

Eco-positive vegan protein for all

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Global protein problem

Expensive

Animal

Vegan



9B humans won't have access to enough protein by 2040*



+9 billion animals slaughtered United States, 2017***



24-25 million hectares of the Amazon destroyed by soy industry (70% of vegan protein)*****



2.5X more likely for a poor kid to be obese from junk food In the first world**



Livestock accounts up to 18% of human-induced greenhouse emissions****



2X more carbon is generated by yellow peas concentrate vs soy equivalent ******

*http://bit.ly/2rS54gE

**https://bit.ly/2DQba64

*** https://bit.ly/2RpjBck

****https://bit.ly/1mQqowu

*****https://bit.ly/2Q2KLcs

******https://bit.ly/2KF6f9q



The Fotortec solution

A GMO-free, vegan protein



Dramatically cheaper



More than ecofriendly

4X cost reduction in mushroom protein

Vegetable waste (prime material) is abundant

Entirely independent of fertile land and sunlight

Methane obtention for energy production

80% reduction in water used for soy protein obtention



Product

A GMO-free, vegan protein, 18 amino acids, 8 essential

- Eco-positive: By consuming 40 grams of the ingredient (in any product) every 10 days, a person would reduce the vegetable waste they indirectly produce.
- Social impact: can create nutritional and monetary value from vegetable waste regardless of fertile land and sunlight avabilability.





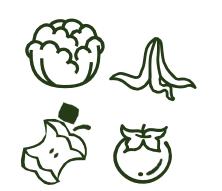
How: Proprietary inoculation & incubation protocol

Enhanced fungi enzyme activity

Conversion of vegetable wastes into mushrooms

High quality vegan protein ingredient















Business model

B2B: Direct contact to nutrition & food manufacturers that target all consumers, specially those committed to a more sustainable lifestyle.

Pricing factors

Average contract size



Price offered by competition



Direct client





Costs and revenue breakdown

Stage 1	(400 Kg / month)
Price (USD)	\$20 / kg
Production Cost	\$16 / kg
Revenue	\$8000 / month
Gross margin	\$1600 / month

Stage 2	
Price (USD)	
Production Cost	
Revenue	

Gross margin

(4166 kg /month) \$12 / kg \$6 / kg \$49,990 / month \$24,990 / month



Market size 2019



Total protein Ingredients

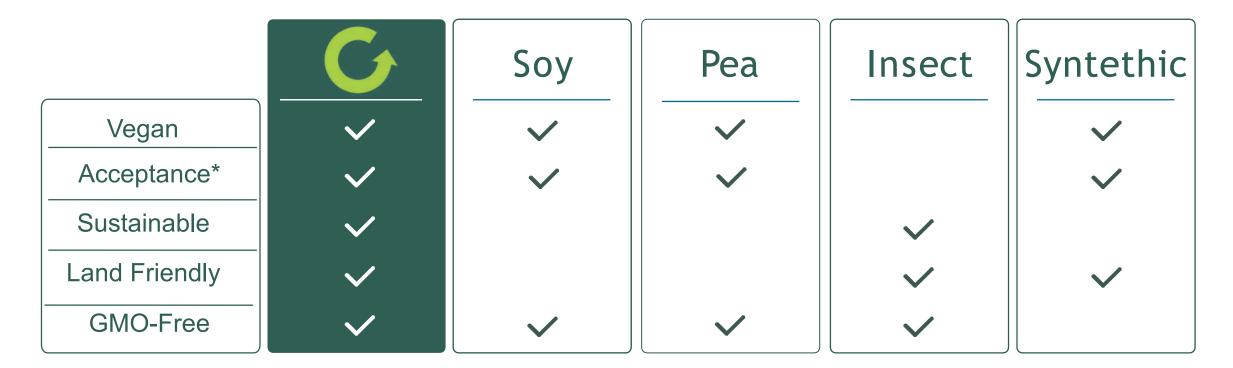
Addressable market:

Plant-based protein ingredients

CAGR 6%

CAGR 6.7%

Competition



^{*}Desired food-related behavior towards its sensory attributes, cultural and psychosocial influences, bodily states, expectations, learning processes and memory.



Traction

- B2C MVP Launch mission validation: 250 gr fresh mushrooms pack
- 20% conversion to paying customers
- 40% average gross profit
- 2000 USD revenue





2017

- Access to raw material validation: 30,000 tons almond husk / year Golden Empire, Bakersfield - CA
- Potential 90-100 M USD protein value



2017

 Runners up, Winter 2017, L.A. – CA B2B protein ingredients supply



Traction

- B2B Protein ingredient pricing validation
- Phase 1: 400 kg / month
- Potential 96,000 USD revenue
- Phase 2: 4166 kg / month
- Potential 600,000 USD revenue





Startup Chile G23:
 Acceleration, Funding & networking:
 Walmart Partnership Analysis for

 Walmart Partnership Analysis for waste-to-ingredient conversion



2020

- 2019
- Coarali Inc. Colombia:
 40,000 patties / hour
- Fotortec addition = 15% more nutrition
- 5% increment retail price



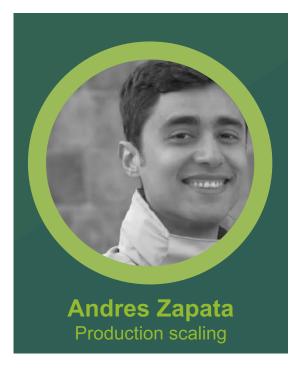
The team



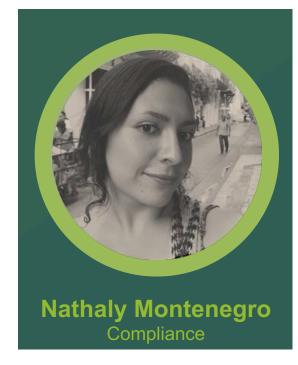
- BS and M. Sc. for food security
- Moved by malnutrition
- Mission-driven MVP (20% conversion rate)



- BS and MSc for environmental safety
- Over 5 published fungi studies
- Owner of 2 eco-friendly coffee shops



- MSc in Mechanical Engineering
- R&D renewable energy systems and production lines
- Experience in waste management



- MSc Microbiology
- +5 years experience in food safety and agritech compliance.
- Experience in projects related to local communities.



Financial

Our goal: closing the capital-intensive obstacle, deliver 800 kg / month & plan 10X production



\$250,000 USD Seed investment



800 kg protein concentrate / month



\$ 120,000 USD Year revenue



Protein factory in a box

3 shipping containers easily deployed anywhere in the world

Prime material treatment area

Preparation of vegetable waste

prior to inoculation

Incubation area

Deployable green

house packed in the

containers



packaging.

Concentration area

Dehydration, pulverizing and

Secret sauce:

Inoculation & incubation protocols



The result: A better protein production

