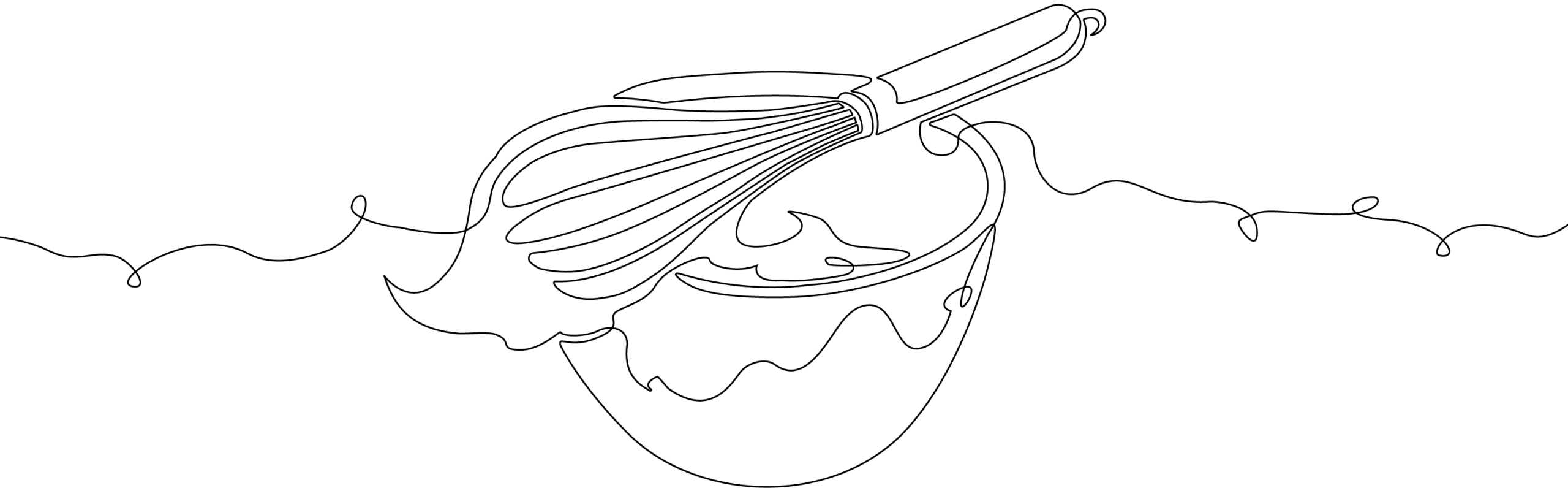
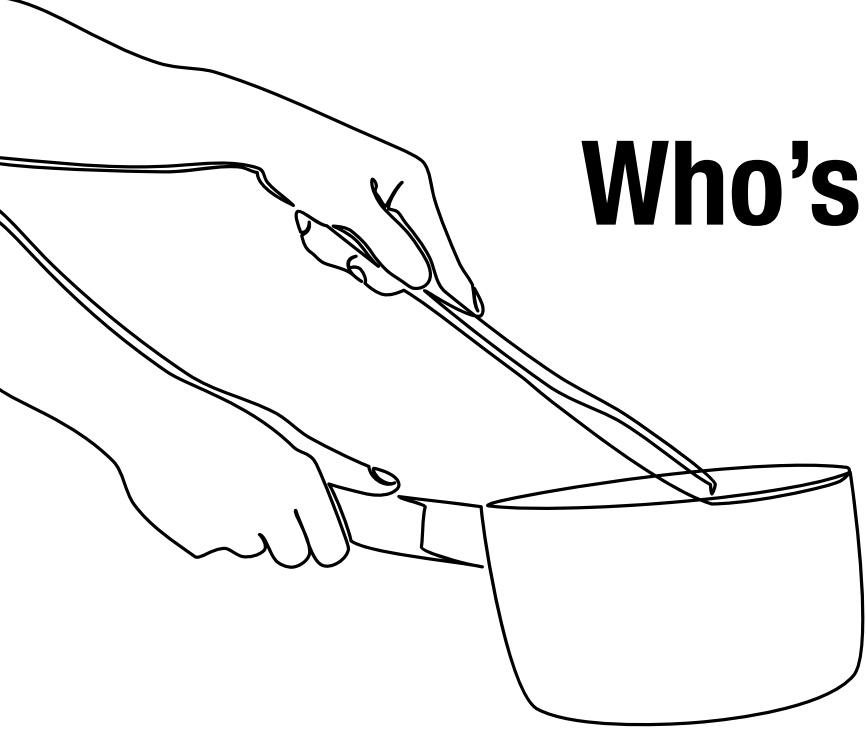


# ONEGO

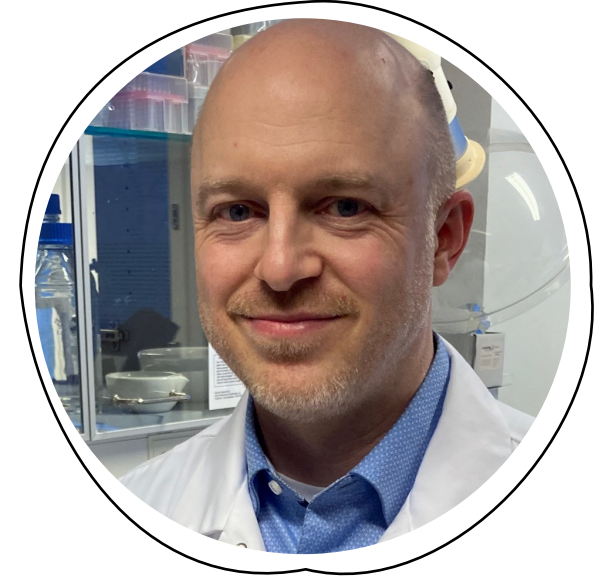


# Who's cooking here?



**MAIJA ITKONEN / CEO**

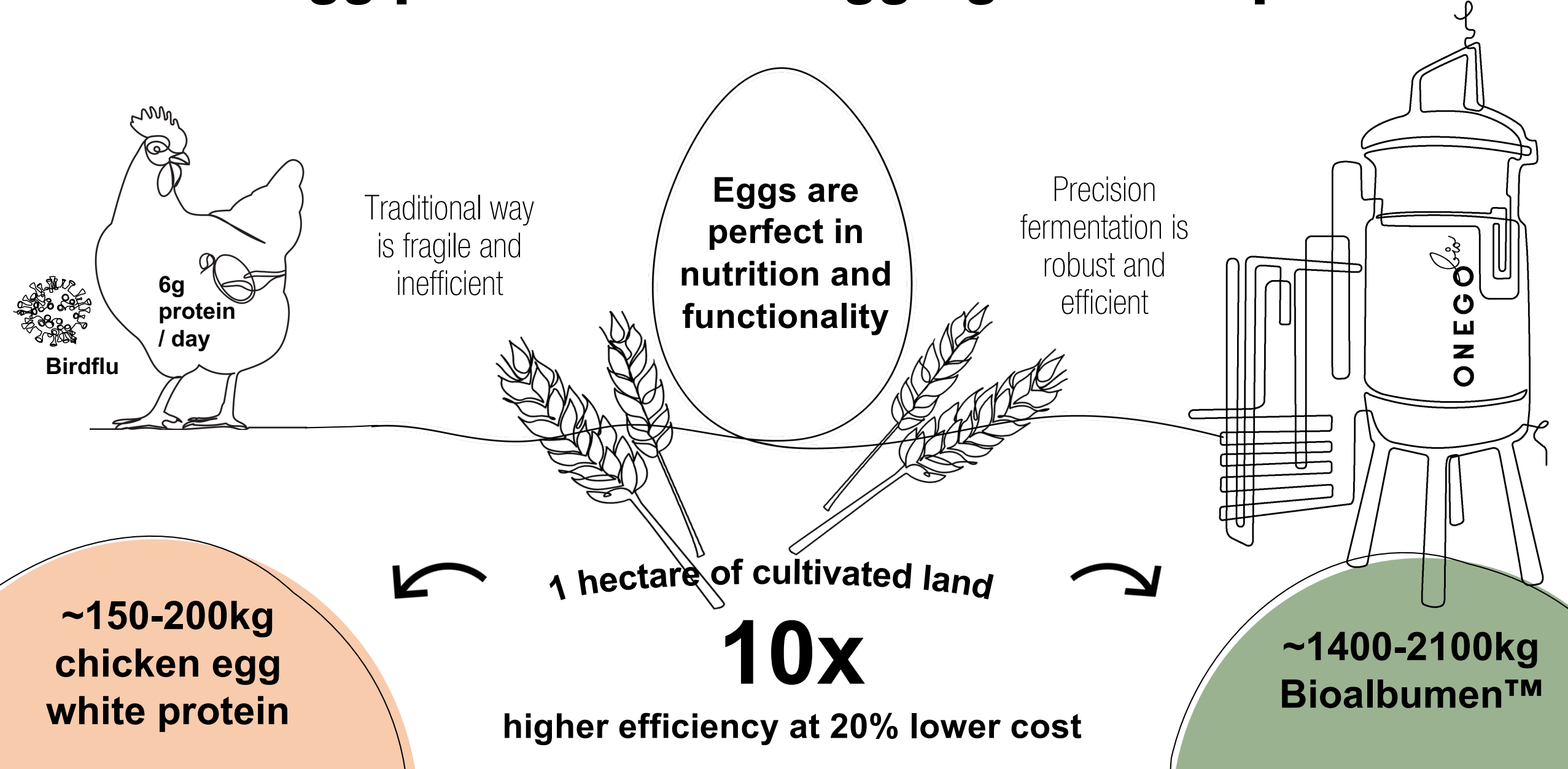
- 3<sup>rd</sup> time founder, designer, innovator, "mover and shaker"
- Experienced food tech company creator & leader



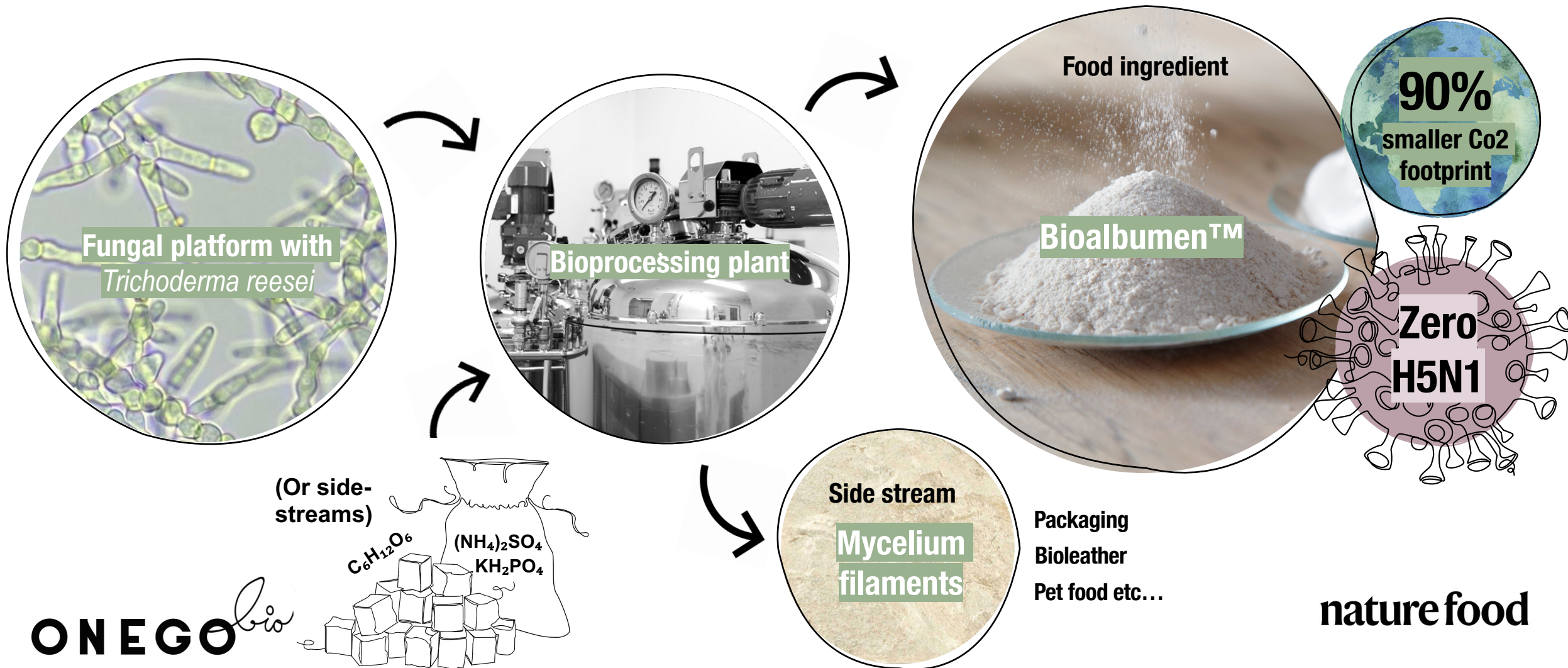
**CHRISTOPHER LANDOWSKI / CTO**

- PhD in Pharmaceutical Sciences, ex-VTT Research team leader
- Precision fermentation inventor & trailblazer

# Egg production is begging for disruption



# The Onego way: Holistic sustainability



Fungal platform with  
*Trichoderma reesei*

Bioprocessing plant

Food ingredient

Bioalbumen™

90%  
smaller Co2  
footprint

Zero  
H5N1

(Or side-streams)



Side stream

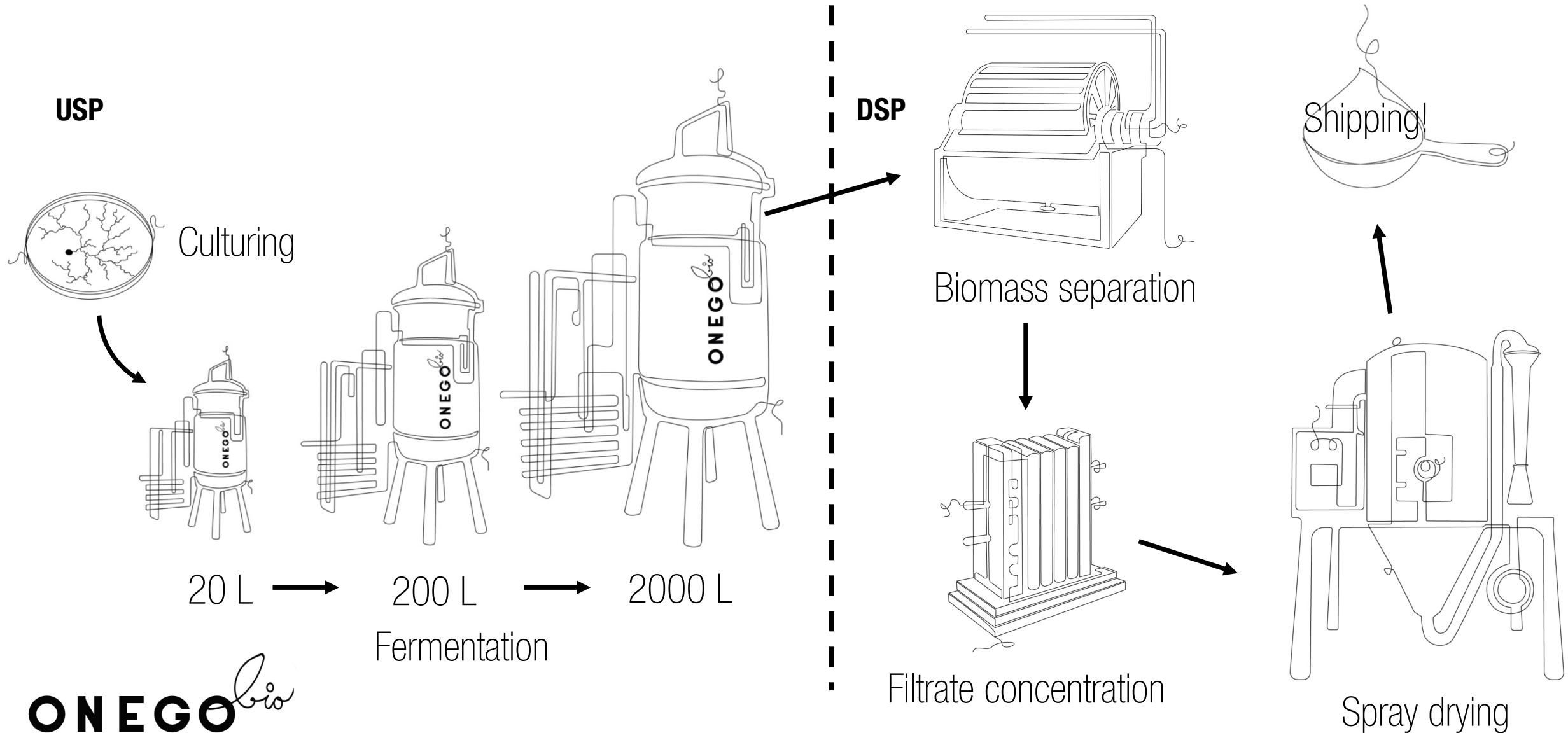
Mycelium  
filaments

Packaging  
Bioleather  
Pet food etc...

ONEGO bio

nature food

# Upstream & Downstream processes

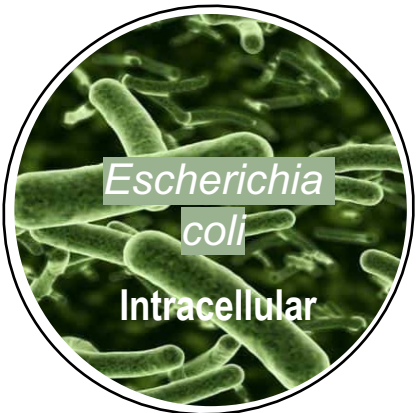




*Trichoderma reesei* - Difficult to access, but extraordinary

# Who sits on the winning tech?

Common systems for protein production



Max over 120 g/L protein  
Secretion-based  
Processes up to 300 000 L scale



Proven by pharma, textile, biofuel, food aid & enzyme industries

# Competition overview

Plant based substitutes



Precision fermentation



Most companies focusing on dairy, not eggs  
Most companies focusing on yeast, not fungi

Upcoming substitute technologies

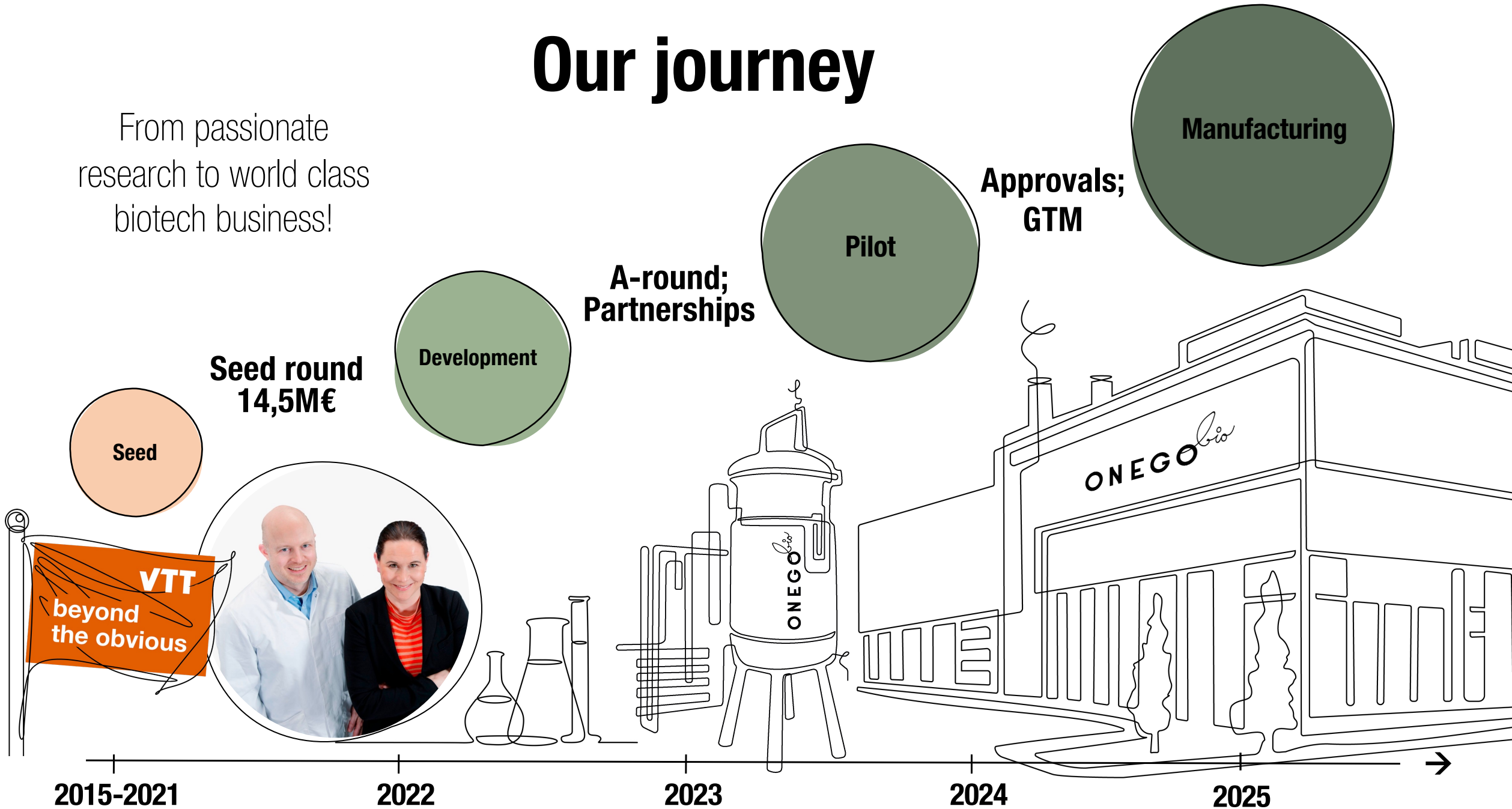


Traditional egg white industry



# Our journey

From passionate research to world class biotech business!



2015-2021

2022

2023

2024

2025

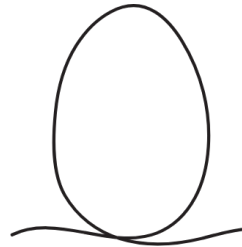




# Bioalbumen™ soon ready to enter the functional protein market



Suitable for food processing, bakery and confectionary products, sports nutrition etc



Same or better functionalities than chicken egg white



Same highly nutritious complete protein



Same or lower production cost than chicken egg white



100% animal-free



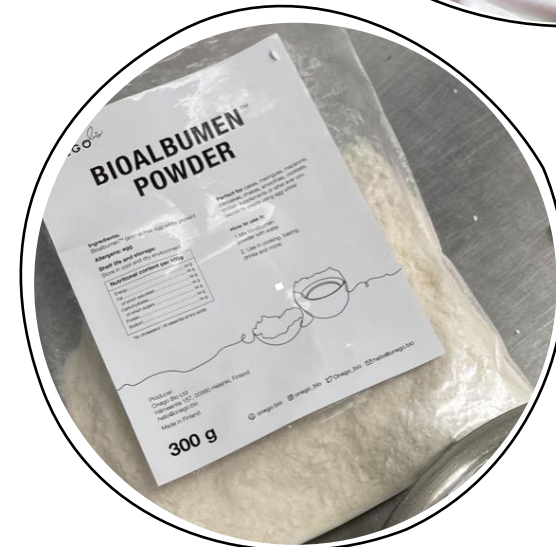
Safety and animal welfare



Avoiding the supply discontinuations and price fluctuations



Up to 90 % less land use and GHG emissions





**ONEGO** *bio*