



FAST FACTS

2020

founding of The Protein Brewery

90

minutes is all it takes, the doubling time of Fermotein™

30+

billion euro totals the global market for alternative proteins

26

million euro of total funding

17

Sustainable Development Goals, introduced by the UN - we endorse all and contribute to several SDGs directly

9

out of 9 essential amino acids are present in Fermotein™

6

awards granted (Bioscienz) in the quest for new technologies based on microbial fermentation

4

years to select thousands of micro-organisms and find the perfect ones for Fermotein™

0

allergenic ingredients are used to produce Fermotein™

GET IN TOUCH



WHAT IS THE PROTEIN BREWERY?

The Protein Brewery (TPB) is an innovative developer of protein rich food ingredients to replace animals in the food chain. We are all about mitigating climate change and hunger by brewing food proteins. By integrating alternative proteins, we contribute to feeding a growing world population while taking care of our future planet. Together with our experienced, creative team of 20 brew masters we are based in Breda, the Netherlands.



Compared to the beef industry, Fermotein™ uses 100 times less land and 20 times less water



Our first product is called Fermotein™

TPBs production technology comprises a unique combination of proprietary micro-organisms (fungi) and an easy-to-operate brewing process. The result is Fermotein™, a food ingredient with an excellent nutritional profile. With its sustainable profile - using very little land and water - it can be produced from a large variety of globally available crops such as cassava, corn, potatoes, sugar beet and sugar cane. This allows for commercialization around the globe on a local scale and contributes to alternatives to deforestation for food supply.

Of the approximately 6 million fungi on earth, only 350 are used for human consumption in the form of cheeses, dairy products and edible mushrooms

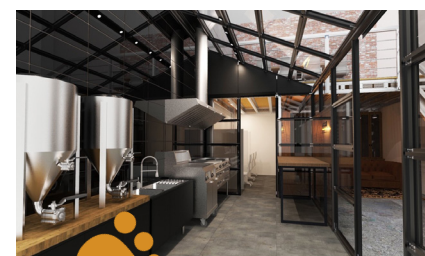


What's the use?

The current global food market amounts to approximately EUR 6.5 trillion; the market for alternative proteins has a EUR 30 billion-plus size. With Fermotein™, we are well positioned to enter this market with huge growth potential. We will introduce a wet and a dry Fermotein™ product, which can be used for a great variety of products such as meat alternatives, processed meats, pasta & noodles, bakery products, protein bars & shakes, chocolate and ice cream.

Food Experience Center

Because of its innovative nature we are in the process for approval of Fermotein™ as a food ingredient. We expect to receive regulatory approval in 2021 in the US and in 2022 in Europe. In the meantime, we wish to demonstrate our food ingredient in various consumer food products prepared by guest chefs. As of medio 2021 we will take our clients and business partners on an exciting journey in our Food Experience Center in Breda.



Fermotein™ has one of the the smallest ecological footprints of all proteins - animal and plant-based



Demo Plant

While we already have gained a lot of experience from smaller scale pilot runs of Fermotein™ we are now ready to build our first sales generating demo plant. It supports the commercial development of our food ingredient by demonstrating the process, the properties and benefits of our innovative, animal-free and nutritious food ingredient. We have initiated the process of selecting venues to be able to find the perfect location to take our easy-to-operate brewing process to the next level.

