



#MeetunMEAT



CENTURY
PACIFIC
FOOD, INC.

A PROTEIN
COMPANY



UnMEAT is:

Unexpectedly

- 🍃 Looks like meat,
- 🍃 Tastes like meat,
- 🍃 Smells like meat,
- 🍃 **PRICED LIKE MEAT**



The Company behind unMEAT:
We have been working with **proteins** for years.



**CENTURY
PACIFIC
FOOD, INC.**



**43 years in
operation.**

Branded presence in 80 countries.



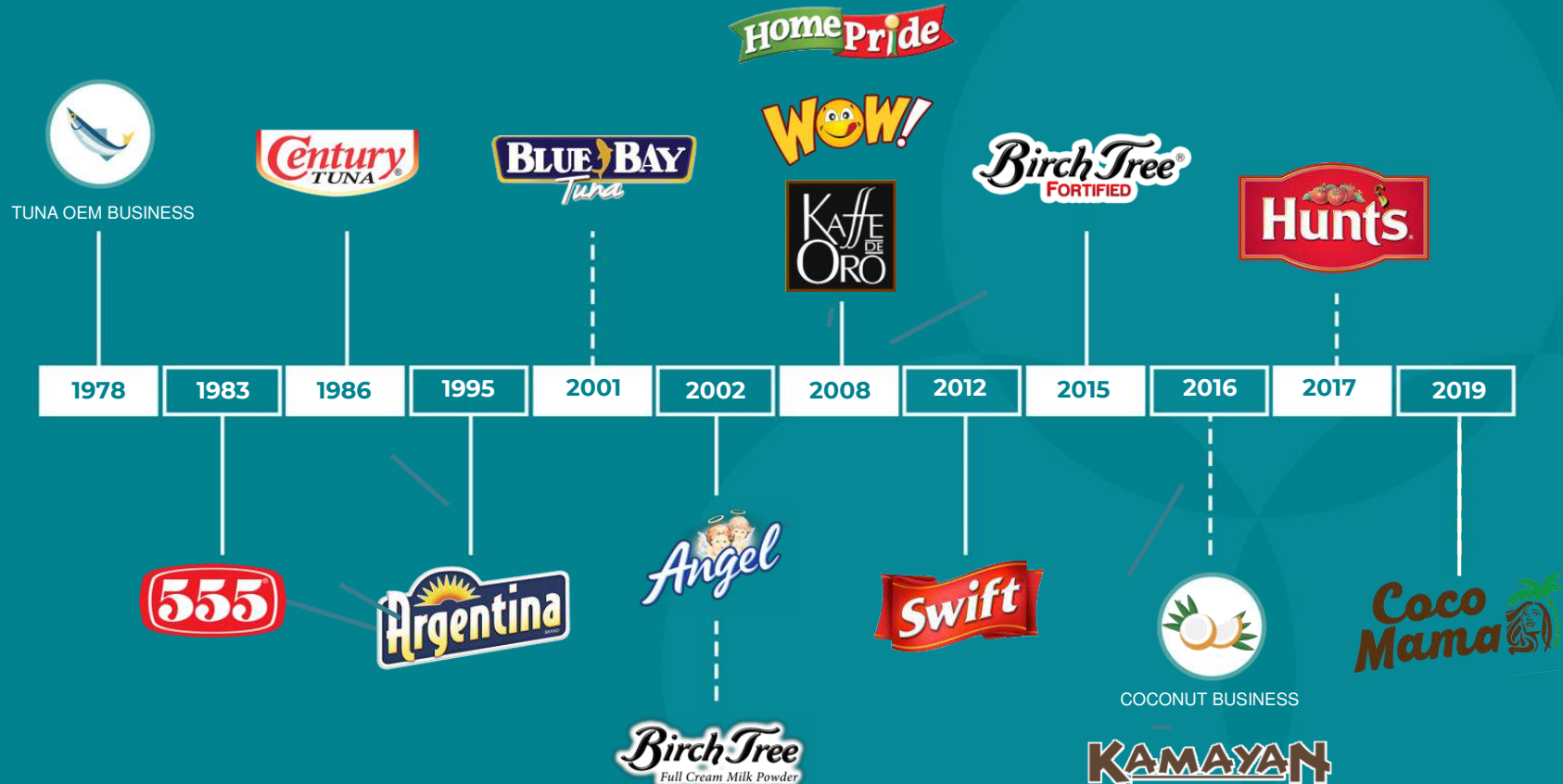
Market leadership in tuna in the
Philippines.



The FASTEST GROWING Milk
Company in the Philippines.

Market leader in shelf-stable
protein.

Proven track-record in building brands



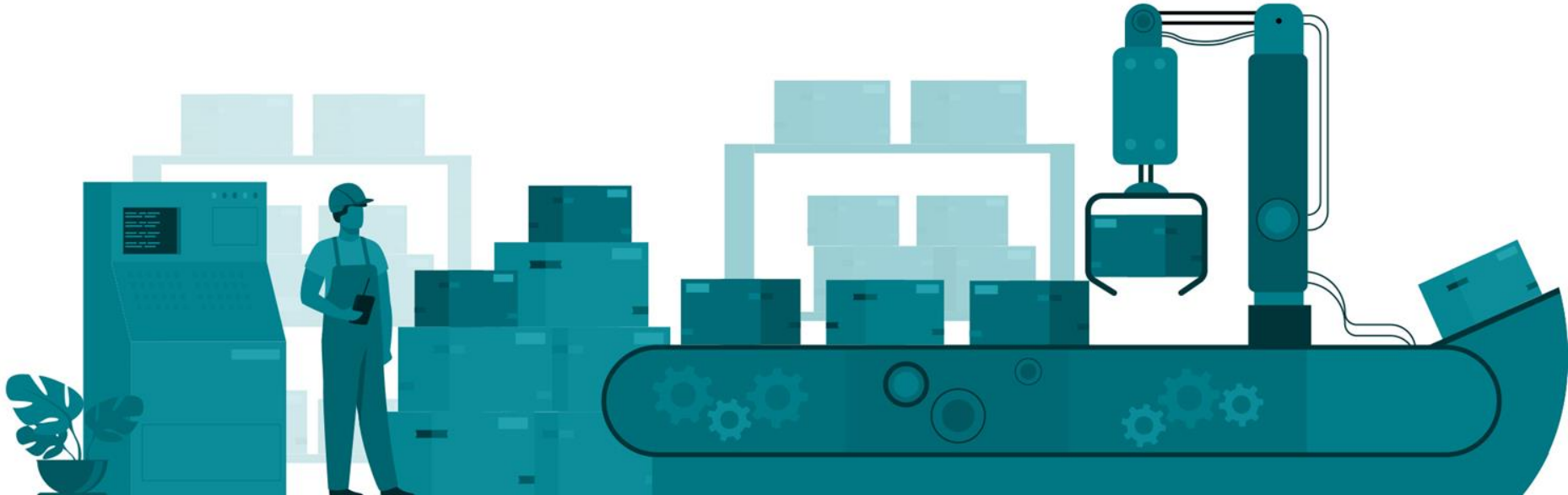
A Philippine company with a global footprint– **80 countries**

Our strength in shelf-stable food in the Philippines inspired us to expand abroad serving our well-loved products



OVER 40 YEARS IN OEM EXPORT

CNPF is a toll packer for large brands globally. This keeps us a sharp and cost conscious organization



Our Export Capabilities:

Trusted Partner for Customers Around the World

Decades of working closely with long-standing international partners to produce **private label** and branded products for sale in international markets

TUNA OEM CERTIFICATIONS



COCONUT OEM CERTIFICATIONS



Made Milk Affordable

Democratized the
benefits of drinking milk
in the Philippines



This is also what we will attempt to do for Plant Based ...

Bringing the **Challenger Spirit** to the Plant Based Food Category



Alternatives to Animal Proteins

Microalgae and Seaweed

Protein load comparable to eggs, milk. High in Omega 3 and Vit B, low in fat. Easy to culture.



Meat Analogue

Protein rich plants such as soy and peas. High in fiber, anti-oxidants low in fat and malleable to have meat-like texture.

Cultured Meat

Animal cells are cultured in nutrient rich medium and develop into muscle tissue



Edible Insects

Easy to culture and scale up. Issues on acceptability especially among western cultures.



Mycoprotein

Fusarium Venenatum (fungi) – high in protein, amino acids and is filamentous thus mimics meat. Vitamins and minerals as prime media and rapidly cultured to biomass.

We have **three decades of experience** with Soy Protein

- 🌱 Complete protein and contains all the amino acids needed for human nutrition
- 🌱 Meat-like texture
- 🌱 Easily flavored
- 🌱 Lower calories and fat
- 🌱 Lower cost allows us to deliver on our mission of affordable nutrition



Motivations for going plant-based...



*Unprecedented shift to eating healthier... due to COVID19



Undeniably Attractive Opportunity



**Plant-based Meat market,
up to \$20B**

(CAGR est: 15-18%)

Unfortunately, plant based is usually much more expensive and some don't deliver that well on taste.

As bulk of the market are still flexitarians, "taste" and "affordability" are key deliverables.

Made from plants!



Winning with Nutrition Science

Taking our 25 years of plant protein technology and nutrition science, then applying it to this growing market

Translating decades long experience in proteins to develop **a world class plant-based brand**





CENTURY
PACIFIC
FOOD, INC.

CNPF
TECHNOLOGY
+
MARKET DEMAND

=

Meet 
UnMEAT

DEMAND

TIME



Developed with **global competitiveness** in mind
Benchmarked for world-class performance



unMeat is a healthier alternative to satisfy your meat cravings without the guilt.

unMeat is:

- 🌱 High in Fiber
- 🌱 High Source of Protein
- 🌱 No Preservatives Added
- 🌱 Trans Fat-Free
- 🌱 Egg-Free
- 🌱 Cholesterol-Free
- 🌱 100% Plant Based



unMeat aims to be the no.1 meat alternative in making your journey to a healthier self tasty and enjoyable.

Unexpectedly affordable

Price is close to
actual meat





unMEAT

Provides same benefits as
other plant-based burgers
**BUT with less than ten
simple ingredients**



Uncomplicated!

Ingredients:

Soy Protein and Water,
Vegetable Oil, Onion, Natural
Flavors, Wheat (Gluten and
Fiber), Iodized Salt, Vinegar
and Soy Sauce
Contains: Soy, Wheat



Ingredients:

Water, soy protein concentrate,
coconut oil, sunflower oil,
natural flavors, 2% or less of the
following: potato protein,
methylcellulose, Yeast extract,
cultured dextrose, food starch
modified, soy leghemoglobin,
salt, soy protein isolate, mixed
tocopherols (Vitamin E), zinc
gluconate, thiamine, hydro
chloride (Vitamin B1), sodium
ascorbate (Vitamin C) niacin,
pyridoxine hydrochloride

Brand X

Our Ambition:

Roll-out both domestically and globally

Partnerships and collaborations will drive growth of our business and of the category

The task of building out a totally new category in the global food business is immense



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Thank you!

