



# The agri-food industry faces a complex situation

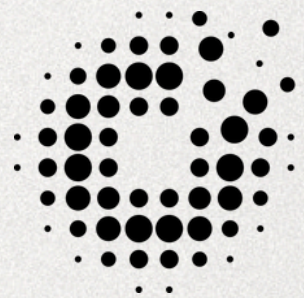
UPF is a concern for consumers

Flavorings and additives

Do better at the same price

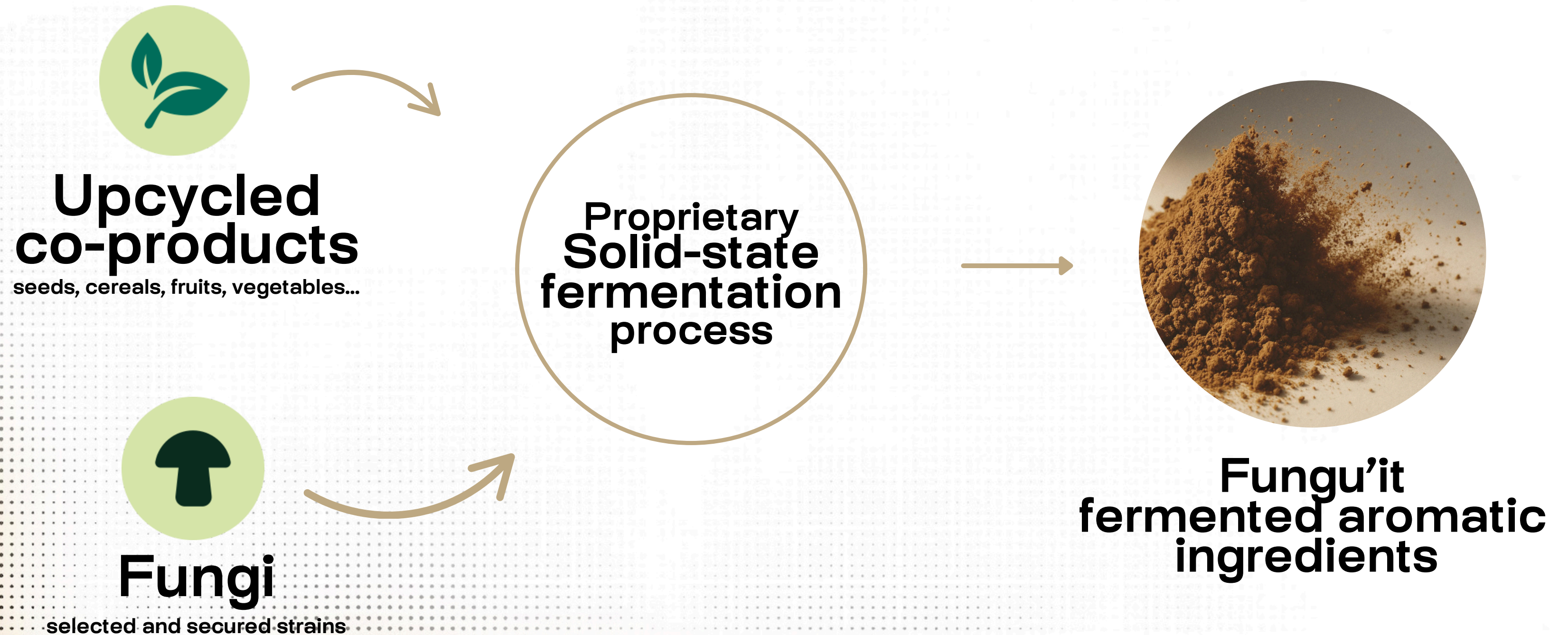


**New-generation natural  
flavors for healthy,  
sustainable, accessible food**



**fungu'it**

# Fungu'it rests on 3 pillars



# Fungu'it creates ingredients like no other



## 01 Infinite flavor territories

A single ingredient delivers umami, grilled, meaty, smoky, and even marine notes, depending on the reference.

Enhances depth and length on the palate.

## 02 More than flavor: Functional benefits

Beyond taste, delivers multiple functions depending on the ingredient: flavor enhancement, off-note masking, salt reduction...

## 03 Safe, non-novel and scalable

Based on well-known food fungi and existing food uses or ingredients are non-novel food

Dry and stable, it is easy to dose and scale in current industrial processes.

## 04 Clean-label, transparent labelling

100% natural and fits clean-label expectations

Can be declared as “natural flavoring” or “fermented [by-product name]”

## 05 From co-products to value

Made by fermenting food-industry by-products, turning low-value streams into high-value ingredients

# A unique portfolio of fermented ingredients:



**Fung'Umami**  
Meaty flavoring



**Fung'Poultry**  
Poultry flavoring



**Fung'Ocean**  
Fishy flavoring



**Fung'Cocoa**  
Cocoa replacer



**Range 1: Savoury**

**Range 2: Sweet**

# Our model

## Working with Fungu'it

Path 1 - Our catalog

Path 2 - Tailor-made co-creation

## Our capacity

Pilot plant operational  
1T per month





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

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