



# **MAKING FOOD BETTER, TOGETHER.**

Introducing nutritive, innovative and sustainable  
formula for a better world.

**N** **NUTRIS**

# MAKING FOOD BETTER, TOGETHER.



## Welcome message

by Zvonimir Sedlic, CEO & Founder

Every great journey begins with a bold dream.

At NUTRIS, our dream was to transform the way we think about food – prioritizing both health and the environment.

Today, as NUTRIS continues to grow and innovate, we are driven by the vision of becoming the global leader in creating sustainable, tasty, and healthy foods, with our pillars NUTRIS.farm™ promoting integrated farming practices, NUTRIS.tech™ leveraging breakthrough process technology, and NUTRIS.me™ dedicated to developing delicious, healthy, convenient plant-based products.

Join us in making food better together.

A handwritten signature in black ink, likely belonging to Zvonimir Sedlic.



## Passion for agriculture

Ivan Balasko  
COO

At NUTRIS.farm, we are pioneers of regenerative agriculture in Croatia. Our commitment goes beyond fields; we're architects of change sculpting a tomorrow where fava bean yields flourish, guided by data-driven insights. What sets us apart is our dedication to optimizing yields with deep respect for the environment.



## Meaningful change

Martina Gogic  
The Chief R&D Officer

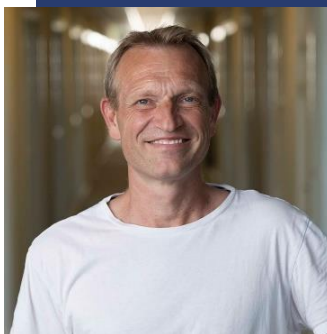
At NUTRIS.tech and NUTRIS.me our focus is on innovation, crafting health solutions, and seamlessly merging technology with nutrition to make a positive impact on lives. This means seizing daily opportunities to bring about meaningful change in how we approach wellbeing.

## The integrity of the fava bean

Jens Christian Sørensen, PhD  
Keld E. Markedal, PhD

Working together on this groundbreaking technology has been a remarkable experience. Our shared goal was to create a process that respects the integrity of the fava bean, ensuring that every part is used in the production of high-quality food ingredients.

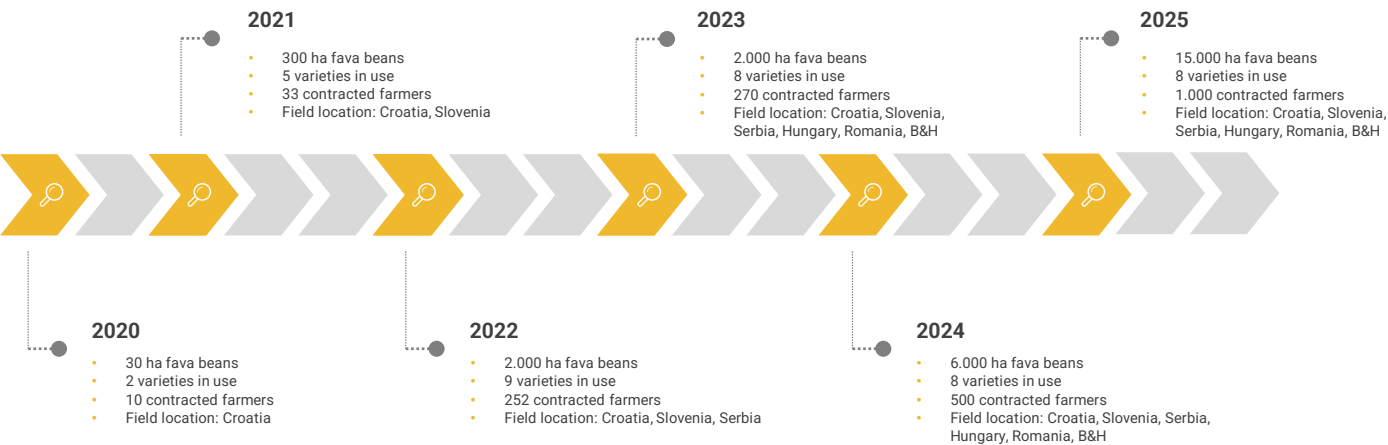
We are proud to see our patented process come to fruition in NUTRIS pioneering facility, marking a new era in sustainable food production in Europe.



# REVOLUTIONIZING PLANT-BASED NUTRITION.



# EVERYTHING STARTS AT THE FARM.



## Vertically integrated farming

NUTRIS.farm™ is the leader in primary agricultural production with focus on sustainability and high - income plant varieties.

### Business model

- Joint production contract
- Individual approach to every farmer
- Daily support during plant maturation
- Profitability for both sides

Vertical integration brings important advantages to next generation of agriculture.

Fava beans represent big opportunity on many levels: individually, when it comes to the personal health, economically, as they contribute to finding solutions for our growing agricultural challenges, globally, as it contributes to the fight against climate changes...

....so many promising possibilities in one small bean.



**NUTRIS**  
farm™



SMART FAVA BEAN IS PLANT PROTEIN OF THE FUTURE

INNOVATION FOR BETTER WORLD.



FOOD INOVATIONS = SUSTAINABLE FUTURE

9.7

BILLION PEOPLE

60%

MORE FOOD

2050.

YEAR

Technological mastery

NUTRIS.tech™ is at the forefront of a new era as it explores and applies cutting-edge technologies for innovative, better and cleaner production that reduces environmental impact and strives for a zero-carbon footprint to preserve the Planet.

The extraction process that our manufacturing facilities use has been patented by the University of Copenhagen. This unique process uses a combination of isoelectric precipitation and ultrafiltration to produce multiple protein streams and extract over 90% of the protein inside the seed.



Uniquely efficient process ensures both scalability and operational excellence.

NUTRIS.tech™ possesses the capability to provide tailor-made functional proteins, thanks to our high-quality products, while also capitalizing on the protein concentrates market through our efficient process and lower cost per ton production, delivering value and versatility to our customers.



GLOBALLY COMPETITIVE UNIQUE PRODUCTION PROCESS





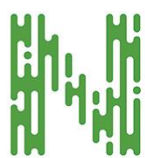


## NutriSmart P85A

- Globulin fraction (soluble in low salt solutions)
- Good results in gelling, water holding capacity, as well as emulsification properties
- Solubility pH dependent - (pH 3 and pH 8 show the highest solubility, while lowest solubility is at isoelectric point)
- Salt dependent - as low salt solution is its natural solvent, solubility, gelling capacity and foaming capacity increase 3-4 times with small addition of salt (0,5 – 5%)

## NutriSmart P85B

- NutriSmart P85B - albumin fraction (water soluble)
- Excellent as a foaming agent
- Water soluble (not dependent of pH)
- Good oil holding capacity
- Commercially available 2024



**NUTRIS**  
tech™



THE FUTURE OF NUTRITION.

# Get in touch

[www.nutris.hr](http://www.nutris.hr)



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## OUR SOCIAL NETWORK

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**NUTRIS tech**