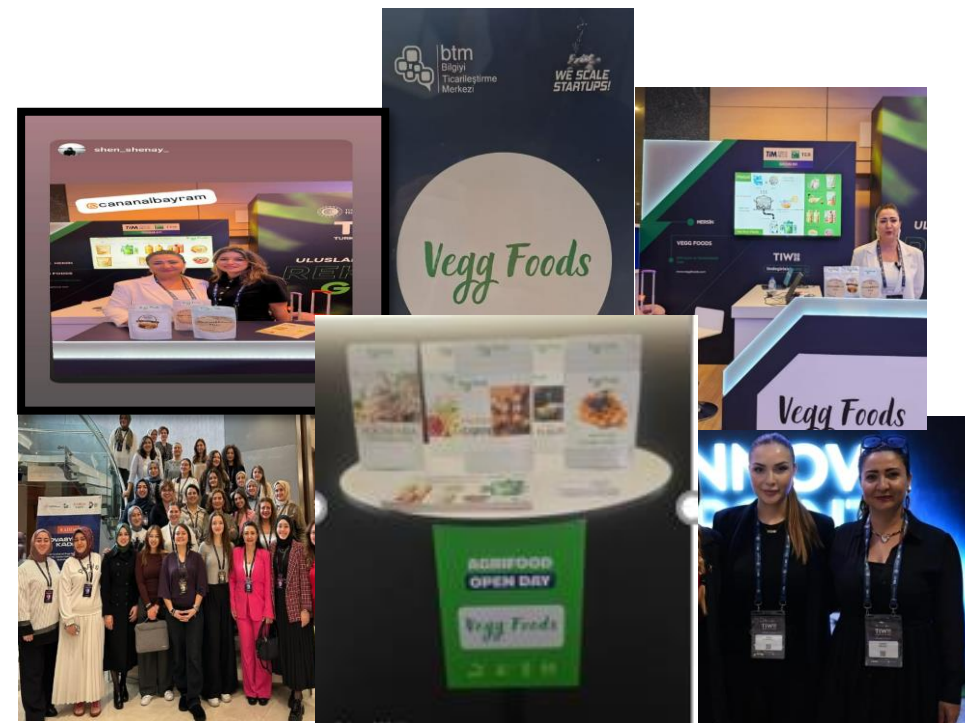


Tested by **+1000 consumers**

Positive Feedback from **15**
Professional Chefs

92%

International Fairs



Brussels (2), Bilbao, Valencia, Lisbon, Warsaw,
Paris, İstanbul (4), Dubai

10 Fairs attended

+100 B2B, +1000 B2C conversations
with potential suppliers, customers,
partners and investors held

International Demo Days



İstanbul (20), Ankara (1), Warsaw (1),
Valencia(1), Paris (1), Lisbon (3), Brussels (2)

29 Demo Days attended



Traction

Orders have started,

Issued our first invoice

PROFORMA FATURA (PROFORMA INVOICE)

Take letter of intents

Vegg Foods

Tuncay İşhanı A blok 4A

Akdeniz/MERSİN

TEL : 0 (555) 609 07 46

13.11.2025

FİRMA ADI ve ADRESİ

Vegg Foods

VERGİ DAİRESİ: LİMAN NO:40792276108

MAL VE HİZMET ADI

30 Litre Standart Bitkisel Bazlı Yumurta Alternatifi -Aquafaba

MİKTAR (L)

30

BİRİM FİYAT

500

ALT TOPLAM

VERGİ ORANI

20%

3000 TL

TOPLAM TL

₺15300

- Testing and technical/sensory evaluation of aquafaba and hummus flour,
- Collecting consumer feedback and conducting market validation,
- Providing the price offer related to these products,
- Exploring potential opportunities for pilot production, scale-up, or further collaboration if required.

This Letter of Intent is not legally binding for either party; it solely reflects our mutual intention to explore cooperation in good faith.

Sincerely,

Canan Tiryaki

Founder, Vegg Foods

[Email]: cananalbayram@veggfoods.com

[Phone]: +905398780597



reflects our mutual

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Seyda AY

Founder, CS Biotechnology Entrepreneurship

[Email]: seyda.ay@csgirisimcilik.com

[Phone]: +905377196055



Vegg Foods

How do we compete and generate IP?



Affordable Price



Logistic



Tasty



Vitamin&Minerals



Postbiotics



Go To Market Strategy



22000 tons/year
chickpea splits



Upcycled
chickpea splits



Vegg Foods

E-Trade



Aquafaba



- Fermented microalge
- Adding probiotics
- No syntetic preservatives



Aquafaba



Hummus Bar



Chickpea Coffe



Sales Channels

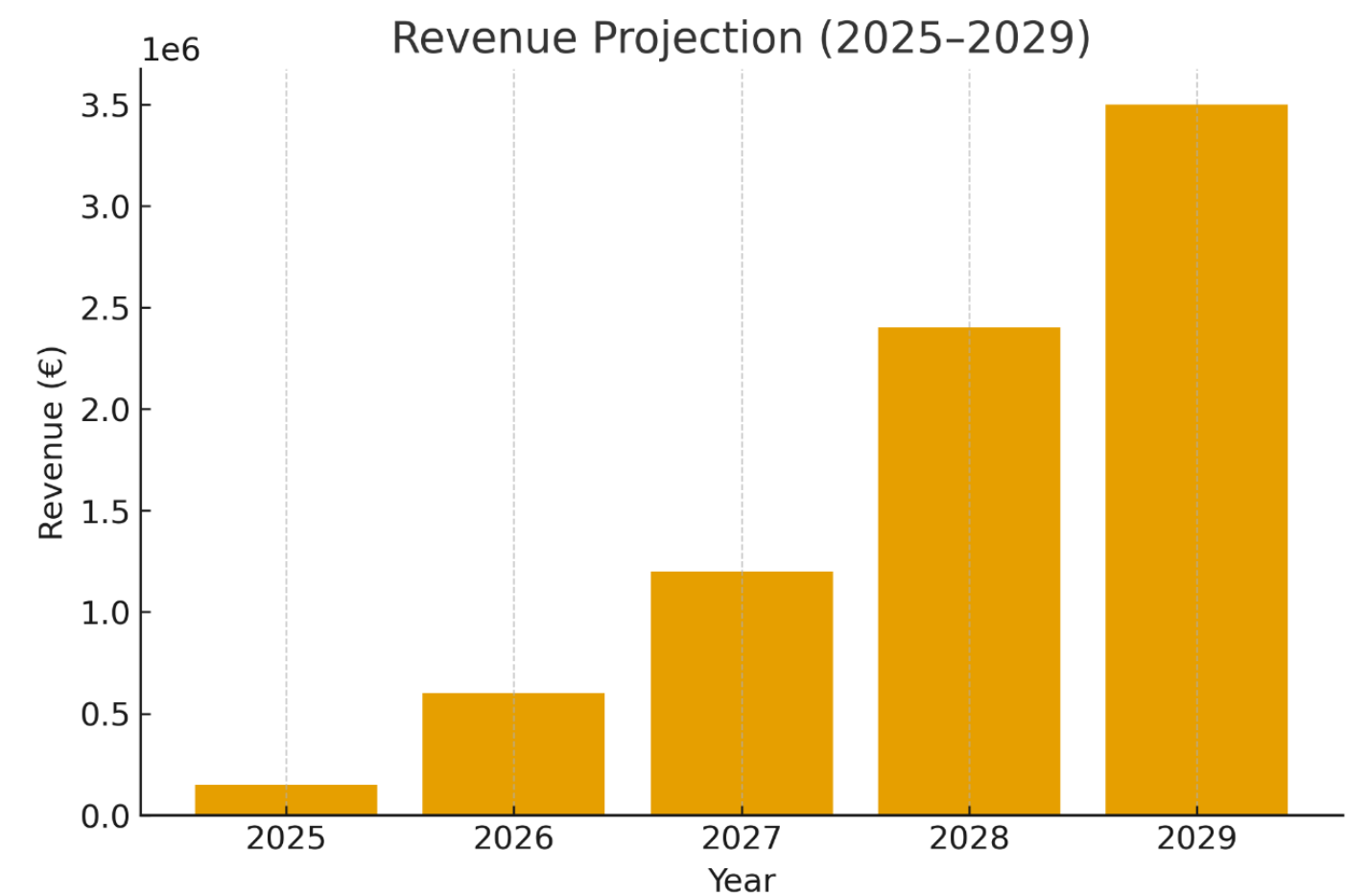
1. Supermarkets
2. Retailers
3. Organic Stores
4. Healthy Living Center



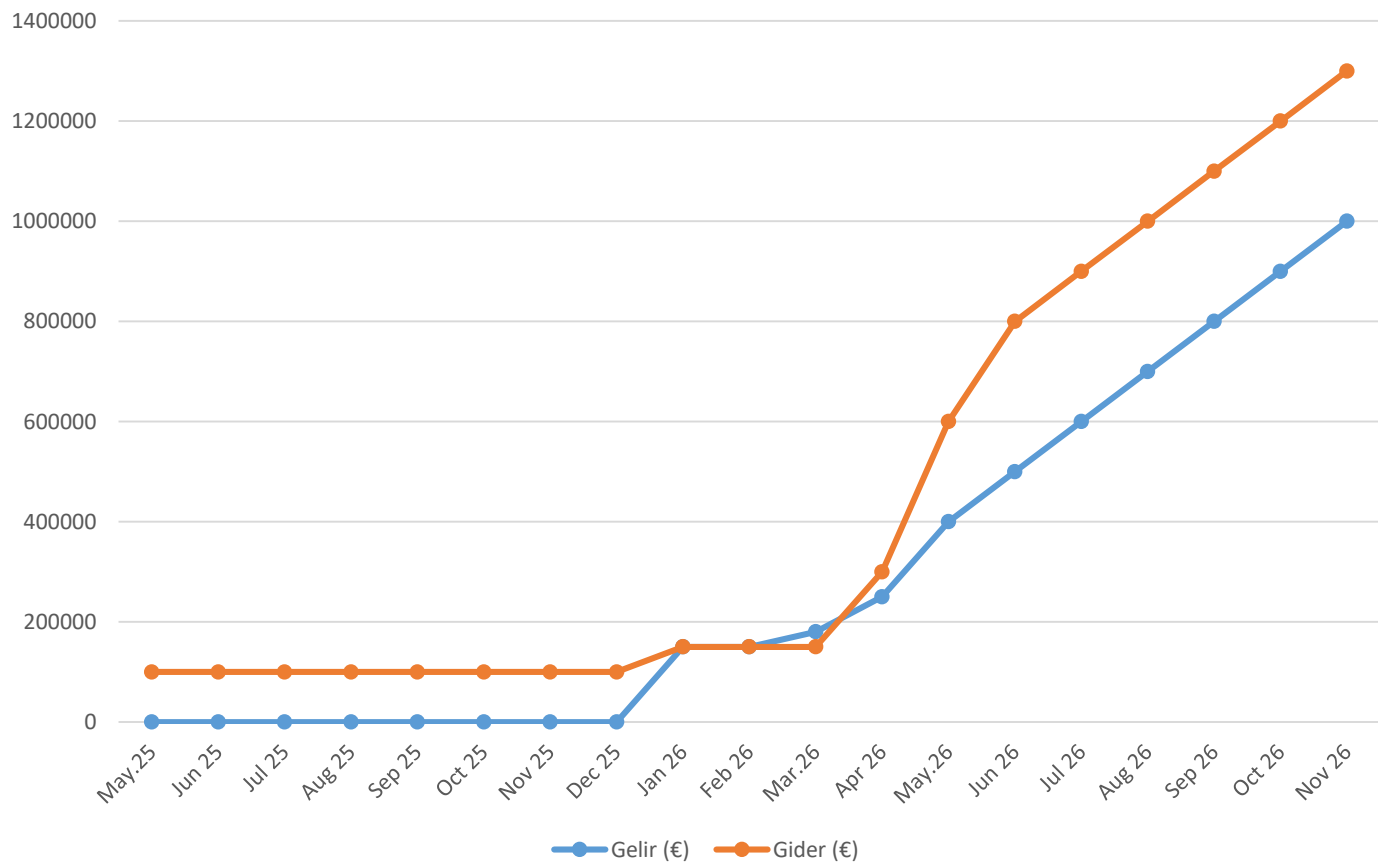
Middle East and European market studies

Financials

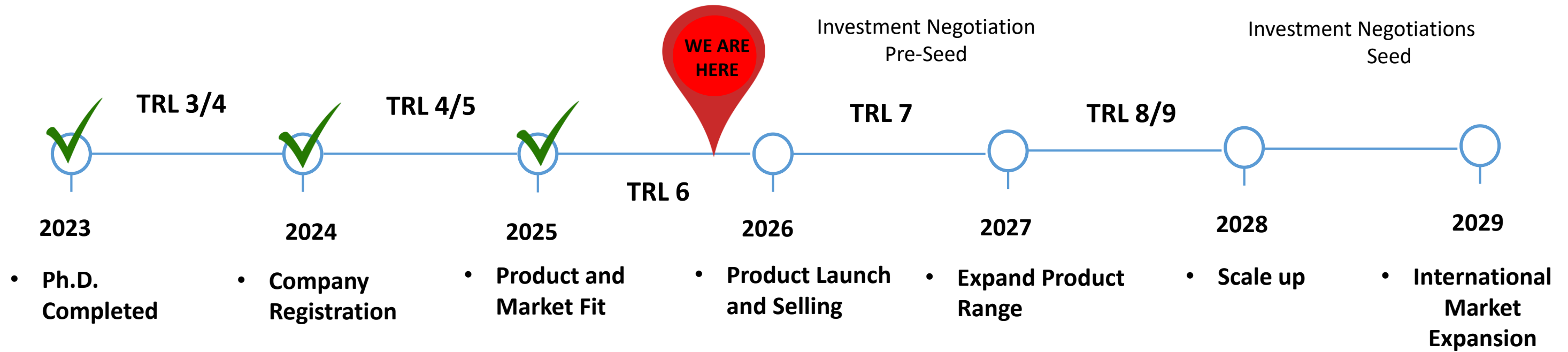
Our gross margin is 81% — driven by the fact that a single low-cost input generates three revenue streams simultaneously.



Countries negotiated for sale



Road Map



Team



Ph.D. Canan Tiryaki-Founder

Project Manager
Ph.D. Food Engineer in
Research and Development
Department, 20+ years



Law. Özgür Tiryaki-CEO

**Law and financial
officer**
Lawyer for 25 years.



Prof.Dr. Mahir Turhan

**Research and
Development**
Mersin University
Department of Food
Engineering



Prof.Dr. Arzu Hunt-CMO

Sales and Marketing Manager



Sena TARIM YALÇINKAYA

**Quality Assurance and
Certifications Manager**
Chemist with +5 year biotech
experience

ADVISORY BOARD



Bogdan IVANOV
Sales and Marketing



Mariano OTO
Finance



Clara PAIS
Business Strategy



Sanem YALÇINTAŞ
Food Engineer



Funded by the
European Union



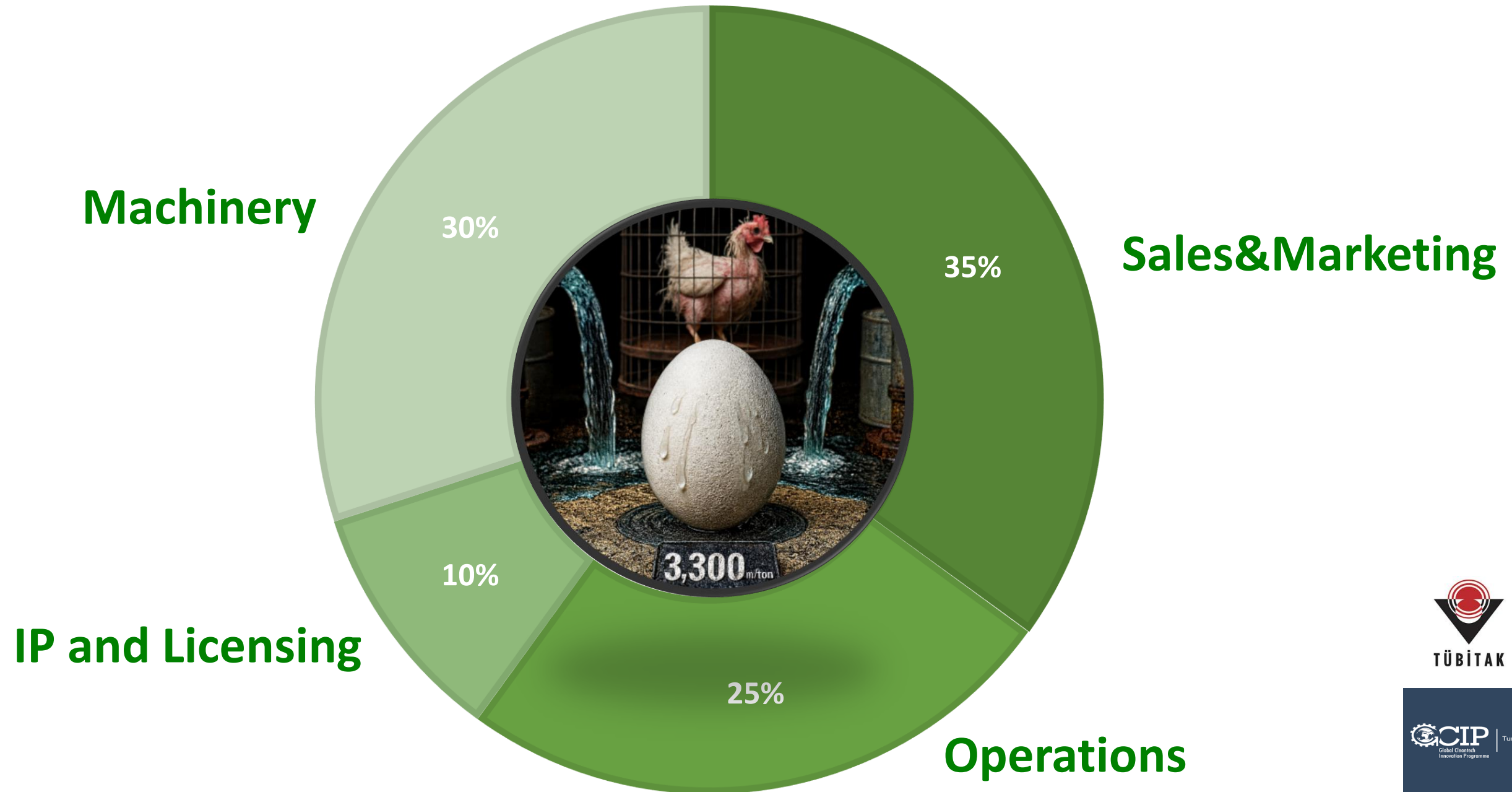
Food
SEEDBED INCUBATOR

We are raising €200k in private equity for our pre-seed round

Round size: €550k€
Duration: 24 Months

Funding secured:
Private equity: 300k€
Grants: 50k€

Funding pending:
Private equity: 200k€
Grants: 50k€



Invest in more than a business; invest in the future.

Vegg Foods

Protect both your health and your planet.



Canan TIRYAKI



05308780597



cananalbayram@gmail.com

www.veggfoods.com



MERSİN/TURKEY



IN ONE SINGLE PROCESS

Products Planned to Produce

National **PATENT** application.
2025/005857 **pending**.



Aquafaba with Patato



- Not Preservatives
- Postbiotics

Standard aquafaba



- Microalge and macro alge
- Not Preservatives
- Postbiotics

Hummus sauce with red beet, pupkin



- Postbiotics



- Ready to use-single served-enriched



Hummus flour

- High protein, gluten free, postbiotics



- Ready to use-single served-enriched



- Ready to use-single served-enriched

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Orders have started,

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Take letter of intents

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E-Posta: cananalbayram@gmail.com
Vergi Dairesi: LİMAN VERGİ DAİRESİ MÜD.
TCKN: 40792276108



e-Arşiv Fatura



Vegg Foods

İşhanı A blok 4A

:/MERSİN

İ (555) 609 07 46

2025

[A ADI ve ADRESİ

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CS BİYOTEKNOLOJİ
GİRİŞİMCİLİK A.Ş.
Yatırımcılar Bulvarı No: 20 Etiler Plaza
Residens No: 20 Etiler Plaza
Kat: 5 D. 215 067 9916
Tic. Sic. No: 1037309



OUR MILESTONES& ROAD MAP

