





# Reversing The Negative Health Impact of Ultra-Processed Foods

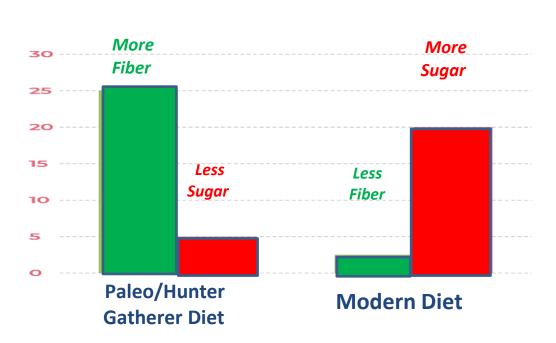
Ultra-expanding micro-sponges that, when ingested,
Absorb Calories and Improve Metabolic and Gut Health



# 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...

f

#### **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?

• C	an manki	ind return t	to the c	original	hunter-g	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



# M8NEH

D<sub>2</sub>C

#### On the US Market Now



## **B2B** next

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



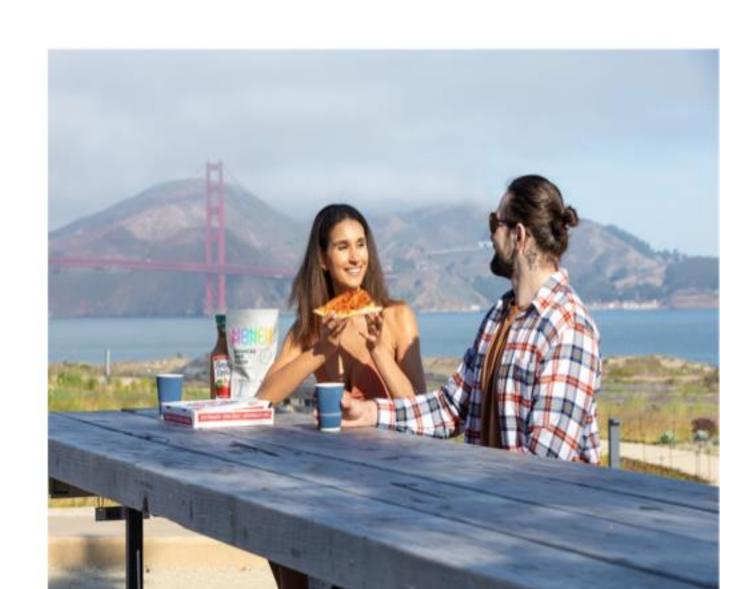


# Traction On The Market

#### 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

# biolumen

#### **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 Inc. 2024 - Strictly Confidentia



# Biolumen's Team



Pablo Zamora, PhD

Strategic Advisor

Co-founder, The NotCo Company

Associate Director & CSO, UC Davis, PhD



Marlon Da Silva

**Laboratory Manager** 

Biotechnology graduate
City College of San Francisco



Jiaxin Huai

Co-Founder, Chief Manufacturing Officer

10+ years of experience in production



Marco Lotti, PhD

**Commercial Director** 

Startup and VC founder

Successful food-tech exits (x2)

Visiting professor in Personalized Nutrition

PhD. Agricultural Biotechnology



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



Atoosa Maleki, PhD
Chief Scientific Officer

14+ years of experience in research PhD. Polymer Chemistry, Oslo University



Gio Shoushi

**Sales Growth and Operations** 

Manager

B.S. Biochemistry

MBS in Biotech Management