



MEWERY

growing meat with love



MEMBER OF
Cellular
Agriculture
Europe

Mewery is a global food & deep-tech company developing a platform for cell-cultivated meat products using proprietary co-culture method of animal and microalgae cells.

MEWERY STORY



global elearning



10 000+

ATTENDEES

300+ COMPANIES



**FUTURE
PORT
PRAGUE**



GO
GO



OhiosForLeaders.com

BIG IDEA



VENTURES



How did it all start?

1994



Willem van Eelen
godfather of cultured meat

2013



Mark Post
the first demonstrated prototype

2020



Eat Just Chicken
first approved cultured meat product

PLANT CULTIVATION

Start with a small cutting from a plant



Place sample in a nutrient-rich environment that allows it to grow.

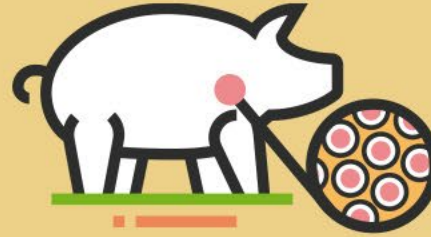


Enjoy your **vegetable**.
Bon appétit!



MEAT CULTIVATION

Start with a small sample of cells from an animal



Place sample in a nutrient-rich environment that allows it to grow.



Enjoy your **meat**.
Bon appétit!



THE POWER TO TRANSFORM



**48 pigs killed
every second**
(1,500,000,000 pigs killed
every year)



92% fewer
carbon emissions released
compared to conventional meat
production (0.98 kg / 1 kg
Mewery pork)



95% less land needed
(0,86 m² land used for 1 kg
Mewery pork)



78% less water needed
(395 liters of water used for
1 kg Mewery pork)



6-7 months
to grow a pig



∞ seconds of suffering
for all the slaughtered
animals





Is it natural?

Industrial meat:

A battery chicken lives on space smaller than your Ipad.
Babies are separated from their mothers at birth.
Animals are forced to grow up to 3x faster than nature intended.
Dairy cows are killed after just three lactation cycles.

Cultivated meat:

The cultivated meat is grown from the real animal cells
The animal is not even touched (umbilical cord)



Is it safe?

Industrial meat:

2.7 mil. human deaths each year due to diseases from animals.
70 % of the antibiotics used on livestock are posing serious threat to public health.

Cultivated meat:

The cultivation process takes place completely in a sterile environment,
where the risk of infection is an order of magnitude lower



Is it healthy?

Industrial meat:

Excessive consumption of red meat may increase the risk of some cancers
and cardiovascular disease.
They contain high levels of salt, saturated fat and preservatives..

Cultivated meat:

The best of meat without its downsides
80% more protein, 80% less saturated fat, fibre, vitamins and minerals
not present in meat



NEW SUPERFOOD PORK MEAT



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FATTY ACIDS

+++

++

AMINO ACID

+++

+

GENERAL COMPOSITION

++

+

MINERALS

+++

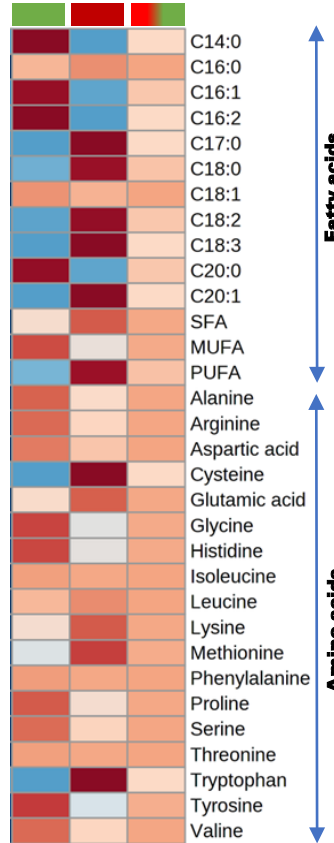
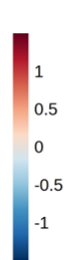
VITAMINS

+++

PHYTONUTRIENTS

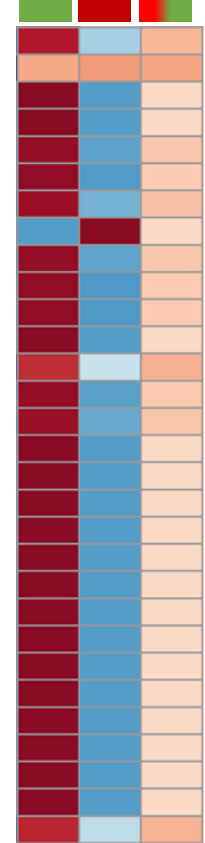
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MICROALGAE PORK CO-CULTIVATION



Fatty acids

Amino acids



General composition

Minerals

Vitamins

Phytonutrients

No animal **killed**
 Nutritionally **richer**
 Extended **shelf life**
 Lower production **costs**
Precision nutrition
 Truly **sustainable**





**UNVEILED AT THE
ROCK FOR PEOPLE
(40 000 PPL EVENT)**

© Mewery's cultivated pork burger



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Henry Ford - Car cheaper than a horse

Easter morning 1900: 5th Ave, New York City. Spot the automobile.



Source: US National Archives.

Easter morning 1913: 5th Ave, New York City. Spot the horse.



Source: George Grantham Bain Collection.

ACCELERATORS





MEWERY

growing meat with love

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Dictionary

mewery | 'mu:eri | **noun** (plural meweries)

a place where cultivated meat is made commercially:
work continued on the new larger mewery in Brno, Czech Republic.

ORIGIN

beginning of 21th century; variation from brew, as the cultivated meat facilities look similar to breweries, probably on the pattern of Dutch brouwerij.

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