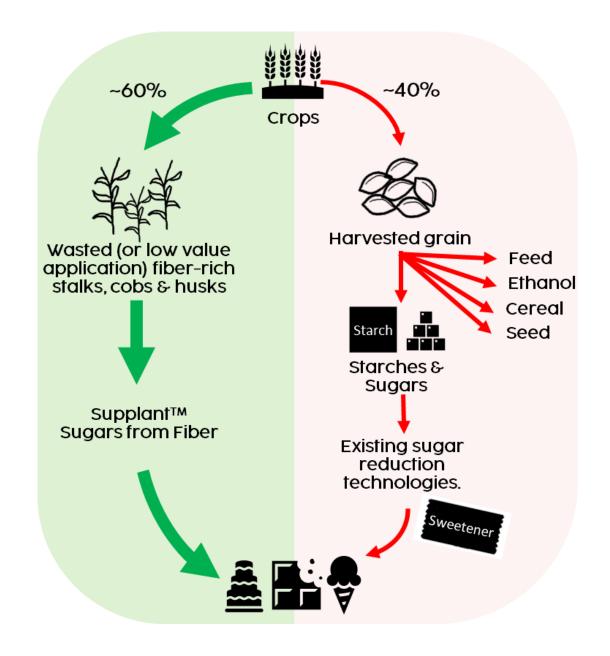


"To make the biggest difference, we need alternatives to bulk ingredients as they have the greatest impact on people and the planet...

...but replacing them is hard"



For ingredients to be cost competitive with sugar, their manufacture must start with a raw material that is cheaper than sugar





`Food waste' is a big but solvable problem



Parts of crops that today aren't considered food are the real opportunity:

"Agricultural by-products" - stalks, cobs, hulls, etc.

Our manufacturing process is highly reproducible and uses unit operations tried & tested at scale

Biomass Pretreatment Hydrolysis DSP Ingredient

We have protected our science with patents covering process, applications and ingredient compositions

Our 1st Ingredient: **Sugars from Fiber**

1-for-1 sugar replacement in food

For People

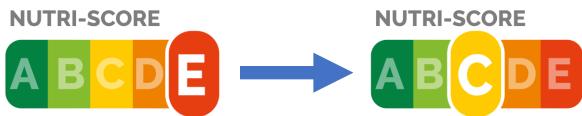
50% fewer calories 88% lower glycemic response **Prebiotic** good for gut health

For Planet

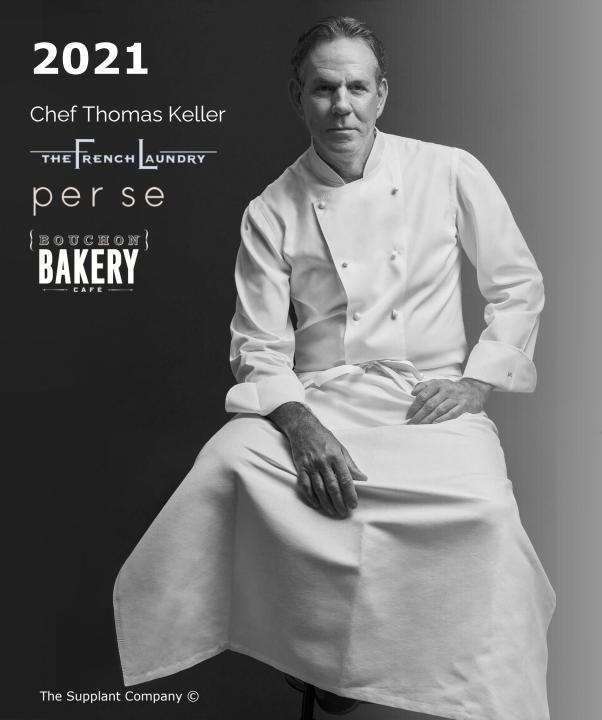
30% lower GHG emissions 90% lower water use

97% lower land use





2022





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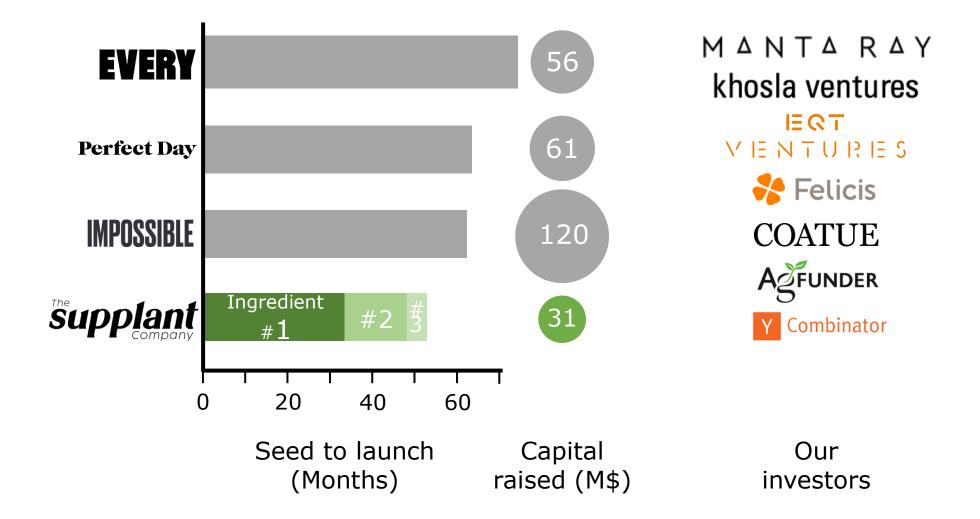














TOM SIMMONS

Founder and CEO





BEN HOSSEINZADEH

Chief Operations Officer





JEREMY JENTYS Chief Scientific Officer

CRODA



TOM NICHOLSON

Chief of Staff





MARTIN MACE



GEMMA HUMBY-SMITH

Head of Application Science





CHRIS FONTENOT

lead of CPG Sales

HERSHEY



RUBEN TADMOR

Head of Business Development



Team

27 Total Headcount

7 Food science & NPD

6 Process & Engineering

6 Operations & Logistics

5 Sales & Marketing

3 Quality & Regulation

