

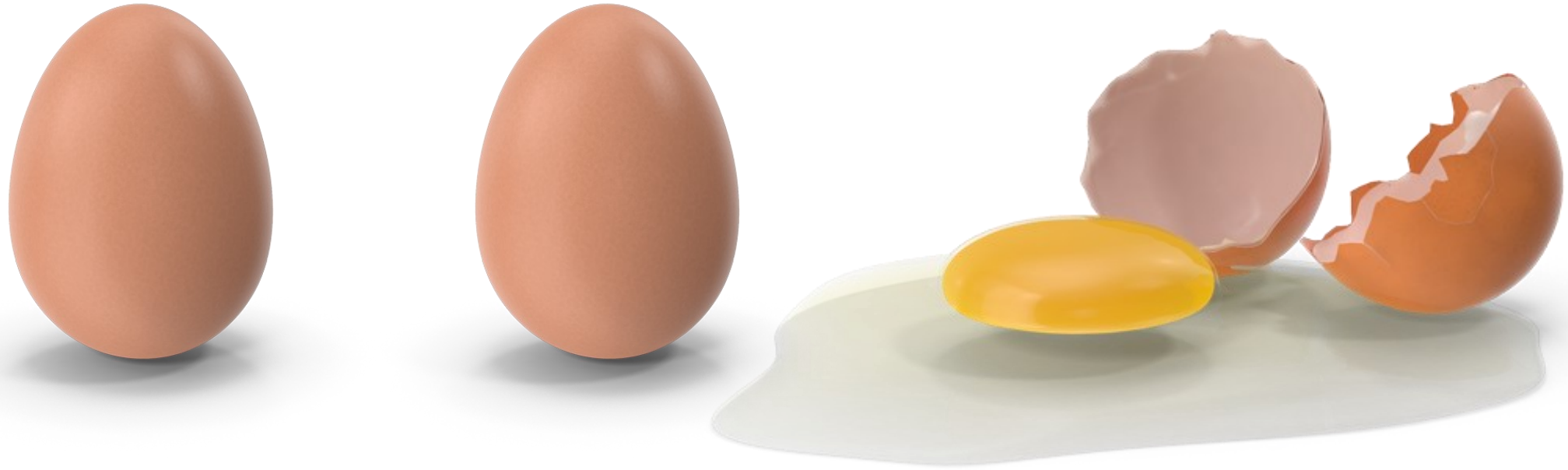


Green Spot Technologies

Challenging the food waste paradigm to feed a better future



The big problem



1/3 of all food produced is lost or wasted
Represents 50% of the CO₂ footprint of the Food Value Chain



Current solutions for food waste



Feed:

Downcycled & low value



Extraction:

Further waste production



Direct use:

Limited types of side-streams & application used



Green Spot is unique:

Complete Solution to produce food ingredients that tackle simultaneously the major pain points:

Sustainability

Functionality

Nutrition

Clean label

Affordability



The virtuous
solution

WORLD'S FIRST RANGE OF FERMENTED INGREDIENTS FROM SIDE- STREAMS






**Waste
avoidance**



**CO₂ Reduction
in Food Value Chain**


Ferment'Up flours:

GST ingredients	Applications	Nutritional advantages	Avoidance GHG ⁽²⁾ (upcycling)
	Ferment'Up Cereal Cocoa- replacement/ reduction	Fibers ~40% Protein ~25%	-9.5 kg CO₂e/kg
	Ferment'Up Tomato Tomato paste/ texturizer reduction/ replacement	Fibers ~60% Protein ~20%	-8.5 kg CO₂e/kg
	Ferment'Up Apple Cocoa color/ compote taste	Fibers~55% Sugar <3%	-11 kg CO₂e/kg

NOT novel food – ready for market use.

(1) Source: (Methodology for Avoiding Greenhouse Gas Emissions by Keeping Food in the Human Supply Chain, Quantis, Inc, Kai Robertson).





Taste, Nutrition,
CO₂ footprint,
Clean Label &
Affordable:
**all in one and
for everyone.**

Proof of concept: Green Spot Cocoa-free Brownie



Reduction of Recipe Cost

At least 2 X cheaper
vs
Cocoa powder



Reduction of Environmental Cost

24.5 X less CO₂e impact
vs
Cocoa powder



20% Ferment'Up Cereal –
total wheat flour and cocoa powder replacement

Tasted and appreciated by:



Proof of concept: reduced cost BBQ sauce



Reduction of Recipe Cost

Tomato paste partial replacement with same taste & texture



Elevated taste with less salt

Umami notes for reducing salt (-5%) & sugar (replace molasses)



2% of incorp.
Replacement of molasses and starches

Tasted and appreciated by:

KraftHeinz



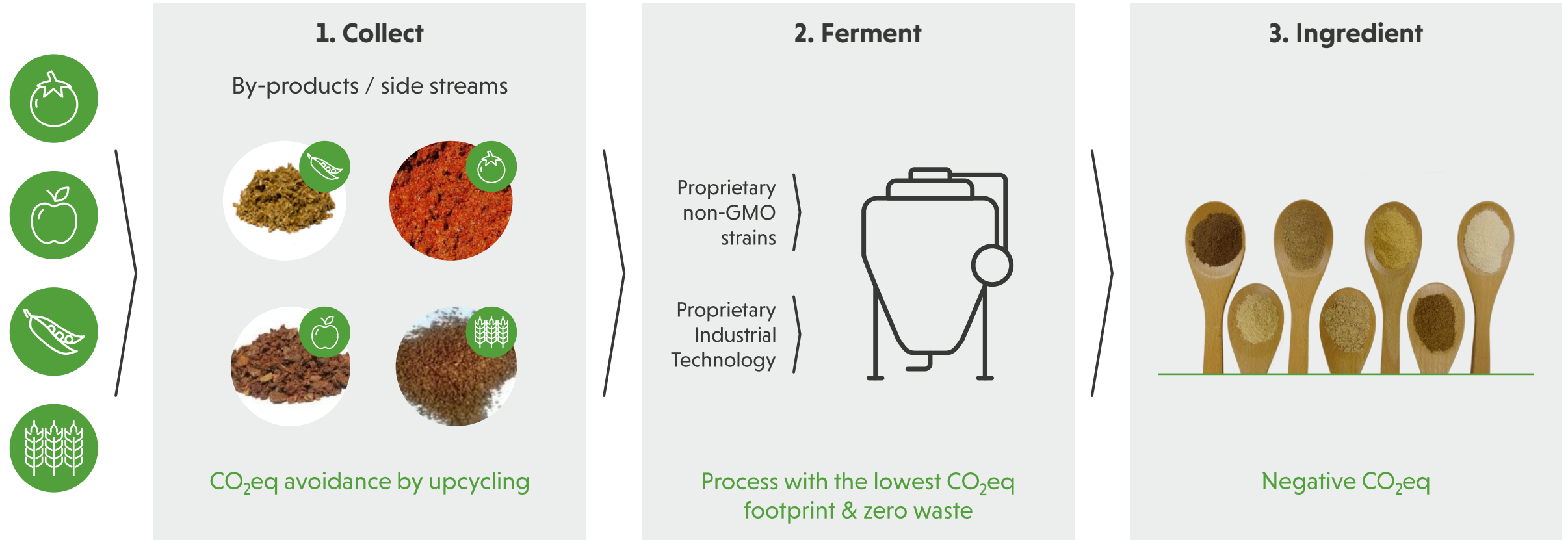
SOLINA



We Ferment Food by-products into highly nutritious ingredients

Solid-State Fermentation: We unlock the nutritional and functional potential of plant-based by-products: peels, pulp, hull, bran and seeds

Main technological bottle-necks surpassed: Scaled, Consistent and Cost-competitive for food



€ Affordable

Versatile

Waste free

Patented

Scalable





Green Spot Technologies

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