cultivated
BIOSCIENCES



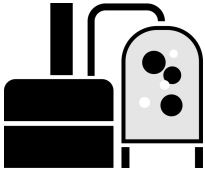
BRINGING DAIRY-FREE CLOSER TO DAIRY

Our dairy-free creamy emulsion is a unique solution **to bring texture, stability and sustainability to alternative dairy**.

OUR FUNCTIONAL INGREDIENT IS:

- Creamy
- pH, heat and shelf stable
- 100% yeast: rich in fats, contains proteins, fibers
- White and neutral in taste
- Cholesterol-free
  Lactose-free
  GMO-free
  Allergen-free

WE PRODUCE IT BY YEAST FERMENTATION AND THE MAGIC LIES IN THE EXTRACTION PROCESS.



> **Commercialised in the US in Q1 2025.**

Get in touch:

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WORLD EXCLUSIVE

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OUR SOLUTION FOR DAIRY-FREE COFFEE CREAMERS

- ✓ Stable in coffee
- ✓ Creamy mouthfeel
- ✓ Short ingredient list
- ✓ Superior whitening effect
- ✓ Neutral taste in application

OUR COFFEE CREAMER VS OTHERS

	Creamer Culti>ated cream	"Non-dairy" creamers	Plant-based creamers	Dairy creamers
Mouthfeel, creaminess	✓✓	✓	✓	✓✓
Naturally Whitening	✓	✓✗	✓✗	✓
Completely Clean label	✓	✗	✗	✓
Animal-free	✓	✗ !!	✓	✗
Stable in coffee	✓	✓	✗✓	✓
Hypo-allergenic and lactose-free	✓	✗	✗✓	✗

Ingredients (g/100g)	Creamer Culti>ated cream	Plant-based creamers
Culti>ated cream	50.00	-
Sugar	15.81	15.81
Vegetable oil	✗	6.50
Oat Flour	1.00	1.00
Pea protein isolate	✗	0.65
Sodium bicarbonate	✗	0.30
Sunflower lecithin	✗	0.10
Salt	0.10	0.10
Gellan gum	✗	0.04
Natural flavour	0.18	0.18
Water	31.91	74.32