



Functional
ingredient
discovery for a
more sustainable
global food
system

At a glance...



Founded

In 2019 by Dr. Jasmin Hume



State-of-the-art HQ

in Alameda, CA



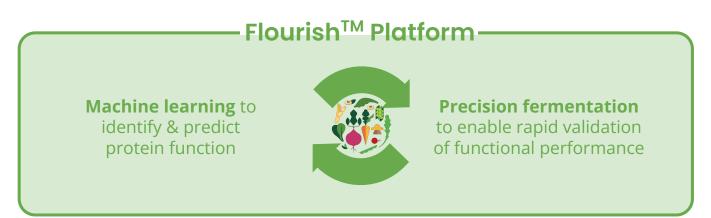
30 team members

The world of natural proteins is vast and largely unexplored.

Shiru uses Flourish™ to develop high-performance, protein-based ingredients.



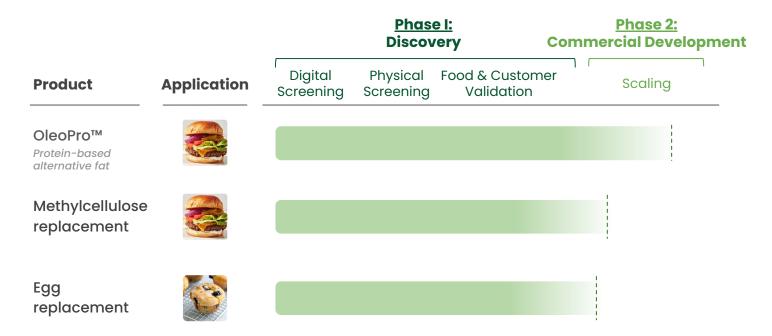
The only discovery platform connecting natureidentical proteins with their performance in foods.





High-performance, functional ingredients & valuable protein insights

Product pipeline



OleoProTM

Fat solutions for plant-based have performance challenges



Oil leakage from coconut oil in plant-based patty

And face additional challenges in sustainability & health impact

OleoPro™ is a Compelling Solution





Liquid oil Unique, non-GMO plant protein scaffold developed with FlourishTM



OleoProTM is a **plant-based structured fat enabled by protein scaffolds** that mimics performance of animal-based fat tissue.

OleoPro™ is a High-Performance Fat Solution for Alt Meats

	<u>Performance</u>	<u>Health</u>	<u>Sustainability</u>
Animal fats Lard, tallow, butter		×	×
Unsaturated Plant Fats Rapeseed oil, sunflower oil	×		
Current Alternatives Coconut oil, palm oil		×	×
OleoPro™	✓	✓	
	Juicy, fatty mouthfeel	Minimal saturated fat	Sustainable plant oils

OleoProTM Performance Targets

Semi-solid and self-standing at room temperature

Off-white color

Smooth and lubricating

Delivers on mouthfeel and juiciness

Browns when cooked

Elevated nutritional profile





Higher oil leaching in coconut oil (left) than OleoPro™ (right).







OleoPro™ launched last month







Publicly showcased in plant-based chicken karaage at Future Food-Tech SF & in plant-based meatballs

To learn more, visit: www.shiru.com/oleopro





