



x




We achieve

SUSTAINABLE NUTRITION

if we create vegan products indistinguishable from animal originals



A background image showing a herd of cows in a field. The image is split vertically by a diagonal line. The left side shows a close-up of a cow's head, and the right side shows a wider view of a field with trees in the background. The text is overlaid on this image.

**Animal products alone account for
15% of global CO₂ emissions.**

**Food firms struggle to make authentic
vegan alternatives worth switching.**

A wide-angle photograph of a vast field of golden wheat under a dramatic sunset sky. The sun is low on the horizon, casting a warm glow over the scene. The sky is filled with wispy clouds and a few streaks of light, possibly from aircraft. The field stretches to the horizon, with a line of trees visible in the distance.

**ProteinDistillery creates a vegan protein
so close to animal protein, enabling true
vegan alternatives for the first time.**

The underlying Problem

Plant protein cannot offer the same taste experience and nutrition



Animal Protein



Great Taste

Complex functions



Pleasant mouthfeel



Good nutritional value



Plant Protein



Poor off-taste

Low functions



Unpleasant mouthfeel



Bad nutritional value

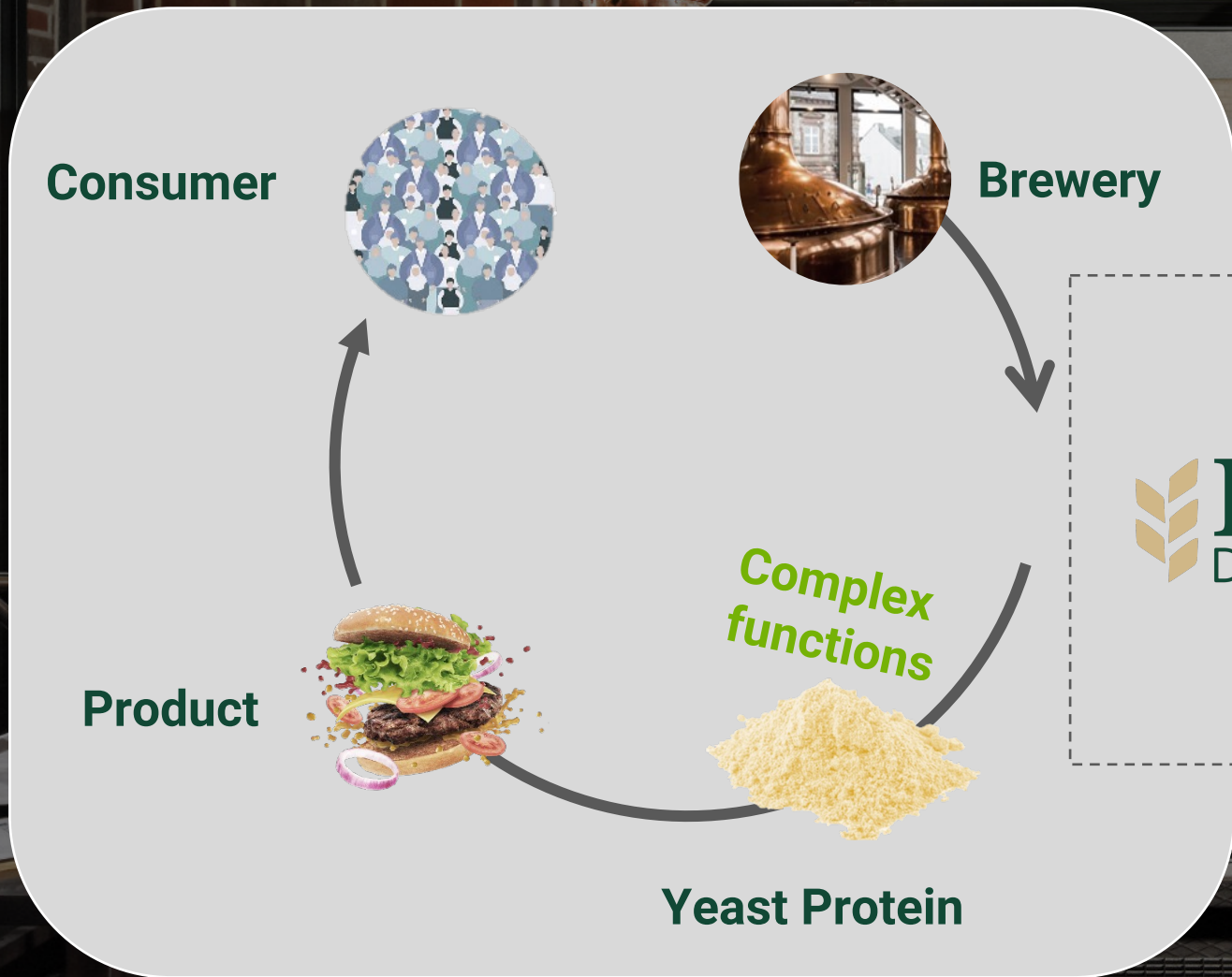
Unhealthy additives



Methylcellulose
Transglutaminase
E620 – E630 [...]

What Makes us Unique

With yeast protein we deliver the same functions as animal protein



A collage of three images: a plate of scrambled eggs, a burger, and a stack of pancakes. The text is overlaid on these images.

Allowing food companies to create the cleanest vegan alternatives ever.

**Vegan egg
replacement
additive free**

No Novel Food

**Burgers
without
methylcellulose**

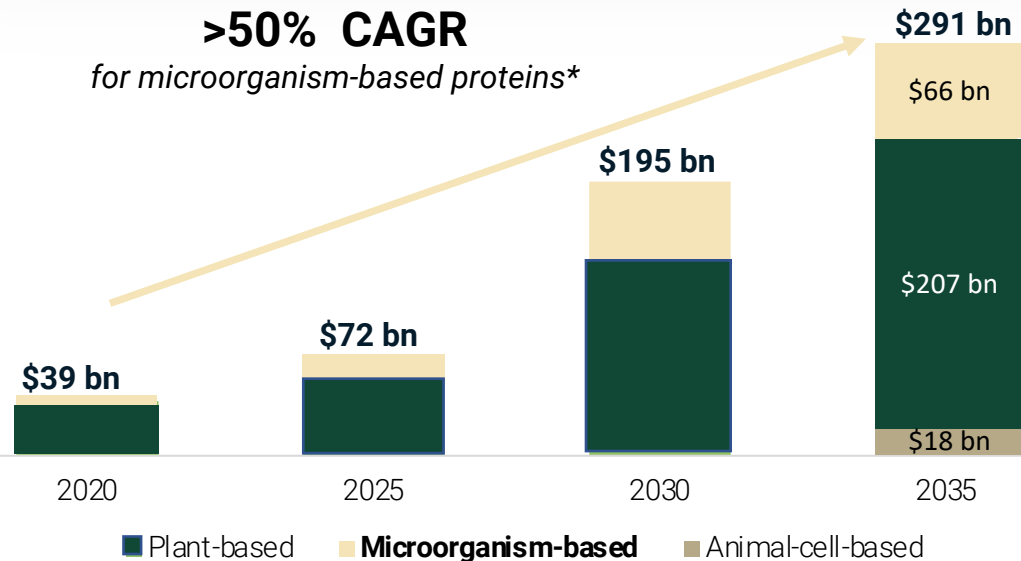
**GMO free
casein
replacement**

The Opportunity

Consumers demand more sustainable, healthier and cleaner protein alternatives



Consumption of alt. proteins increase steady



*Proteins produced using bacteria, yeasts, single-celled algae, or fungi



Global trends



Significant climate impact

CO₂ savings potential from alternative proteins equals 95% of emissions by the aviation industry in 2019



Changing Consumer behavior

More consumers demand clean labeled products and stress the importance of non-GMO in their diet



Regulatory challenges

Legal restrictions for functional proteins such as the Novel-Food regulations complicate the market entry

By 2035, every tenth portion of meat, eggs, and dairy consumed is likely to be based on an alternative protein

Production Roadmap

We will keep our supply chains as short and carbon neutral as possible

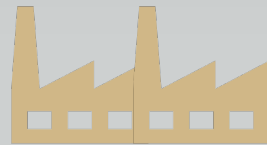
Demonstration Plant

normal size



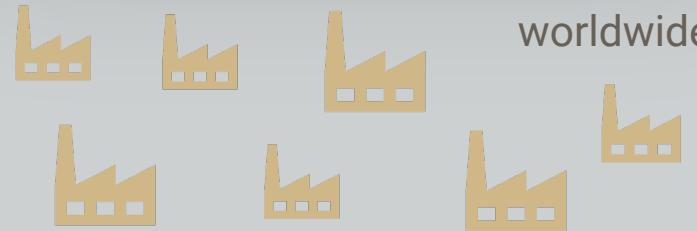
Production Ramp-Up

x20 times



Long-term Set-up

worldwide



Through partnering with an established eco-system (brewery or production facility), we create sustainable proteins that will reduce animal mass

Huge Demand

Sales closed before delivering a product



GREENFORCE



SimplyV

“This can transform egg alternatives to a new level.”

“As market leader we never saw a vegan protein with this kind of function.”

“A vegan protein able to create a unique texture.”

Pipeline



AB|MAURI



A stellar Team

With Engineering and Business experience



**Christoph
Pitter**

Co-Founder, MD
Sales & Technology



**Marco
Ries**

Co-Founder, MD
Finance & Biz. Dev



**Prof. Dr.-Ing.
Tomas Kurz**

Co-Founder
Product & Operations



**Michael
Baunach**

Co-Founder
Process & Engineering





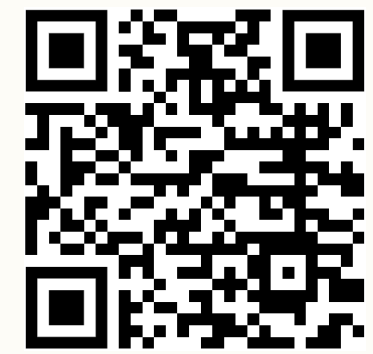
December



ProteinDistillery receives the biggest national award in Düsseldorf – Germany’s most promising Sustainable Start-Up 2023

October

StageTwo



click here

ProteinDistillery wins the worldwide Sustainability Award at StageTwo among all University spin-offs in 2022



 **Protein**
DISTILLERY

Feeding **10 billion** people **sustainably**