

EAT 
functional

**HYBRID MEAT
CONCEPT
WITH YASO®**

EATFUNCTIONAL SOLUTION FOR HYBRID MEAT IS YASO®

Hybrid meat can represent an elegant way to move the transition from meat products to plant-based food.

YASO® is a good choice to reduce the volume of consumed meat with a meat equivalent healthy sprouted plant-based raw material.

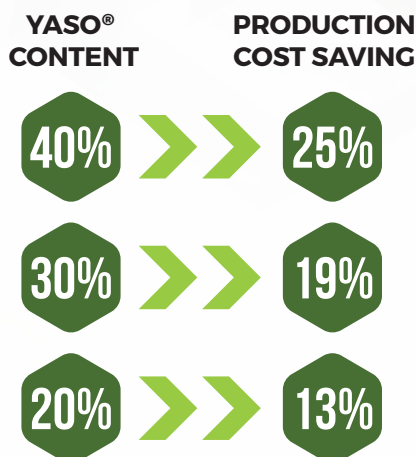
WHAT IS YASO®?

YASO® specially sprouted soybean, is a patented breakthrough in whole soybean processing for the food industry. It is a new premium raw material made from the highest quality non-GMO soybean. Thanks to the germination process YASO® has the highest nutritional value among soy products. The process of germination enhances the nutritional advantages of soybean but eliminates the disadvantageous properties (antinutritive factors, taste, and flatulence).

COMPETITIVE ADVANTAGES OF HYBRID MEAT PRODUCTS WITH YASO®

YASO® perfectly suits into hybrid meat products because:

- its **composition like meat**
- **sprouted** (healthier, top quality)
- meat can be substituted by YASO® **up to 40%**
- **easy to develop** new product lines
- affordable price - the end products' **production cost can be reduced by 13-25%** depends on the volume of YASO® in the hybrid meat product



GRILL SAUSAGE



VIENNAS



DRY SAUSAGE



POLONY



HAMBURGER



PATE

YASO® content in different hybrid meat products

YASO® content in meat products depends on local regulation.

Available in different spices and tastes upon request. YASO® substitutes only meat components (not ISP/ not TVP)

Benefit: cost saving without quality loss

ESTIMATED PRODUCTION COST SAVING

Estimated meat price (pork meat with 30% of fat): 2€/kg

Estimated YASO® production costs for hybrid meat:

0.68€/kg

PERCENTAGE OF YASO®	100 TONS / MONTH	250 TONS / MONTH	500 TONS / MONTH
20%	16 536 EUR/ month	41 341 EUR/ month	82 682 EUR/ month
30%	24 805 EUR/ month	62 012 EUR/ month	124 023 EUR/ month
40%	33 073 EUR/ month	82 682 EUR/ month	165 365 EUR/ month

Estimated monthly production costs saving by substituting meat component with YASO®

COMPETITIVE ADVANTAGES OF HYBRID MEAT PRODUCTS USING YASO® COMPARED TO CONVENTIONAL MEAT PRODUCTS:

1. Healthier
 - they are rich in complete protein
 - higher in dietary fibre
 - higher in Vitamin C,E,K
 - higher in minerals
 - higher in GABA (gamma amino butyric acid)
 - higher in omega-3 fatty acid
 - sprouted ingredientIt contains less
 - meat (meat can be substituted by YASO® up to 40 %)
 - calories
 - saturated and total fats
 - cholesterol
2. Excellent and easily adjustable taste profile
3. Affordable price

MARKET DRIVERS:

- healthier meat
- convenience ("1 of your 5" a day vegetables)
- taste
- versatility
- eco-friendly

EXPERTS ON THIS TOPIC



**PROF. DR. ANDRAS SALGO,
DSC,
PROFESSOR EMERITUS**

- Former head of Department of Applied Biotechnology and Food Science, Budapest University of Technology and Economics
- 48 years experience in education and research in food science
- More than 150 scientific articles, 2000 citations, Hirsch index=22



**DR. ANDREA JEDNAKOVITS,
PHD**

- Pharmacist and pharmaceutical researcher
- She directed the research and development activity of Biorex pharmaceutical research company.
- Expert in research coordination, product development and IP
- 21 scientific publications, 15 patents



**DR. JENO SZILBEREKY,
PHD**

- Chemical engineer and pharmaceutical researcher
- Significant experience in research, product development, commercialization of products and innovative company management
- Owner of Sinnex Ltd. a producer of natural health products
- 21 scientific publications, 34 patent and patent applications



**DR. JANOS ADAM,
PHD**

- Plant production and plant physiology expert with over 10 years of professional experience
- Horticultural Engineer, Expert in Plant Protection, with a PhD from Crop and Horticulture Science
- Vertical farm technology specialist, experienced project manager in the fields of R&D, innovation and AgriTech
- Experienced in food safety and food security topics and quality systems

ABOUT EATFUNCTIONAL

EATfunctional is created by seasoned researchers, entrepreneurs, and professionals to revolutionize food industry with making available the benefits of breakthrough patented technologies developed by two of our funders.

The first technology is industrial-scale high yield sprouting process of soybean (YASO®), pulses, and seeds. This solution can create healthy, sustainable, and affordable new plant-based protein source that eliminates all the issues around human consumption of traditional soybean-based food.

The second technology enables us to incorporate any Biological Active Ingredients (BAI) (vitamins, minerals, antioxidants, L-carnitine etc.) into sprouted seeds (wheat, rice, corn, legumes etc.) in optimal amount. This way food producers can create novel functional food lines to reduce disease risk for specific groups of consumers.

We are offering the technologies and the knowledge we accumulated over the past decades for food industry players and can support them to introduce exciting high business potential new product lines that are addressing the latest trends of the industry. We are also looking for partners who are representing us in certain markets.

For more information, contact us on info@eatfunctional.eu or visit our website: www.eatfunctional.eu

