

MONESH



Reversing The Negative Health Impact of Ultra-Processed Foods

**Ultra-expanding micro-sponges that, when ingested,
Absorb Calories and Improve Metabolic and Gut Health**

The Problem with Ultra-Processed Food Today

Mankind Co-Evolved for Millions of Years with **Hardy Foods, Difficult to Chew, High in Whole Fibers, Low in Sugars and Fats and Abundant Stools**

Today's Foods are **Soft, Caloric Dense, Refined, Fast-Absorbing** and With **Poor Stools**



And The Results Are...

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Global Pandemic of Metabolic Diseases!

- **Obesity**
- **Type 2 Diabetes**
- Cardiovascular Diseases (CVD)
- Hypertension (High Blood Pressure)
- Cancer
- Osteoporosis
- Gastrointestinal Disorders
- Dental Diseases
- Inflammatory Diseases
- Alzheimer's Disease and Cognitive Decline
- Autoimmune Diseases
- Chronic Kidney Disease (CKD)
- Food Allergies and Intolerances
- Depression and Anxiety



What are the **Possible Solutions** to the immense problem of the **Disconnection** between our **Modern Food** and our **Ancient Physiology** ?

- Can mankind return to the original hunter-gatherer diet?
- Can human physiology adapt to modern diets?
- Drugs and medical care?
- Alternative sweeteners?
- What about a method to enjoy foods without absorbing their calories, converting them in the stomach in their original whole pre-processed form?
This is **MonchMonch's proposal**: a method to enjoy modern food without absorbing its calories

Biolumen's Solution

Ultra-Absorbent Soluble/Insoluble Fiber Sponges
To Be Mixed In Pre-Packaged Foods as Ultra-Fine Powders

In the stomach expands **100 x**
as a **Sponge**

Feed the microbiome
that secretes short chain
fatty acids, **Butyric Acid**



Expand and absorb
100Kcal per 1 g.

100% plant-based
3D structured cellulose

All components are GRAS

Clinical Trials

Two double-blind, placebo-controlled clinical trials demonstrated outstanding effectiveness

Enhancing

- **Muscular Mass**
- **Butyrate Secretion**
- **High Density Lipoprotein**
- **Stool Consistency**
- **Healthy Gut Functions**
- **Satiety**

Reducing

- **Fasting Glucose**
- **Fasting Insulin**
- **Insulin Resistance**
- **Blood Pressure**
- **Body Fat**

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D2C

On the US Market Now

B2B next

- Nutritional Protein Bar
- Chocolate, Confectionary
- Ice-Creams



Traction On The Market

Sales:

- Launched January 16, 2024
- Sold out within ~ **10 days**
- old ~ **25%** of stock within **12 hours**
- Generated ~ **\$550k** in **25 active days**



Next

- Expanding partnerships with additional CPG companies alongside our existing collaborators.
- Establishing a new manufacturing facility to meet growing demand.
- Increasing the performance per gram of MonchMonch. R&D Fast Evolving



Conclusions

Monch Monch is Today's Hottest Nutritional Tech Trend

- The Most Remunerative Proposal for the Food Industry to keep selling their Products without risking Market Share with New Formulations.
- To make their product healthier at a profit

Validated and supported by:

- Most Eminent Medical and Food Experts
- Clinical Trials
- Market: Exponential sales growth
- Large CPGs eager to work with Biolumen
- Solid production facilities that manufacture at affordable costs with high margins

MonchMonch Is a Fast Evolving Reality: The Way To The Future Validated By The Present



Biolumen's Team



Pablo Zamora, PhD

Strategic Advisor

Co-founder, The NotCo Company

Associate Director & CSO, UC Davis, PhD



Jiaxin Huai

Co-Founder, Chief Manufacturing Officer

10+ years of experience in production



Paolo Costa

Founder,

Chief Executive Officer

Polymer Engineer, Marketing



Robert H. Lustig, MD, MSL

Co-Founder,

Chief Medical Officer UCSF expert

childhood obesity and diabetes



Marlon Da Silva

Laboratory Manager

Biotechnology graduate

City College of San Francisco



Marco Lotti, PhD

Commercial Director

Startup and VC founder

Successful food-tech exits (x2)

Visiting professor in Personalized Nutrition

PhD. Agricultural Biotechnology



Atoosa Maleki, PhD

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14+ years of experience in research

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