



SCIENCE IN FOOD
INGREDIENTS

Molecular Farming: ***Plant Based Animal Protein for All***

Amit Dhingra, Ph.D.
Chief Science Officer

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The Team

Moolec is led by a fourth-generation member of one of Latam's largest pork and meat producers.



Gastón Paladini, MBA
CEO & Co-Founder

WIRED

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MATT REYNOLDS SCIENCE JAN 2, 2024 7:00 AM

For Gastón Paladini, pork is a family affair. In 1923, his great-grandfather Don Juan Paladini moved from Italy to Santa Fe, Argentina, where he started putting a South American twist on classic Italian sausage recipes. Eventually, Don Juan's company became one of Argentina's largest meat producers. It still bears the family name: Paladini.

[Read More](#)

Henk Hoogenkamp, Ph.D
CPO & Co-Founder

20+ years in food and bio-materials applications with special focus on animal and plant-based proteins

Martín Salinas, Ph.D
CTO & Co-Founder

20+ years in Ag-biotech space leading the world's first industrial production of animal protein in plants for the food industry

José López Lecube, MBA
Chief Financial Officer

20+ years in strategic roles for multinational companies in agribusiness and tech with expertise in finance, strategy, and partnerships

Amit Dhingra, Ph.D
Chief Science Officer

30+ years in genomics and plant biotechnology. Prof. and Head, Department of Horticultural Sciences, Texas A&M University

Catalina Jones, B.A.
Chief of Staff & Sustainability

20+ years in communications and sustainability strategy for financial, agribusiness, packaging and food industry

David Heron, Ph.D
Global Regulatory Affairs Advisor

40+ years in the biotechnology regulatory program of USDA-APHIS focused on policy development and agricultural capacity building

The Problem

Livestock production is widely considered to be unsustainable and unstable with increasing costs and risks.¹



1.CO₂ Emissions

~20% of world's GHG emissions come from livestock, land use and crops destined for feed.

2. Water Consumption

15,400 liters of water are used to produce 1kg of meat.
~10% of the global water supply is destined for livestock production.

3. Antibiotics & Hormones

66% of antibiotics are used in farm animals to prevent diseases.
Estrogens or androgens are often administered intended to promote growth.

4. Food Insecurity

Mainly caused by global conflicts, environmental degradation, and non derisking management of supply chains.

5. Pests and Diseases

Present risk in confined animals such as the African Swine Pig Flu and the Avian Influenza.

¹Sources:
• <https://ourworldindata.org/food-ghg-emissions>
• <https://www.thecattlesite.com/news/49594/how-much-water-does-it-take-to-produce-meat/>
• <https://pubmed.ncbi.nlm.nih.gov/21309458/>
• <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC7766021/pdf/antibiotics-09-00918.pdf>

• <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC9142037/>
• <https://extension.sdstate.edu/hormones-beef-myths-vs-facts>
• <https://www.feedingamerica.org/>
• <https://gro-intelligence.com/insights/how-african-swine-fever-in-china-is-shaking-up-world-trade-flows>

The Solution

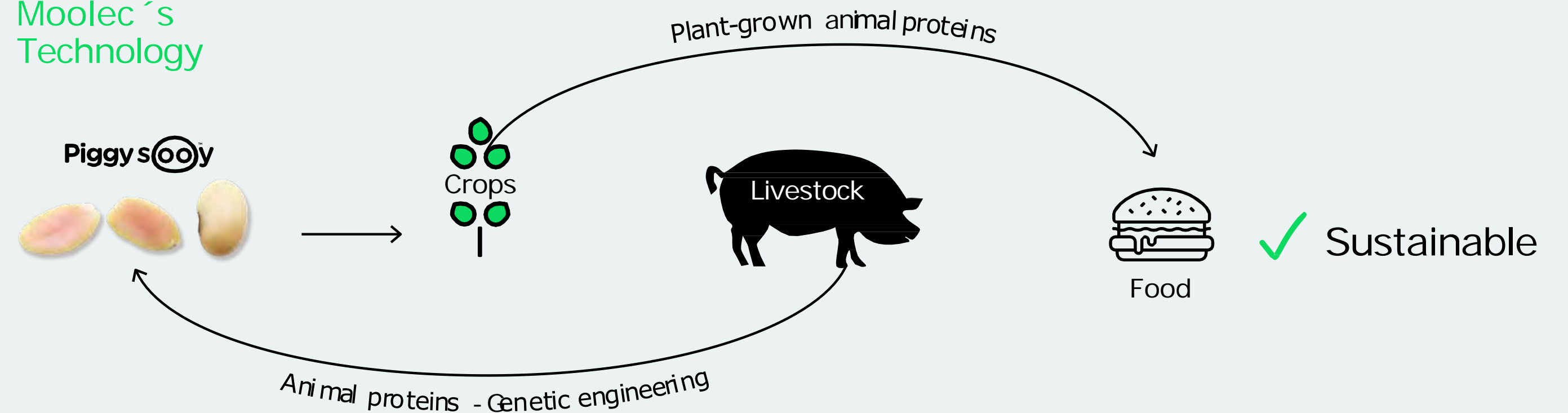
Moolec genetically engineers soybeans with pig proteins to tweak the meat value chain.



Traditional



Moolec's Technology



Molecular Farming: a cost-effective way to produce alternative proteins¹



Plants as Bioreactors

We use plants as small factories, without extra energy cost using biology.



No extra purification cost

We mix animal and plant proteins saving the extra purification cost.



Economy of scale

We use the hectares of farming to achieve volume, productivity and low costs.

Planting the Future of Food

Moolec is a science-based food ingredient company focused on the use of Molecular Farming technology.

Our mission is to create unique food ingredients by engineering plants with animal protein genes.

Moolec's Products and Science-based Pipeline in Food Ingredients and Supplements

In the Market



Soy

Meat Replacements

Soy-based ingredients for hamburgers, sausages, meat balls, ground-meat, and other plant-based products

In Scale Up Molecular Farming



Safflower

Nutritional Oil

Gamma Linolenic Acid (GLA) engineered in safflower seeds to enrich dietary supplements nutritional beverages and pet food.

Cheese Ingredient

Chymosin engineered in safflower seeds, a key ingredient for the clotting step in cheese production



In Product Development Molecular Farming



Soy

Pea

Supplement¹

Yeast-based ingredient, to use as food savory flavoring and/or nutritional supplement in replacement of specific animal-derived functions



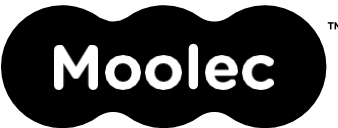
Meat Replacement 2.0



Plant and animal science-based highly functional meat replacement ingredient, containing soybean and porcine proteins.



Plant and animal science-based highly functional meat replacement ingredient, containing pea and bovine proteins.



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¹YEEA1 is not being developed under the Molecular Farming platform

The Product Pipeline

Moolec builds its revenue streams with progressive stages based on added value, technology and market demands.



Other
Science-based
Projects →

SPC2
(Chymosin
in Safflower)

YEAA1
(Iron
Supplement)



Moolec becomes first molecular farming company to achieve USDA approval for plant-grown animal proteins

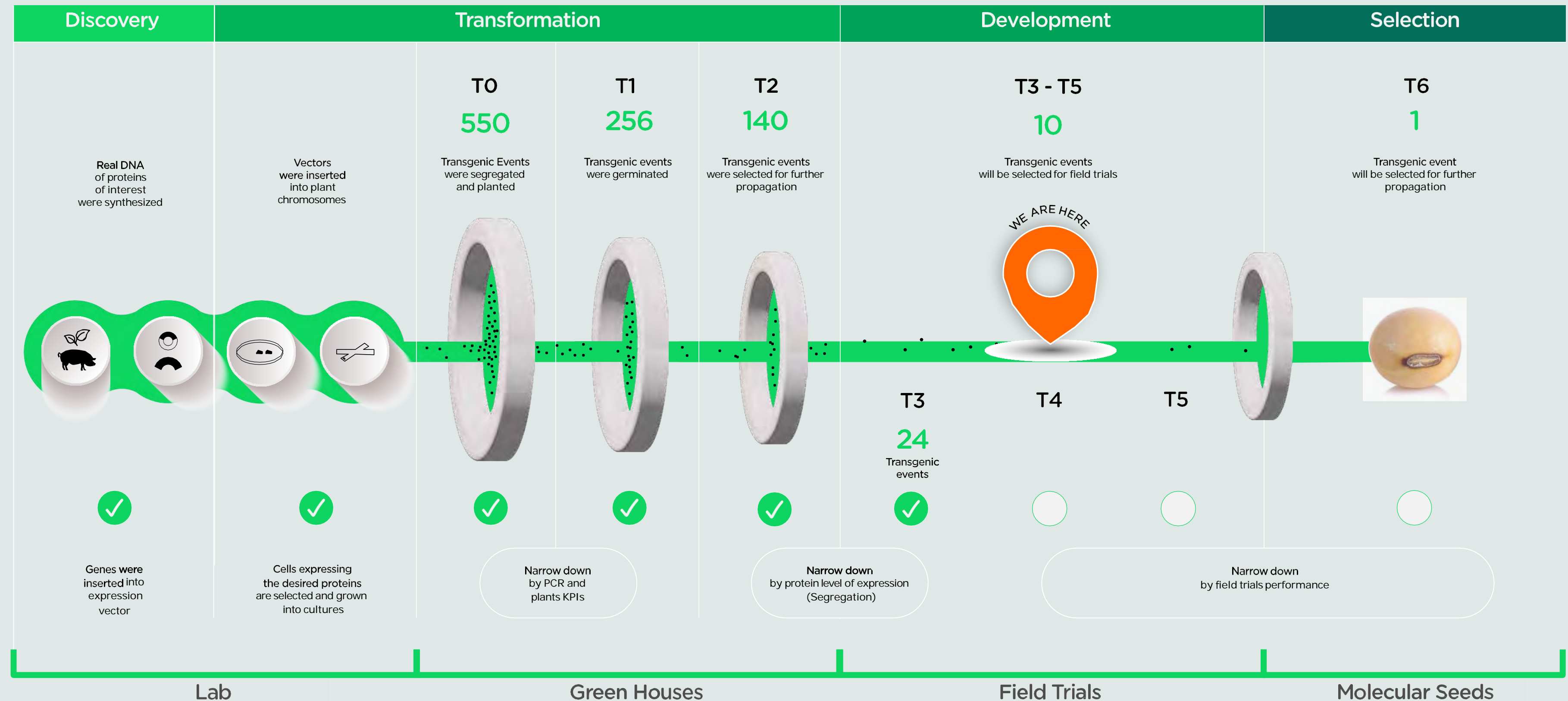
April 22, 2024



Moolec Science, a molecular farming food-ingredient company, has announced that the Animal and Plant Health Inspection Service (APHIS) of the US Department of Agriculture (USDA) has concluded its Regulatory Status Review (RSR) for Moolec's genetically engineered (GE) soybean 'Piggy Sooy'.



SOOY1 Process & Status



The Technology

Moolec can replicate the same protein DNA from animals in plants by using science.



Standard Soy

Piggy s^ooy™

Soy proteins only

Soy proteins + Pig proteins

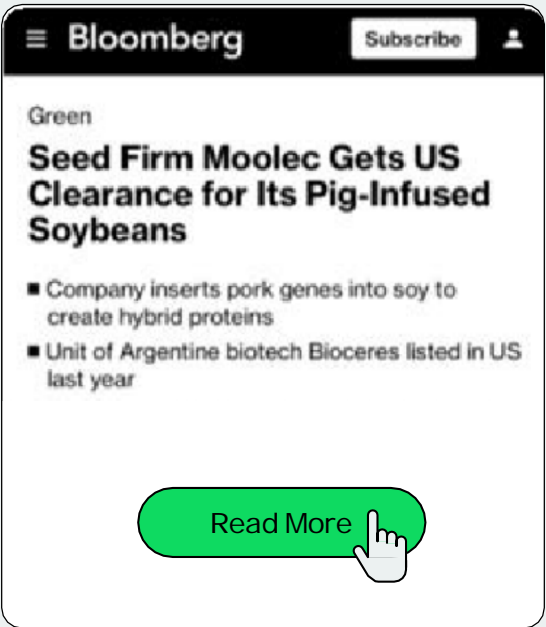
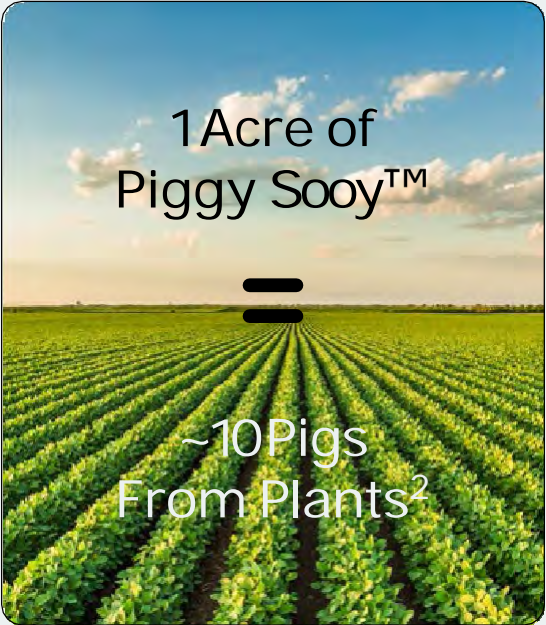


✓ High Yields Achieved
~25% of targeted molecule over total soluble proteins.¹

✓ Less Water & Carbon Footprint²
One acre of Piggy Sooy™ could potentially save ~60,000 litres of water and ~550kg CO₂eq emissions.

✓ USDA Regulatory Approval
First company in history to achieve USDA-APHIS approval for plant-grown animal proteins.

✓ Patented Technology
Method of high level of expression in plants protected (Patent pending)



¹Total pig protein content per seed varies based on the obtained total soluble protein (TSP) parameter.
²One acre of traditional soybeans can feed ~10 pigs. Sources:
• <https://www.unitedsoybean.org/hopper/diving-demand-from-the-field-to-the-feed-trough/#:~:text=Hogs%20consumed%2018%25%20of%20U.S.hog%20meas%20or%20animal%20nutritionists>
• <https://fas.usda.gov/data/production/commodity/0813100>

• <https://meatfacts.eu/home/activity/campaign-updates/how-much-water-for-1-kg-of-meat/>
• <https://pubmed.ncbi.nlm.nih.gov/38231615/#:~:text=The%20carbon%20footprint%20of%20the,4.52%20kg%20CO2e>
• <https://pelc.org/what-greenhouse-gases-are-emitted-by-pig-farms/#:~:text=The%20wa%20areas%20where%20the,and%20poultry%20in%20the%20U.S>

The Product

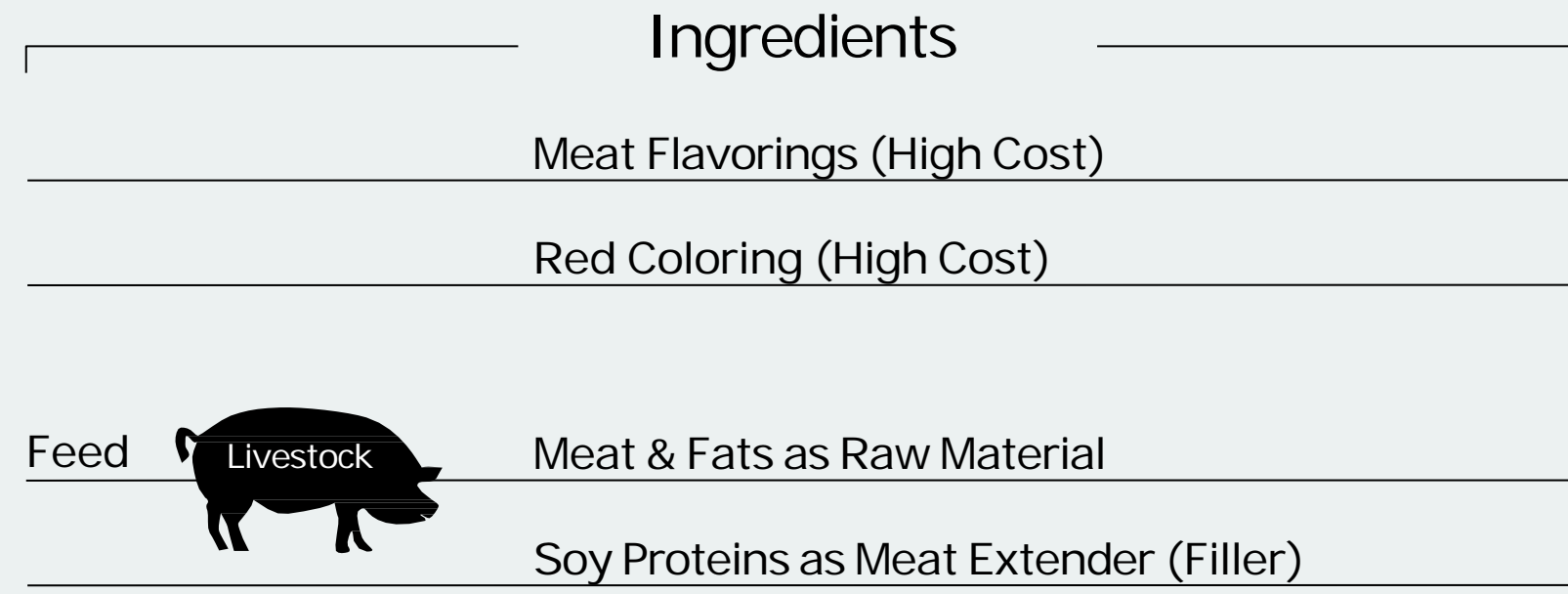
Moolec develops clean label ingredients to replace more meat and expensive additives.



How Industry Works

Flavor Houses
Producing
Functional Ingredients

Agribusiness
Companies
Processing Soybeans




Food Producers
of Sausages,
Burgers, Nuggets,
Dumplings, etc.

What Moolec Can Offer



→ Meat
Replacement



Same Iron, Flavor
& Color as Meat¹

Less Carbon & Water
Footprint than Livestock²


Food Producers
of Sausages,
Burgers, Nuggets,
Dumplings, etc.

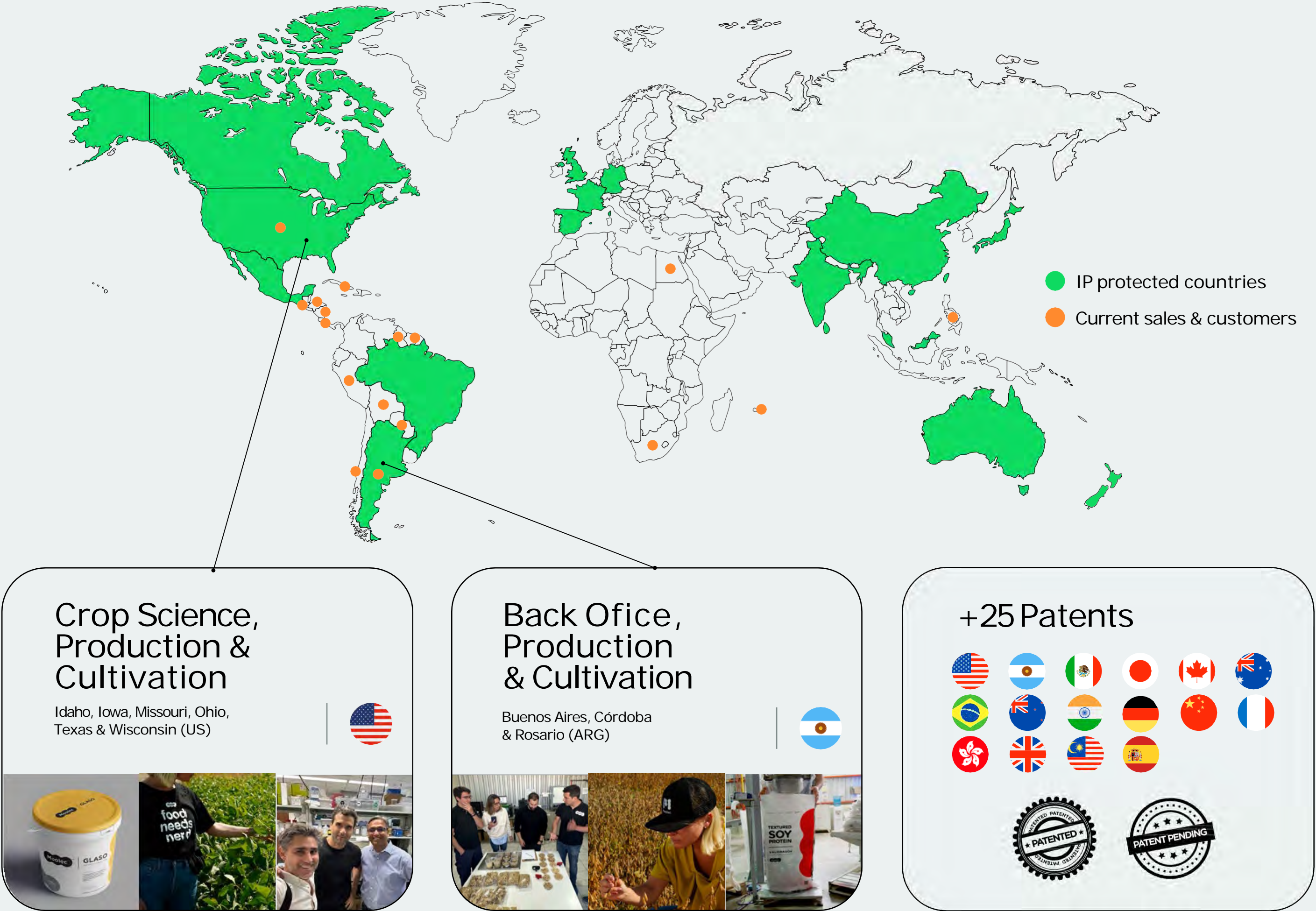
¹ Moolec's internal analysis based on publicly disclosed information for the industry and management estimates
² Moolec's technology is more friendly to the environment when compared to traditional protein production systems using ~35x less land, generating ~8x less water footprint and ~60x less CO₂ emissions. Sources:
• <https://ourworldindata.org/agricultural-land-by-global-diets>
• <https://waterfootprint.org/en/water-footprint/product-water-footprint/water-footprint-crop-and-animal-products/>
• <https://ourworldindata.org/food-choice-vs-eating-local>

The Capabilities

Moolec operates in the United States & Argentina, commercializes and protects its IP worldwide.



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Moolec Science gains USDA approval for first genetically modified pea

October 16, 2024









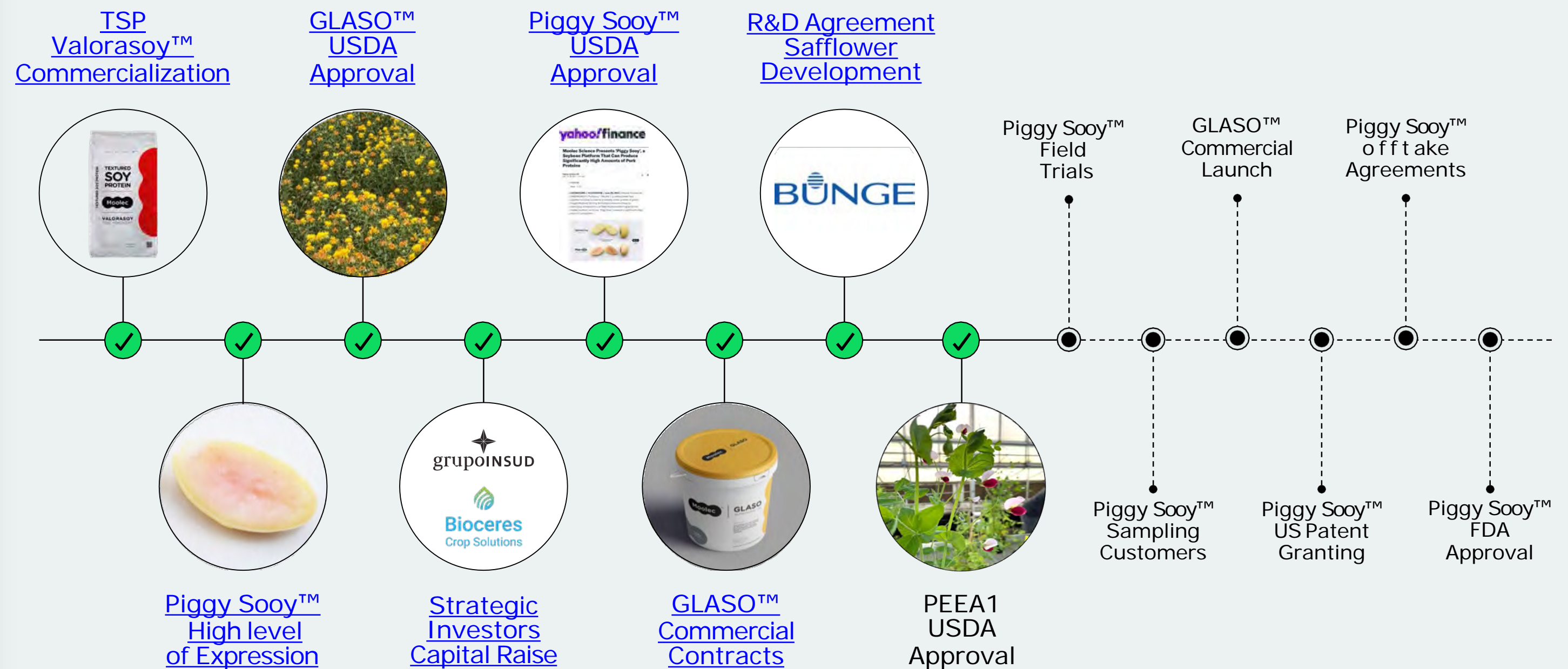


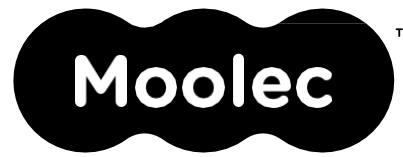


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The Key Milestones

Moolec has been delivering milestones focusing on results and commitment to value creation and purpose.





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Let's redefine
the way we
produce animal
proteins **for the
good of the planet.**

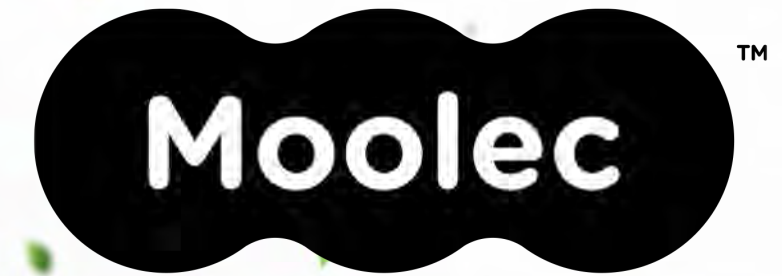


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Thank you!
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