

PerFat: Healthy and Functional Fats

Unlike traditional oils that are high in saturated fats, PerFat's product revolutionizes fat alternatives using Oleogel technology

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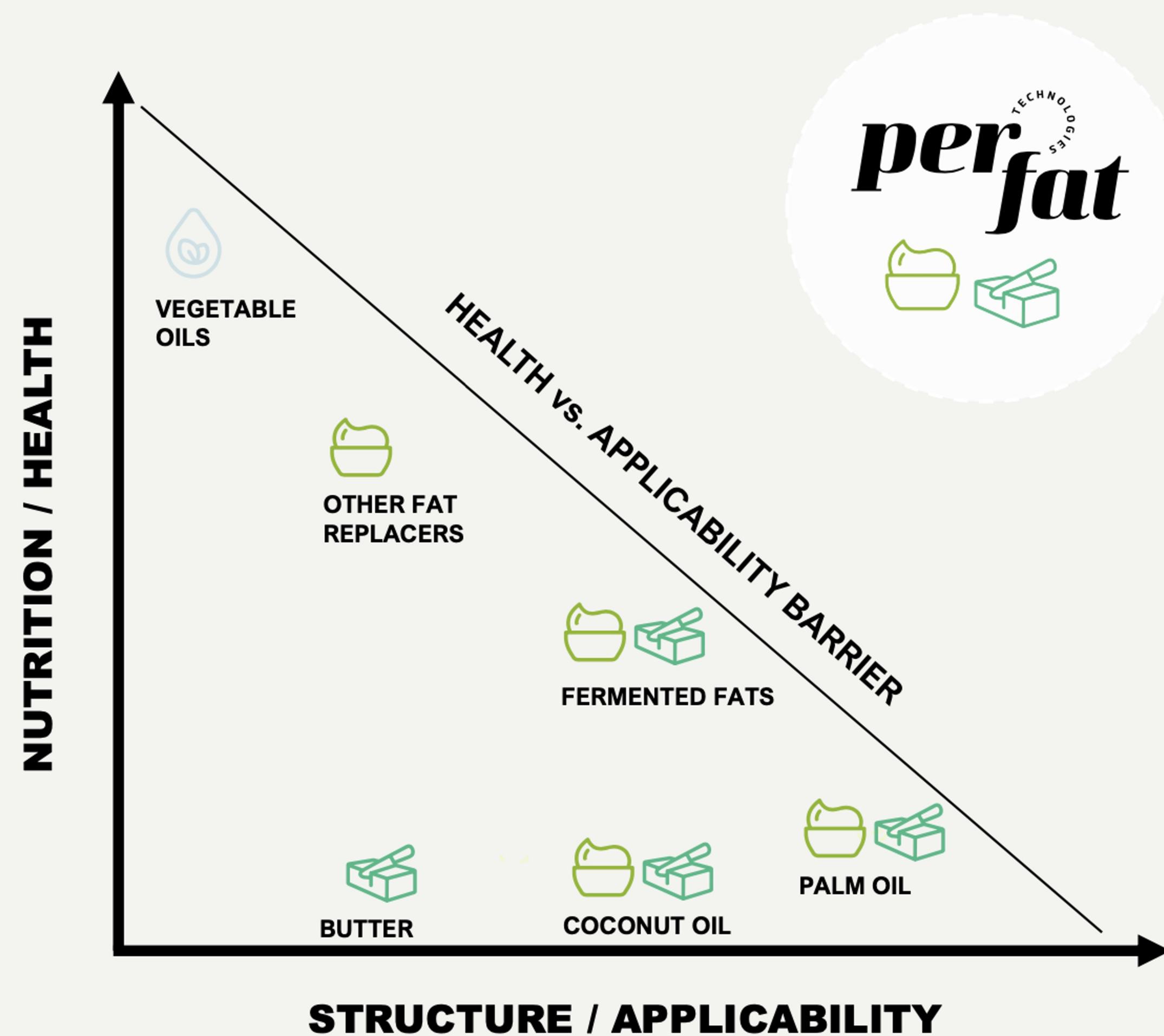
Value Chain

End users who benefit:
General health-driven consumers, patients, dietary restrictions,

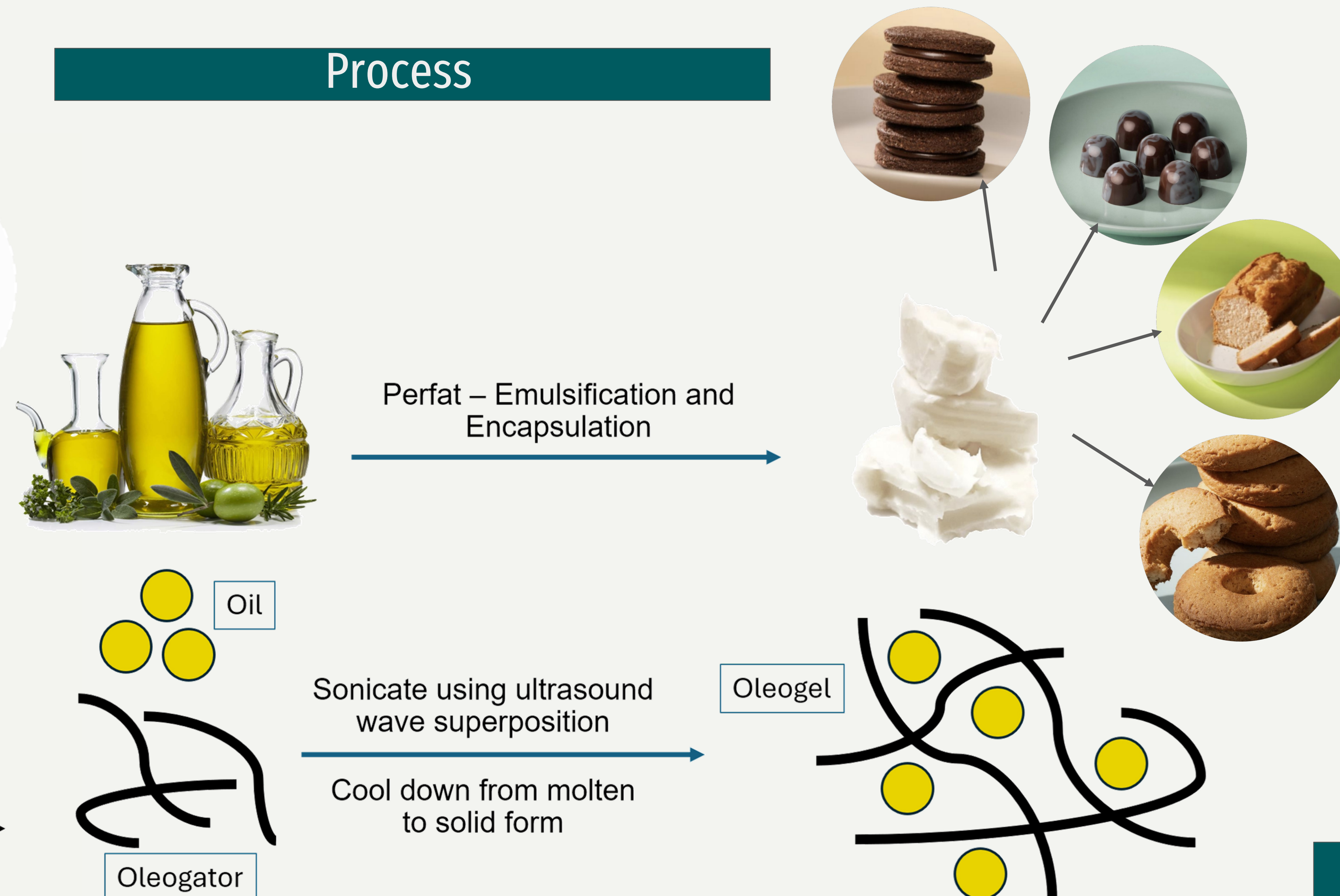
Who benefits from usage of PerFat tech in food products made by:
- Food manufacturers
- Bakeries
- Grocery stores

PerFat
(material supplier)

Product Performance



Process



Available Market

TAM ~ \$464BN

Global Edible Fats and Oils

SAM > \$115BN

Global Edible Solid Fats

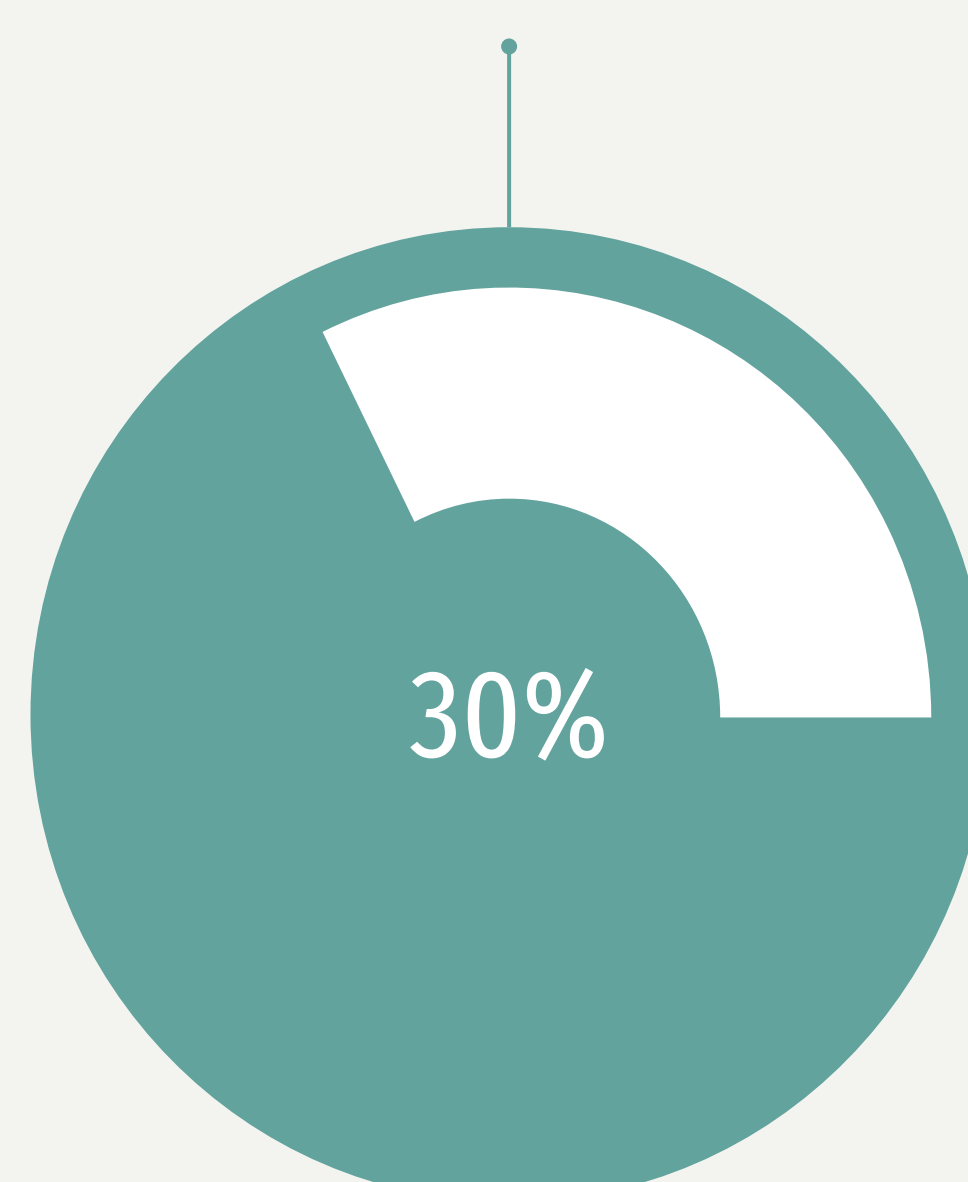
SOM > \$10BN

Long-term market potential healthy solid fats

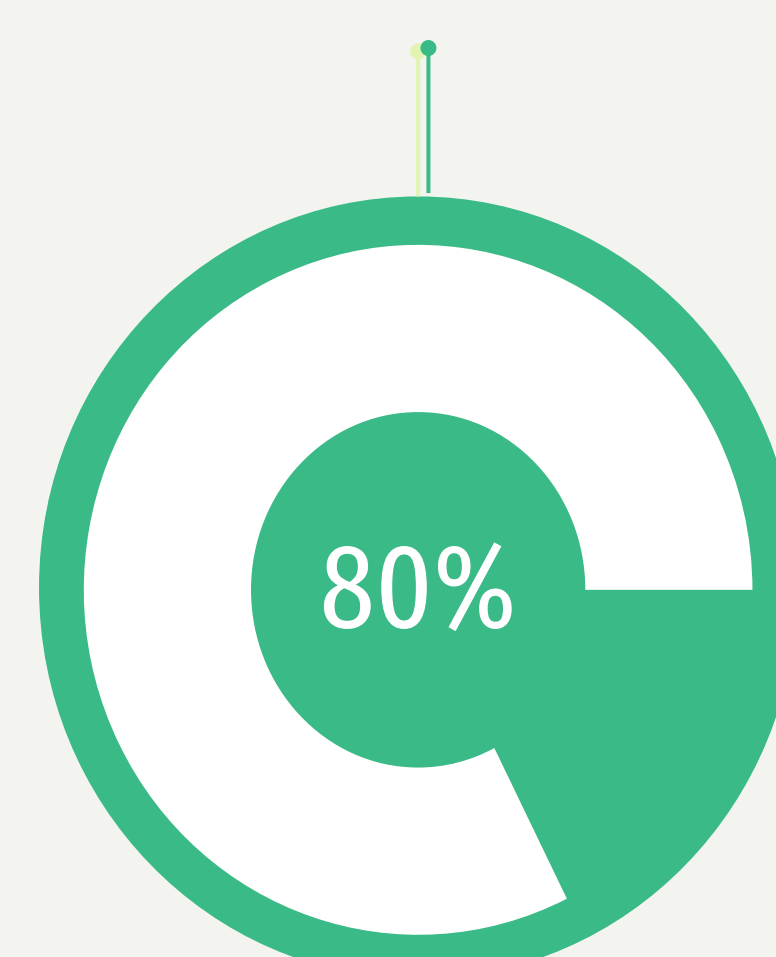
Calories
30% fewer calories



Dietary fiber
30% MORE dietary fiber



Saturated Fat
80% Less saturated fat



B2B Partners

FERRERO

McKee

BEYOND MEAT

DANONE

G

Barilla

Panera BREAD

Nestlé