



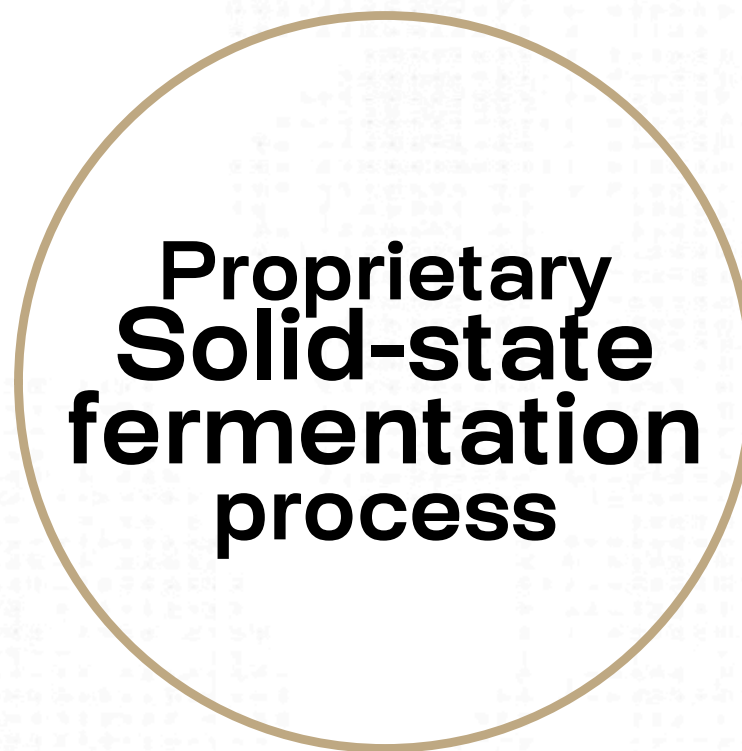
# Taste through solide state fermentation for healthy, sustainable, accessible food



**Marie-Astrid Gouin**  
**Head of Sales & Marketing**



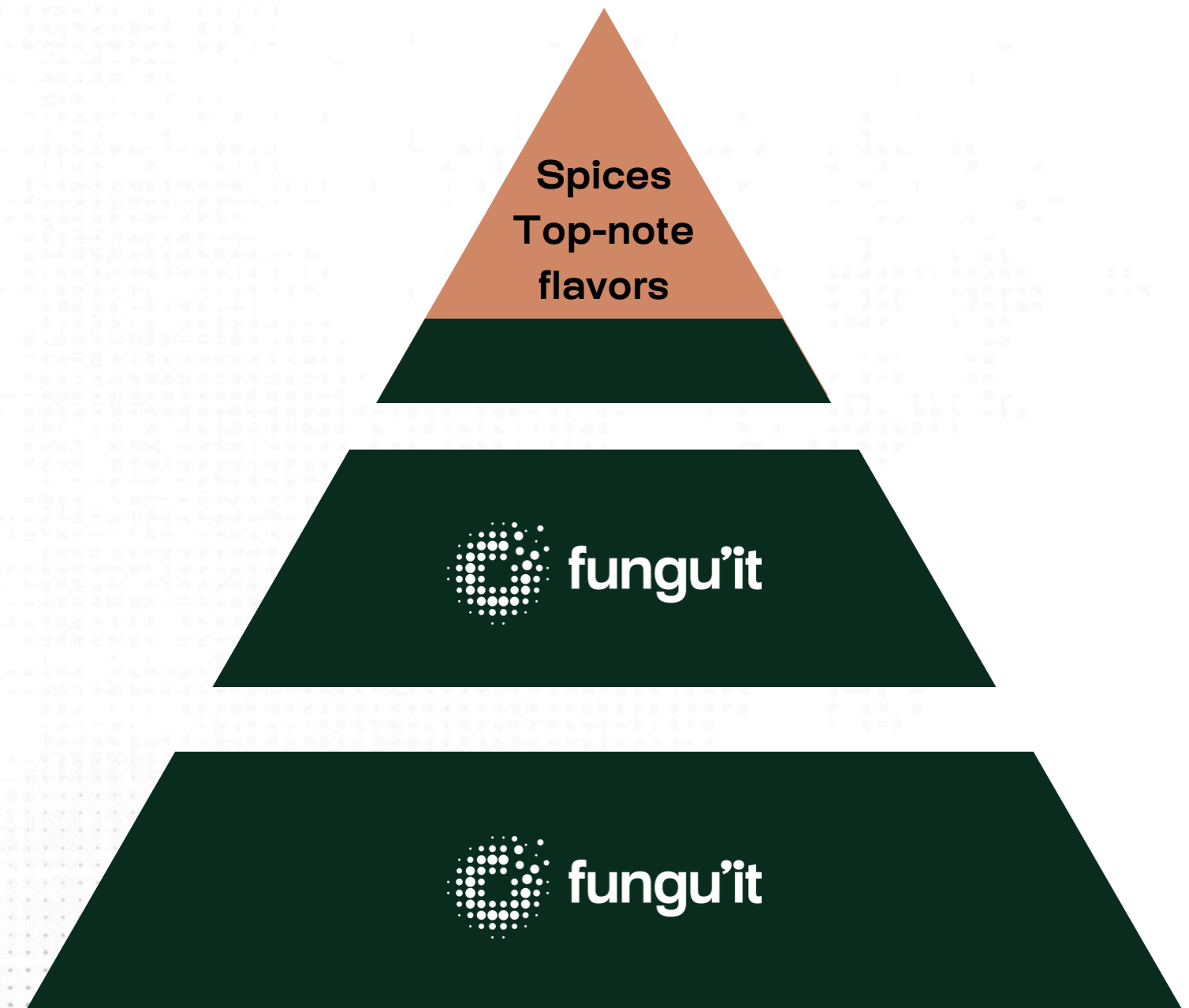
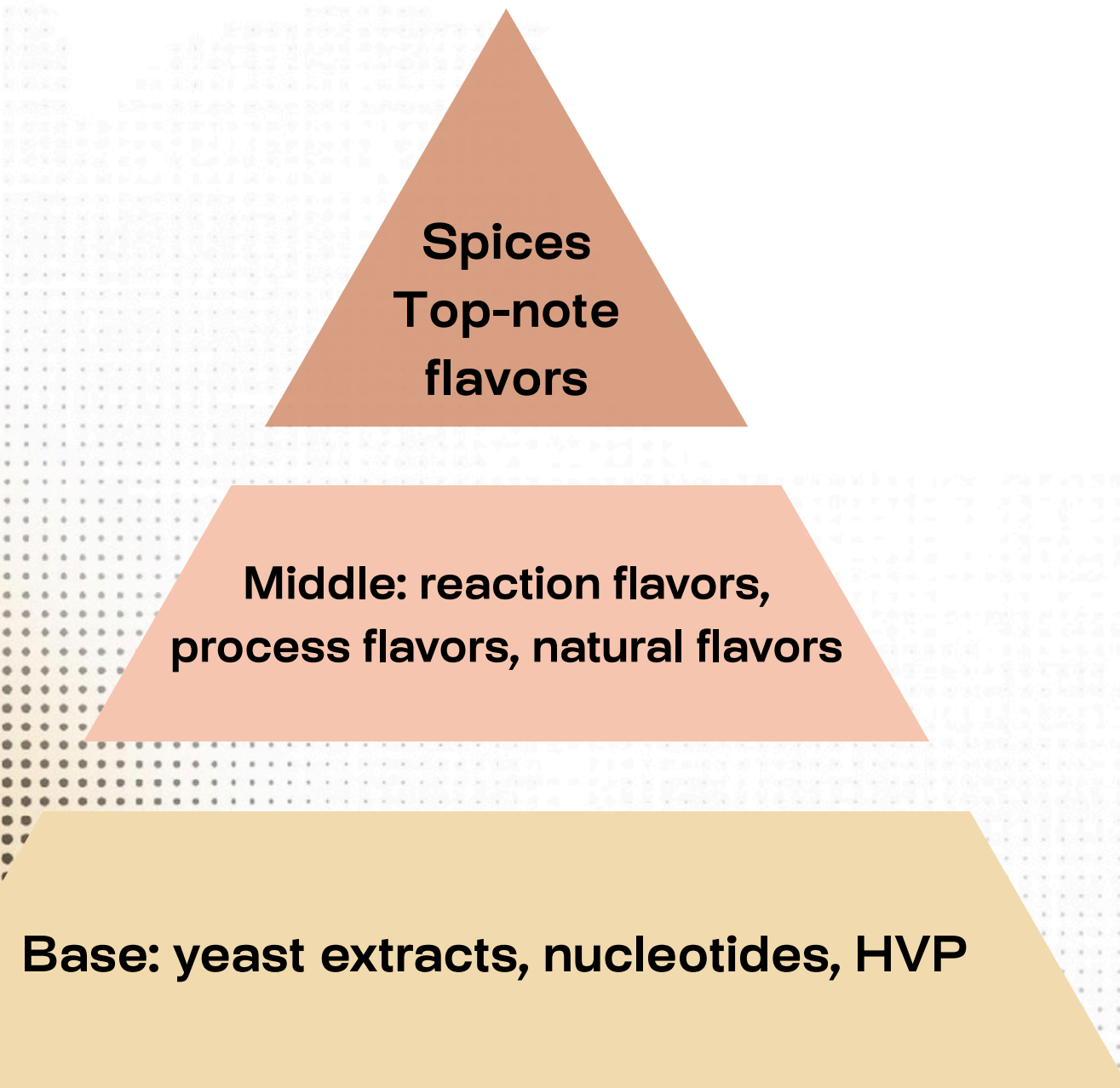
# Fungu'it rests on 3 pillars



**Fungu'it  
fermented aromatic  
ingredients**

- Infinite flavorings
- More than flavors
- Non-Novel food
- Clean label
- Labelling "co-products fermented"

# What we replace in the aromatic pyramid



Each combination gives a  
unique aromatic direction

# A unique portfolio of fermented ingredients tailored for multiple applications



**Fungu'it database**  
Strain × Substrate × Process



**Fung'Pro #1**  
Meaty flavoring



**Fung'Pro #2**  
Poultry flavoring



**Fung'Pro #3**  
Fishy flavoring



**Fung Pro #Cocoa**  
replacer



**Savory**

**Sweet**

# Applications: we have identified clear and successful categories.



**Soups, broths and Sauces**



**Plant-based alternatives & Hybrid products**



**Bakery products.**

**Food Service**

**Retail**

# Our model



## Working with Fungu'it

PATH 1 - OUR  
CATALOG

PATH 2 -  
COLLABORATION

## Our capacity

PILOT PLANT  
OPERATIONAL  
1T per month (2026)

CO-  
MANUFACTURER  
250T per year (2027)



# What are we looking for?



**INVEST**  
Seed Round 2027



**PARTNER**  
Collaboration



**ACCELERATE**  
Industrial, PME,  
Strat-up



**Doing better is no longer a matter of  
price, it's a matter of choice.**

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