



Making Carbon Negative Food Anywhere, Anytime

2024



Leveraging revolutionary technology to transform the global food system is the only way to feed the planet's 10B people in 2050



Air Protein – Pioneering a Revolution in Food

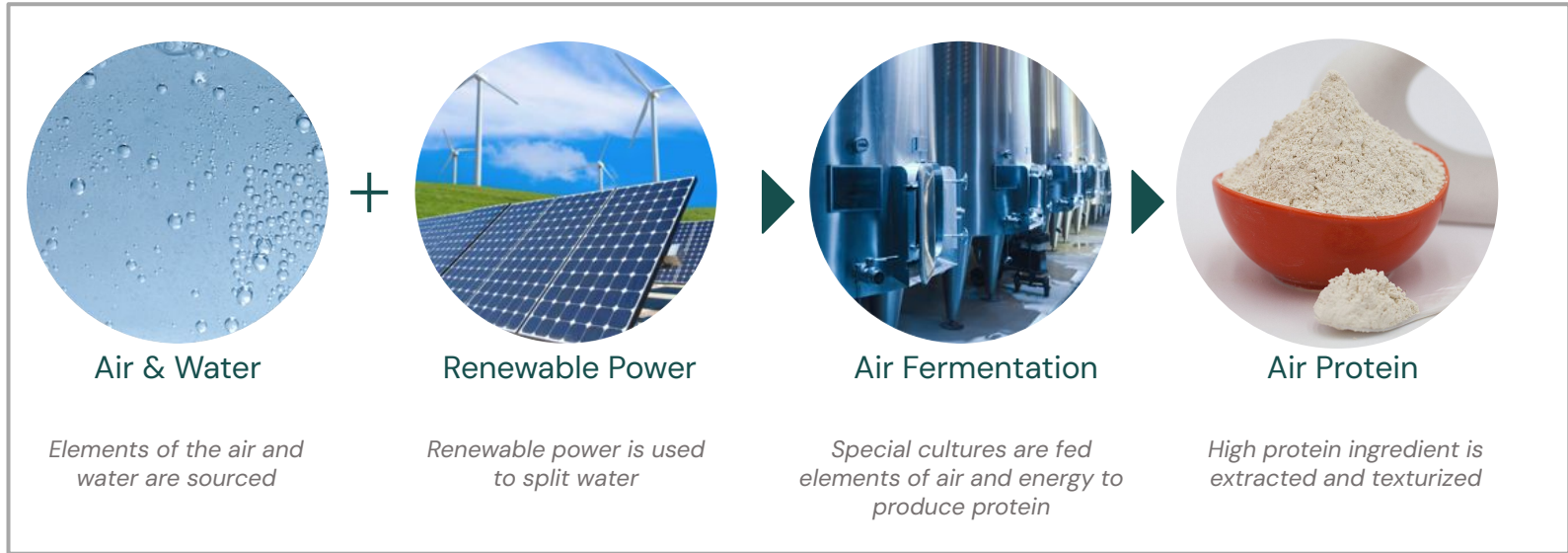


air protein®

In 2019, Air Protein was formed to commercialize our innovative **AirFermentation™** technology to make carbon negative protein ingredients for food.

We Produce Air Protein with AirFermentation of Water, Air, and Renewable Energy

← **It all starts with air** →



Total Production Time: Under 4 Days

The Most Sustainable & Scalable Protein

Sustainability

air protein®



Animal-based



Animal cells & fermentation



Plant-based

Scalability

Unlike ingredients produced from fermentation, animal cultures, or plants, the Air Protein process does not require arable land or unsustainable feedstocks and is carbon negative



Carbon Negative Manufacturing



No Arable Land Required



Low Cost Production



All Essential Amino Acids



4 Day Production

World's First U.S. Self GRAS Certified Protein from Air



- Certified via Independent **GRAS** Conclusion by an Independent Review Board in Jan 2023
- Air Protein flour has **80%+ protein content**
- **Complete protein** containing all essential amino acids
- **Vitamin B12**, other B vitamins and minerals
- **Highly digestible** (PDCAAS ~1)

Multi-Ingredient Pipeline for Diverse Use Cases

AP100 & AP200



80%+ protein
Self-GRAS Certified
High Vitamin B12

AP300



White color
Excellent gelation
Excellent emulsification

AP400



Excellent foaming
Excellent water/oil
retention

AP500



Umami flavor
Fast absorption
High solubility

AP600



High fiber content
Enables meat-like
texture

Air Protein Flour Can Be Used in a Range of Food Formulations

With broad functional properties, Air Protein flour can be formulated into most foods.

Our initial GTM strategy focuses on primary segments within the food industry.

Breads & Baked
Goods



Sports & Dietary
Nutrition



Meat & Dairy
Alternatives



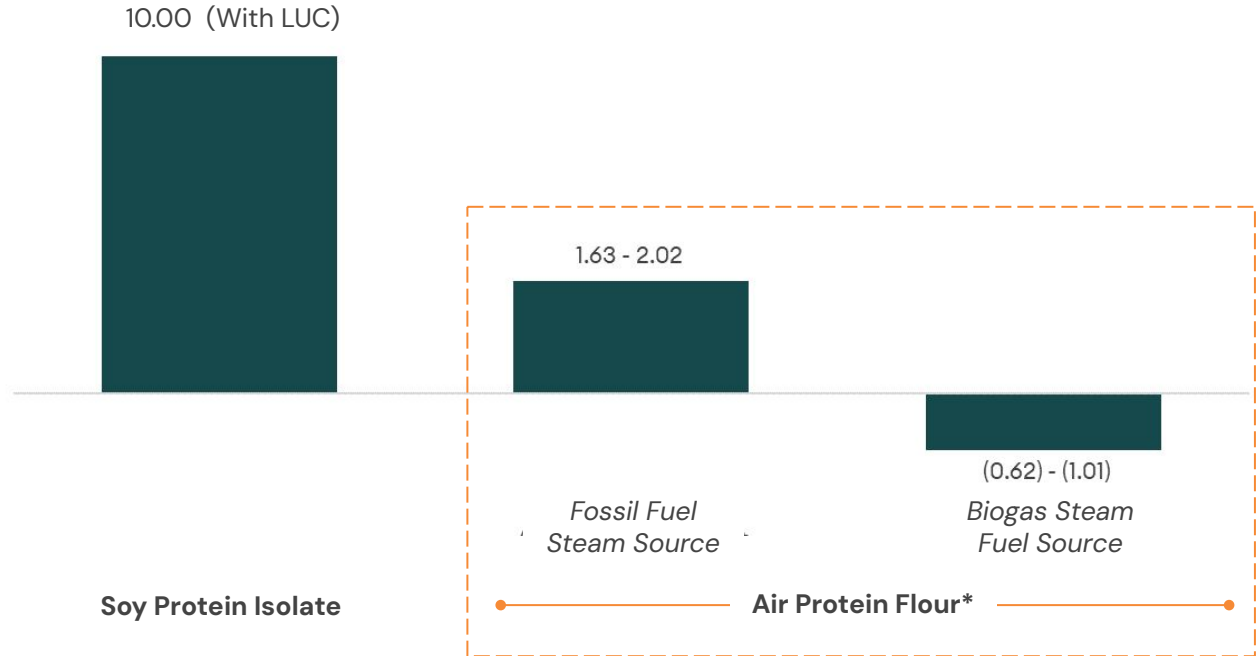
Nutrition
Enhancement



Superior Sustainability: Carbon Negative Production Possible



Global Warming (kg CO₂ eq / kg product)



*Cradle-to-gate

Turning the Vision into Reality: Key Milestones to Date

**Completed Air Farm
Demonstration Pilot Plant
in San Leandro**



**Entered Strategic
Partnership with ADM** for
protein development and
commercial production



Achieved **Self-GRAS
Certification**



**Developed
Multi-Ingredient
Platform:** Demonstrated
flavor, color, and
functional proteins by
incorporating ingredients
into multiple products



**Contract with SRI & DARPA
(DOD)**



We make food without Agriculture

Carbon negative production

Immensely affordable

Creates supply chain resilience

Enables Scope 3 commitments

air^{protein}[®]

Thank You

EAT FOR THE WORLD YOU WANT

air^{protein}