Healthy and Sustainable Plant Based Protein

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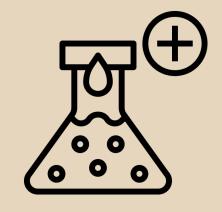


fabas radikal lokal

plant-based alternatives are mostly...



highly processed



stuffed with additives



globally sourced

our foods are...



low processed



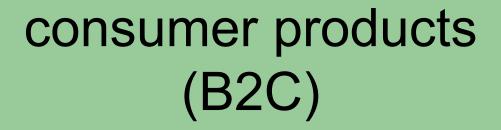
without additives



locally sourced

fabas is pursuing 2 approaches.







ingredients (B2B)



cultivation of proteinrich plants



coordination of >10 farmers and pre-processing



food processing (outsourced)



marketing and branding

MIGROS



bicpartner

distribution



cultivation of proteinrich plants

network of farmers all over switzerland

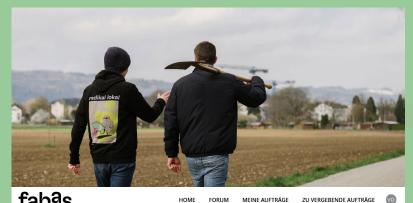
focus on protein-rich plants like chickpea, faba bean and yellow pea

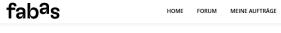
regenerative farming methods



consumer products business model

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Möchtest du dich gerne auf eine oder mehrere der zu vergebenden



coordination of farmers and pre-processing

direct contracts with farmers for important raw materials

online-platform for farmers to sign up for specific crops and acreage

coordination of collecting, cleaning and storing the harvest





food processing is outsourced to reduce fixed costs and improve agility

usage of new technologies like HPP for longest shelf life and best quality

coordination seamless logistics between production and retailers



food processing (outsourced)



social media and influencer marketing

strong branding with illustrations and recognizable color-theme

1% or our revenue goes into a crop failure insurance for our farmers







marketing and branding



We sell directly (webshop, markets, festivals), through retail (Migros, biopartner, Alnatura, organic stores, ...) and to gastronomy

We focus on selling through major retailers to reach critical volumes



we offer products from every step along the value chain, from raw pulses to convenience products.





CHF 200K

pre-seed capital

raised in 2021

CHF 190K+

revenue

as of november 2022

200+

stores listed in

as of november 2022

Problem

Today's plant-based alternatives are mostly based on **Isolates**, which are rich in protein (> 80% protein), but poor in terms of energy efficiency and use of chemicals.

Using **Concentrates** (containing only 50% protein) would be more sustainable and also healthier, but concentrates are lacking functionality regarding taste and texture.





Our Solution

That's why we are developing a Booster Protein ...



- 30% energy
- 75% Co2 eq. per kg protein







Team

Anik Thaler Agricultural Sciences, ETH Founder & CEO



Tobias Vogel Business Administration, HSG **CFO**



Dr. Lena Rutishauser Law, Universität Fribourg Marketing & Legal



Alain Bussmann Chef **Product Development**



Research Partner

















Prof. Dr. Michael Beyrer HES-SO Sion, Professor Sustainable Food Systems

Supporters









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