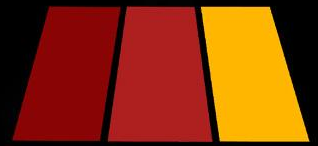




NEW AGE MEATS



@newagemeats
@nicklegendre



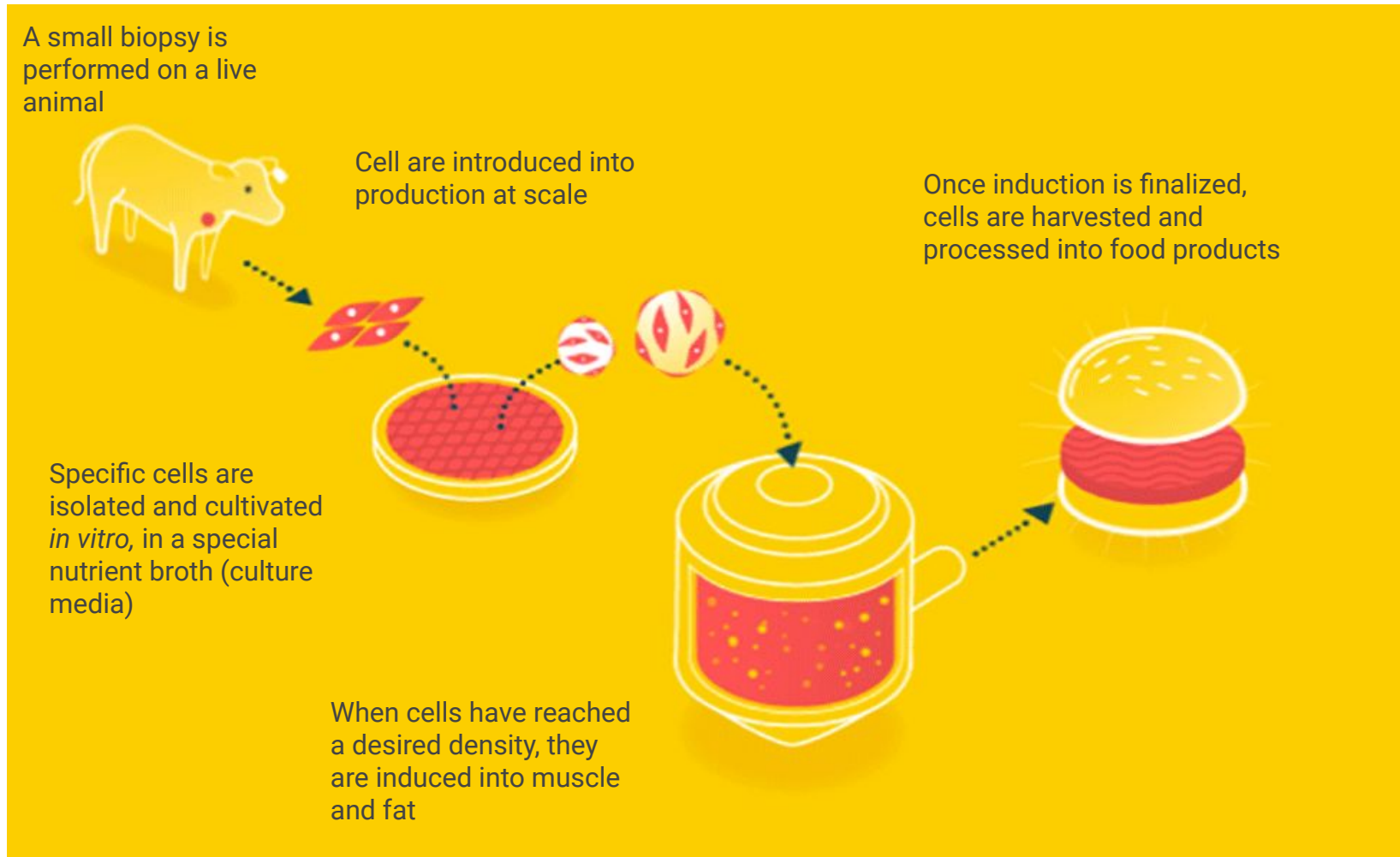


99.0
50.0
HERA cell
HERA cell

StemXpress
Fibronectin

Cell-cultured meat overview

Cell-cultured meat -- also known as cell-based or lab-grown meat -- refers to meat created through cell culture and tissue engineering, without requiring animal slaughter.



Why Make Cultured Meat?

Problem:

**Industrial
Animal
Agriculture**



Earth:

7.4B people today → 9.7B people in 2050

Appetite for meat is only growing...







We tried the first lab-grown sausage made without killing animals. It was smoky, savory, and tasted like breakfast

Erin Brodwin and Katie Canales Sep. 22, 2018, 2:30 PM



WE MAKE MEAT:



Tastier

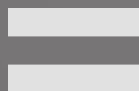
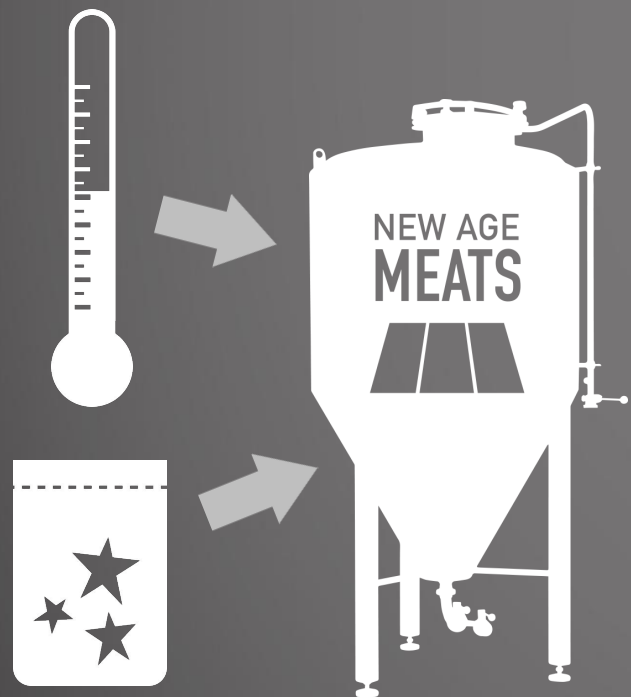
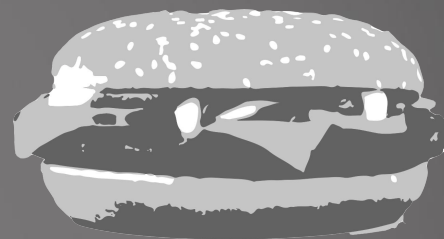
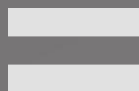
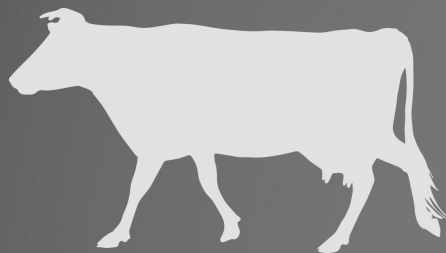


Healthier



More
Sustainable

BETTER MEAT



RESOURCES

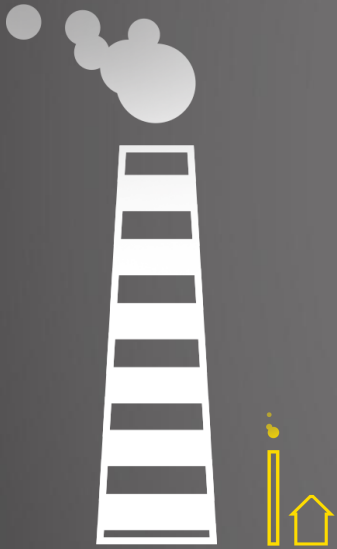
Industrial Animal Agriculture

Gas emissions

Water usage

Land usage

Antibiotics



5%



4%



1%

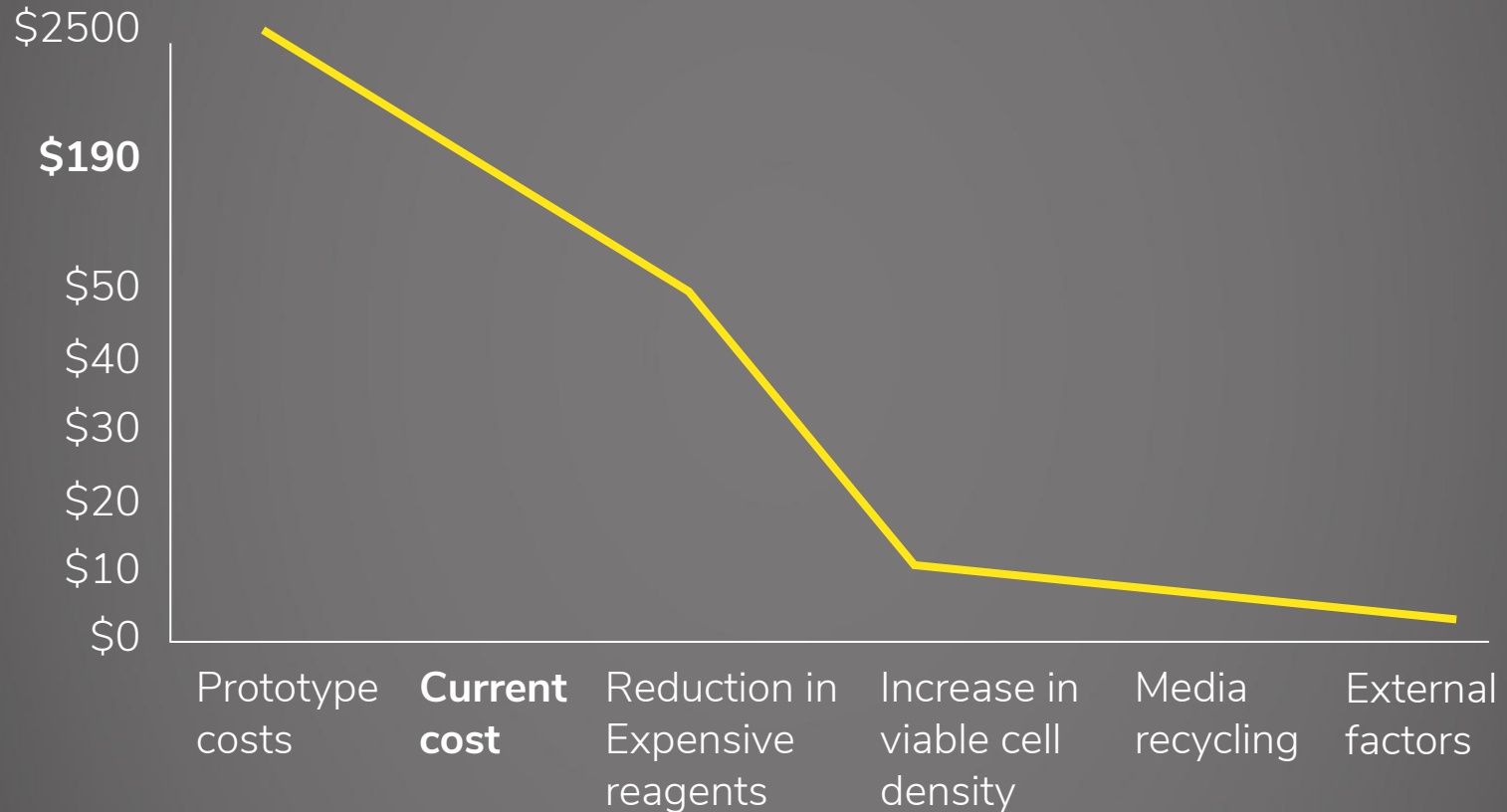


0%

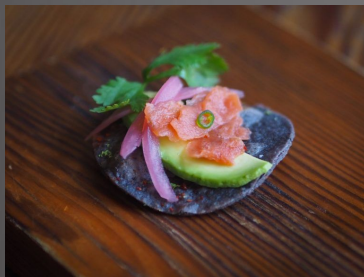
Cell Cultured Meat

R&D TIMELINE

Total Cost per Sausage (100g)



OTHER COMPANIES



OUR DIFFERENTIATOR



OUR TEAM

Science Meets Engineering



Brian Spears
CEO



John Pattison
Director of Operations



Nicholas Legendre, PhD
Director of Biological Research



Jonathon Parrish, PhD
Bioengineer