



WE REINVENT THE EGG



Egg is the most consumed animal protein in the world
Annual global egg consumption: \$227 billion*



Eggs in a global evolving context

+69%

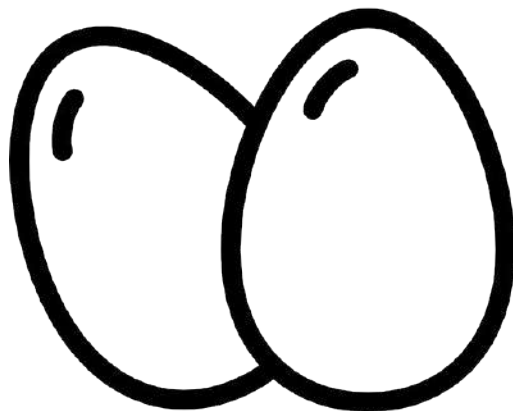
Increase of egg prices
en 2022 (1)

9,5%

children's allergies
= eggs allergies

24%

Carbon footprint linked
to consumption of
animal proteins



Avian flu

Bacteriological risks

Animal welfare

(1) Les Marchés (2023), ["En 2022, les prix des œufs ont dépassé de près de 70 % leur niveau de 2021"](#).



How to replace the eggs ?



39%

egg consumption for **professional use**

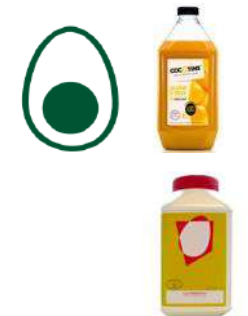
Whole egg



Egg White



Egg yolk



Liquid and powder format



**No solution
to replace these formats**



YUMGO

the 1st complete
plant-based range to
replace eggs
**professional,
sustainable
& delicious**



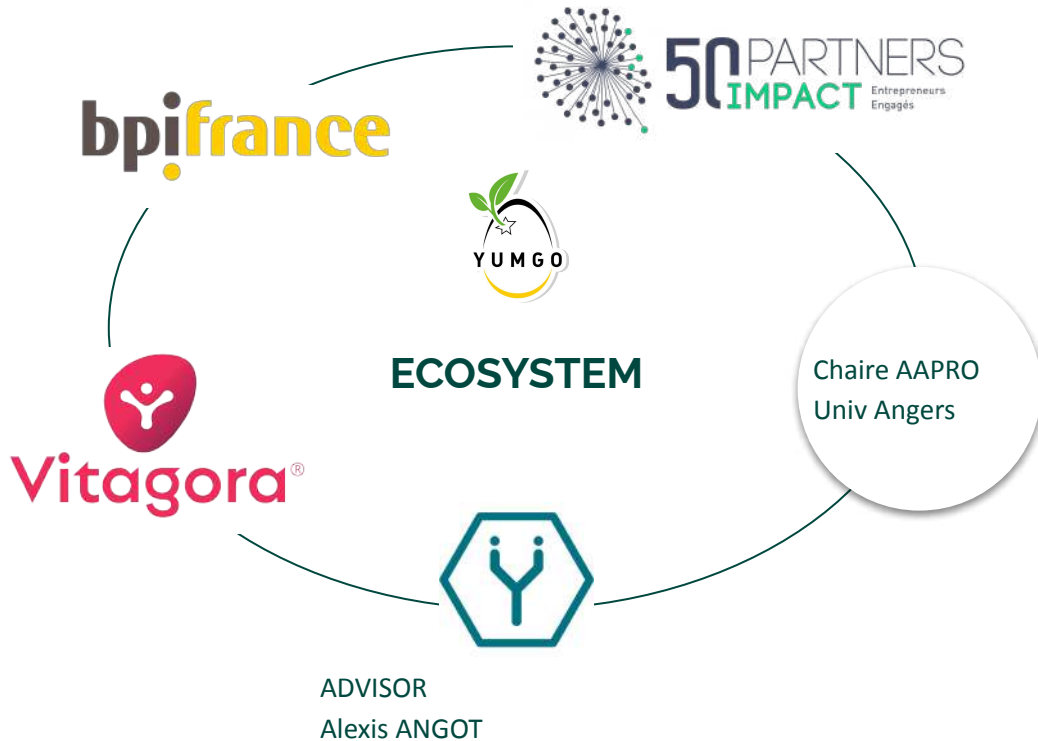
A strong team alongside professionals



Rodolphe LANDEMAINE
Co- Founder
Baker and Founder
**Maison Landemaine
et Land & Monkeys**



Anne VINCENT
Co-Founder
Strategic advisor,
Management,
Pharma,
UE/USA





A technological innovation and a unique know-how to reproduce use, texture and results of the egg





Tested and validated by the 1st network of 100% plant-based bakeries and pastries

Land & Monkeys



Replace simply the eggs with YUMGO



YUMGO plant-based products accelerate the creation of plant based and egg free recipes

Ready to use

Short list of clean ingredients

Simple to use

Reproduce the eggs properties

DELICIOUS

Allows to

Reduce bacteriological risks

Decrease the carbon footprint*

Eliminate egg allergen

Increase shelf life

* Empreinte carbone réduite de 99% selon l'étude Carbone 4 sept 2020 sur l'utilisation d'1L de YUMGO Blanc en remplacement d'1L de blanc d'oeufs conventionnels français





A short ingredient list with plant-based proteins, allergen-free

YUMGO WHOLE

Whole egg substitute
Liquid and powder format



YUMGO WHITE

Egg white substitute
Liquid and powder format



YUMGO YOLK

Egg yolk substitute
Liquid and powder format





Products and Resources

PRODUCTS



RESSOURCES

MACARONS

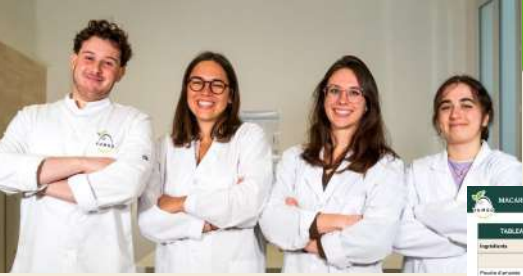
INGRÉDIENTS

- 34,35 % de poudre d'amande
- 11,40 % de sucre glace
- 10 % de YUMGO Blanc
- 11 % de YUMGO Blanc
- 30,90 % de sucre
- 25 % d'eau

Le crèmeux citron
Les macarons
Le cake choco-noisette
La brioché
Meringue à l'italienne

Toolbox and training
One pagers, videos, recipes

A TEAM WITH YOU



Years of scientific and business expertise in plant-based and egg-free development for your projects

MACARON FIBRE DE POMME DE TERRE (MÉRANGUE À L'ITALIENNE)

TABLEAU DES INGRÉDIENTS, QUANTITÉS, POURCENTAGES ET COUTS

Ingrédients	Quantité (kg)	Pourcentage (%)	Coût (€)
Poudre d'amande	300	23,97	18,28
Fleur de patate de terre (sans colorants pour le macaron)	30	2,39	2,53
Sucre glace	300	23,97	1,48
Yumgo BLANC LIQUIDE ou POUSSIER végétalisé	110	8,85	8,88
Ingrédients mélangés à l'Italienne			
Yumgo BLANC LIQUIDE ou POUSSIER végétalisé	110	8,85	8,88
Coût moyen	300	23,97	8,58
Total	1240	100	8,88

TABLEAU DES INFORMATIONS NUTRITIONNELLES DE LA RECETTE

Informations	Quantité
Valeur énergétique	442,2 kcal
Protéines	11,4 g
Glucides	44,8 g
Fibres	11,4 g
Sel	11,4 g

EMPREINTE CARBONE

CO2e 66%

10,5%



ROLL THE DOUGH, LET IT REST



USE FOR LEMON MERINGUE FINGER





We work with them

- Pastries and bakeries
- Caterers, hotels and restaurants
- Agrifood industrials
- Food service





International presence





Chefs testimonials



"I think Yumgo is promoting the future of plant-based pastry and cooking in Japan. I'm Honored to work with Yumgo"

- Keisuke Ueno, Japon,
Pâtissier et Ambassadeur
de YUMGO



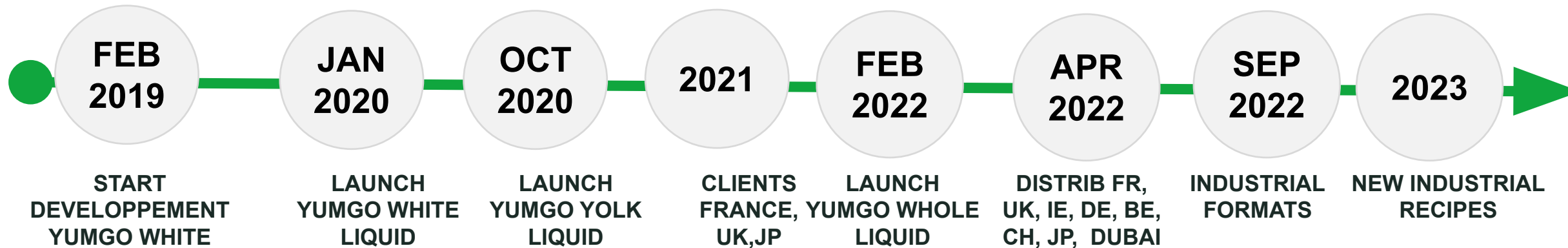
"Yumgo nous fait gagner du temps pour une recette végan sans avoir à la modifier en ayant une texture similaire comme pour ma bûche de Noël 2022 et ma mousse de noisette végan"

- Nicolas Innocenti, France,
Chef Pâtissier du
restaurant étoilé Ochre

crédit : Lephotographedudimanche



YUMGO in a few steps



SNACKING
d'OR
2023





We reinvent the egg !

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www.yumgo.fr

Instagram - Facebook: @YUMGOFOOD

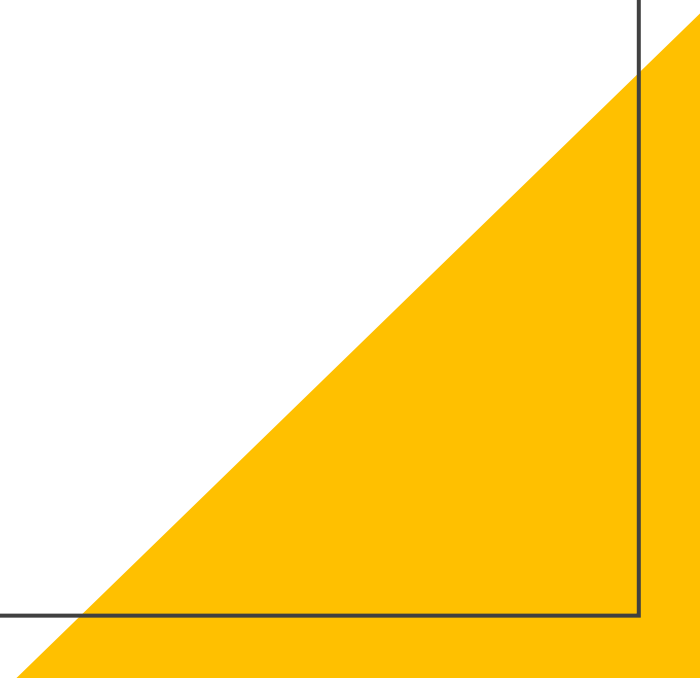
LinkedIn: @YUMGO



TEN10TWO2

T E N - T W O

十二本舖



☑ Plant-Base proteinas.

Our products **Okara** Biscuits

☑ The ideal answer to the food challenges.

Our work for **Sustainable Development Goals (SDGs)**

We started out as a
tofu shop that
has been in business
for over 100 years.



TEN-TWO Okara Biscuits



Okara is Keyword



☑ What is Okara

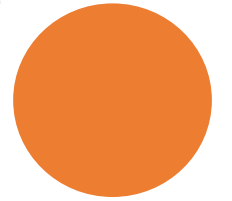
☑ How connected to
the **SDGs**



TOFU



**Okara = Soya
bean pulp**
that is produced
when making
TOFU.



HOW TO MAKE TOFU

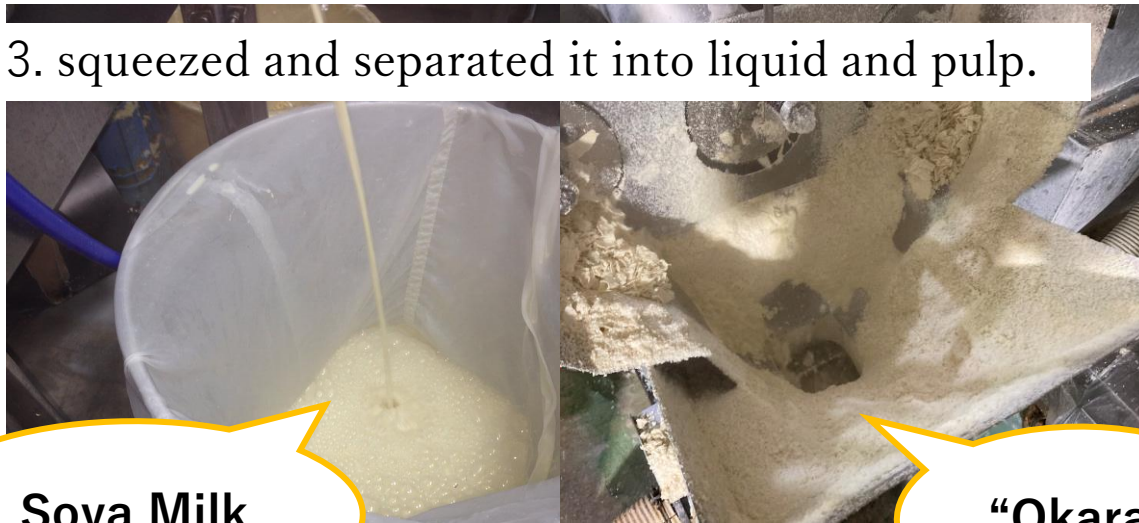
1. soya beans are soaked



2. blended into a paste and boiled it



3. squeezed and separated it into liquid and pulp.



Soya Milk

“Okara”

4. added bittern and harden in a mould





protein

carbohydrate

Vitamins

High Fibre

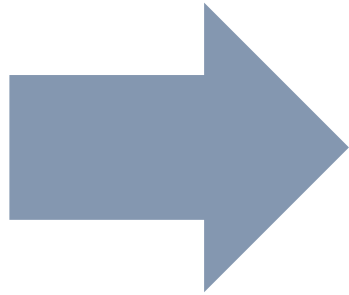
Minerals

calcium

LOW Energy

Reusing

Okara



Feed



Fertilizer



Biofuel



Food



Why is Okara disposed of?

Because of ...

short shelf life

Only 2~3days

high transport costs.

**need for refrigeration
heavy**

We know
how to eat **Okara**
as a food source of
plant-based protein.



Friendly to the human body and the environment

- NO Animal ingredients
- NO Flavours
- NO Colours
- NO Preservatives
- NO Alcohol
- NO Added MSG



Our commitment to the SDGs.

1. We have used Okara 100t in a year.
2. Don't use any animal ingredients
3. Helping neighbor Tofu shop by purchasing Okara



We are still working hard to develop new products and expand our sales channels in order to save more Okara from disposal.



We have the technology to process Okara into **healthy functional food** with **high added value**.

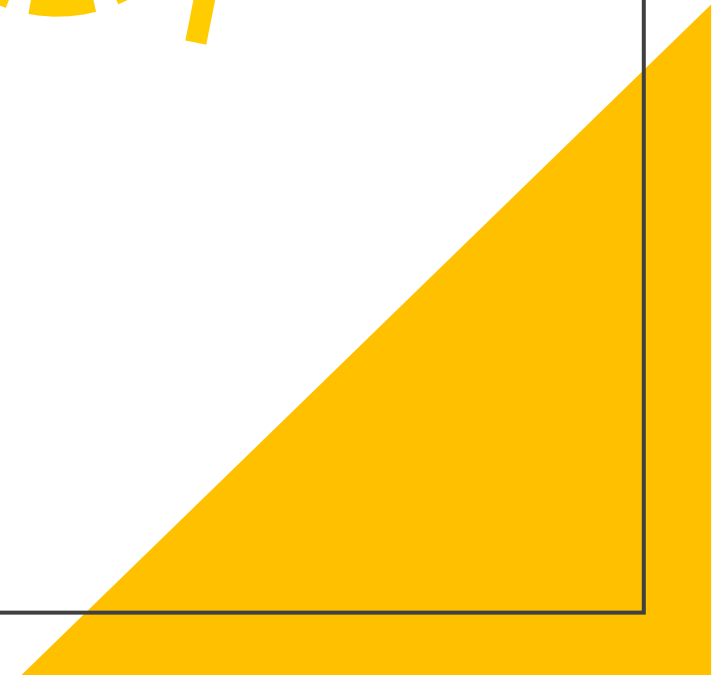


Please don't hesitate to contact me
by sending a message or a meeting request
through the Global Foodture Community online
platform.



Thank you for your attention.

T E N – T W O Co., Ltd.
Wakana Nitta
E-mail: nitta@ten-two.jp



*Sprouted
Flaxseed*



**Thematic
Workshop**

April 20, 2023

Global ● ● ●
FOODTURE

Plant Based & Alternative Proteins





Protein per 100 gr



18 gr



14 gr

Sprout Dynamics: Sprouted flax benefits



Plant Based



Vegan



Organic



Satiety Source



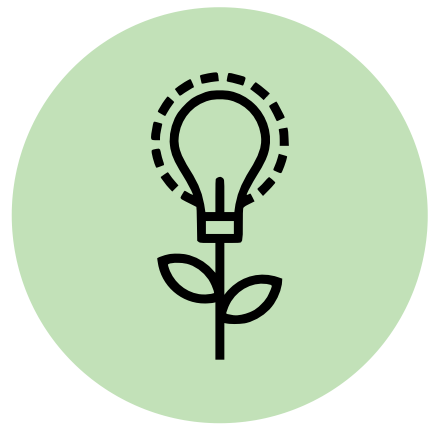
Fish Replacement



High Fiber



Low CO2



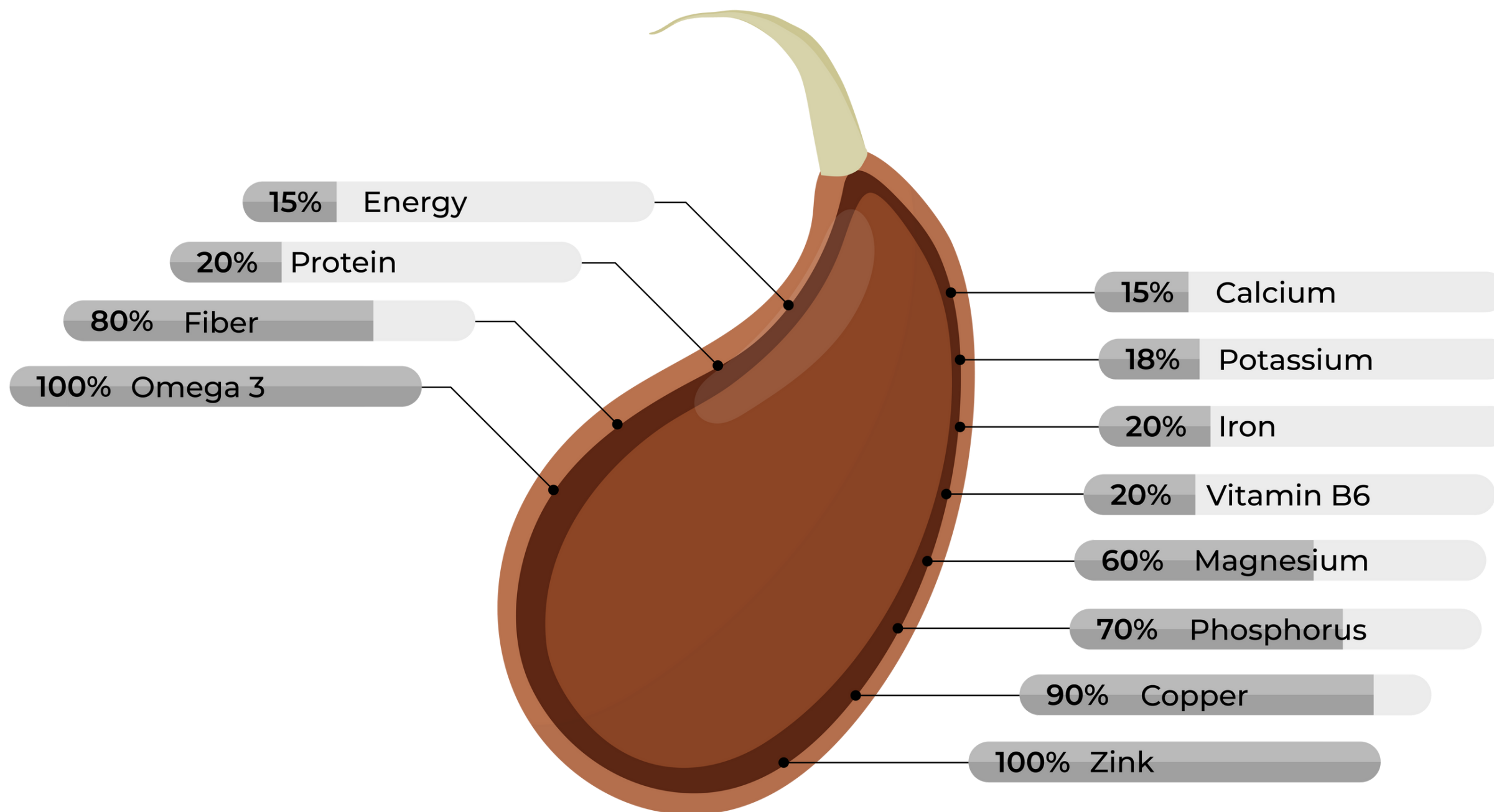
Innovation



Food Safety

Flaxseed is Superfood

Daily intake in 60g serving of dried flaxseed



But scientists are warning that overeating flaxseed could cause **cyanide poisoning**.

The implementation of Regulation No. 2022/1364 on 4.08.2022 has resulted in decreased flaxseed prices due to less demand, and coupled with border issues in the EU, it has destabilized farming.

SOLUTION

100 h dynamic sprouting = cyanide safe seeds

Solution for vegetarians

FLAXSEED vs FISH

Frozen
Sprouted
Flaxseed **Salmon**

Frozen
Sprouted
Flaxseed **Salmon**

Energy (Cal)	267	=	208
Protein	10	<	20.4
Carbohydrated:	14.5		0
Sugar	0.7		0
Fibre	13.7	>	0
Fat:	21.1		13.4
Saturated	1.8		3
Omega 3	<u>11.4*</u>	>	2.5
Omega 6	2.9		1

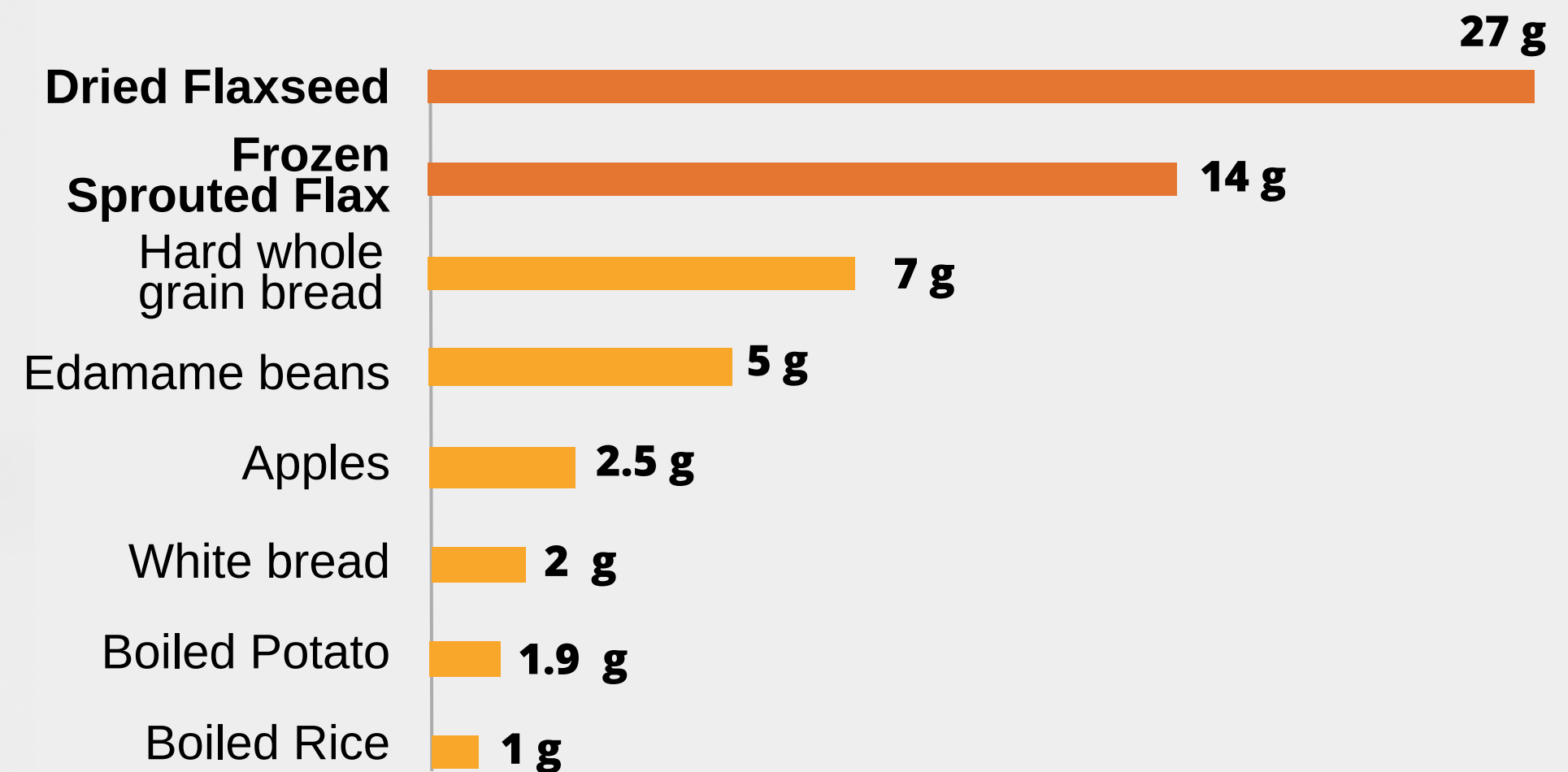
Thiamin, mg	0.8	>	0.2
Vitamin B6, mg	0.3	<	0.6
Folate, mcg	43.5	>	26
Phosphorus, mg	321	>	240
Potassium, mg	407	>	363
Zinc, mg	2.2	>	0.4
Copper, mg	0.6	>	0
Calcium, mg	128	>	9
Iron, mg	2.9	>	0.3
Magnesium, mg	196	>	27

- **Equal nutrition profile**
- **3 times less the price**



EXAMPLE OF A DAILY PORTION OF FIBRE

Fibre content ranking in 100 g of product



The Nordic Nutrition recommendations advise that **adult women consume 25g fiber per day and men 35g and to consume 20 g VEGAN Omega-3.**

Socially Responsible Food



School & University

Full nutrition profile for active growth stage: fiber/Omega 3/minerals



Hospital & nursing home

Improved digestion for people with limited physical activity



Offices

Continuous increase in awareness for wellness & vegetarianism

MARKET SIZE

Potential of the Technology

Flaxseed is an undervalued grain. Example: chia seeds market size is \$ 4.7 bln

\$0.5 bln
raw
flaxseed

Incremental
\$1 bln
sprouted
flaxseed
hazard free!

Incremental sales due to:

- Optionality for fish replacement
- Diabetics will switch from rice
- Alternative to frozen beans
- New horizon for premixes for animals

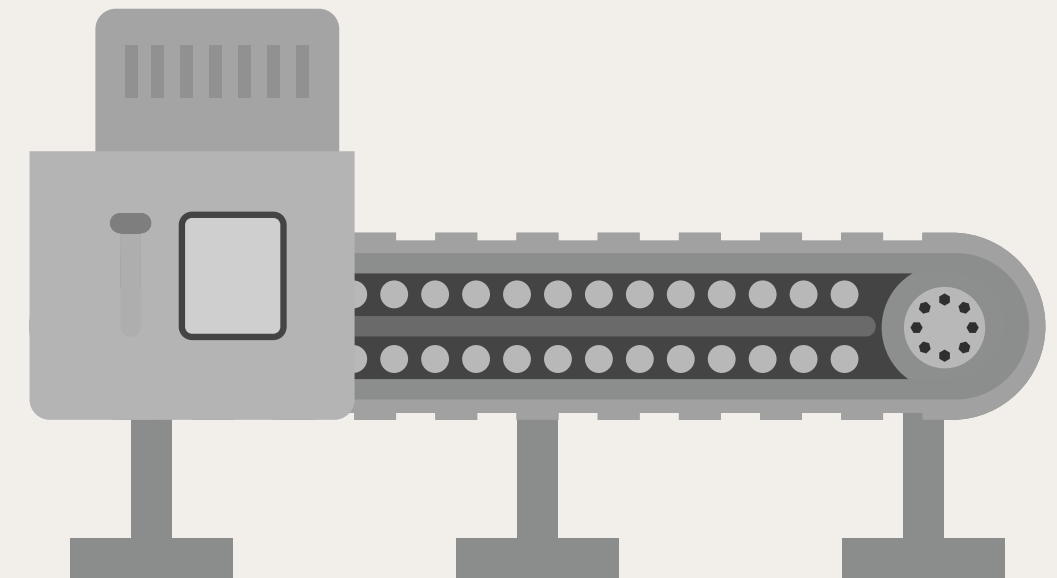
TECH SOLUTION

AI controlled conveyor * Biotech know-how * Sensor systems



Revolutionary sustainable results

- Real-time control of microbiology, salmonella, e.coli, mould in the production process
- Production capacity of 100 t per month
- 20 times cut headcount





Open to collaboration

- Science / NPD
- Business
- Society evolution



www.linkedin.com/company/sprout-dynamics



iryna.gavrylova@sproutdynamics.net

Questions?



Do you have any questions to our speakers?
Please raise them in the Q&A box in Zoom and we will address them during the session.

Please state the following in the Q&A box :
Your name, company name, speaker to address the question to & question itself



Wrap Up & Closing



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Next activities

Global Foodture mission Thailand, 22 - 26 May

Including company visits, matchmaking,
networking, visiting the Thaifex Anuga



Online Activities

- 11 May → Workshop 8: Importance of food waste reduction in the supply chain and valorizing side streams like brewer spent grain
- 15 June → Workshop 9 : Fermentation, a cutting-edge technology ?
- To be announced soon : International training session focus South Korea

Matchmaking meetings

Did you know that more than 300 potential partners are ready for matchmaking with you ?

- Prepare for the event by improving your profile
- Fill in the Marketplace
- Browse through the Participants and/or Marketplace
- Find relevant meeting partners
- Request meetings - or be booked for meetings
- Wait for acceptance - sometimes also no thank you
- Have the meeting on the day



**Thank you and see you around
For more events, visit the Global
Foodture community platform**



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