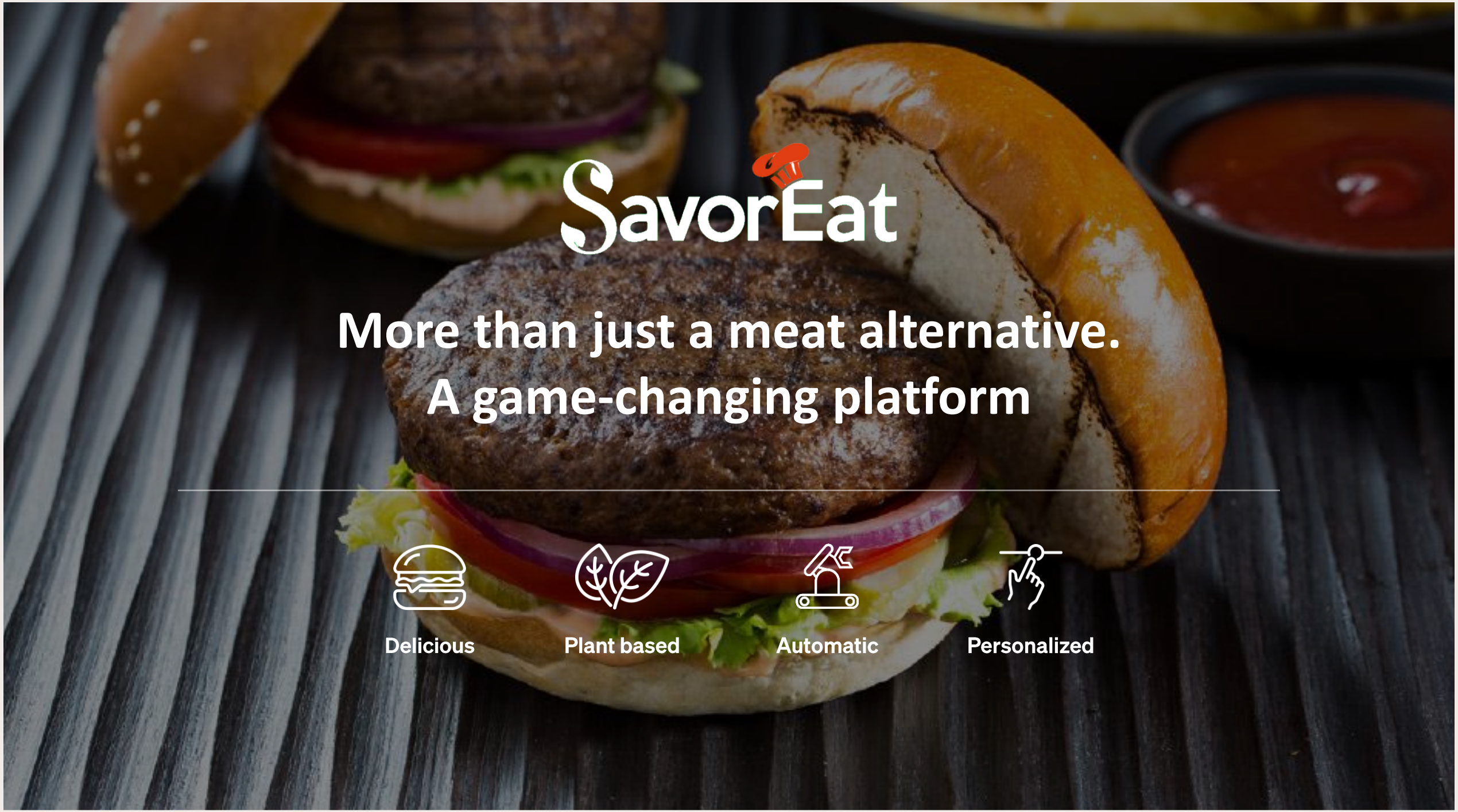

SavorEat
More than just a meat alternative.
A game-changing platform
Delicious
Plant based
Automatic
Personalized

NOTICE RE FAIR DISCLOSURE AND FORWARD-LOOKING STATEMENTS

The information contained in the presentation does not constitute an offer or invitation to make offers for the purchase of securities of SavorEat Ltd. (the "Company").
This presentation was prepared by the Company for the purpose of a general presentation of certain details about the Company, and therefore, the information contained therein is only concise, and does not exhaust the complete information about the Company and its activities.
This presentation is not intended to describe the Company's activities in full and in detail, and it is not intended to replace the need to review the Company's official public reports (the "Reports") through the Israeli Securities Authority's Distribution System (the MAGNA) and / or the Tel Aviv Stock Exchange's information distribution system (the MAYA), including the Company's complete and final prospectus ("The Prospectus"), and should be read in conjunction with such Reports and Prospectus published by the Company by virtue of the provisions of the Securities Law, 5728-1968 and regulations thereunder.
The information contained in this presentation does not purport to encompass or contain any information that may be relevant for the purpose of making any decision regarding investment in the Company's securities.
The following presentation may contain forward-looking statements that include, but are not limited to, projections about our business and our future revenues, expenses and profitability. Forward-looking statements involve known and unknown risks, uncertainties and other factors which may cause the actual events, results, performance, circumstances or achievements of the Company to be materially different from those expressed or implied by such forward-looking statements due to factors not under the Company's control, that include, but are not limited to: (1) Uncertainty in the global market; (2) Continued spread of the COVID-19 virus; (3) Exchange rate fluctuations; (4) Fluctuations in raw material prices and restrictions on their use; (5) Changes in regulation; (6) Fierce competition; (7) Lack of funding capabilities and sources for continued activities; (8) Technological developments and changes; (9) Slowdown in research and development process; (10) Dependence on professional and skilled manpower; (11) Failure to enter into cooperation agreements; (12) Intellectual property protection and Uncertainty regarding patent applications; (13) Failure in research and development plans; (14) lack of profitability in the coming years; (15) Restrictions by the Israeli Innovation Authority in connection with the transfer of production rights and / or the transfer of knowledge from the State of Israel.
The presentation includes data and statistical publications published by third parties, the content of which has not been independently reviewed by the Company, and for which the Company is not responsible.
You are cautioned not to place undue reliance on these forward-looking statements, which speak only as of the date of this slides. The Company undertakes no obligation to update any forward-looking statements, to report events or to report the occurrence of unanticipated events that may lead to the actual events, results, performance, circumstances or achievements of the Company being different than as envisaged by such forward looking statements.

טקס פתיחת מסחר
סבוריט
SavorEat
הבורסה לניירות ערך תל אביב
TEL AVIV STOCK EXCHANGE

SavorEat

Overview

Delicious

SavorEat is developing plant-based meat alternative products, that feel and taste as close as possible to real meat.

Automatic

The product will be made using a smart robot, called a “Robot-Chef". It will combine digital manufacturing technologies and an integral cooking system that allows custom preparation of meat substitutes.

Personalized

The company's vision is to provide a customized, tasty and healthy solution while solving significant challenges which the company has identified in the rapidly evolving meat alternatives market.

SavorEat

Management Team

Mrs. Racheli Vizman

Co-founder and CEO, B.Sc.,MBA

Beyond Air™ The Magic of Breathing · ROSETTA GENOMICS™ expanding personalized medicine

Prof. Oded Shoseyov

Co-founder and CSO

The Hebrew University of Jerusalem · CollPlant Pioneering Regenerative Medicine · Melodea Bio Based Solutions

Prof. Ido Braslavsky

Co-founder and Scientific Advisor

The Hebrew University of Jerusalem

Mr. Moshe Aknin

CTO, M.Sc., MBA

stratasys · bigrep

Mr. Doron Cohen

Technological Director, M.Sc.

IFF · FRUTAROM

Mrs. Mira Damgian

CFO, CPA

SavorEat

3 Major Trends
That Drive the Meat Alternative Industry's Growth

Food safety concerns

ISOLATED SYSTEM

+

Raising awareness for sustainability

BETTER FOR THE PLANET

+

Health Consciousness

BETTER FOR YOU

=

Market Potential

> $1 Trillion

- The cost of slowdown in the global economy caused by the Covid-19 outbreak
- > $55 Billion annual cost caused by other food contamination

> 56%

- The expectation is that by 2050 food production should increase by at least 56%.
- Need to feed 10B people in 2050
- Environmental & moral issues

> M100

- Americans are actively seeking alternatives to animal products.
- Animal proteins are perceived as part of a high-fat saturated food while plant proteins are rich in dietary fibres, unsaturated fats and antioxidants that are better for health.

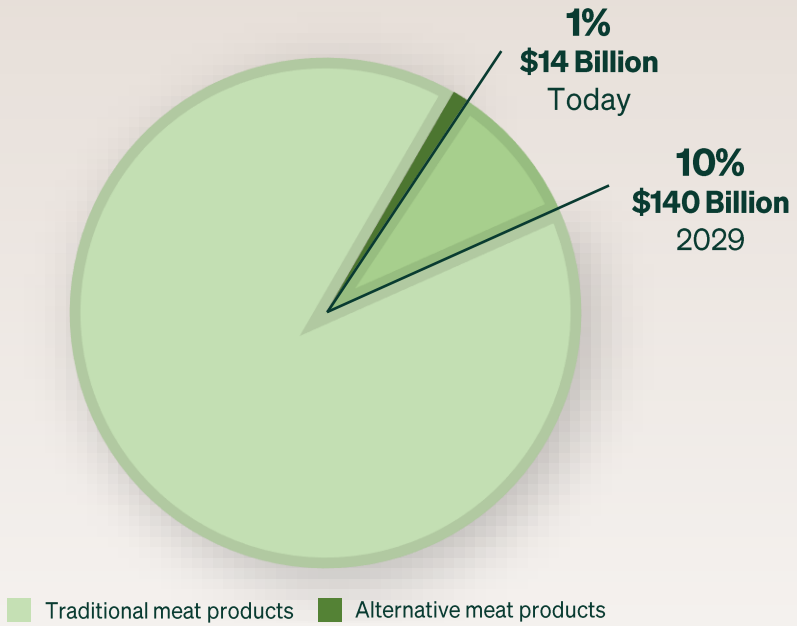
30% Growth

- In 2017-2019, retail sales of meat alternatives increased by about 31%, while retail meat sales in the US grew by only 5%
- In 2019, retail sales of meat alternatives were estimated at 1 billion $ in the US.

Sources: Nielsen, Weforum ,GFI

Future Trends and Opportunities

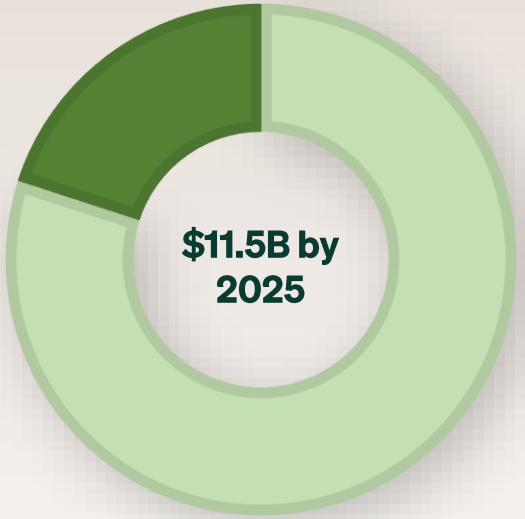
Alternative Meat



$140 Billion by 2029

- Today the meat alternatives industry is estimated at about $ 1 billion.
- By 2029, it is it will reach up to 10% of the global meat market, to about $ 140 billion (1).

Personalized Nutrition



- 80% of consumers today are more likely to make a purchase when brands offer personalized experiences[2]
- This approach is also becoming common in the food industry in recent years

Sources: (1) Barclays, (2) Epsilon

SavorEat

The SavorEat solution for the industry challenges

Texture and Taste

Most meat alternatives have a homogeneous texture which affects the overall experience of the dish;
The company's technology will enable the production of a heterogeneous texture close to meat.

Food Safety

The product will be cooked right before serving as an integral part of the production process and without human touch, thus minimizing microbiological risks and allergen concerns

Personalized Food

Industrial products usually have specific and limited range predetermined in the production;
The company, following global trend, will enable the production of customized products on the spot.

Sustainability

SavorEat's products are in-line with consumer demands for sustainable options.

Our Unique Solution

Tasty + Personal

Compose your own FRESH & TASTY product on the spot and without human touch

Smart Robot

Combining proprietary digital manufacturing technology in an automatic cooking machine

Cartridges

Purely plant-based ingredients combined with a proprietary texture forming ingredient

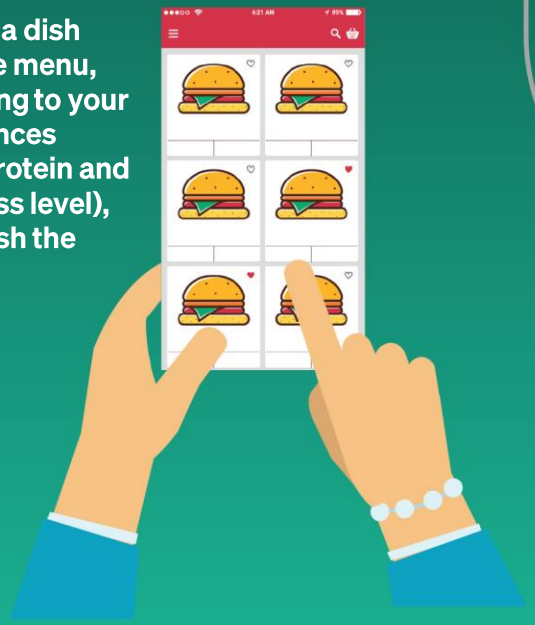
Automatically created and personalized in minutes!

SavorEat

Cartridges with plant-based ingredients

- Zero cholesterol
- No hormones/ Antibiotics / Preservatives
- Gluten and allergens free

Choose a dish from the menu, according to your preferences (size, protein and doneness level), then push the button



Load cartridges into the system

Produce & cook fresh dishes simultaneously in about 5 mins

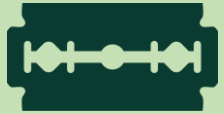
SavorEat

Business Model & Go 2 Market

Go to market

- Food Service and HoReCa, B2B
- Global and local markets
- Sale of Robot-Chef & cartridges
- Plant-based burgers patty (in the future other products are planned)

Distribution model



The Razor Blade Model

Price point

- Cartridges
- Smart Robot Chef
- Services

Revenue model: mainly derived from cartridges

SavorEat

SavorEat

Progress to Date

2016

- Research initiation at the Hebrew University

THE HEBREW UNIVERSITY OF JERUSALEM

2018

- Company establishment
- Product development

2019

- 1st prototype production for R&D
- The world's first printed meatless burger

2019

- Raised seed round
- Initiate the development on our 2nd prototype

2020

- Established strategic partnerships with restaurants chain
- Received the Israeli Innovation Authority support
- Raised A round, $5.5M
- IPO in the TASÉ, $12.5M

- Collaboration with a leading corporation from the food industry for the joint development of formulations.

World’s first meatless burger created by using the company’s proprietary technology

SavorEat

SavorEat's Roadmap

2021

- Development of an advanced Robot Chef version and formulation.
- Consumers tasting tests
- Cartridges Production agreement
- Pilot at BBB

2022

- Additional consumers pilot
- Commercialization preparations
- Agreements with potential customers.

2023

- Production for Commercialization

SavorEat

Today's Technology is Evolving

	SavorEat	IMPOSSIBLE™	BEYOND MEAT®	MEMPHIS MEATS	redefine meat™	NOVA MEAT
Source	Plant-based	Plant-based	Plant-based	Cultured meat	Plant-based	Plant-based
No GMO	✓	✗	✓	✗	✓	✓
Nutritional	✓	✓	✓	✓	✓	✓
Cooking Capabilities	✓	✗	✗	✗	✗	✗
Personalization	✓	✗	✗	✗	✓	✓

SavorEat

Potential Products

The solution that SavorEat is developing is expected to enable the company to produce a variety of quality alternatives to animal-derived products, such as:

- Meatless chicken breast
- Meatless shawarma/ döner kabab
- Lam and pork alternatives
- Minced meat alternative
- Sea food alternatives

Potential Clients Type

- Restaurants, diners, burger restaurants’ chains
- Food trucks
- Institutional kitchens: workplaces, hotels, schools etc.
- Airline's dining
- Cruse ships
- Events
- B2C products, homes, RV’s etc. is in our future

SavorEat

Intellectual Property

- 3-DIMENSIONAL PRINTING OF FOOD- PCT/IL2016/050731. Status: National phase
- Australia Patent Authority - patent for the printing method, Patent number 2016290223
- 1 core patent application (projected expiry of any issued patents: 2033)
- The invention concerns a process and system for the production of a nutritional low- calorie food product, and food products printing
- The company holds an exclusive license from the Hebrew University for commercial use of the invention covered by the above patent
- A unique know-how for the production of an innovative raw material that will be used in the company products

SavorEat
Thank you!
info@savor-eat.com
+972-8-6378883