PACIFICO BIOLABS

A Technology Platform for **Meat Alternatives**

Washington Logrono
CSO – Co-founder

June 2025

OVERVIEW

Founded: November 2022, B2B biotech pioneering scalable mycelium-based whole-cut meat alternatives

Mission: Develop clean-label, tasty, and nutritious whole-cut white meat alternatives through a proprietary fermentation process without extrusion

Vision: Lead the transition **towards sustainable meat alternatives with highly-scalable production**

FUNDING

VC

Pre-seed funding

€45k

EIT Food Awards

/CONTEXT

OUR GLOBAL PROTEIN PRODUCTION IS BROKEN, DEMAND IS GROWING, AND PLANT-BASED IS FALLING SHORT

15%

Of greenhouse gas emissions created by animal agriculture (and over 80% of deforestation)

135%

Increase in global protein demand to feed a population of more than 10 billion people by 2050

0.4%

Of global meat and fish sales were alternative meat in 2023

PACIFICO'S VIANDO WHOLE-CUTS ARE THE IDEAL SOLUTION TO MEAT

MARKET OPPORTUNITY

Urgent need for meat substitute solutions that are scalable, cost-competative, and sustainable

Fermentation shows promise but faces challenges in scalability, cost-effective production, and texture development

SOLUTION: VIANDO - The Ideal 1:1 whole-cut meat replacement

INDISTINGUISHABLE MEAT TEXTURE & FLAVOUR

Self-texturized ingredient production for realistic meat analogues - CHICKEN, PORK, FISH

COST COMPETITIVE

At price parity with animal-derived meat products, ready for market

NUTRITIOUS & CLEAN

Up to 30% protein (complete), <5 total ingredients, low-fat

SCALABLE, SUSTAINABLE PRODUCTION

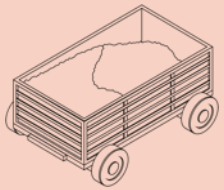
Low CAPEX submerged fermentation & <90% less CO_2 vs animal protein (per kg)

CIRCULAR BIOPROCESS TO PRODUCE MEATY MYCOPROTEIN IN JUST 16 HOURS

INPUTS

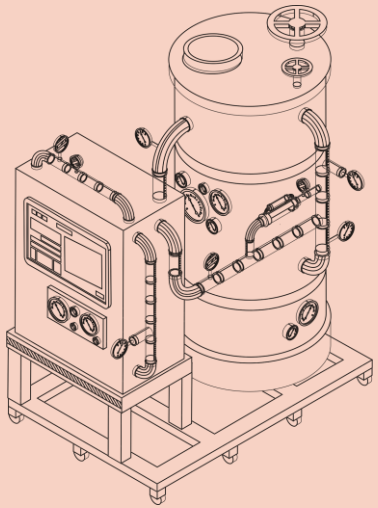
Proprietary non-novel food fungi strain

Agri-food side streams as feedstock



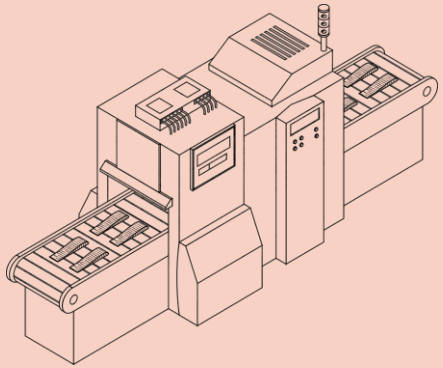
FERMENTATION

Utilising standard fermenters



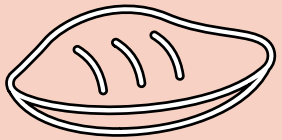
DOWNSTREAM PROCESSING

Harvesting, shaping, and slicing of biomass



OUTPUT

Versatile meaty biomass



ADDRESSESING THE DEMAND FOR MINIMALLY-PROCESSED MEATS

COST-EFFECTIVE, SCALABLE PRODUCTION

- **Using CAPEX light** for affordable and replicable technology
- **Achieves price parity with conventional meat** and fish while outperforming other alternatives

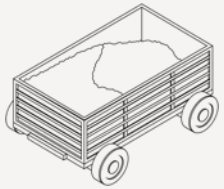
HIGH-QUALITY, WHOLE-MUSCLE MEAT ALTERNATIVES

- **Minimally processed**, self-textured mycelium biomass
- **1:1 Healthy protein source** with a complete amino acid profile

VERSATILE TECH PLATFORM

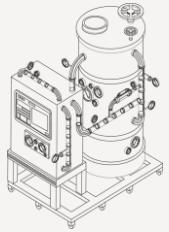
- **Mycoprotein biomass flexibility for white meat and fish whole-cuts** and unlocking new possibilities in alternative proteins

PACIFICO‘S TECHNOLOGY PLATFORM SOLUTIONS FOR MULTIPLE INDUSTRIES



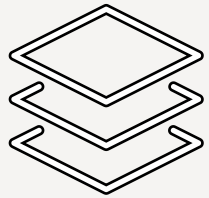
SUSTAINABLE AND COST EFFECTIVE

- Highly efficient process (16 h)
- Low carbon emissions
- Food grade side streams



FERMENTATION

- Non-novel strains
- Non-GMO
- Self-texturized mycoprotein biomass



MULTIFUNCTIONAL INGREDIENT

- Meat alternatives
- Dairy
- Confectionary
- Specialty ingredients
- Enzymes
- Health
- Feed

PACIFICO‘S PRODUCTS ARE MORE SUSTAINABLE THAT INCUMBENT ALTERNATIVES

Why mycelium-based products?

Higher consumer acceptance

- Idea of eating non-cell cultured food due to ethical reasons
- Naturally high in protein, fibre and iron with neutral flavour

Potential in go-to market and scalability

- Easier access to ingredients
- Faster process from fermentation to harvesting

Cost savings

- Feedstock originates from upcycled agricultural waste
- Less capital intensive due to lower resource investments

Mycelium-based seafood outperforms other alternatives in sustainability

- **200x** less water consumption than plant-base alternatives
- **20x** less land use than plant-base alternatives
- **> 50%** less CO_2 emissions than soybean
- **28x** faster production than plant-based alternatives

/TEAM

WE‘VE ASSEMBLED A WORLD-CLASS TEAM OF BIOTECHNOLOGISTS & OPERATORS TO DISRUPT THE MEAT INDUSTRY

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McKinsey & Company

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Helmholtz Zentrum für Umweltforschung UFZ

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FINN

Pioneers in the food industry - Ready to change the status quo and redefine meat