

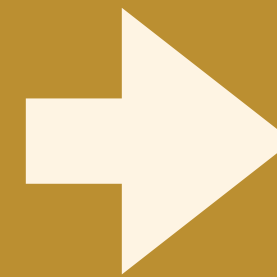
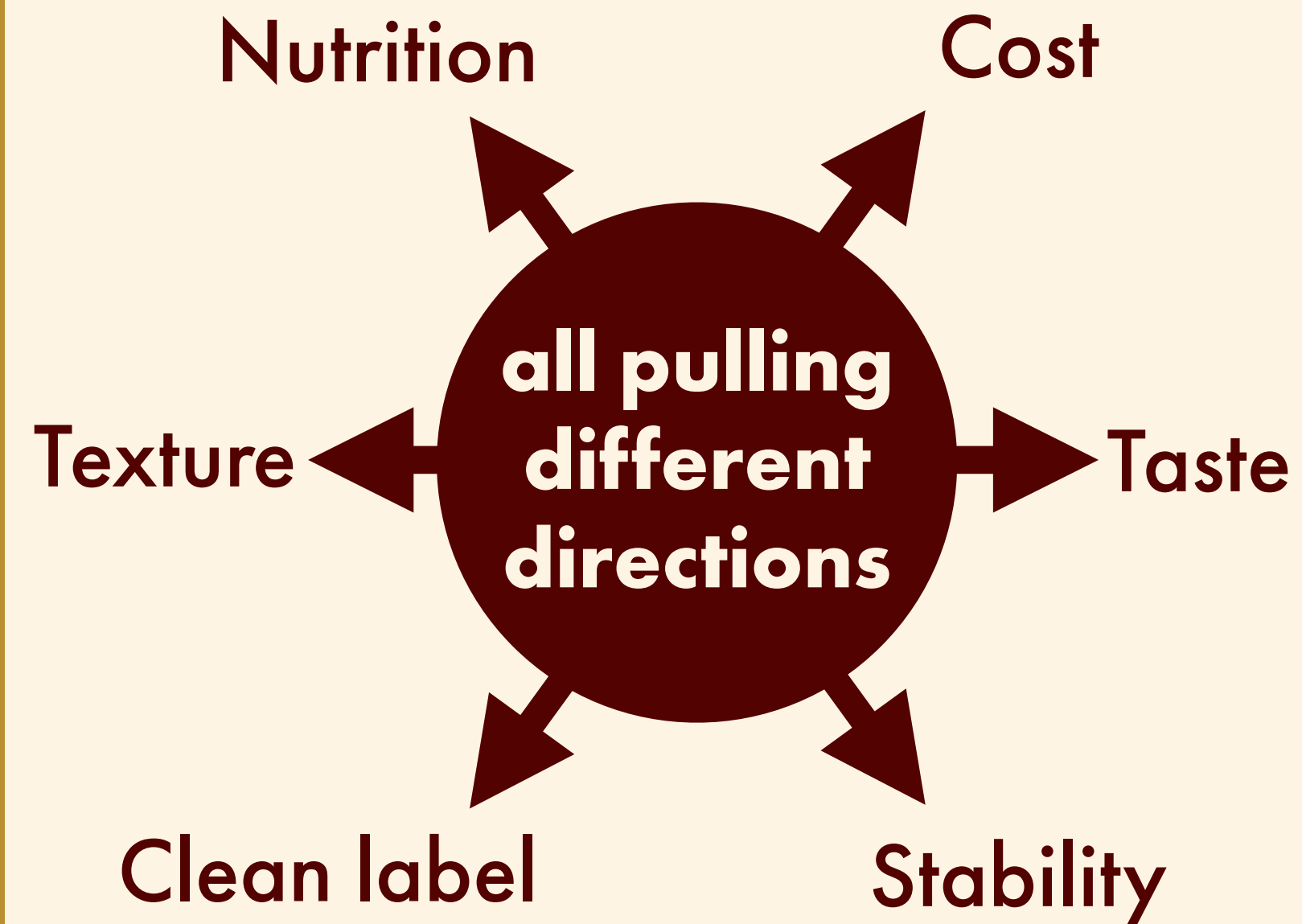
SUMMM[®] ingredients

From faba beans an oats, taste,
texture, and nutrition in one
ingredient, without the trade-offs

DO MORE WITH LESS

SUMMM[®] problem

Every R&D decision is a trade-off



[one product]

Potatoes, Water, Oven Fried Breaded Chicken Breast with Rib Meat (Chicken Breast with Rib Meat, Wheat Flour, Water, Soybean Oil, Rice Flour, Modified Wheatstarch, 2% or Less of Modified Cornstarch, Salt, Tapioca Dextrin, Sugar, Modified Tapioca Starch, Wheat Gluten, Palm Oil, Leavening [Sodium Acid Pyrophosphate, Baking Soda], Garlic Powder, Onion Powder, Celery Seed, Maltodextrin, Natural Flavor, Sodium Phosphate, Chicken Flavor [Chicken Broth, Flavor, Salt], Yeast, Paprika and Annatto Extracts), Corn, Skim Milk, 2% or Less of Soybean Oil, Butter (Cream, Salt), Onions, Bleached Wheat Flour, Modified Cornstarch, Seasoning (Maltodextrin, Salt, Flavoring, Chicken Fat, Sodium Lactate, Dried Chicken Broth, Autolyzed Yeast Extract, Gum Acacia, Sesame Oil, Less than 2% Citric Acid, Lactic Acid, Canola Lecithin, Potassium Phosphate, Potato Maltodextrin, Sodium Citrate, Sodium Phosphates), Salt, Modified Tapioca Starch, Spices, Seasoning (Wheat Starch, Extractives of Turmeric & Annatto Color, Natural Flavor), Butter Flavor (Maltodextrin, Natural Flavor, Annatto & Turmeric Color), Natural Flavor, Autolyzed Yeast Extract, Caramel Color, Carrageenan, Potassium Salt, Whey, Dried Onions.

Texture systems

Flavor systems



SUMM[®] question

What if one ingredient could do the job of many?

SUMMA[®] solution

Creating multifunctional through faba beans and oats

taste

Complex Umami
Kokumi Richness
Salt Reduction

texture

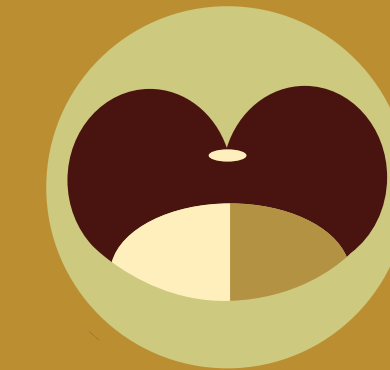
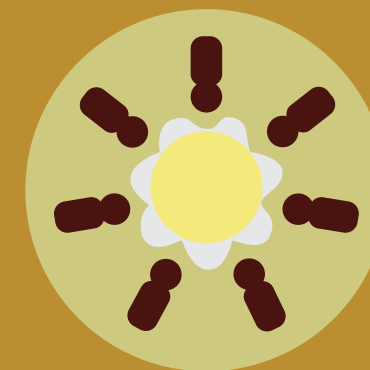
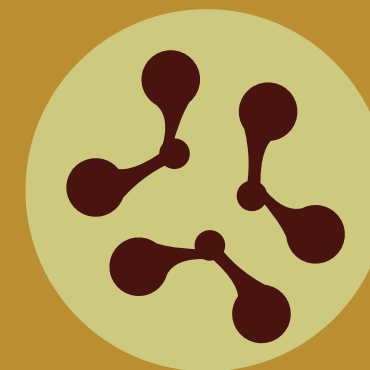
Higher Solubility
Emulsifying
Creaming Mouthfeel

FermiPro[®]

nutrition

Higher Protein Quality
Improved Micro Nutrition
Enables Better Nutrition Profile

CURATION OF
MICROORGANISMS



WHOLESONE
PLANTS



MUTI-STEP
FERMENTATION



DRYING
EVERYTHING

Faba Beans & Oats

50% Protein

15% Fiber



Up to 6mt batch runs
of finish material

Cleared
regulatory path

SUMMA[®] solution

B2B ingredients for key product categories

complex umami from 1 wholesome ingredient

kokumi mouthfeel enrichment

salt reduction without sideeffects



protein microstructure for creamy texture

flavor and richness enhancement

mask protein off flavors

SUMMM[®] team

Chefs, developers, and scientists who've shipped.



Frederik Jensen
CEO / Founder

With 15+ years in NPF got got tired of stacking additives – now builds the single ingredient that replaces them.



Chuchu Huang
CTO

Fermentation PhD who scaled protein at Mycorena and Novo – turns lab strains into shippable product



Kasper Bus
CCO

Dairy scientist turned commercial lead – speaks both R&D and the buyer's P&L



Nabila Rodríguez Valerón
Head of Flavor Fermentation

From Alchemist and Harvard's Science & Cooking – translates fine-dining flavour into industrial process.



Bram Kerhof
Dir. Applied Innovation

Came up through Reduced and Kost – closes the gap between kitchen craft and the factory line."

Investor partners



Planetary
Impact
Ventures

