

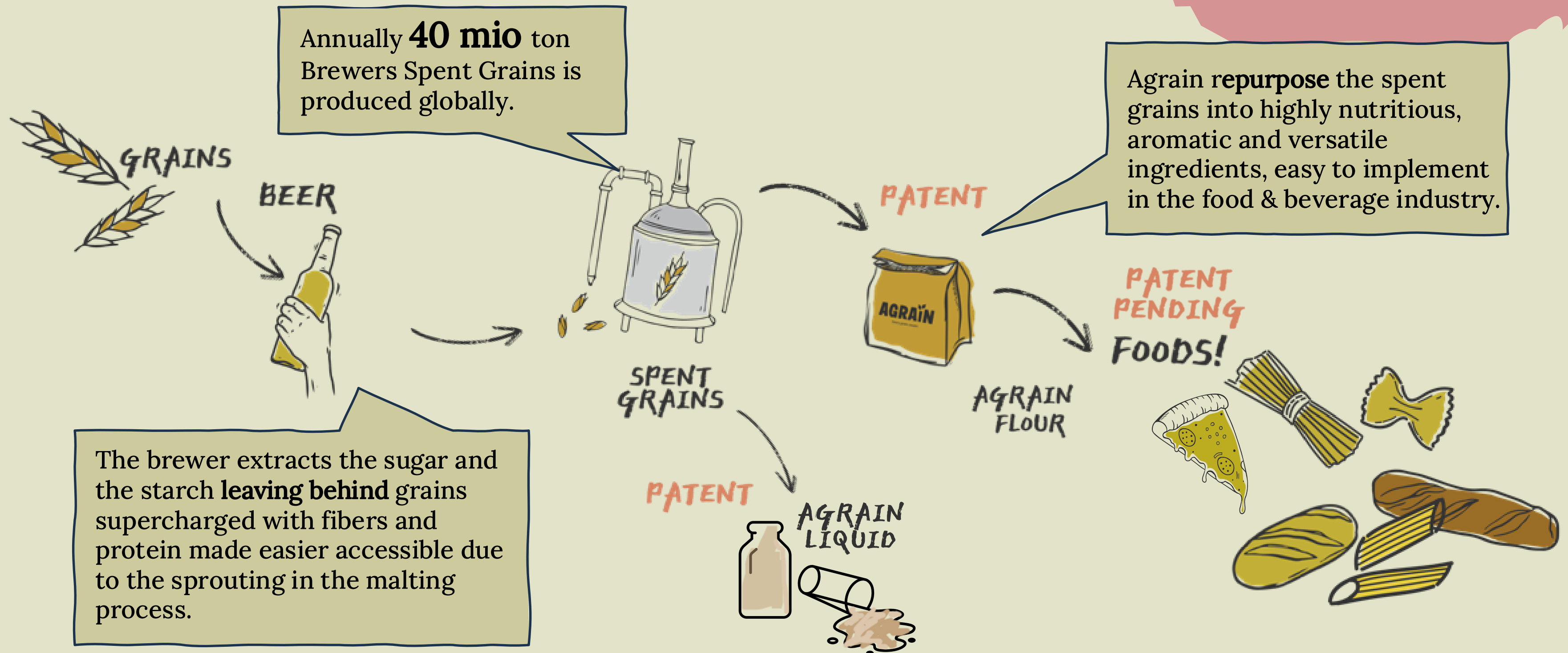
# AGRAiN

Every grain counts

HOW THE FIBERS IN OUR FOOD WASTE CAN CHANGE THE WORLD

# Transforming Side Streams to Food

## Up-cycling spent beer grains to functional ingredients





# Farmland-Free Flours

Real sustainability packed in every bite

## The Problem:

Agriculture is responsible for 70% of biodiversity loss.

More than half of all agricultural land is degraded.  
Poor soil quality is diminishing crops yield.

## Our solution:

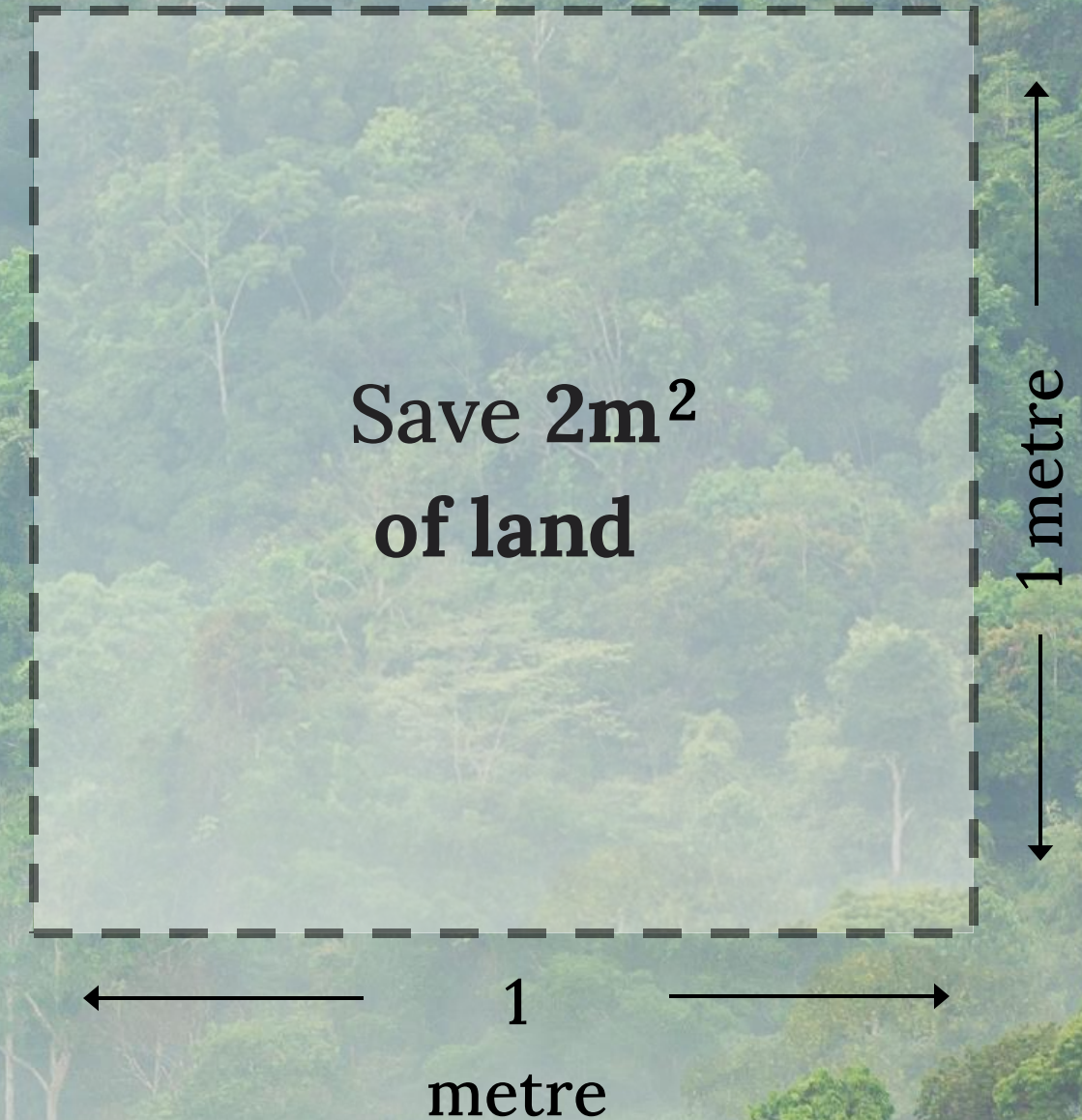
1. Upcycling and valorizing the massive side streams of the food industry taking advantage of existing and already curated resources and existing technology.
2. Delivering products in well know formats and textures at price parity. Making Agrain® a risk free drop-in solution. Available everywhere in the world.

Replace  
1kg flour

With 1kg  
Agrain



Save 2m<sup>2</sup>  
of land







The Market is Looking For Solutions  
That are: Accessible, sustainable, and nutritious

50% dietary fibers and 20% proteins



Familiar texture and pleasant cereal aromas



Artisanal and Specialty Flours



AGRAÏN

Zero land use, -12,5% CO2e



Food as medicine



# Agrain Spent Grain Functional Ingredients

A Fast Track to the Future of Food

## A Nutritional Powerhouse

- . 10X Dietary Fibers vs. wheat
- . 2X Protein vs. wheat
- . Low Carb
- . Significant levels of important minerals
- . High content of fat-soluble vitamin E, acting as an antioxidant, and B vitamins inherent from the malt

## Flour Going Beyond Nutrition

- . Health claim on dietary fiber from barley
- . Contains all 9 essential amino acids
- . 100% clean label





## Nutrition Forward Applications

The Effect of 10% Spent Grain in Ciabatta



### REDUCES

Energy -13%  
Carbs -21%

### INCREASES

Dietary Fibers +186%  
Protein-Energy% +10%

### NUTRI-SCORE



### NUTRI-SCORE





# Going Beyond Nutrition

Barley spent grains as a daily fiber supplement

## **Sprouted AX** a 100% clean label gut improving powder supplement

- . Dietary Fibers
- . Source of protein, containing all 9 essential amino acids
- . Arabinoxylans (malt endosperm aleurone layer) and a leurone layer, acting as a prebiotic with anti-oxidant potential from bound phenolic acids
- . High content of fat-soluble vitamin E, acting as an antioxidant, and B vitamins inherent from the malt
- . Low in anti-nutrients for better absorption of minerals (Mg, Zn, Fe)
- . Finely milled and suitable for a range of applications



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*IT'S A NO GRAINER!*