



WE ENVISION A FUTURE IN WHICH OUR SURVIVAL IS NO LONGER AT STAKE.

WE WORK WITH THE BRILLIANCE OF FUNGI TO REINVENT MEAT AS YOU KNOW IT.



T.

J FRUITING BODY

A NEW CATEGORY



Grows 24/7, 365/days a year.



Doesn't depend on weather conditions.



Has a texture that simulates meat and neutral flavor that allows us to replicate taste.

A LONG HISTORY

17th century - Soy sauce

19th century - Blue cheese



1919 - Citric Acid



1985 - quorn products launched



2021 - Start of Libre Food

6000 BC - Cheese



16700 BC - Boletus mushrooms



11000 BC - Beer

2010s - Beverages with infused mushrooms



CONSUMERS DON'T KNOW ABOUT MYCELIUM AND MYCOPROTEIN

THIS BACON FOLLOW

84%

have never heard of mycelium

68%

have never heard of mycoprotein

THE FIRST MUSHROOM-BASED BACON IN EUROPE

WHY BACON



2nd largest producer of pork in Europe

(4th in the world).

Produces **4.6 million tonnes** vs Germany 5.2 million tonnes.

Contributes to about 20% of all the pig products obtained in Europe as a whole (23.7 million tonnes).

WHY BACON

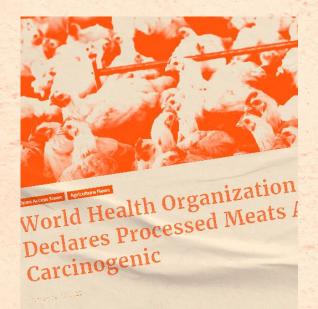
Fresh meat 50% Processed pork 50%

50/50%

Average consumption of pork per capita is slightly over **20kg**.

50/50 split between processed pork meat and fresh pork meat.

WHY BACON

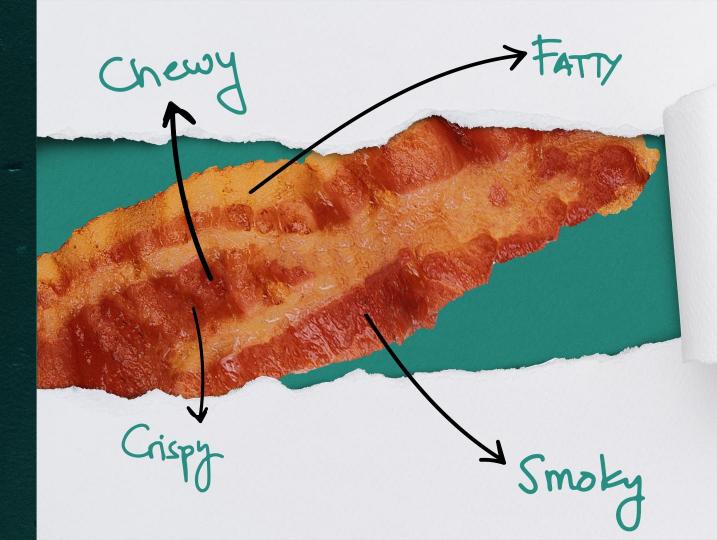


The welfare of animals is not only important the intrinsically linked to human he

PROCESSED MEATS

The WHO (World Health Organization) has classified processed meats as Group 1 carcinogen, which means that there's strong evidence that processed meats cause cancer.

WHAT IS BACON?



DETERMINING THE RECIPE





500+



Ingredients



FINAL RECIPE

_ibre Baco

Trials

CONSUMERS AT HEART

YOU ARE LIBRE TO EAT BACON ANYWHERE

NEW TRSTE COMIN

TAS COM

NEW TRSTE COMIN

ADAPTING TO EXISTING INFRASTRUCTURE







0-H (H3 000 NOT ACCEPTED BY CONSUMERS

DEFORESTATION





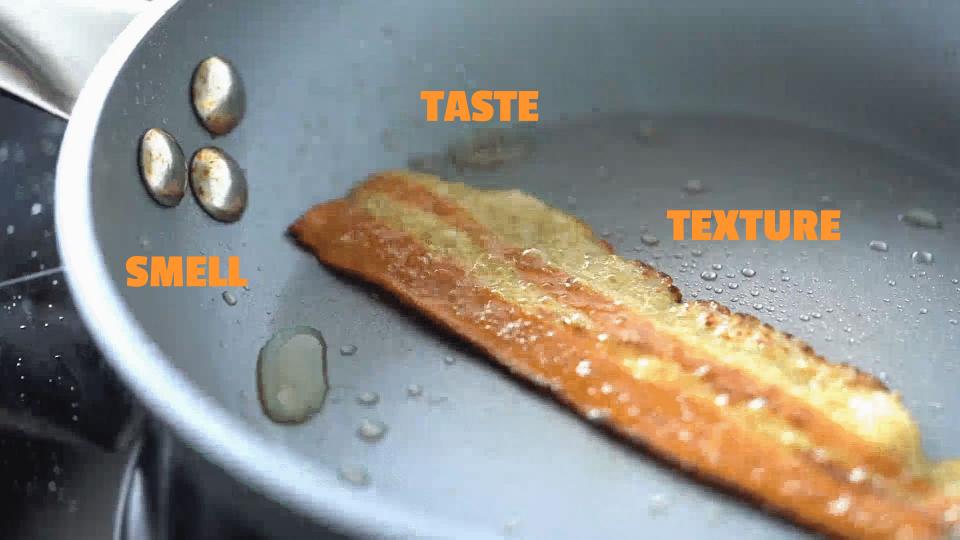
110

NE

LOW FAT

SAME TASTE

STABLE AT ≠ T°C



ALL NATURAL ALLERGEN FREE INGREDIENTS!

52%

130/0

lower in calories than animal bacon.

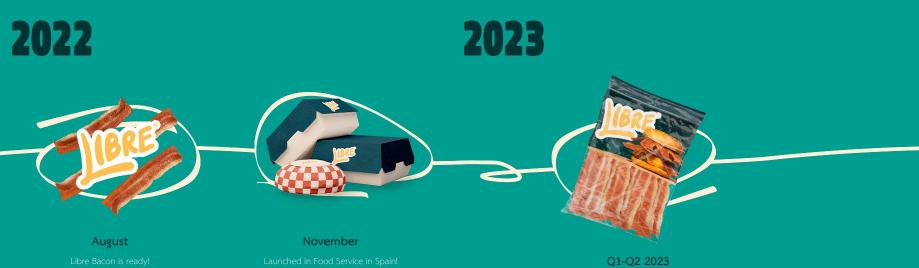
less fat than than animal bacon.

less salt than animal bacon.

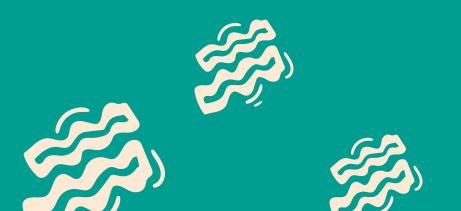
	BRE	57.
For 100 g	g	
Energy V	alue kCal 53	33 kJ /133 kcal
Fats		7,65 g
Saturate	d Fats	1,20 g
Carbohyo	drates	11,57 g
Sugars		0,26 g
Dietary F	iber	2,83 g
Protein		6,15 g
Salts		1,98 g
	n environme mushroom	
Liters of	water per Kg	20
Kg of CO	2	1.54

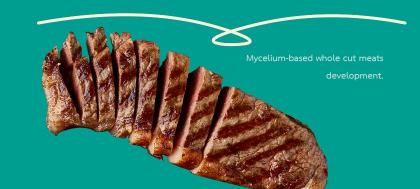
AVERAGE OF PORK-BASED BACONS

For 100 g		
Energy Value kCal	1420.5 kJ / 339.5 kcal	
Fats	30,5 g	
Saturated Fats	10,5 g	
Carbohydrates	1,7 g	
Sugars	1,7 g	
Dietary Fiber	0.0	
Protein	14, 5 g	
Salts	2,6 g	
Impact on environment per kg of pork		
Liters of water per Kg	7181	
Kg of CO2	12.1	



QI-QZ 2023 Libre Bacon reaches Retail in Spain







NOVEL BIOPROCESSES

Agricultural and Food waste

Fungal Biomass

Minimal Processing

Meat whole-cuts



SCALING OUT

THE

DISTRIBUTORS

R&D PARTNERS

100

LOBBYISTS

NON PROFIT ORGANIZATION

MANDEARTURERS

RETAILERS

OUR TEAM



Alan Ramos



Athena Lam



Niki Chiriac



Julia Tealdi









Ronald Fletcher





Maria Real Tortosa

Jacey Drummond







Enrique Canseco de los Santos



Vanessa Carvalho



Anne Reshetnyak



Nadia Gomez



Nina Berthelsen

