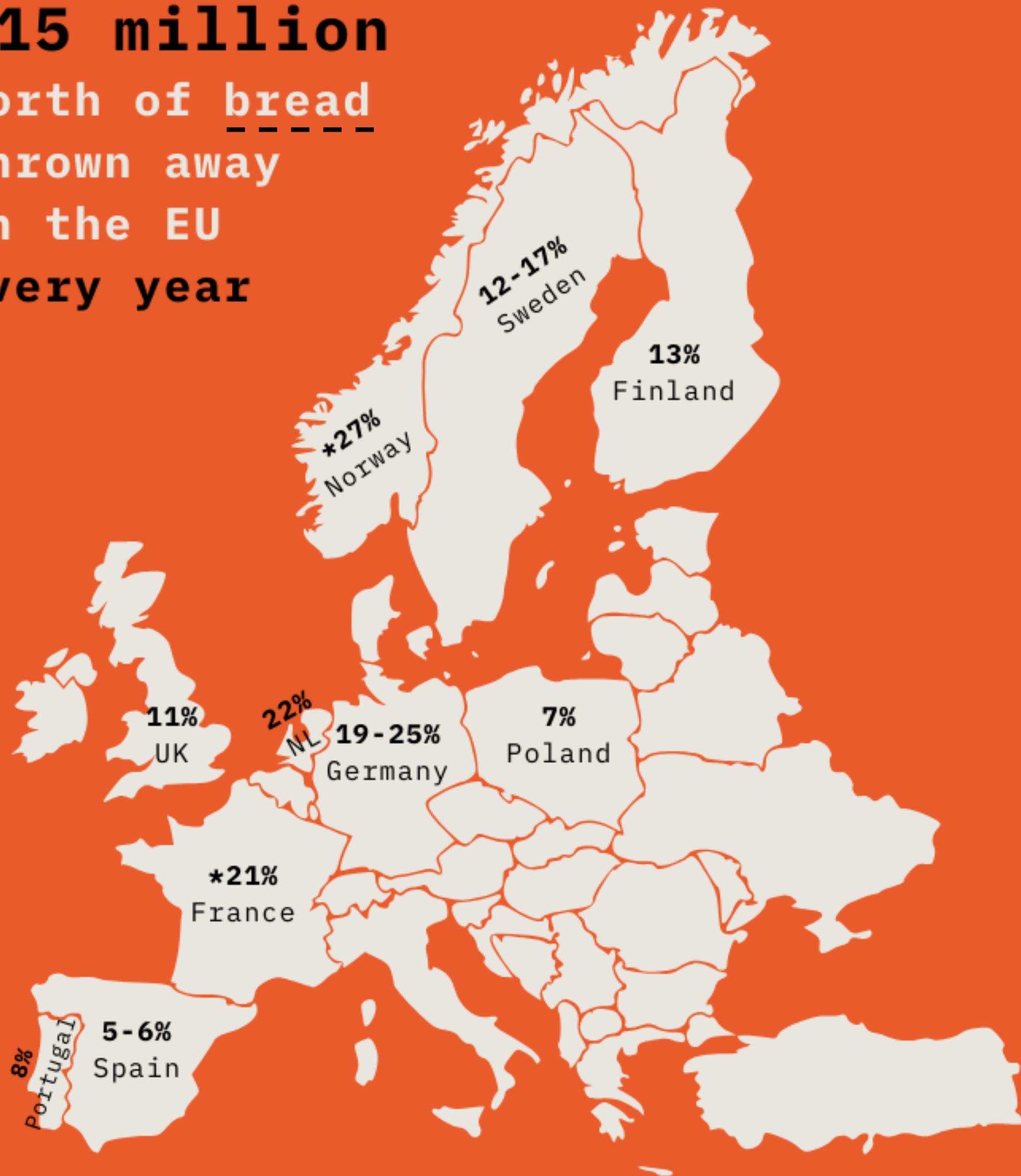




REBREAD

WE BUILD AN ECOSYSTEM TO TRANSFORM LEFTOVER BREAD FROM
WASTE TO RESOURCE

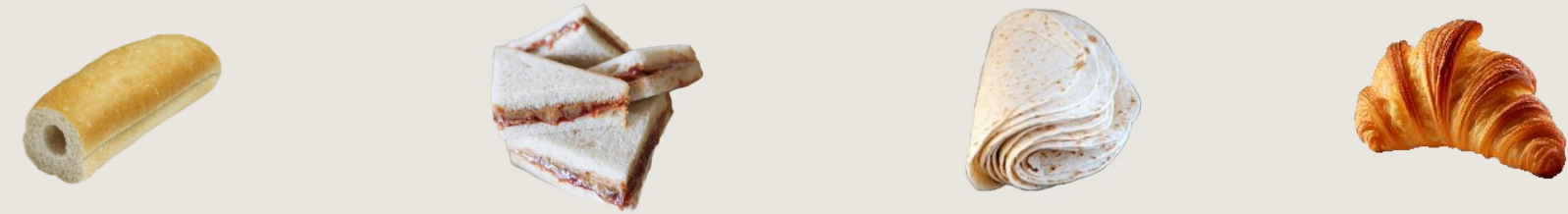
€15 million
worth of bread
thrown away
in the EU
every year



Map 1. Bread waste as % of total food waste in a selection of European countries. Percentages marked with an asterisk refer to wasting bread in households.

PROBLEM & POTENTIAL

Other bakery products losses in upstream:



UP TO 40% in production costs and **17% OF UNSOLD BAKERY** revenue lands into the bin.

Waste of **EASY-TO-PROCESS** and **STANDARDIZED** raw material!

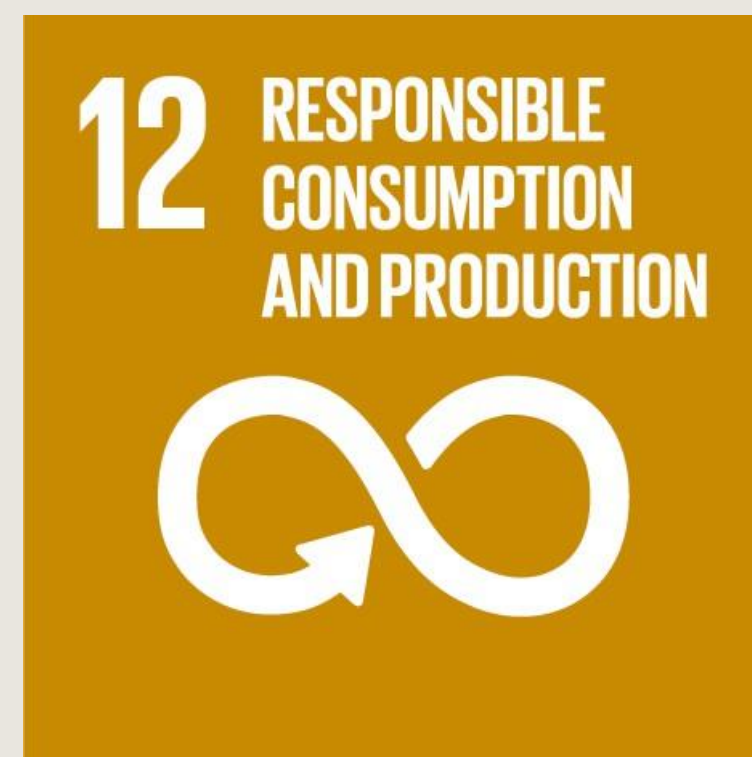
REBREAD

VALORISING UNSOLD BAKERY
CONSULTING & R&D SERVICES
FOCUS ON LOCAL IMPLEMENTATIONS

REBREAD

By 2040, we envision a world where **bread waste is eliminated across the supply chain**, leading to a significant decrease in resource consumption, environmental impact, and production costs.

Where **sustainable practices are the norm**.



OKAY, BUT HOW?

EXTERNAL R&D SERVICE AT SCALE



a **READY-TO-IMPLEMENT**
product offer for SME



analysis of **UNSOLD** SKUs



analysis of the **POTENTIAL**
for new products



STRATEGIC PROPOSAL
(recommended R&D concept tests)



IMPLEMENTATION AND SCALE-UP
of the developed solutions

EXPERTISE IN THE NATURAL FOOD PROCESSES

**alt protein & fiber
ingredient**

thanks to

**fungi solid-state
fermentation**



**soft drink &
cosmetic bioferment**

thanks to

**liquid lactic
fermentation**



**craft
distillates**

thanks to

**liquid alcoholic
fermentation**



BREAD: UPGRADED, UPCYCLED

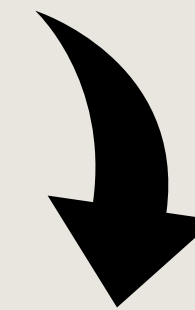
SURPLUS BREAD X FUNGI

=

ALTERNATIVE PROTEIN

CrumbsUp

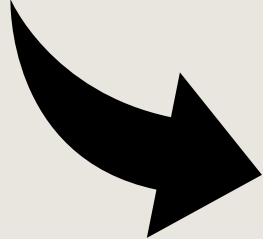
2x protein of an egg
comparable to a standard protein bar



EFFICIENT PROCESS



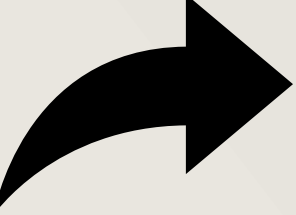
INPUT



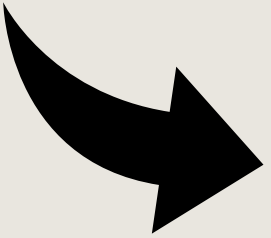
FERMENTATION 48H & BIOMASS MILLING PROCESS



SUSTAINABLE PROTEIN
CrumbsUp



B2B INGREDIENT
• Functional protein
• Umami seasoning



FINISHED PRODUCT
• Partial substitute for flour
in fresh or crispy bread
• Healthy snacks
(sweet/savoury)

FINISHED PROJECTS IN SPAIN



SQUID RINGS
sea food alternative

- ✓ plant-based version of squid rings – prototype
- ✓ a fermentation by-product and CrumbsUp as coating combined
- ✓ crispy on the outside, soft on the inside, CrumbsUp umami taste



MIKOKIN
mycoprotein

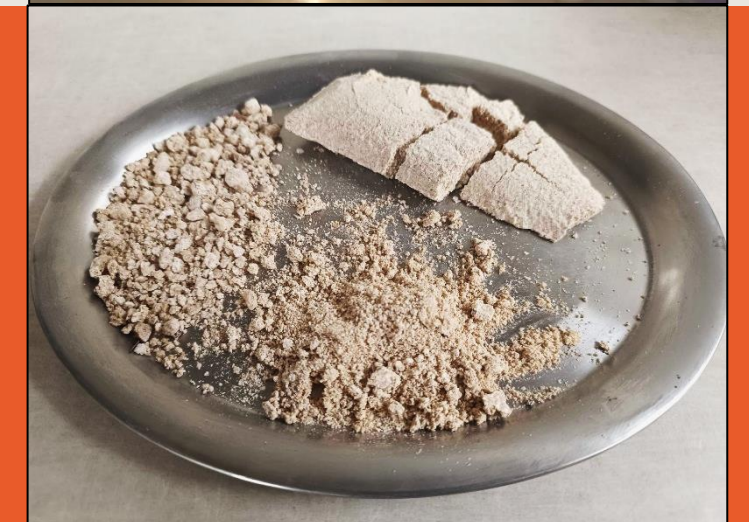
- ✓ 99.8% surplus bread, 0.2% fungi
- ✓ upgraded bread: higher nutritional composition, enhanced texture, taste and aroma
- ✓ 10 fungi strains tested, nutritional value & mycotoxins reports, sensory analyses



BREAD SURPLUS

REBREAD

R&D



RETAIL PROJECT IN POLAND



Convenience chain
Upcycled products
portfolio

Bread supplier
Circular bread



Beverage producer
Probiotic drink



Technology transfer

REBREAD

PRODUCT BASED ON CONSUMER NEEDS

Research commissioned by the largest chain of convenience stores in Poland (nearly 10,000 POS) – ŻABKA



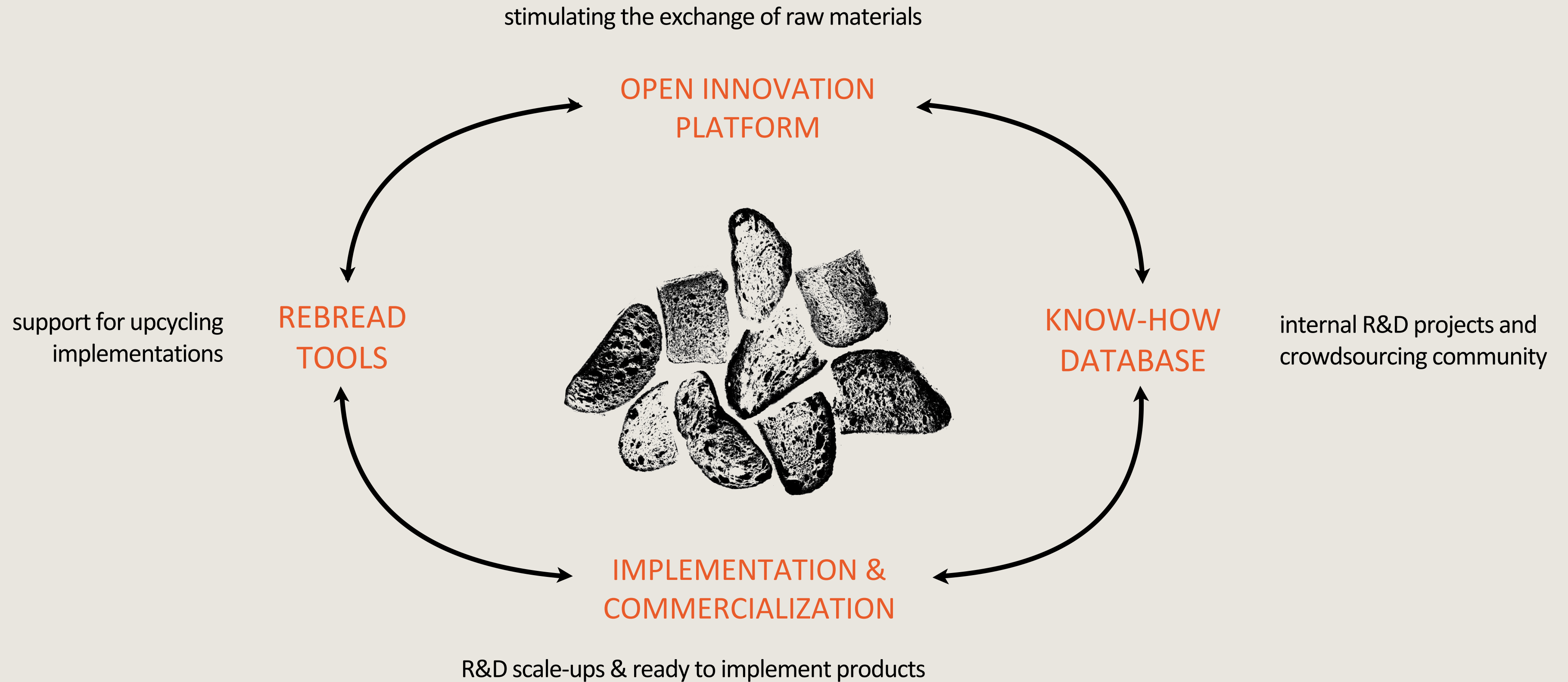
ATTRACTIVENESS OF THE IDEA –81% of respondents evaluate products with Rebread’s ingredients positively, and the interest in buying (excluding prices) is at a high level –74%.



PRICE PERCEPTION –55% of consumers expect products to be priced similarly to standard products.



THREE MAIN PURCHASE DRIVERS –66% not to waste food, 47% something good for the environment, natural ingredients 44%.



ecosystem to comprehensively support customers, stand out from the competition and valorise unsold **bakery as resource**



REBREAD

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WWW.REBREAD.COM