

## Nourish Ingredients and CABIO Biotech achieve global commercial scale for precision fermentation fats

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In partnership with CABIO Biotech, Nourish Ingredients has achieved a major milestone with the successful completion of our first commercial production of Tastilux, its potent meaty fat. This marks a breakthrough in precision fermentation, establishing Nourish Ingredients as the first fat company to achieve commercial-scale validation while maintaining a low cost of production.

While other companies are still working to scale their technology, a new industry standard has been set by demonstrating the commercial viability of precision-fermented fats. This step represents a 1700 per cent increase in Nourish Ingredients' production capacity so far and meets 170,000t of end-product demand due to very low inclusion rates.

"We are the first in the precision fermentation industry to demonstrate the unbeatable cost of production at this scale. A breakthrough that revolutionises the economic impact and validates the commercial path for precision fermentation. We expect positive financial returns for Nourish Ingredients and our partners across the entire supply chain. This achievement validates the robustness of our fermentation process and solidifies our partnership with CABIO Biotech." Anna El Tahchy - Chief Technical Officer.

The first batch is ready to ship to customers across three continents, bringing them closer to the rich, animalic flavours and functionality that set our fats apart and allowing them to create plant-based products with unprecedented meaty flavour and texture. Feedback confirms the product delivers exceptional flavour stability, maintaining its deep, meaty richness from the first bite to the last and lingering on the palate like its animal counterparts.

By leveraging CABIO's advanced fermentation expertise and Nourish Ingredients' technology, the company is starting

to deliver its innovative ingredients at scale. This is the start of a future where delicious, sustainable food is accessible to everyone.