

## Meatex bringing new products to the market

At the moment, the Meatex product range from cultured beef is represented by the following products:

- **Meatex classic.** Real hit! They are big and thick, juicy, nutritious, delicious and are already waiting for you to cook them.
- **Meatex meatballs.** Shaped and ready to cook, these meatballs are a convenient and nutritious addition to any dish
- **Meatex sausages.** Another popular product that can be cooked on a grill or pan with a delicious taste and a pleasant sizzle.
- **Meatex ground meat.** This ground meat is perfect for different recipes, giving an exquisite taste to your favorite dishes.

Your favorite meat dishes that have a juicy, delicious flavor but at the same time are better for you and the whole planet. This is the future we are aspiring to create.

- **Delicious.** Each piece of Meatex meat has a natural rich taste and delicious flavor, as we use only the best samples to grow it.
- **Healthy and nutritious.** Our meat is produced from high quality healthy cells without use of genetic engineering, antibiotics in a completely clean environment.
- **High quality control.** We carefully control the quality of the product in terms of taste, nutritional value and functional behavior according to the target application requirements.
- **Extended shelf life.** The production process takes place in a closed controlled system, as a result the meat has a longer shelf life and does not require the use of antibiotics.

Today, Meatex provides cultivated beef to retail stores, fast food and restaurants chains in Australia and other countries. Contracts for the sale of technology have been concluded with Japan, the Netherlands, South Africa, Saudi Arabia. Negotiations with companies from the United States, Canada, Europe, China and Thailand are actively underway.

### About Meatex

Since 2012, Meatex founder Mason White has been working on the idea of growing lab meat. Now Meatex is an Australian food company that produces high-quality meat from animal cells. Meatex technologists, engineers, biologists and culinary specialists work with representatives of the world's largest companies to create high-quality meat products produced in an environmentally friendly and economical way. Meatex is a team of young, ambitious, motivated scientists determined to change the food industry.

### About cultivated meat

Cultured meat is meat grown in a laboratory from animal cells. It is exactly the same as natural meat, but we don't harm the animal. Our specialists take several cells from the animal and then grow them in a special environment and get the finished product. Cultured meat is natural meat, but not its substitute! It is rather natural meat, which cannot be distinguished under a microscope from the beef, pork or chicken fibers.

### Innovative production solutions

- **Brief food production chain.** Reduction of the stages and time required for meat processing and preparation. Animals are not slaughtered or processed, labour costs and the risk of disease are reduced. The target tissues are grown and harvested directly, resulting in 100% natural meat.
- **High-performance production system.** We use an exponential production system where the meat grows rapidly, doubling in mass every couple of hours. This ensures high productivity and daily meat products yield.
- **Adapting to market demand.** Short and flexible production cycles make it possible to adapt instantaneously to market demand, changing production volumes within a few days or hours, which significantly increases the competitiveness of the company.
- **Production costs reduction.** The exceptional target tissue growth makes it possible to increase feed conversion rate (FCR), reduce resource consumption, lower waste and generally reduce environmental impact, resulting in lower costs.