

SCIENCE IN
ALTERNATIVE
PROTEINS

Planting the future of food



The Fourth Technological Pillar in Alternative Proteins

**The future of
meat: hybrid**
Alt Protein Conference 2021
by Protein Directory & Cell Agri

Presenter



Gastón Paladini

CEO & Co-Founder

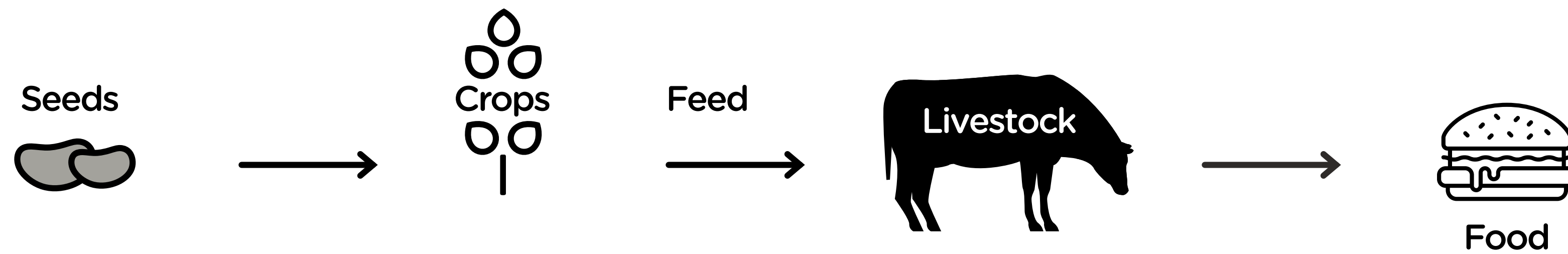
12+ years in the **traditional food industry** as a Director of one of the largest meat production players in Latin America

dotspin

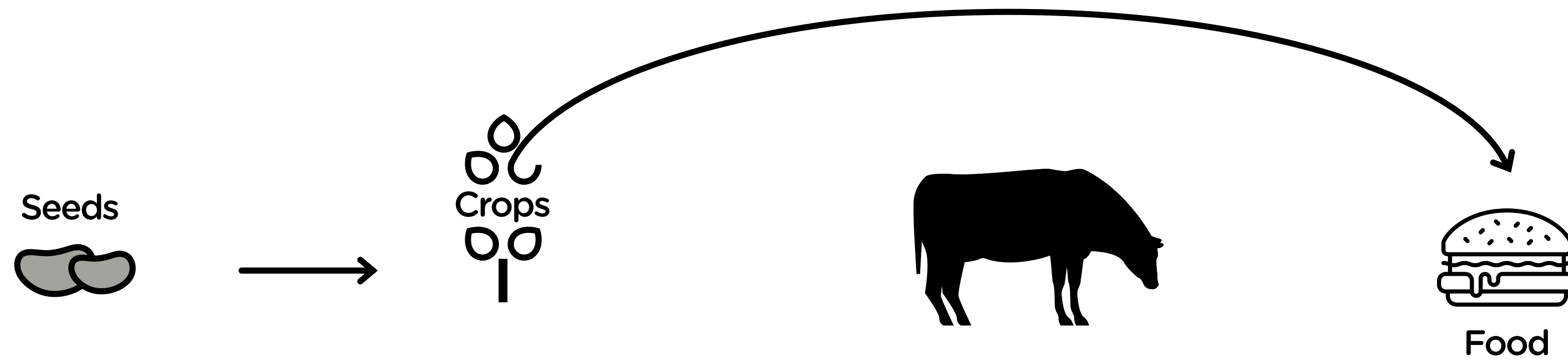


IAE
BUSINESS
SCHOOL

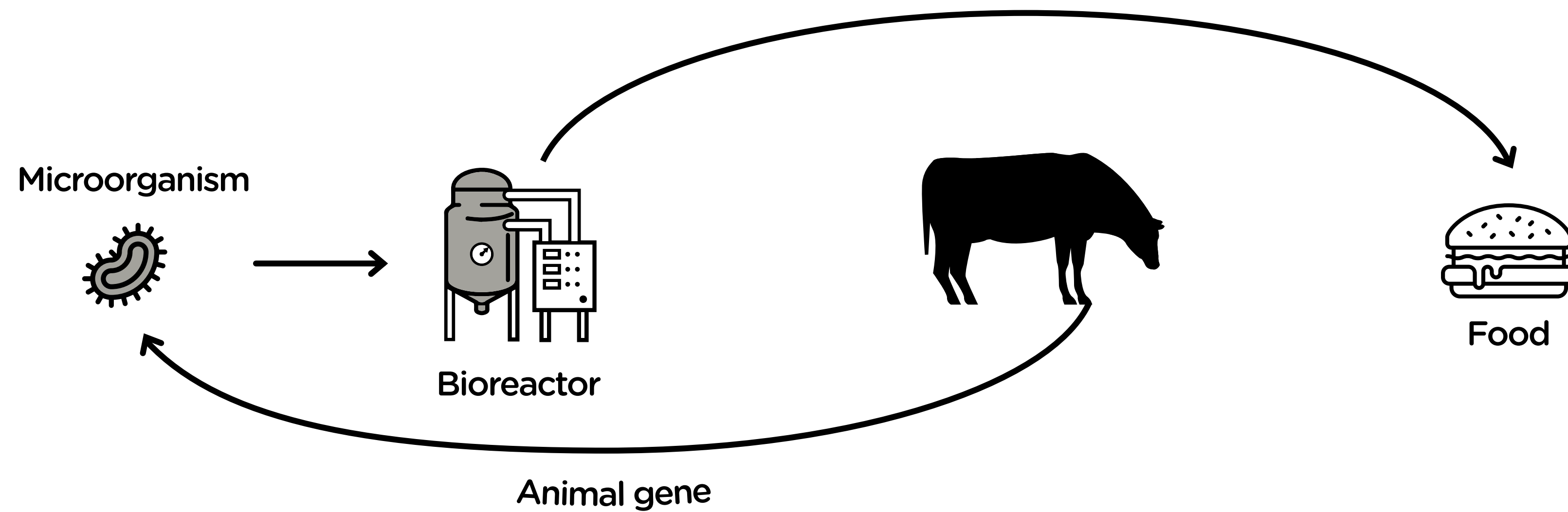
Traditional value chain



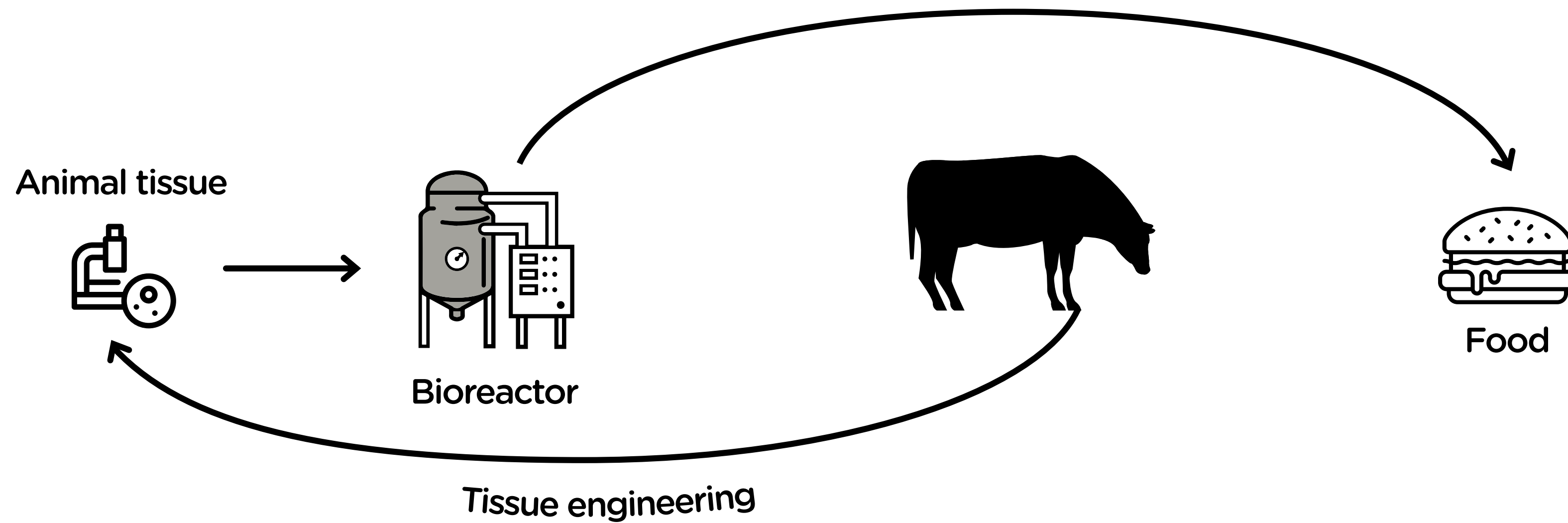
Plant-based Approach



Fermentation Approach



Cultured meat Approach



Alternative Protein Challenges

	Plant-based	Fermentation	Cultured meat
Taste			
Nutrition	Which of these technologies overcome all of these challenges?		
Scalability			
Affordability			

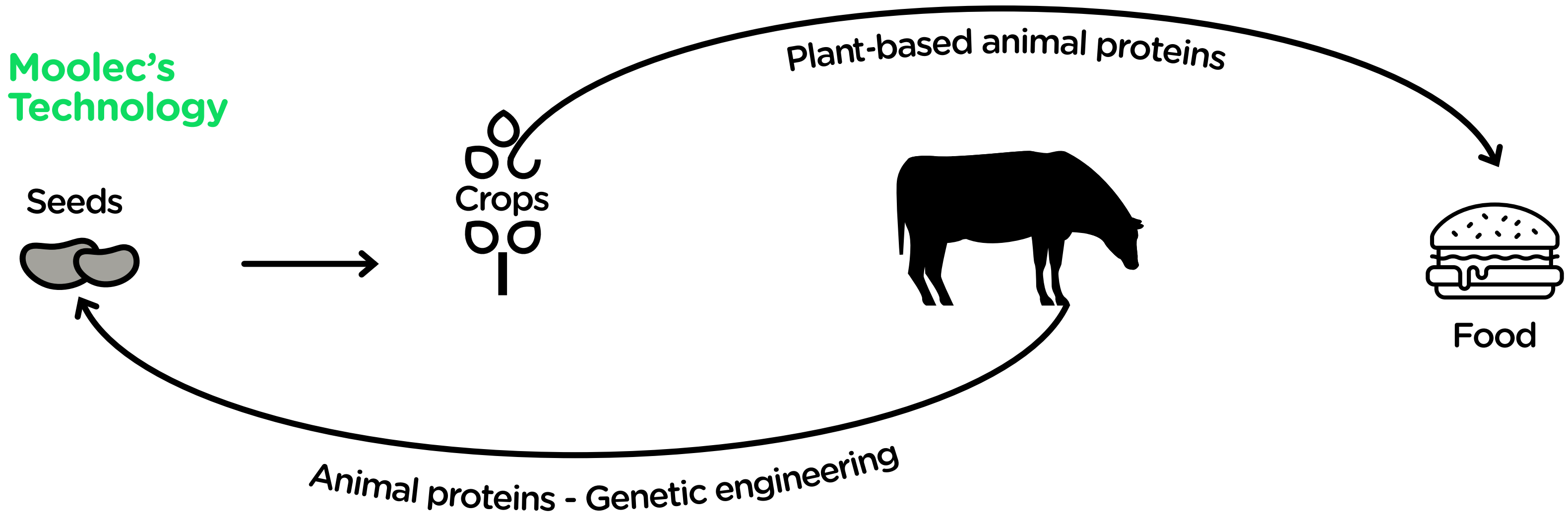
Alternative Protein Challenges

	Plant-based	Fermentation	Cultured meat
Taste	✗	✓	✓
Nutrition	✗	✓	✓
Scalability	✓	✗	✗
Affordability	✓	✗	✗

The Fourth Technological Pillar in Alternative Proteins

	Plant-based	Fermentation	Cultured meat	Molecular Farming Moolec
Taste	✗	✓	✓	✓
Nutrition	✗	✓	✓	✓
Scalability	✓	✗	✗	✓
Affordability	✓	✗	✗	✓

Molecular Farming Approach



Moolec's value proposition

Plant-based



Hybrid Concept



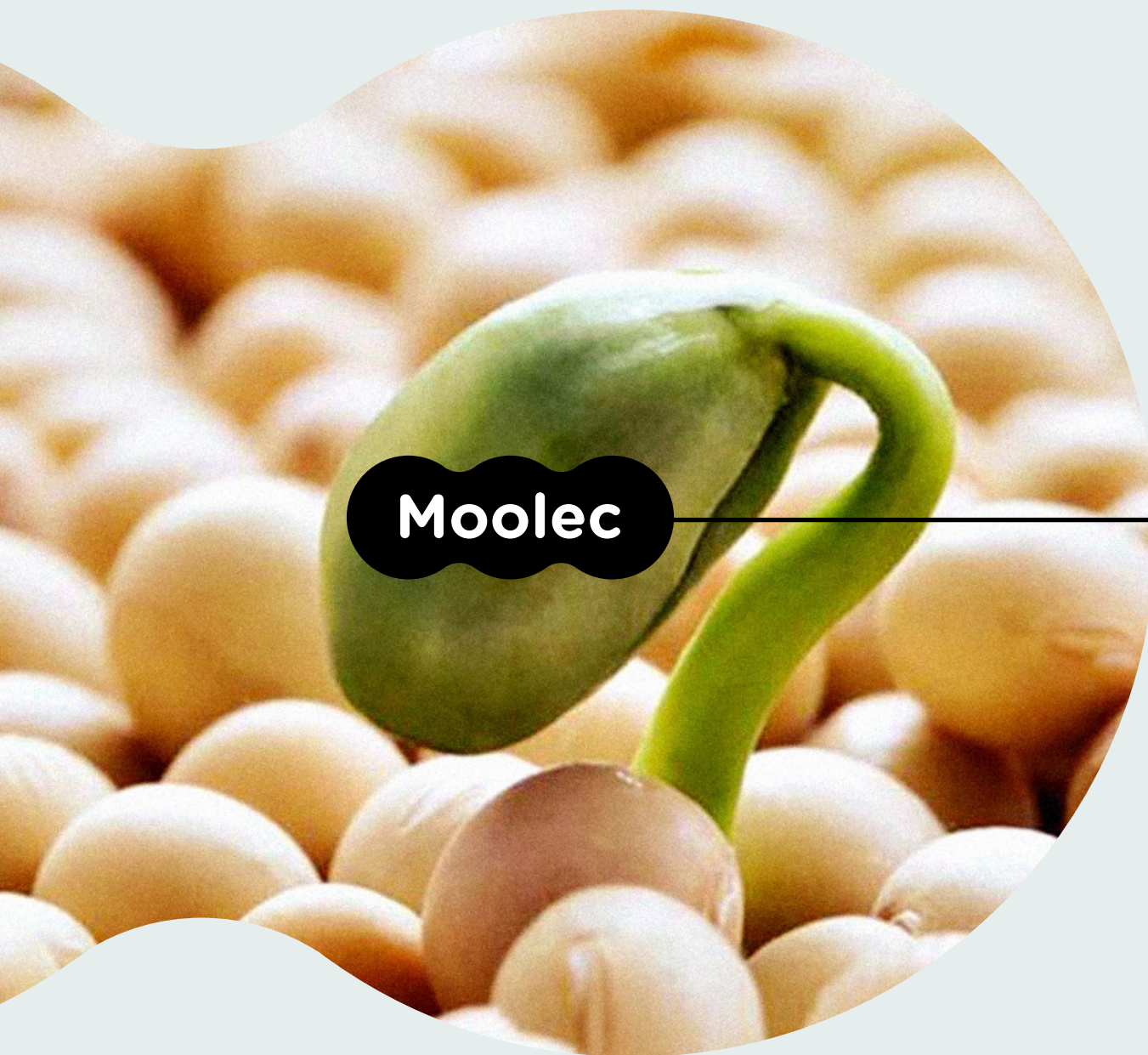
Cell-based



Molecular Farming

A 75% more cost-effective technology consuming fewer resources through biology using plants as bioreactors

Moolec's technology: Molecular Farming



What?

Animal proteins
in plants

Cost-effective

- ✓ **Plants as Bioreactors**
We use plants as small factories, without extra energy cost using biology.
- ✓ **No extra purification cost**
We mix animal and plant proteins saving the extra purification cost.
- ✓ **Economy of scale**
We use the hectares of farming to achieve volume, productivity and low costs.

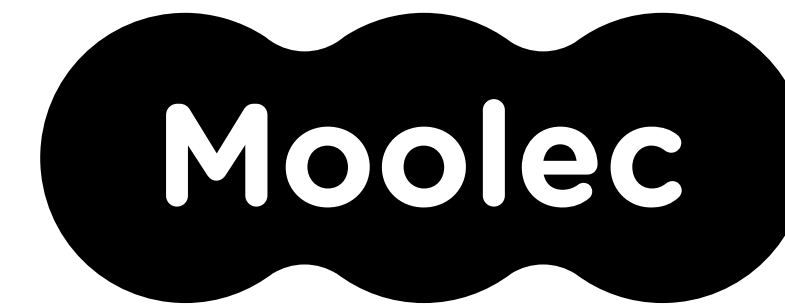
Spin off with a solid foundation

Science for a
sustainable
agriculture

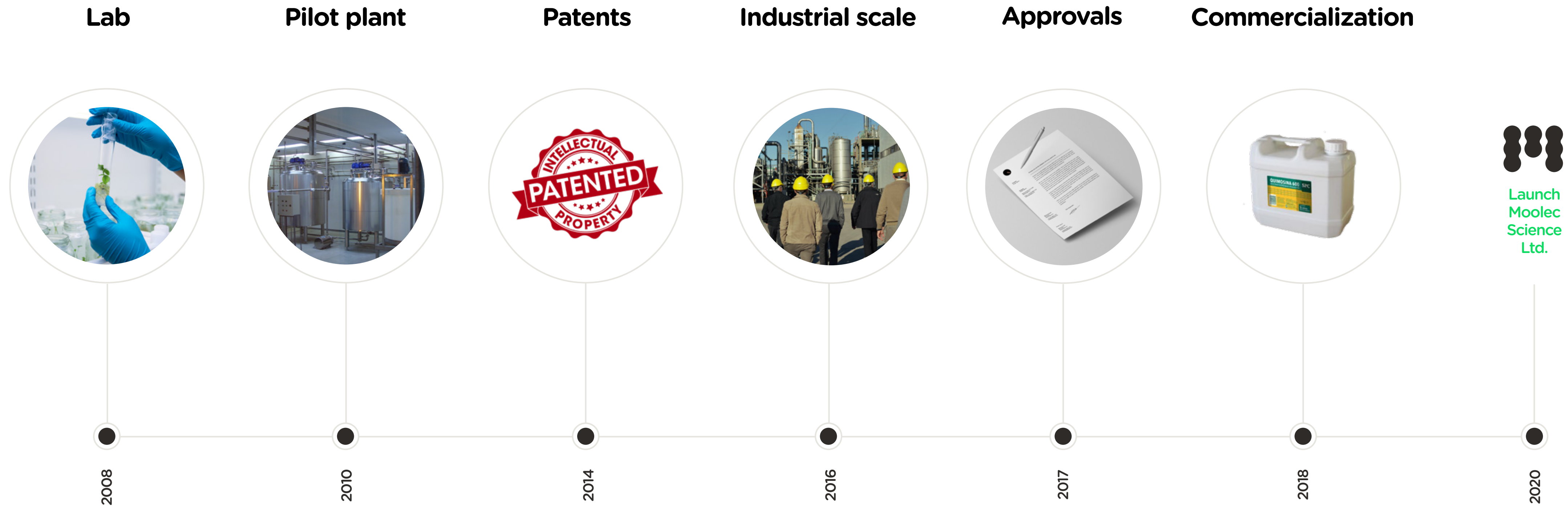


Scientific team
+
Intellectual property,
assets and approvals
+
Newly formed
management and
scientific leadership

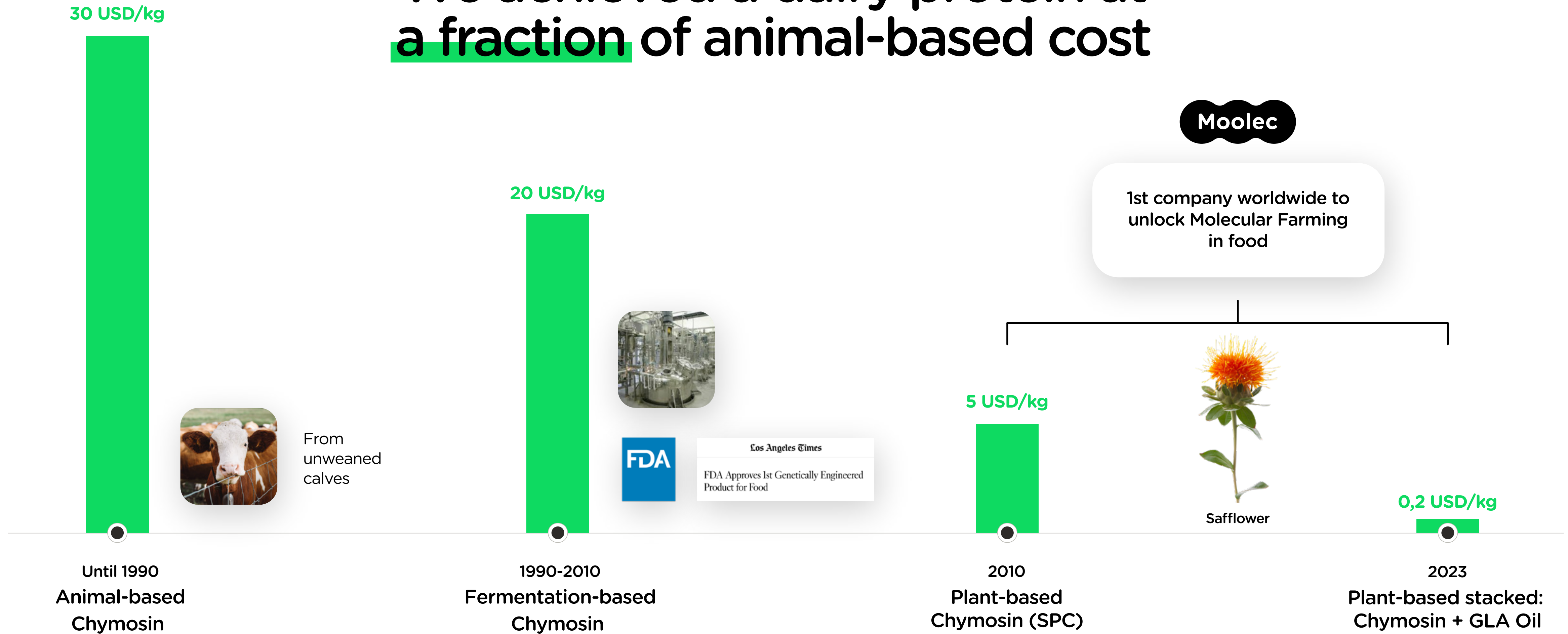
Science applied to
alternative
proteins



+10 years building our Technological Platform



We achieved a dairy protein at a fraction of animal-based cost




Moolec

1st company worldwide to unlock Molecular Farming in food




Safflower

Transferrable & scalable technology



 Plant-Based Chymosin

 +



 GLA Nutritional Oil



Safflower



Soy

Plant-Based Meat proteins

 +

 Soy proteins

 +

 Meat fatty Oils

Soy + Meat proteins



Protein content	20%	40%
Scalability	120K	50M has
Yield	1 ton/ha	5 ton/ha
Market	200M Chymosin	30.000M Meat Replacement

Moolec's ingredients to reach parity

Cultured meat



Cost: USD 100 / kg

Fermentation



Cost: USD 10 / kg

Plant-based



Cost: USD 5 / kg

Plant-based + science



Cost: USD 1 / kg

Soy + Meat proteins



Animal-free ingredients

with more organoleptic properties, higher functionality and more nutrition

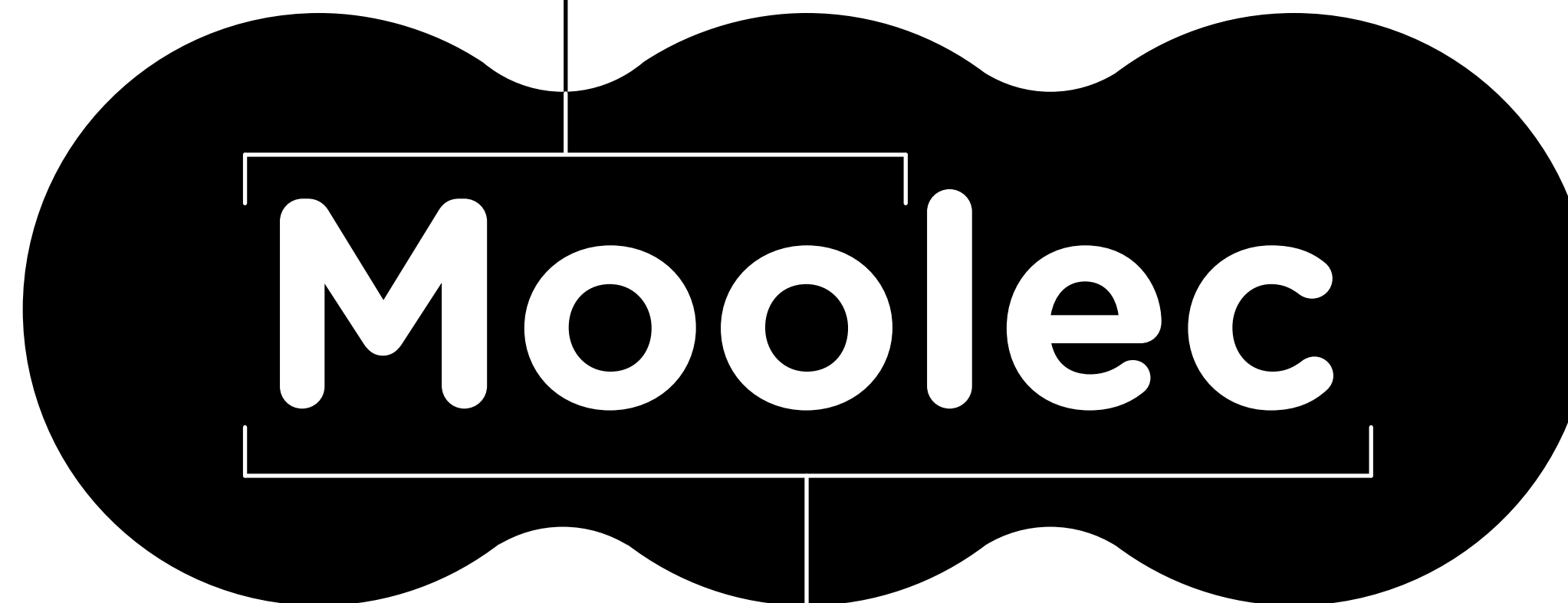
Hybrid is in our DNA



Animals



Plants



Molecule

Nature + Science

The power of real animal proteins in plants



Let's empower
science in food
for the **good of
the planet**

Moolec

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