



cultivating pharmaceutical

proteins

using carbon dioxide

refined biomass through microalgae vertical farming



Solmeyea



**have you ever considered how are we
going to feed and cure**

one billion
extra people in just 10 years from now?

According to the UN report's projections, the current world population of 7.3 billion is expected to reach 8.5 billion by 2030, 9.7 billion in 2050 and 11.2 billion in 2100.

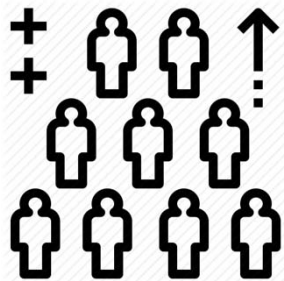
double faceted problem:

livestock revolution

climate change

+ 1bn

more people



+ 44%

livestock products' per capita
consumption



+ 45%

animal feed protein needs (+100
millions tn)



why now?

the emerging algae protein market is growing \$10B (8% AGR) vs 5 years ago (1% AGR)

The dried biomass protein market is growing steadily. Public interest in alternative proteins as a food, feed, and fuel source is growing. In 2018 a law passed in the US making Algae a crop which provides more opportunity for new products.

the market demand for protein is unmet, products are inconsistent.

Key problems in farming these proteins is irregularity in the climate, seasonal variations, and non-standard agricultural processes which affect food supply and are causing a widening of demand-supply gap



Vegan substitutes for meat are at the forefront of food products that promise to help fight climate change

Consumers are worried about the planet and want to be part of a solution but they don't want to fundamentally change their lives, says Suzanne Shelton of Shelton Group, a communications firm focused on sustainability. "We are willing to align our wallets with where our values are if it's easy," she says. "That's the brilliance of Beyond and Impossible. It's not a change I have to make in my buying behavior."

part of a climate-friendly lifestyle.

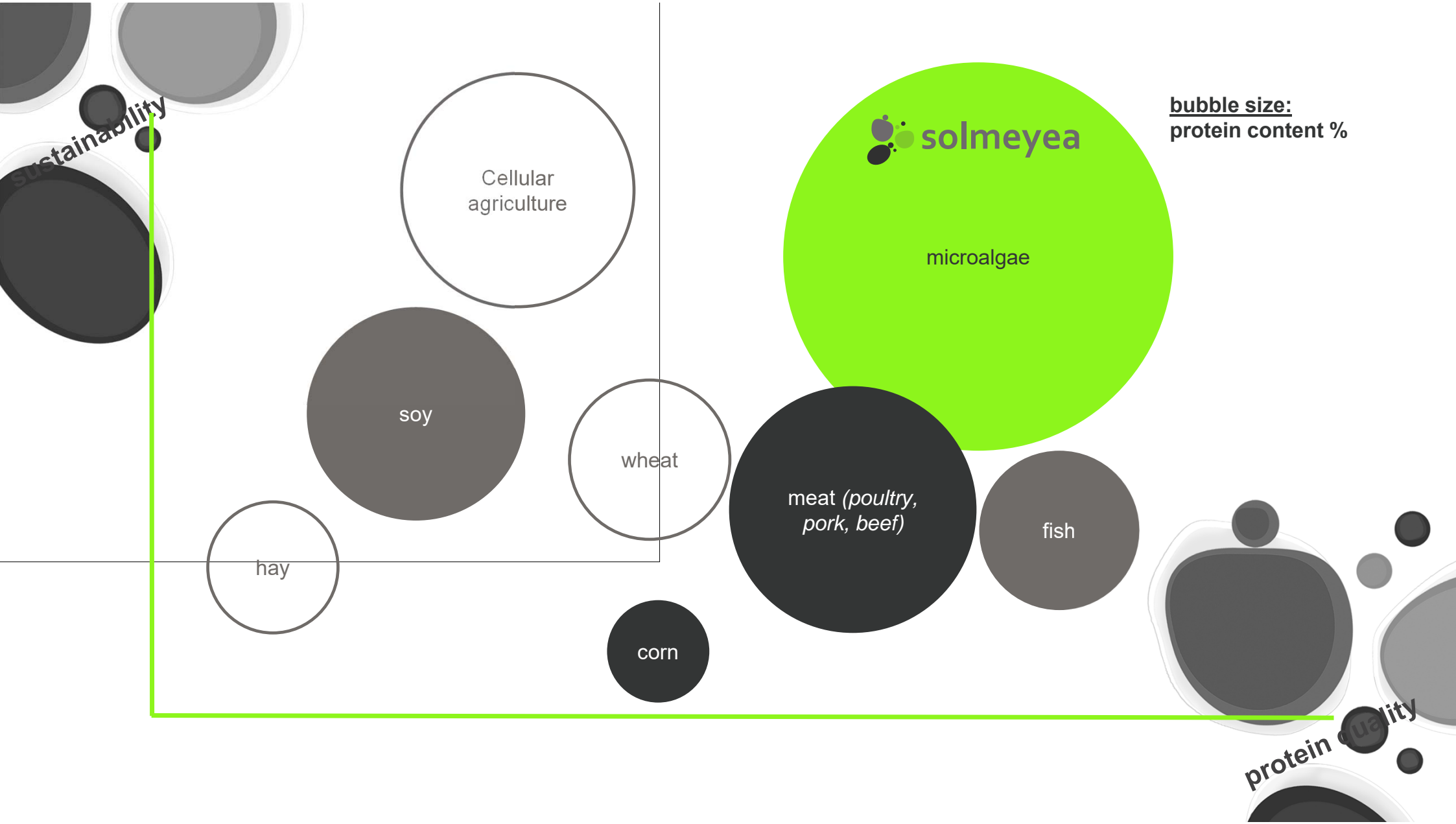
positively impact climate change

Plant-based proteins are unquestionably better for the planet than beef. A Beyond Burger generates 90% less greenhouse gases than a beef burger, according to its third-party life cycle analysis. Impossible's version, it says, emits 89% less.

Plant-based products aren't exactly natural. Impossible's primary ingredient is genetically-modified soy, grown with pesticides and fertilizers that have their own impacts

But alt-meat isn't the only way to lower protein-related climate impact. Poultry and pork both already have significantly lower greenhouse gas emissions than beef. "From a climate perspective, if people are eating chicken sandwiches instead of burgers, it's a huge win,

One thing climate experts agree on is that major dietary changes need to happen. Globally, agricultural practices need to be overhauled so that the same amount of land currently being used can produce even more food to feed a growing population





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Kathlyn Tan

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From low-tech and high-tech plant-based meats that actually taste and feel like meat, to cultured meat (real meat grown without animals), [to protein from microalgae](#) — one has a diverse menu of opportunities to choose from. If these alternatives are able to compete on flavor, texture and convenience then scale and time have the potential to reveal investments that will perform on a global level.

Jeffrey Gitterman

Co-founding partner, [Gitterman Wealth Management](#)

[Water, sustainable infrastructure](#) and climate-screened real estate as well as waste management and recycling are our top themes. We're [hyper-focused on climate](#) right now.

The World Resources Institute “**menu for a sustainable food future**” explores ways to reduce food waste, increase production, restore forests and wetlands, increase the fish supply and reduce greenhouse gas emissions from agriculture

WRI Proposes ‘Menu of Solutions’ to Achieve Sustainable Food Systems

17 July 2019: A World Resources Institute (WRI) publication proposes a five-course ‘menu of solutions’ to ensure food security for 10 billion people by 2050 without increasing emissions, fueling deforestation or exacerbating poverty. The report underscores that the **global food system must undergo “urgent change” to ensure adequate food for everyone without destroying the environment.**

‘The World Resources Report: Creating a Sustainable Food Future’ was produced by WRI in partnership with the World Bank, UN Environment Programme (UNEP), UN Development Programme (UNDP), and France’s Agricultural Research for Development (CIRAD) and National Institute for Agricultural Research (INRA). Many of the report’s findings use the new GlobAgri-WRR model, which quantifies how much every proposed “menu item” can help increase the availability of food, avoid deforestation, and reduce greenhouse gases (GHGs) emissions. The publication also identifies policies, innovations, and incentives that can take the proposed solutions to scale.

The report highlights three gaps that need to be closed to achieve sustainable food systems: a 56% “food gap” between what was produced in 2010 and food that needed in 2050; a nearly 600 million-hectare “land gap” (an area nearly twice that of India) between global agricultural land area in 2010 and expected agricultural expansion by 2050; and an 11-gigaton “GHGs mitigation gap” between expected emissions from agriculture in 2050 and the level needed to meet the Paris Agreement.

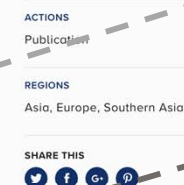
To close these gaps, the publication calls for major adjustments in the production of food and in people’s consumption, and gives policymakers, businesses, and researchers a roadmap for measures spanning wild fisheries management to better consumption. The report explores a 22-item “menu for a sustainable food future,” which is divided into “five courses” that together could close the three identified gaps.

They include: (1) Reduce growth in demand by cutting food loss and waste, eating healthier diets, and more; (2) Increase food production without expanding agricultural land area via yield gains for both crops and livestock; (3) Protect and restore natural ecosystems by reducing deforestation, restoring peatlands, and linking yield gains with ecosystem conservation; (4) Increase fish supply by improving aquaculture systems and better managing wild fisheries; and (4) Reduce GHGs emissions from agricultural production through innovative technologies and farming methods.

The report argues that shifting consumption patterns, increasing the productivity of crops and livestock, and improving the efficiency of inputs like fertilizers could significantly reduce emissions and the demand for land while raising agricultural incomes. In addition, the text notes that maintaining global warming below a 1.5°C increase above pre-industrial levels would require reforesting more than 585 million hectares made available by these demand- and supply-side efficiency gains. [World Bank Press Release] [Publication: [The World Resources Report: Creating a Sustainable Food Future](#)] [Executive Summary]



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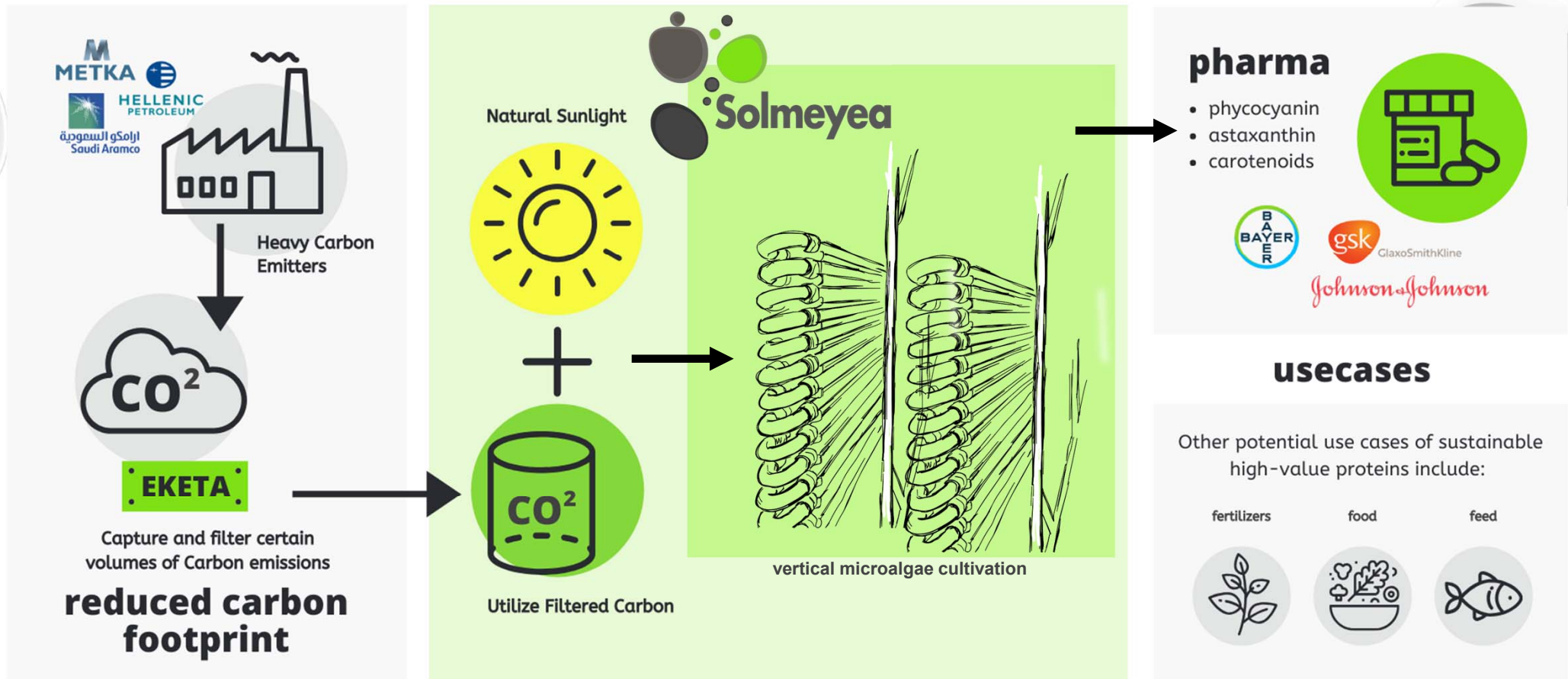


Proudly serve 9 of the 17 SDG's

- 2 more food & feed
- 3 transparent & safe
- 9 industries' integration
- 11 CO₂ utilization
- 12 protein demand equilibrium
- 13 CO₂ capture
- 14 blue growth / fish feed
- 15 animals' feed supplements
- 17 key stakeholders with us



sustainable high value pharma proteins through CO2 utilization



Downstream Process

Protein Extraction Methods

- Mechanical (High-pressure cell disruptor)
- Enzymatic methods
- Grinding
- Chemical treatment
- Ultrasound-Assisted Extraction
- Pulsed electric field
- Microwave-assisted extraction



Downstream Process

Protein Isolation

- Precipitation (alkaline/acid)
- Membrane Filtration
- Nanofiltration
- Ultrafiltration
- Microfiltration



Outcome

Lectins

Anticancer, antiviral activities, anti-inflammatory, anti-adhesion properties

Phycobiliproteins

phycoerythrin, phycocyanin

Bioactive Peptides

Enzymes

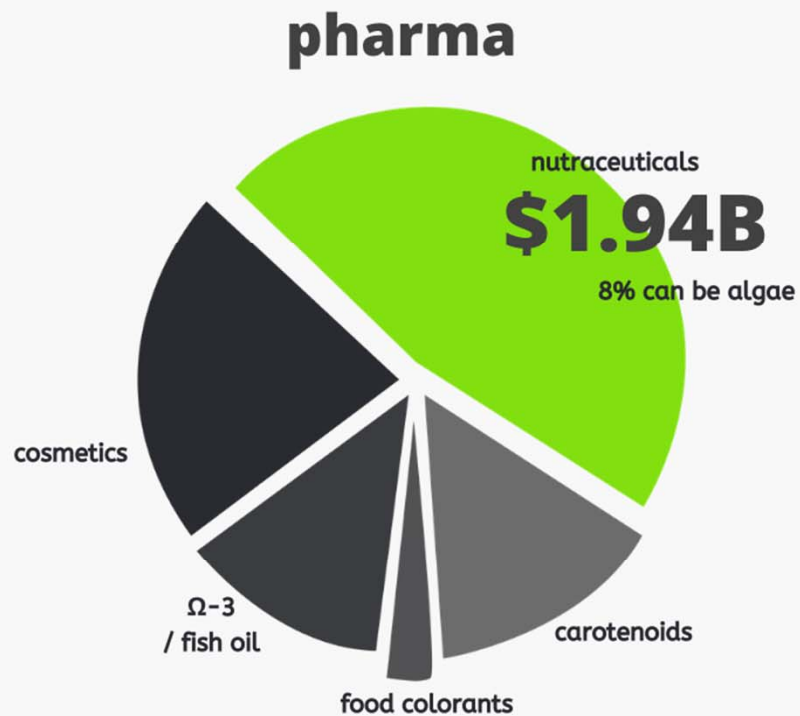
(e.g. proteases, lipases, superoxide dismutase)



Phycocyanin

Anti-inflammatory & antioxidant.
Used in Post-chemo drugs, anti-aging, sunscreen.

market analysis and size



**TAM (total
addressable
Market):**

\$24B

**SAM (serviceable
addressable
market):**

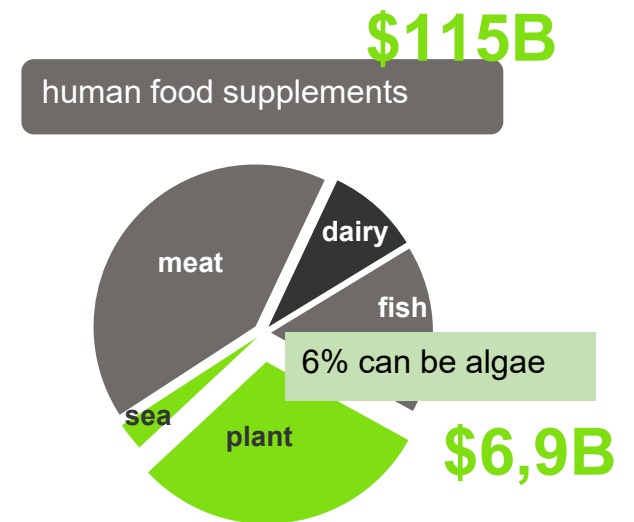
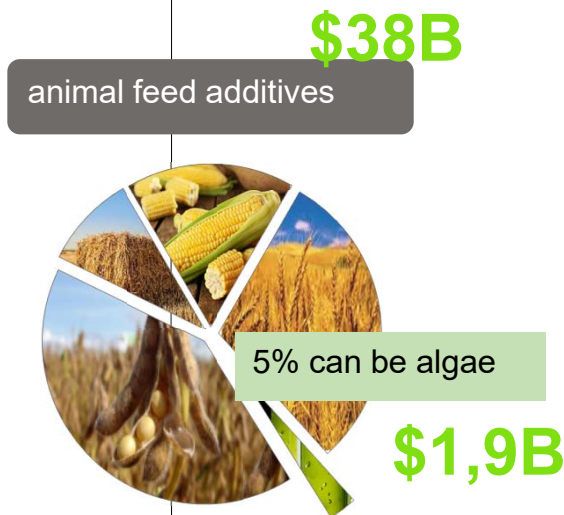
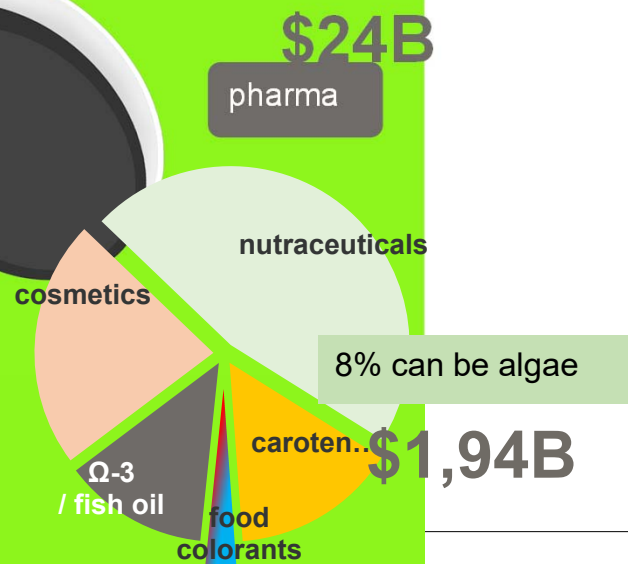
\$1.94B

**Target Market:
(in 5-7 years)**

**1.24% ~
\$23M**

supplemental Market analysis

TAM (Total Addressable Market): \$177B



SAM (Serviceable Addressable Market): \$10,74B

Target Market: 1.3% ~ \$110M (in 5-7 years)

annually harvesting

The Netherlands



45 million acres of crop



**nominal value of 1,700 €/ acre
for its end products**

Israel



6 million acres of crop

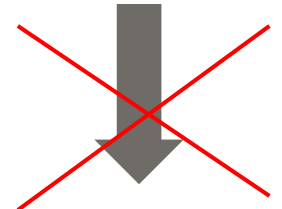


**nominal value of 1,200 €/ acre
for its end products**

Greece



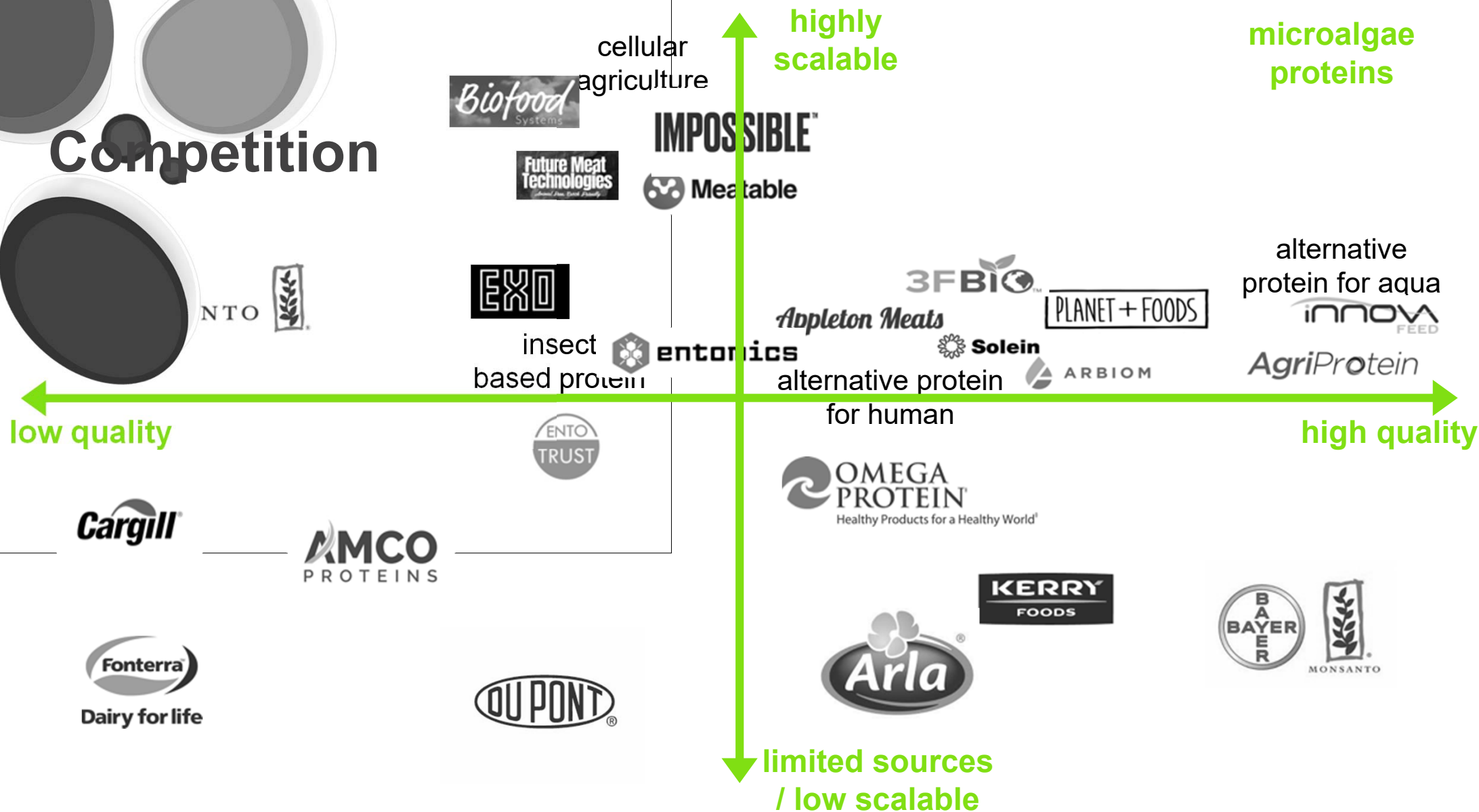
37 million acres of crop



**nominal value of 190 €/ acre
for its end products**



**nominal value of 1,130 €/ acre
for its end products**





Thank you
www.solmeyea.com

