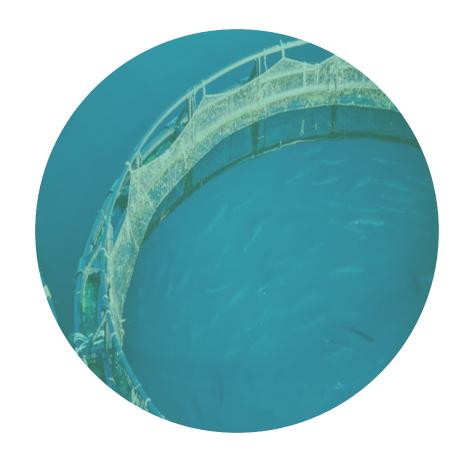
Introducing biomega°







biomega

En bærekraftig løsning på restråstoff fra oppdrettsnæringen



Introducing biomega®

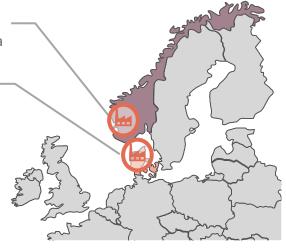
Biomega at-a-glance

- Biomega is a Norwegian producer of high-value food-grade marine ingredients using a patented continuous enzymatic hydrolysis (CEH) process
- We transform leftover salmon parts into high-value ingredients suitable for human nutrition (health, beauty, sports), premium pet foods, and aqua/animal nutrition
- Together with our partners, we offer a complete one-stop-shop solution for all biological and non-biological waste, picked up by us at your processing facilities and sea farms
- Biomega unlocks value for our raw material partners and contributes to a more sustainable future by upscaling marine raw materials and fostering a circular economy

Key figures

Skaganeset (Norway), built in 2012 Cap. 26k Mt offcuts & 26k Mt viscera p.a.

Hirtshals (Denmark), built in 2022 Cap. 22k Mt offcuts p.a.





>70 k Mt

Salmon parts processing capacity



One-stop-shop

HC material and non-bio waste on land K2, non-bio and fecal waste at sea



>30 k Mt

Hydrolyzed salmon proteins, meals and oils capacity



4 key patents, 22 years R&D

Long record of IP investing and building trade secrets





Our History & Milestones

Founded in 2000 in Hordaland,

Completion of world first factory for continuous hydrolysis of salmon off-cuts. Capacity 12,000 Mt p.a.

Acquired by AMERRA, Capital Management LCC in 2017

Expanded our customer base with key geographical markets in Europe, USA and Asia

Finished construction on Denmark facility and start of production in Port of Hirtshals in 2022, expanding capabilities for human and petfood industries Launch of human nutrition SalMe® Peptides.



Norway

2000

2002

2003

2011

2017

2018

2019

2020

2022

First biorefinery built in 2002, doubling its capacity in less than a decade

Extended production capacity up to 30,000 Mt p.a. **AMERRA**

biomega® extended production capacity up to 55,000 Mt p.a.

Geographical expansion to Denmark and human nutrition markets

First ESG Report presented

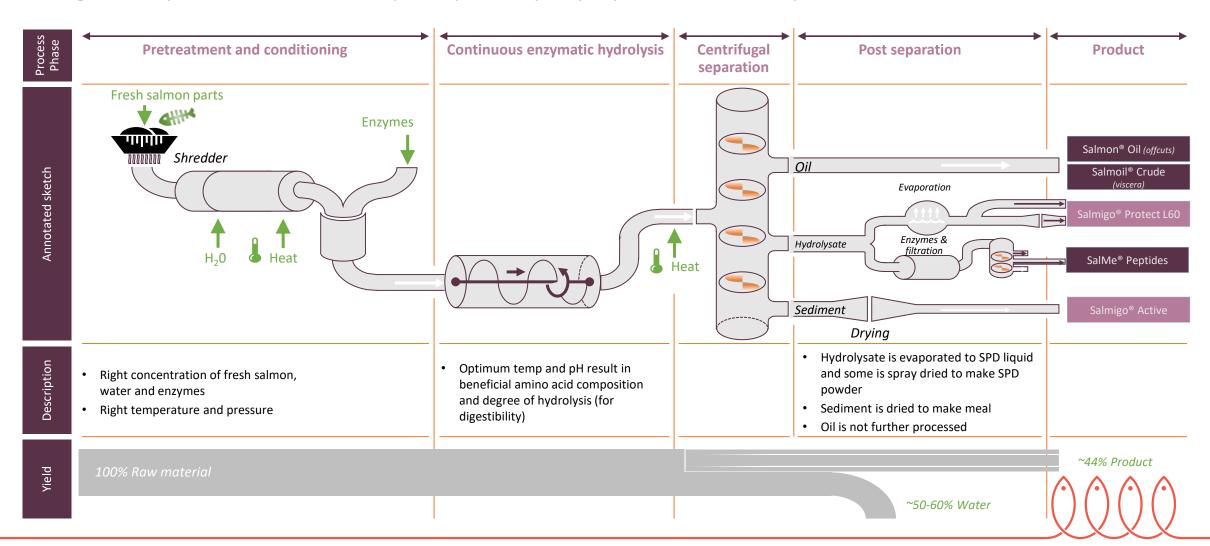






Unique patented technology

Biomega owns a patented, continuous, enzymatic protein hydrolysis process with several product streams

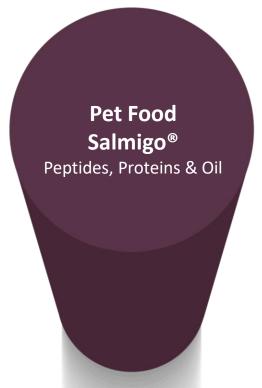


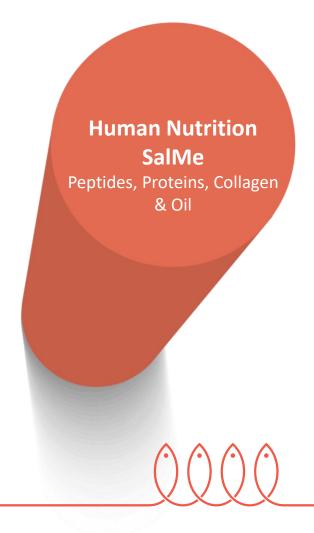


Three Pillars @ biomega®

Our business is built on three pillars and delivers high quality products to the aquaculture, pet food and human nutrition sectors



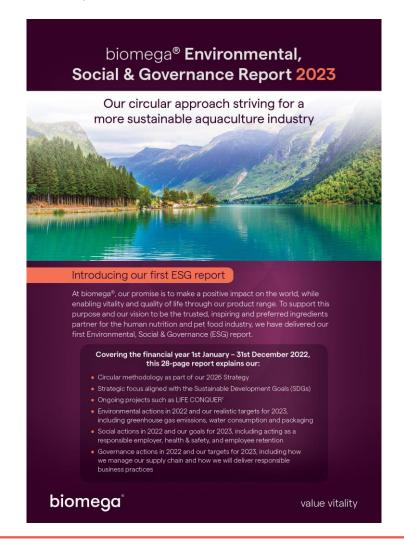






ESG

Our first ESG report for 2022 is available







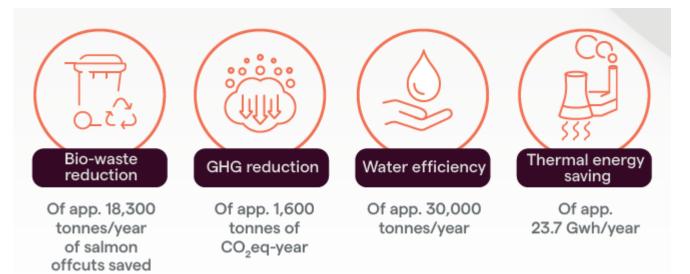


Sustainability

The LIFE CONQUER Project

- In 2022, biomega®, alongside Vega Salmon, won the EU's LIFE CONQUER project grant to support the sustainable peptide production at the new Danish biorefinery in Hirtshals
- The LIFE CONQUER project is co-funded by the LIFE Programme, which aims to promote the circular economy by funding projects that support a sustainable way of living
- The facility in Hirtshals was the first sustainable of-its-kind biorefinery and demonstrates the three main objectives of the LIFE CONQUER project:
 - innovative solutions for extracting proteins from bones
 - the in-situ spray drying
 - an innovative inbound logistics for raw material







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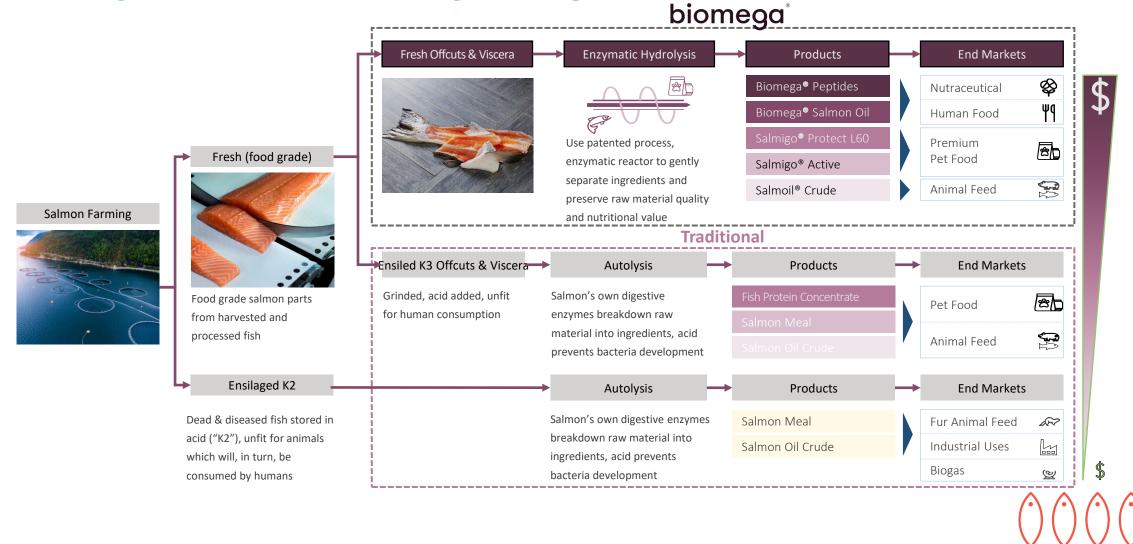
Thank you





Biomega Value Chain

Transforming what others call waste into high-value ingredients



Sustainability

biomega® an ambassador for the Circular Economy

- Modern biorefineries with a deeply ingrained circularity focus, as opposed to the take-make-dispose model
- biomega®'s impact comes from the transformation through biotechnology of high-quality raw material from the salmon industry into nutritious premium food and petfood ingredients
- Every day fresh Norwegian salmon parts are upcycled and introduced into biomega® biorefineries
- biomega®'s raw material supply comes from food and safety / sustainability certified companies including Global G.A.P., ASC, BRC, among others
- All raw materials and ingredients are GMO free

















