

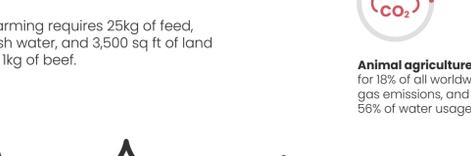


The Future of Food Has Arrived.

With populations rising at an unprecedented pace, meat consumption around the world has exploded, and a more sustainable solution is needed to meet this accelerating demand.



Meat consumption is expected to grow by a staggering 50% by 2040, resulting in a market worth \$1.8 trillion.

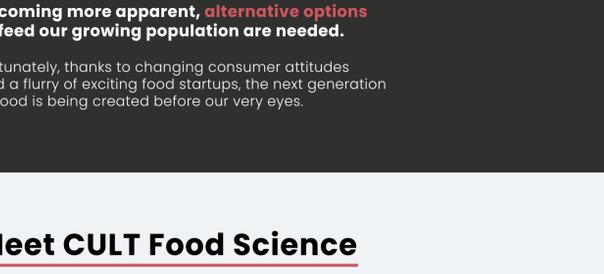


However, this puts additional strain on resources, land, and the environment.

Conventional farming requires 25kg of feed, 1,451 litres of fresh water, and 3,500 sq ft of land to produce just 1kg of beef.



Animal agriculture is responsible for 18% of all worldwide greenhouse gas emissions, and accounts for 56% of water usage in the U.S.



Source: David Suzuki Foundation

With these enormous environmental concerns becoming more apparent, alternative options to feed our growing population are needed.

Fortunately, thanks to changing consumer attitudes and a flurry of exciting food startups, the next generation of food is being created before our very eyes.

Meet CULT Food Science

CULT Food Science is a cutting edge platform advancing the future of food with a focus on cultured meat, cultured dairy, and cell based foods.

Focus Areas

- Meat
- Honey
- Cheese
- Milk

The first of its kind in North America, CULT Food Science provides investors with exposure to the most innovative and disruptive companies in this space.



What is Cultured Meat?

Cultured meat is a genuine meat product that is produced by creating animal cells directly in a controlled lab environment.

Also known as:



What is Cultured Dairy?

Cultured dairy products have been fermented with lactic acid bacteria such as yoghurt or cottage cheese.

Source: Dairy Foods

Cultured Dairy Market Forecast



Sources: Good Food Institute, Research Reports World

How is it made?

- 1.** Tissue is taken from the animal for the purpose of extracting stem cells and creating cell lines.
- 2.** The extracted stem cells are cultivated in a nutrient-rich environment, mimicking animal tissue growth.
- 3.** The muscle fibres that are produced are then processed and mixed with additional fats and ingredients to assemble the final product.

The market for cultured meat could reach \$25 billion globally as a result of growing consumer acceptance, appropriate pricing, and other factors.

Cultured Meat Market Forecast



Source: McKinsey

Cultured meat offers a solution to environmental farming issues without requiring a shift in consumer eating habits.

Therefore, it is no surprise that the industry is developing at a rapid pace:



70+ Cultured meat startups launched to date, receiving significant support from top tier institutional investors as well as conventional meat production companies.

.5% The portion of the global meat market that cultured meat could supply by 2030.

Source: McKinsey

This presents a variety of undeniable opportunities for investors who are interested in this market's massive potential.

- Regulatory Approvals**
Singapore is the first country to legalize cultured meat for consumers, and many more countries will no doubt follow behind over the coming years.
- Building Momentum**
New options for sourcing sustainable food are in demand, both politically and commercially.
- Changing Consumer Ethics**
Consumers are demanding a more ethical, kinder approach to factory farming and cultured products are becoming more culturally accepted.
- Lower Production Costs**
Cultured meat and dairy have made quantum leaps in reducing production costs.

"In less than a decade, companies have been able to reduce the production costs of cultivated (cultured) meat by 99%."

- McKinsey

Why Invest in CULT Food Science?

CULT Food Science operates on a global scale and supports an impressive list of companies that are collectively advancing the future of food.



<p>Cultured Proteins Los Angeles</p> <p>Fiction Foods</p> <p>Fiction Foods is building the future of food, starting with the egg. A technology-first, architectural approach to food delivering purpose-driven nutritional solutions that advance both human and environmental health.</p>	<p>Cultured Dairy Montreal</p> <p>Opalia</p> <p>Opalia is a Canadian company that produces cow milk with mammary cells that tastes, looks, and smells exactly like regular cow milk.</p>
<p>Cultured Meat San Francisco</p> <p>Eat Just</p> <p>Eat Just develops and markets plant-based alternatives to conventionally-produced meat and egg products.</p>	<p>Seafood Toronto</p> <p>Cell AG Tech</p> <p>Cell AG Tech is on a mission to become a global leader in the production of sustainable cell-cultured seafood.</p>
<p>Cultured Meat Oakland</p> <p>Ohayo Valley</p> <p>Ohayo Valley brings a new dawn to the meat industry with a revolutionary product: A5 grade wagyu ribeye. Their deliciously sustainable marbled wagyu ribeye imitates the protein, fat, and texture profile of beef.</p>	<p>Technology Tyne</p> <p>3D Bio-Tissues</p> <p>3D Bio-Tissues is a biotech startup working to produce bio-equivalent tissues for clinical and cellular agriculture.</p>
<p>Technology Redwood City</p> <p>JellaTech</p> <p>Jellatech is a developer of cutting-edge technologies to produce high quality, pure, animal-free collagen and gelatin.</p>	<p>Technology Ankara</p> <p>Biftek</p> <p>Biftek produces a microorganism based, natural, and cost effective growth medium supplement to grow muscle stem cells.</p>
<p>Honey Berkeley</p> <p>MeliBio</p> <p>MeliBio harnesses microbiology to create honey without bees.</p>	<p>Cultured Meat Pretoria</p> <p>Mogale Meat Co.</p> <p>Mogale Meat Develops healthy and nutritious meat that is indistinguishable from current classic meat products.</p>
<p>Cultured Meat Berkeley</p> <p>Novel Farms</p> <p>Novel Farms aims to recreate the taste and texture of exquisite marbled cultured meats, and transform cultured meat into a sought after culinary experience.</p>	<p>Technology Israel</p> <p>MeaTech</p> <p>MeaTech is developing an ethical and environmentally friendly alternative to industrialized farming by developing an industrial cultured meat production process with integrated 3D printing technology.</p>
<p>Cultured Dairy San Jose</p> <p>Change Foods</p> <p>Change Foods is recreating dairy products by using the magic of microbes instead of animals.</p>	<p>Ethical Chocolate Davis</p> <p>California Cultured</p> <p>California Cultured is developing cell based chocolate to produce a sustainable and ethical source of cocoa.</p>

CULT Food Science has invested in 5 of the 28 total XPRIZE "Feed the Next Billion" semi-finalists.

- Cell Ag Tech
- GOOD Meat
- Novel Farms
- Umami Meats
- MeaTech (a Division of Eat Just)

CULT Food Science has assembled a dynamic team of global thought leaders in cell biology, biotechnology, and agriculture.

CULT Food Science Advisory board

- Dr. Paul Burridge** - Pharmacologist, Northwestern University
- Dr. Anjum Mullani** - Stem Cell Biologist
- Dr. Ian Smith** - Research Professor, UC Irvine
- Saloni Shah** - Harvard University, Forest Lab
- Rob Harris** - Operations Advisor

Join the Clean Food Revolution

As the ESG risks of conventional farming become too great to ignore, funding into companies advancing the development of technology to create sustainable food solutions will soar.

With 2020 being a landmark year for the cultured meat and dairy industries, it is safe to say that the future of food has arrived.

- Industry Acceleration**
- Cultural Acceptance**
- Capital Markets**
- Notable Investors**
- Mainstream Attention**

"I do think that all rich countries should move to 100% synthetic beef."
- Bill Gates

"I do think that in the future clean and plant-based meat will become the norm, and in 30 years it is unlikely animals will need to be killed for food anymore."
- Richard Branson

"We need solutions to our climate crisis and cultured meat will be part of it."
- Alexis Ohanian