

Innovator Exchange

Session 1 - Exploring Sustainability



29 October 2020

Topic 1



15:00 GMT (14.45 Start)

 What is the value add that alternative proteins and oils bring to sustainably fed food?

Start the meeting

https://us02web.zoom.us/j/84818898469?pwd=VXVvR0hRMzM5UEt2SkdyR08vUHN6Zz09

ID of the Meeting: 848 1889 8469

Password: 809874



CHANGE

#FEEDX2020 #KnowledgeXChange



KNOWLEDGE

Topic

15:00 Introduction to the Series

15:05 Meet the Innovator Introduction

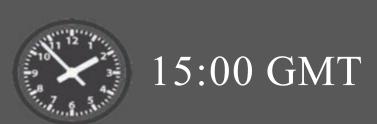
- Unibio 2 mins
- Chemometric Brain 2 min
- Questions

29 October 2020

- **15:20 Discussion Topic and Questions:** What is the value add that alternative proteins and oils bring to sustainably fed food?
 - Reducing Food Waste Circularity
 - Healthy food rich in Omega 3 and 6. High quality protein
 - Locally produced sustainable food shorter supply chains
 - What are some of the policy changes occurring/needed to support alternative proteins and oils
- QUESTIONS







Thank You





KNOWLEDGE



PROJECT

#FEEDX2020 #KnowledgeXChange

Innovator Exchange

CHANGE

KNOWLEDGE

Topics – Exploring Sustainability



29 October 2020



15:00 GMT (14.45 Start)

What is the value add that alternative proteins and oils bring to sustainably fed food?



04 November 2020



12:10 GMT (12:00 Start)

Social Acceptability – What do Consumers want from their seafood and how well can alternative proteins and oils deliver?



11 November 2020



16:05 GMT (16:00 Start)



15:20 GMT (15:15 Start)



12 November 2020



#FEEDX2020

#KnowledgeXChange

Environmental Impacts – How well do alternative proteins and oils improve environmental performance and from an LCA perspective?

Ethical performance – what do we need to

oils help deliver better performance?

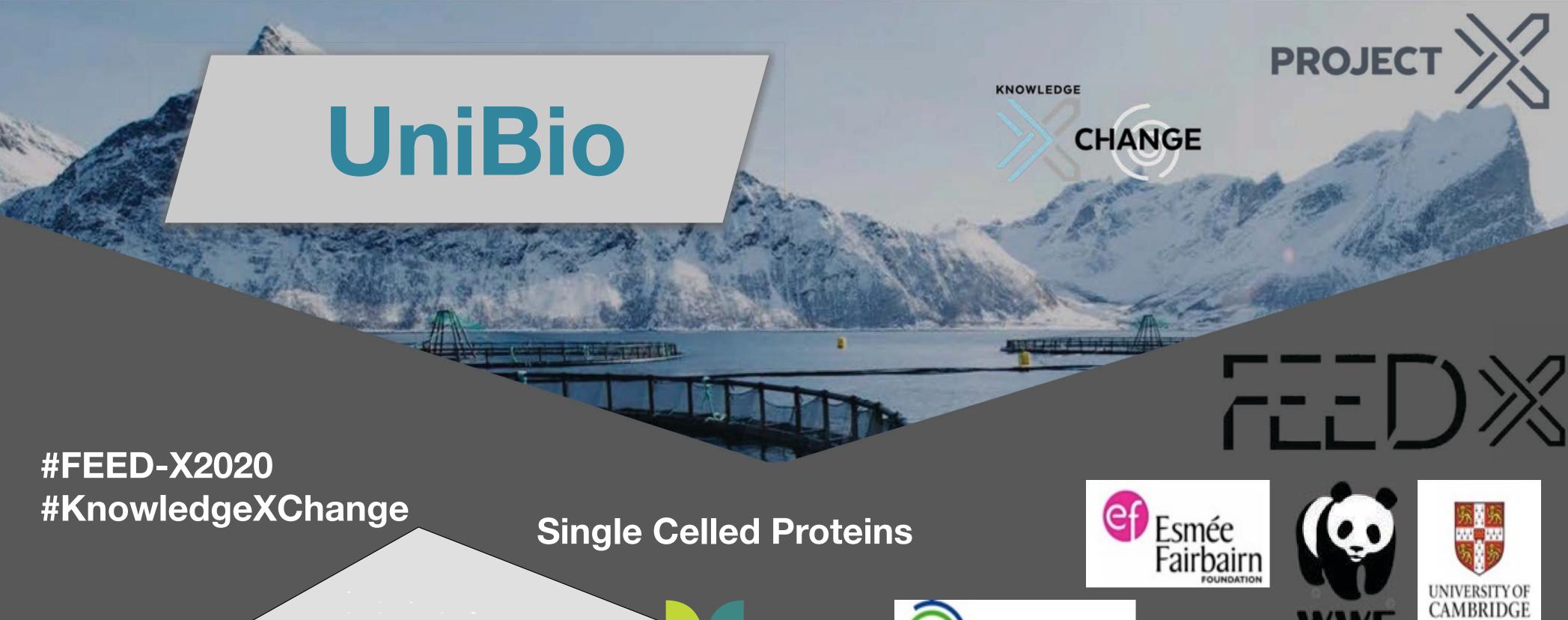
consider and how might alternative proteins and





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Decoupling protein production from farming and fishing (Vision)
 Organic bacterial meal products

Purity (No traces of Pesticides, antibiotics or fertilizers).

Industrial scale.

Availability.

October 2020



Unibio partners up with food industry companies

- To date, Unibio has received indications from a long list of potential partners interested in developing food products using ingredients from Unibio.
- The following companies have expressed interest:











- The company intends to build a portfolio of offtake partners, making it an integrated part of its business model to match producers with buyers (organizations with knowledge of the food ingredient application market and market access to food producers to the B2C market)
- The buyer will benefit from having access to reasonably priced premium and sustainable food ingredient products of consistent quality and with non-volatile supply
- This model allows Unibio to focus on food ingredient product & market development and brand value, while remaining a lean organization without the need for hundreds of employees involved in marketing, sales and transportation of products

Interest for DNA/RNA reduced products already exists





Copy for BofA Strictly Private & Confidential

2

Chemometric Brain





PROJECT

Feed/Food Production Technology









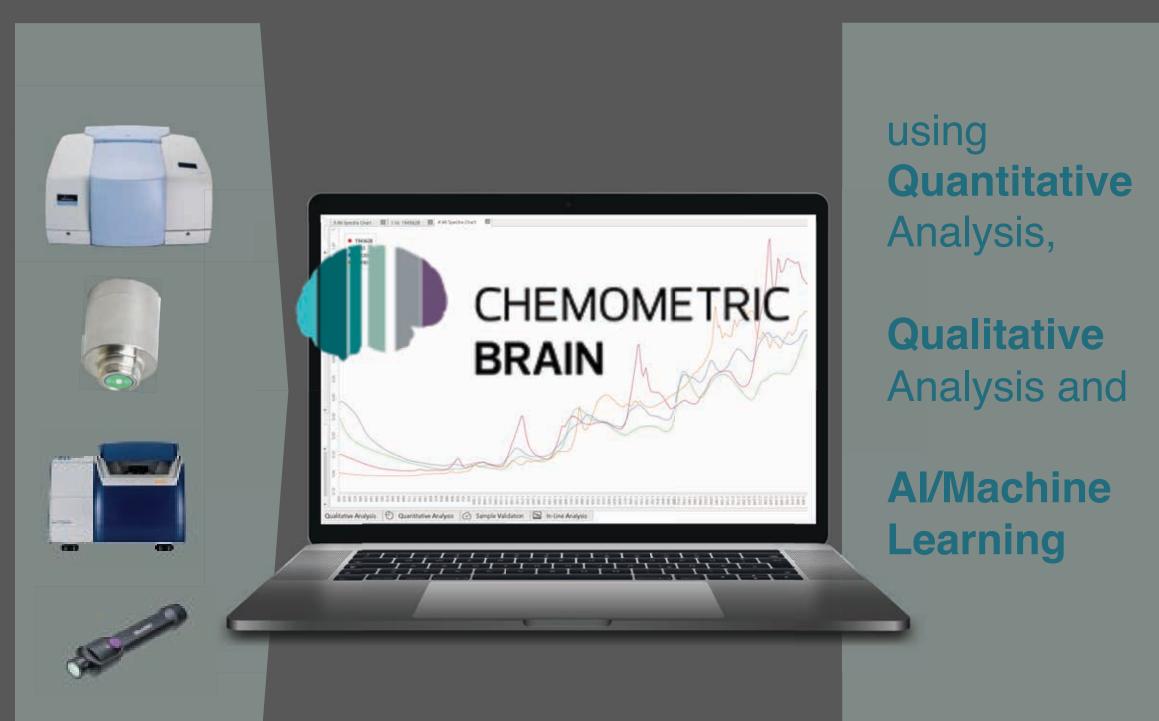






THE FOOD INDUSTRY'S ONLY CLOUD-BASED NIR SOFTWARE

Large database of NIR spectra + mathematical algorithms = Improved food safety



IDENTIFIES RAW
MATERIALS

DETECTS FOOD FRAUD

MONITORS SUPPLIERS

PRODUCT HOMOGENEITY

INGREDIENT ANALYSIS

PHYSICAL CHEMICAL CHARACTERISTICS







Acquire your spectra (information)

... and with just one click, Chemometric Brain will give you accurate and reliable **knowledge** to release your new batches or discover nonconformities

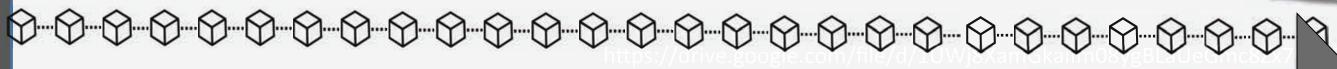
Digital Food Certification





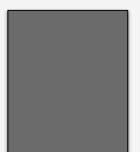




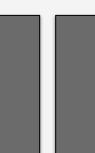




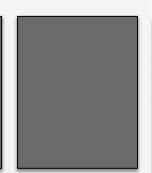














Digitizing Food Quality #SaaS

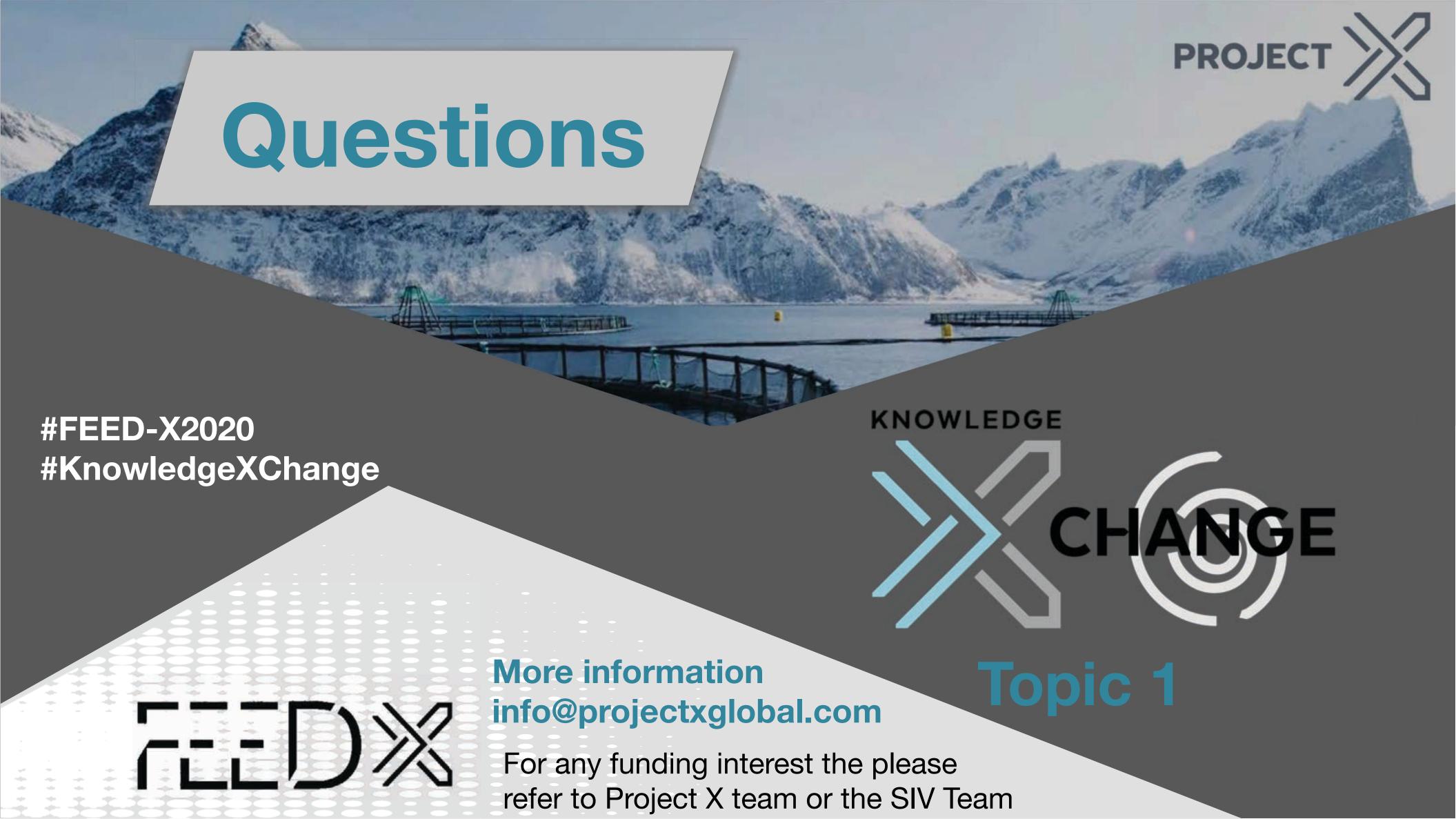
Geoff Carss Chief Growth Officer

geoff.carss@chemometric brain.io

www.chemometricbrain.i



+44 7740 921640









15:20 GMT (16.20 CET)

What is the value add that alternative proteins and oils bring to sustainably fed food for us, and our pets?







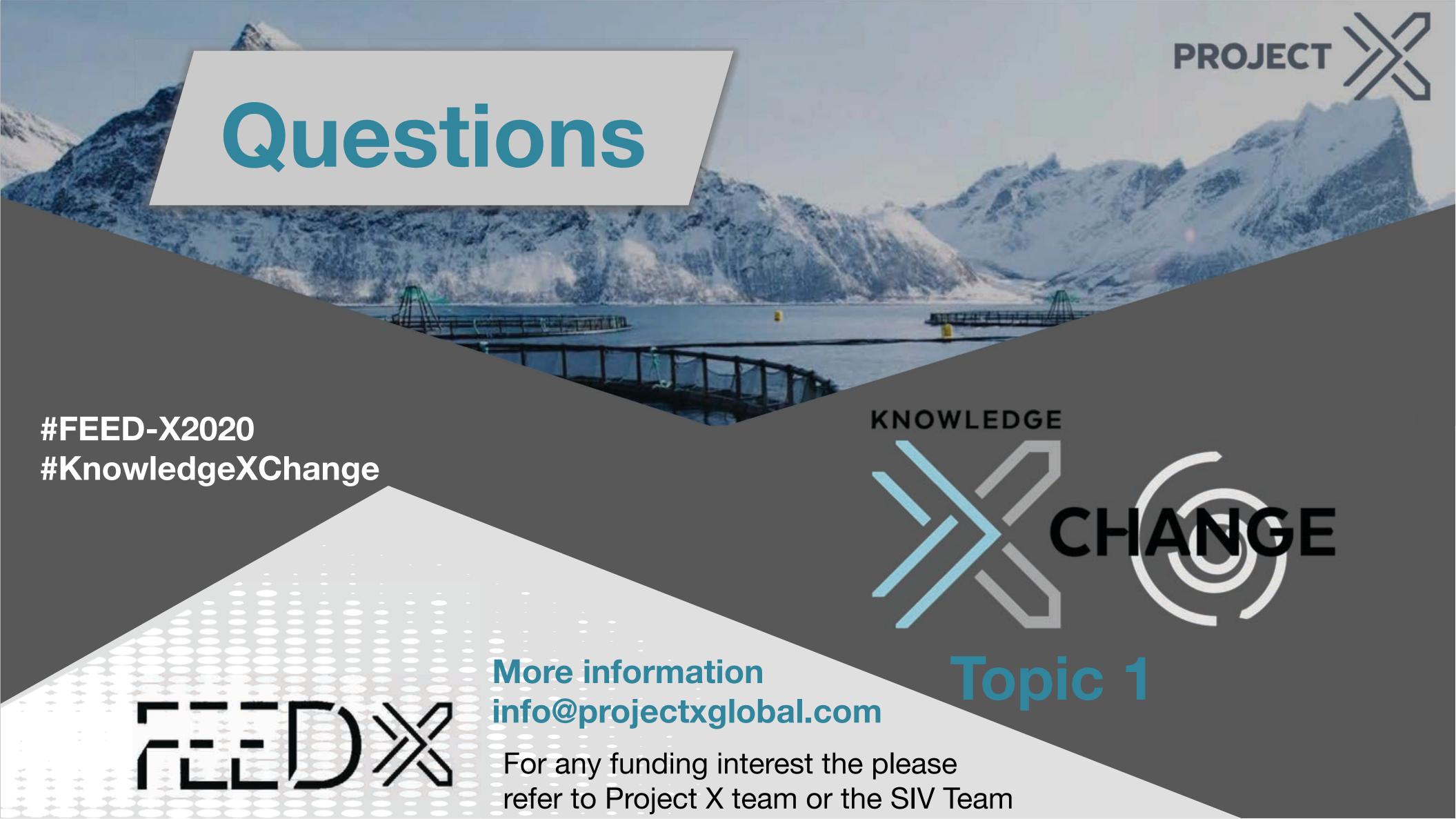
KNOWLEDGE

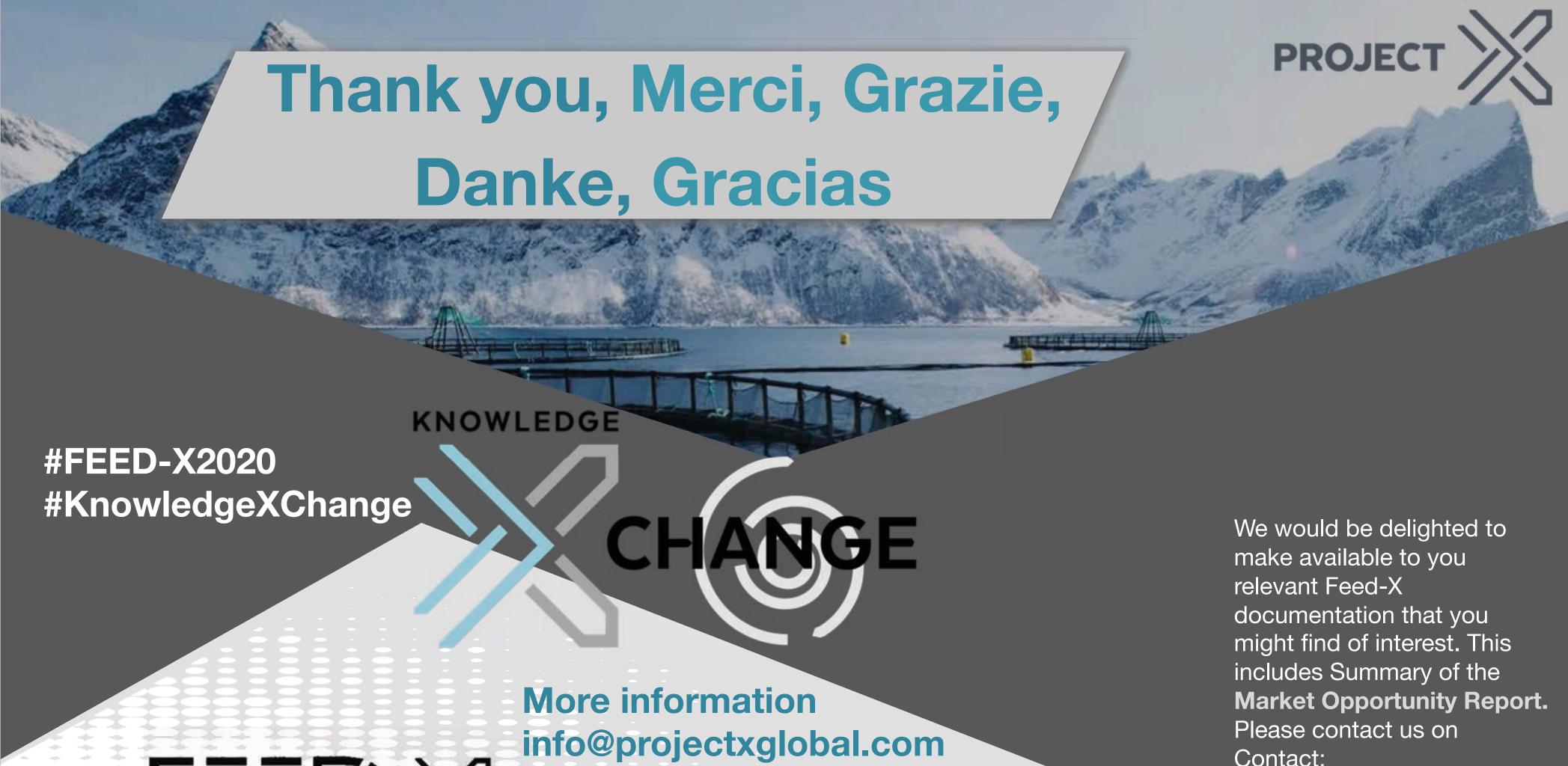
Topic 1



- To what extent are you contributing to Reducing Food Waste Circularity
 - How can you work with retailers or others in the food supply chain?
- To what extent are you increasing our access to Healthy food rich in Omega 3 and 6. High quality protein
- To what extent are you involved in locally produced sustainable food shorter supply chains
- In your opinion what are some of the policy changes occurring/needed to support alternative proteins and oils in our supermarkets
- QUESTIONS from participants







We would be happy to hear from you.

Contact: for

more details.