



HYDROLYZED RICE BRAN PROTEIN

PLANT ORIGIN FOOD





Plant Origin Food Co., Ltd. is a plant-based food company from Chaing Mai, Thailand developing Rice Bran Hydrolysis Protein.

Rice Bran Hydrolysis: We extract rice bran protein through a hydrolysis process, breaking down the proteins into smaller peptides. This enhances their digestibility and bioavailability, making them an excellent alternative to traditional animal proteins.

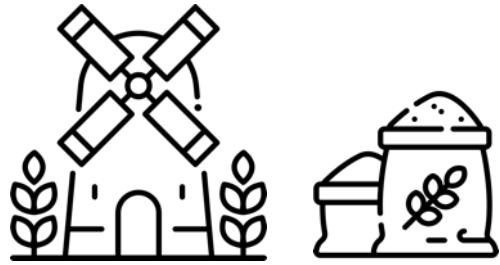
Health Benefits: Rice bran protein hydrolysate has demonstrated significant health benefits, particularly in managing metabolic syndrome. Studies have shown that it can reduce blood pressure, improve insulin sensitivity, and exhibit anti-inflammatory and antioxidant properties. These benefits make it a valuable ingredient for developing functional foods aimed at reducing the risk of chronic diseases such as diabetes and cardiovascular disease.

Sustainability: By utilizing rice bran, a byproduct that is often discarded or used as low-value animal feed, Plant Origin contributes to reducing waste and maximizing resource efficiency. Our process not only provides a sustainable protein source but also supports the circular economy by adding value to agricultural byproducts.



CORE TECHNOLOGY

RICE BRAN PROTEIN EXTRACTION



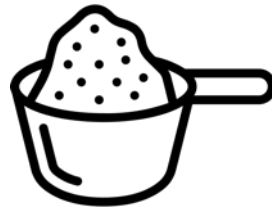
RICE BRAN



OIL EXTRACTION



BYPRODUCT



PROTEIN POWDER

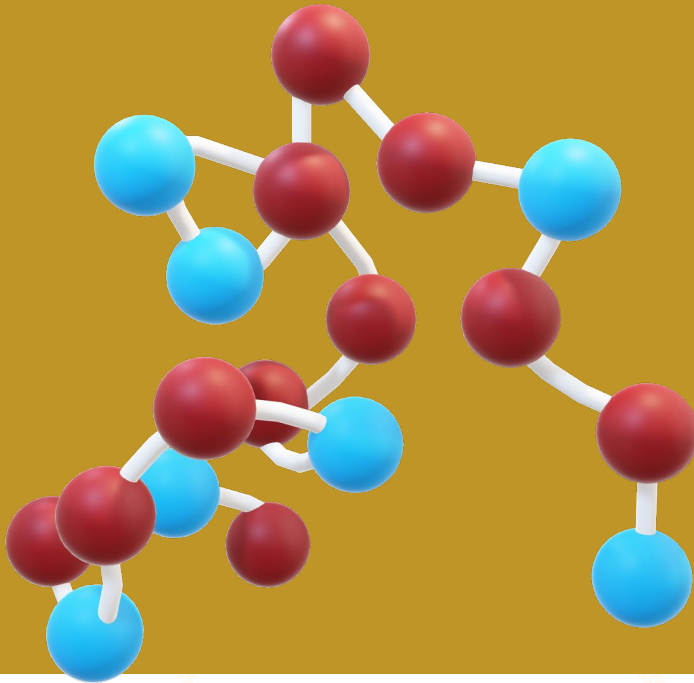


PRECISION
HYDROLYSIS

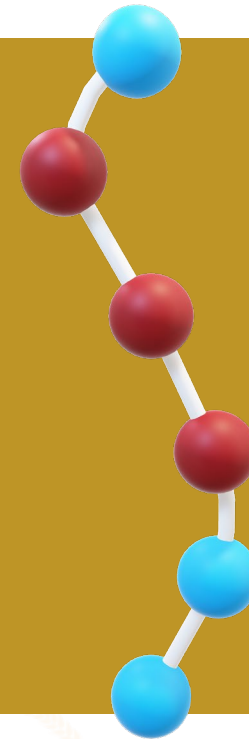
Our unique approach involves using rice bran, a byproduct of rice that is protein-rich. The proprietary precision hydrolysis and subcritical water technology is used to extract the protein.

PROTEIN VS PEPTIDE

Clean, vegan, non-GM and environmentally friendly, functional proteins for the food industry.



protein



- glutamic acid
- histidine
- Leucine
- Lysine
- Phenylalanine
- Tyrosine
- valine

FASTER ABSORPTION
& MUSCLE RECOVERY

peptide

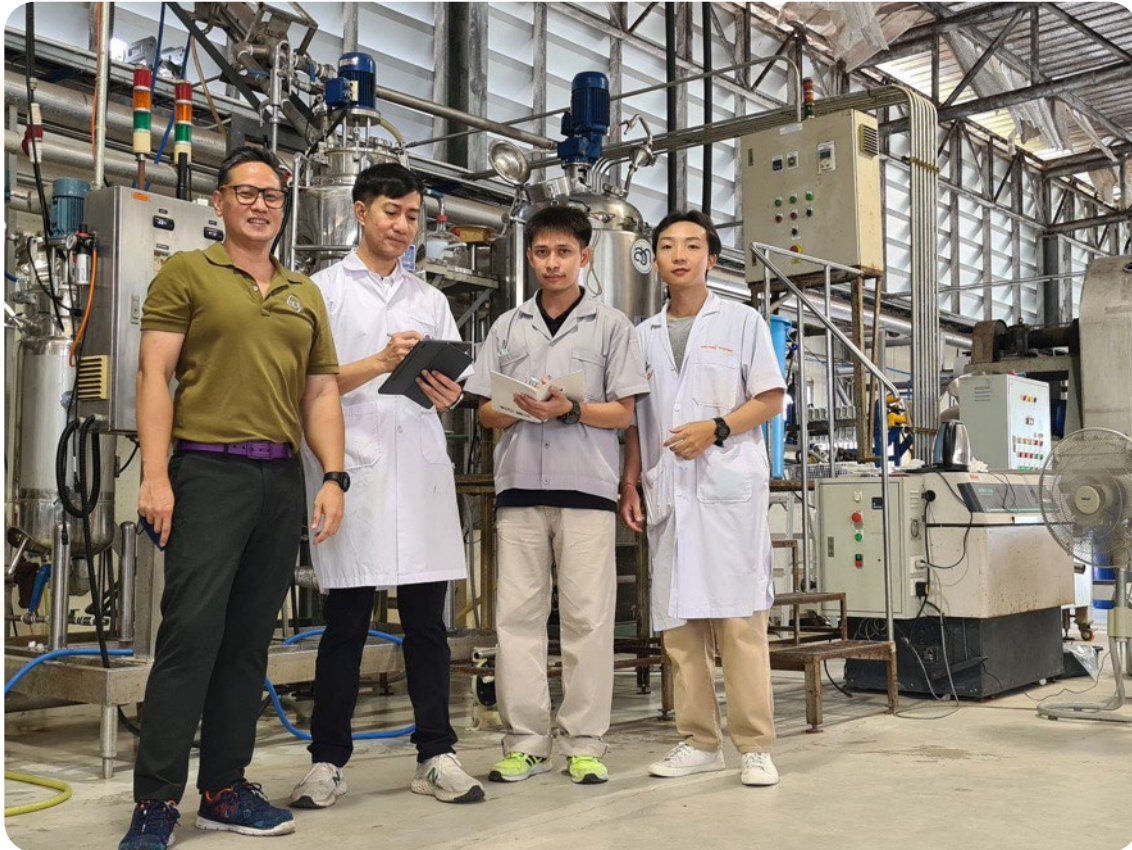
Our protein is composed of smaller chain amino acids or peptides, ensuring faster absorption by the body and quicker for muscle recovery.

TECHNOLOGY BENEFITS

- High yields
- Commercial scalability
- Improved taste less salty & less bitter
- Improve solubility
- Improve color (lighter color)
- Antihypertension/Antioxidant
- High in glutamic acid, arginine, aspartic acid, leucine, phenylalanine



SCALE-UP

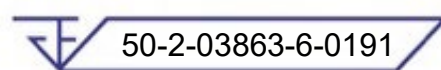


Our research collaboration with Chiang Mai University, led by our CTO, has yielded significant advancements. We've successfully scaled up to a capacity of 500 liters and obtained approval from the Thai FDA.



ALTERNATIVE EGG POWDER

This year we are also launching egg analog from our protein in Asia markets such as Japan, Singapore and Taiwan. "E-X" egg replacer enhanced by our peptide protein.



OUR SOLUTION

HEALTH BENEFIT



7g Protein/Serving



Low In Cholesterol



Low In Saturated Fat



No Bacterial Contamination



Without 14 Major Allergens

ENVIRONMENTAL BENEFIT

98%

Less Water

85%

Less Land

93%

Less Co2

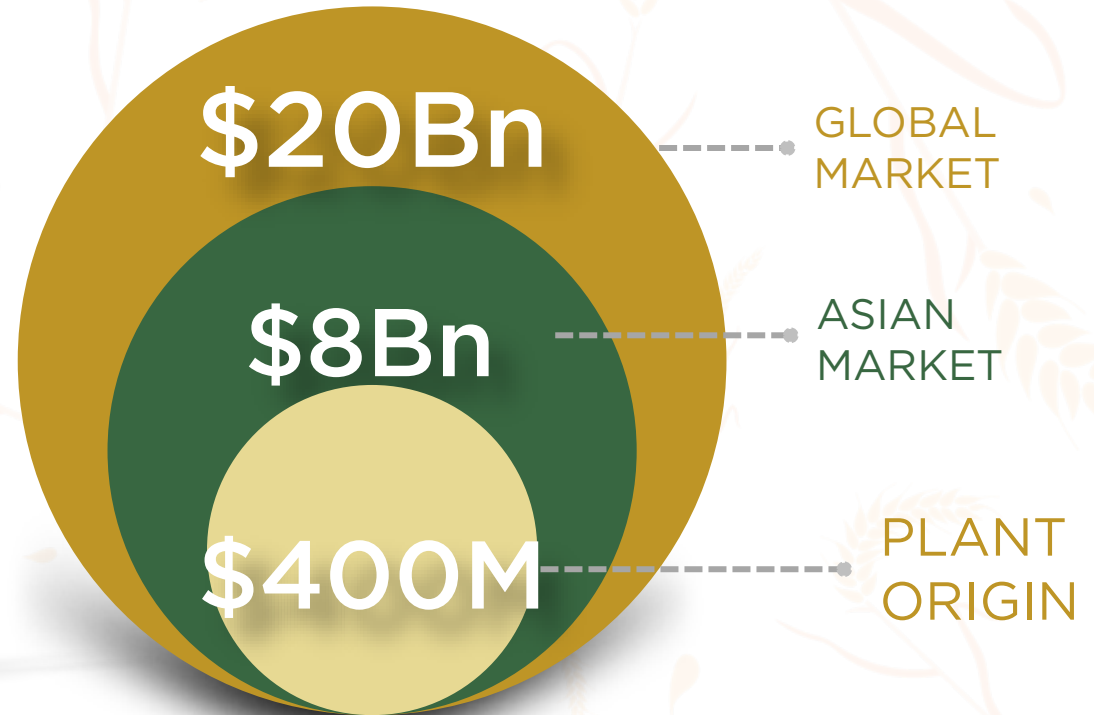


USE CASES

Our Animal-free proteins is very versatile. From super-functional protein tailor-made for boosting beverages, bars and food. To cleaner labels for alternative meats, from patties to nuggets



MARKET SHARES



USE CASES

And we learn that Protein intake declines with age. The power of amino acids, can help to resolve food and health issues associated with dietary habits and aging.

AGING SOCIETY & NCD's



USE CASES

SPORTS NUTRITION



Support performance of athletes through proper nutrition and supplementation, our protein could help athletes recovering quickly.



USE CASES

But what about man's best friend?
The pet food market is one of the fastest-growing markets, with pet owners willing to spend significantly on their four-legged friends. Our protein can be used as a sustainable, high-quality ingredient for a new line of pet food products.





ALTERNATIVE EGG POWDER

This year we are also launching egg analog from our protein in Asia market such as Singapore and Taiwan. “Ex ” egg replacer create from our peptide protein.



TASTE TESTED BY EXPERTS



Nestlé



Givaudan



And Taste is very important! So, we have panel from leading food industries to taste our product. And they all really like our Exx egg-less omelet.



GO TO MARKET STRATEGY

FOOD MANUFACTURER



AJINOMOTO
Glico



Our go to market is focusing on B2B side, we offer Exx in bulk quantities to food manufacturers and HoReCa. Currently we're in corroboration with Thai Union, Ajinomoto and Glico and working on customization EXX to their specific needs.

FOOD SERVICES HORECA



OUR TEAM



**PASAKORN
NIRATBHAND**
CEO



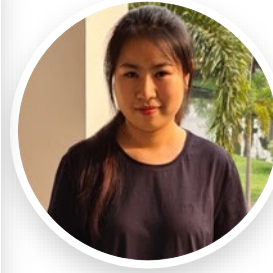
**AKKASIT
JONGJAREONRAK**
CTO



**TEERAYUTH
TANTRAPHON**
CFO



**REANUGA
TANTRAPHON**
COO



**PAWITRA
INTHANIN**
R&D



**CODY
KUGLER**
PMO



**NATTHA
PODOK**
PRODUCT R&D



Our team includes experienced individuals with a combined expertise of over fifty years in the plant-based industry.

Mission: changing our food system for a better future



Join us for a sustainable future, one grain at a time.

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