

#### **About us & our facilities**

The Cultivated B is driving the transformation of food and food ingredient manufacturing towards a sustainable future. By developing specialized bioreactors and fermenters while applying innovative technologies such as precision fermentation and molecular farming, The Cultivated B accelerates the commercialization of alternative proteins economically and at scale. The Cultivated B's comprehensive portfolio of products and services is tailored to the needs of innovative food, supplements, and advanced materials companies.

The Cultivated B works with companies to embed these sustainable technologies on local, regional and global scales, with operations in Europe and North America and a robust network of strategic partners in the Middle East, East Asia, Europe and Latin America.



#### **GROWTH ROOM**

Our 7,500 sqft inhouse growth room supports our molecular farming services, advancing commercial production and multiple projects.



#### **ASSEMBLY LINE**

Our assembly line allows us to manufacture reactor systems, designing and prototyping relevant key parts and integrating individual needs to support various customer requirements.



#### **BIOENGINEERING HUB**

Designed to nurture innovation, 25,000 sqft wetlab, office space, cutting-edge lab equipment, including benchtop bioreactors and soon a pilotplant with up to 6,000L bioreactor capacity.





Through biomanufacturing, future proteins can be animal-free and economically sustainable ...



#### **Cultivation in bioreactors:**

Cell based applications & precision fermentation

or



#### Plants as biofactories:

Advanced plant biology and molecular farming

# We enable the transition!

Redefining the future of food and biomanufacturing

The Cultivated B provides conventional food manufacturers with convergent solutions to produce valuable proteins at scale.

By combining inhouse hardware development and science-driven end-to-end solutions in molecular farming and precision fermentation, we design and optimize production systems along our customers' needs.



#### **End-to-end solutions**



#### **ENABLER**

- Adaptive, dynamic company
- Cost and risk analysis
- Science-driven expert teams
- Hardware infrastructure inhouse
- Know-how in process development

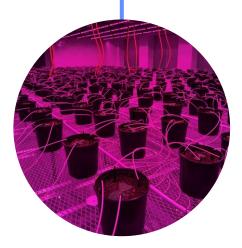




#### **Precision fermentation**

We developed technology platforms to assess host options and benchmark purity, technofunctionality and formulation. Our teams support clients through four stages: sourcing, proof of concept, pre-industrial scaling and industrial scaling. Our own bioreactor technology is applied through all phases.

Examples: Yeast | Bacteria



#### **Molecular farming**

We enable sustainable, largescale protein production. With advanced expertise in genetic engineering, we optimize protein production systems from DNA synthesis to transgenic plant propagation. Our setups support multiple projects and commercial production in greenhouses or open fields.

Examples: Soybean | Tobacco





#### Cell culture

We offer guidance to develop scalable cell culture processes and experimental workflows, leveraging our cell bank, featuring high-performance, immortalized cell lines. Our team also offers the expertise to engineer customized cell lines, precisely tailored to your specific needs.

Examples: Avian | Mammalian

#### **KEY BENEFITS**



Supply chain independence and resource stability



Reduced costs and consistent resource pricing



Animal-free options in line with consumer demand

### Fit-for-purpose bioreactor technology

Affordable, easy-to-operate bioreactor systems for bioprocesses from benchtop to industrial-scale

Remotely controllable

User-friendly

Al-enabled biosensors

2L to 20,000L

Innovative design

Integrated processes















### Our approach

Scalable solutions: from proof of concept to industrial success

We deliver end-to-end solutions that accelerate advancements in the food industry. With deep R&D expertise and process development know-how, we leverage advanced bioengineering to empower production hosts to create products with exceptional texture, taste, and color. Our inhouse hardware development and scalable concepts ensure seamless integration, while our cutting-edge technology platforms evaluate host options, benchmark purity, functionality, and formulation, and optimize efficiency through comprehensive risk and cost analysis.

#### **CAPABILITIES**

- Cutting-edge R&D expertise driving innovation
- Advanced process development know-how for optimized production
- In-house hardware development for tailored solutions
- Scalable concepts designed for seamless growth
- Comprehensive risk and cost analysis to ensure efficiency

#### **APPLICATIONS**

- Foods ingredients
- Bioactive peptides & growth factors
- Industrial enzymes and antibodies

## Modular scale-up: production process design in four phases

#### Phase I

Leverage different R&D platforms for feasibility studies

mg – g

#### Phase II

Sample production and realistic cost estimation

g – kg

#### Phase III

Scaling for product developme nt in our pilot facility

10 kg – 100 kg

#### **Phase IV**

Support for designing and building your own facility

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