

KORALIO

NEW F!SH

Thriving people & oceans

Winner 2022 Korea Startup Grand Challenge

Winner 2021 Global TUM DeepTech IdeAward

2023 FoodTech 500 company

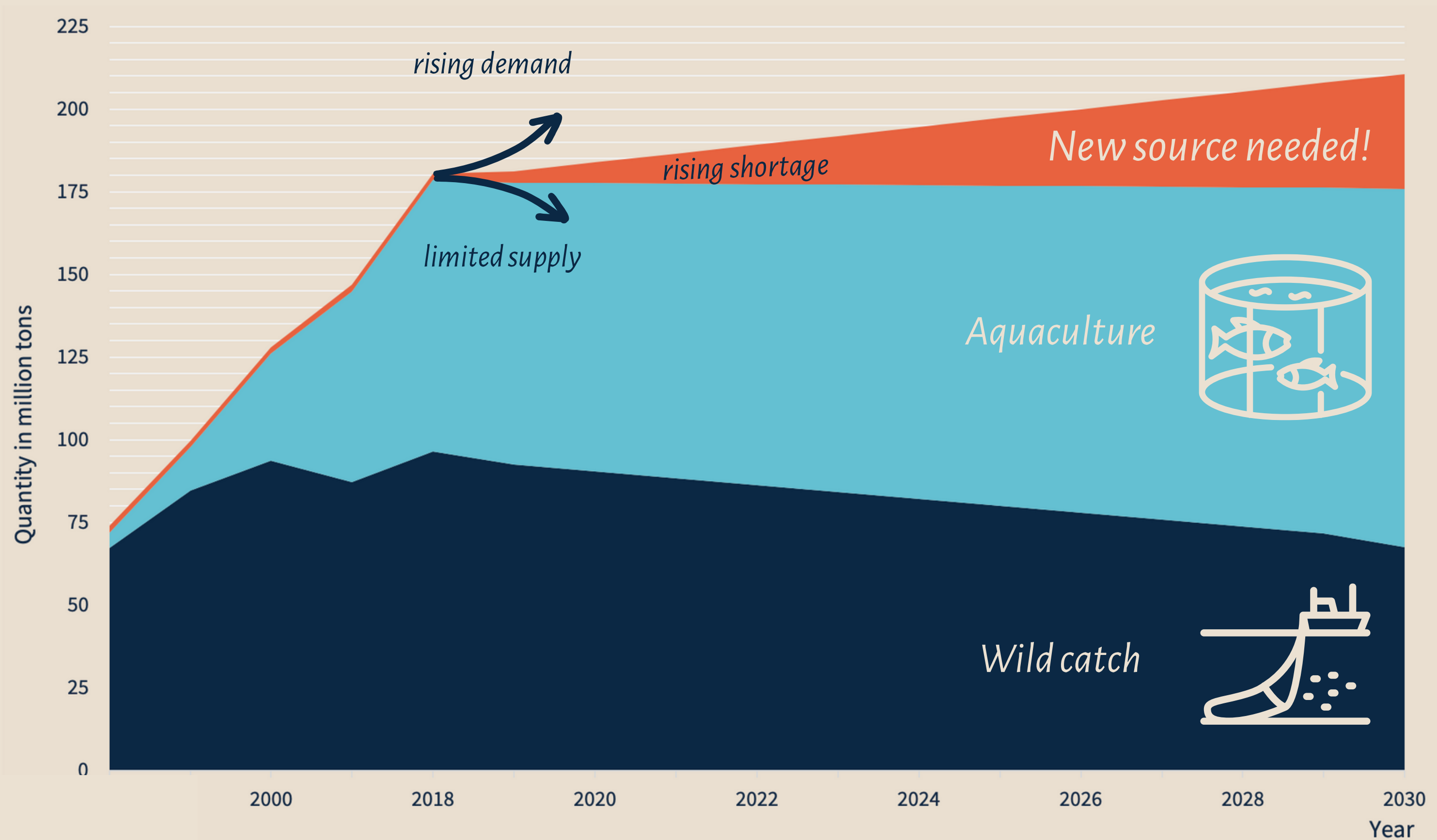
Winner 2022 Global FoodTech Accelerator

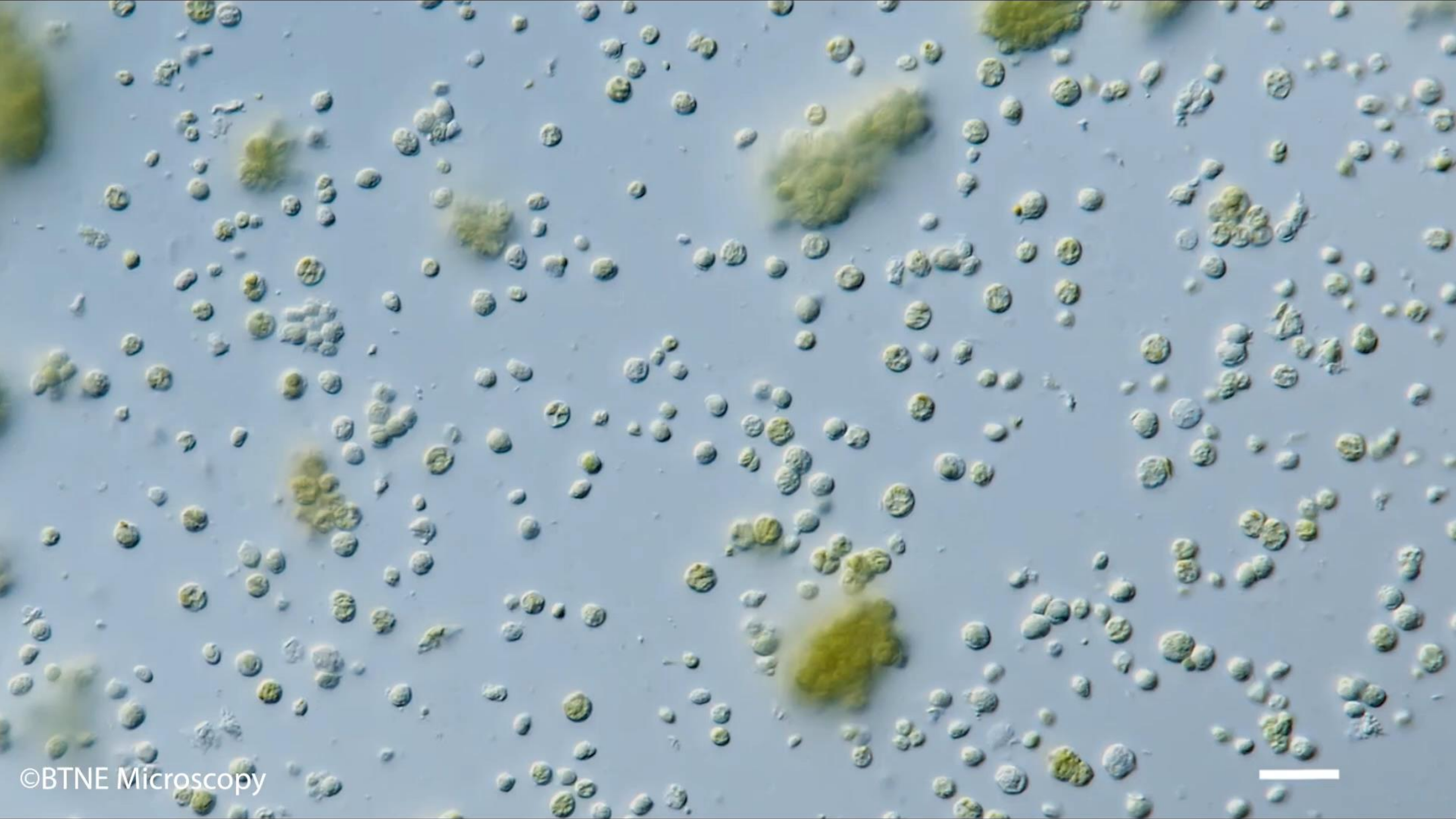
Finalist 2022 Focus Magazine Innovation Prize

Winner 2023 Future Food Gateway to Asia



Global 35 million ton seafood *shortage*



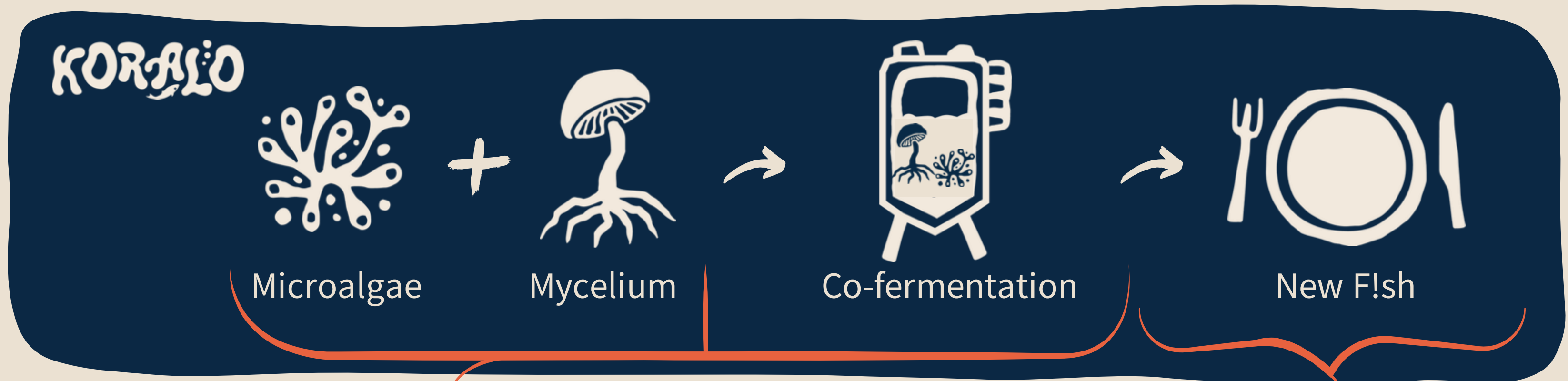
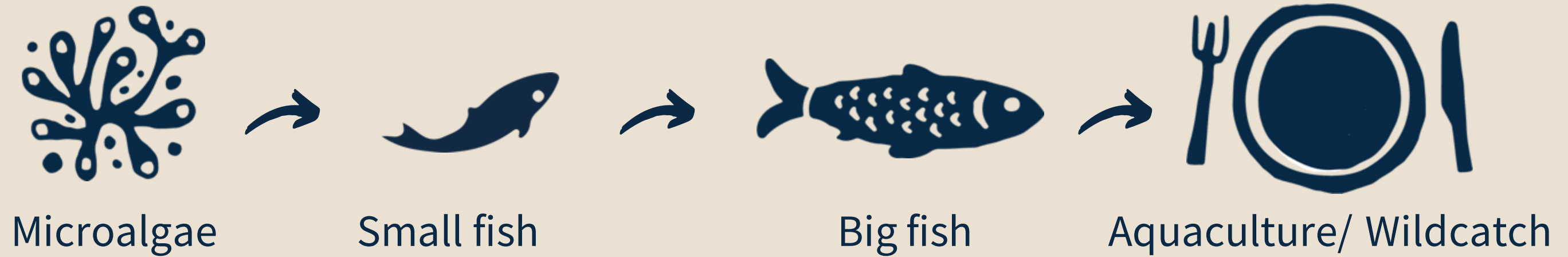




The Solution

Worldwide exclusive IP-protected co-fermentation technology mimicking nature
Produced on large industrial scale in EU & KR

Nature



1st Patent

1st Patent granted EU – PCT for both

2nd Patent



NEW FISH

Fresh fish taste &
Juicy flakiness with bite

Low-fat, low calorie &
High fiber, omega 3s, vitamin B2/12

Cook like any of your favorite fish dishes

Clean label: microalgae, mycelium, seasoning & microalgae oil



KORALIO



The dish I tried today was really good



Customer voices

Food & flavor specialists, food manufacturers, chefs, investors & consumers
84.6% rated New F!sh as similar in taste and appearance to conventional fish

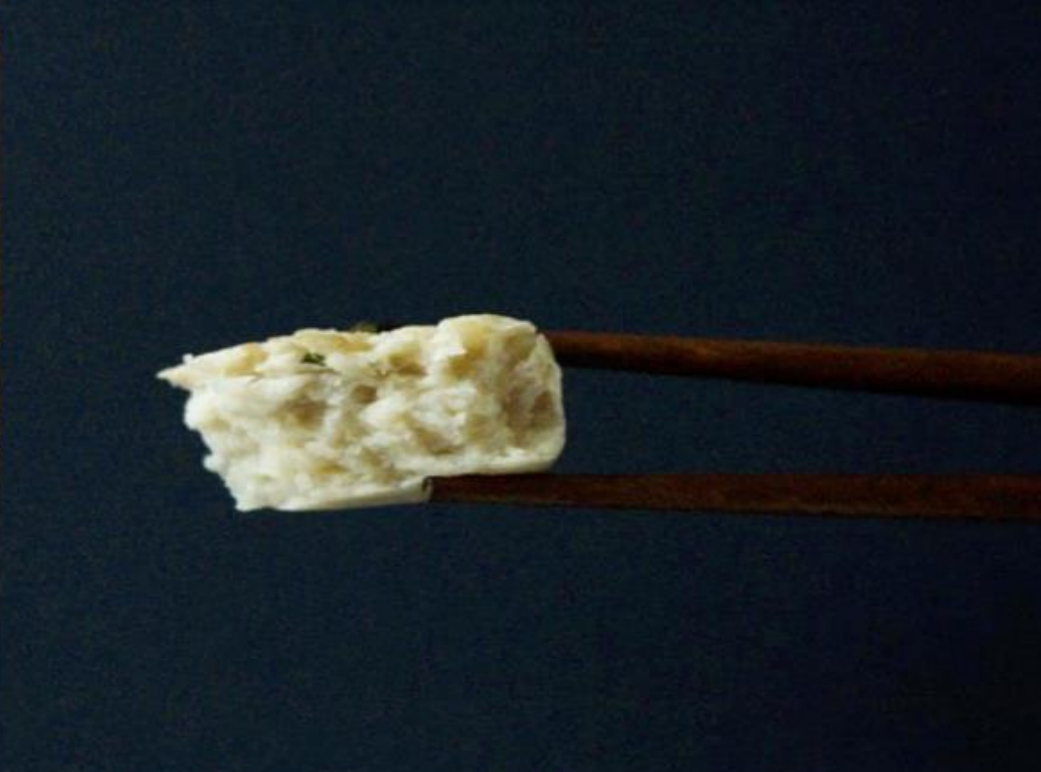


- Amazing would eat again! Really really enjoyed it
- It was my first time trying vegan fish so it was new! I was positively surprised by the smell of fish.
- It was super tasty - brought me a taste of proper fish and non-veggie tacos that I have not had for a very long time
- Fresh and flaky! Finally, a proper seafood substitute.
- I had tacos and they were very tasty, they are delicious! It goes well fried and with sour sauces.

















- Recognized by Michelin-starred chefs
- Recipes from Korean, Chinese, Japanese, and Western cuisine
- Grilled, seared, steamed, fried, etc.



Competition

	Co-fermentation	Farmed/caught	Plant-based	Cell-cultured	Fermentation
Taste & Texture	+++	+++	+/-	++	+
Nutrition/Health	+++	++	-	+	+
Cost & Price	\$	\$	\$	\$\$\$	\$\$
Production (weeks)	1	24-48	12-20	3	2
Scalability	✓	✓	✓	X	X
			    	  	 

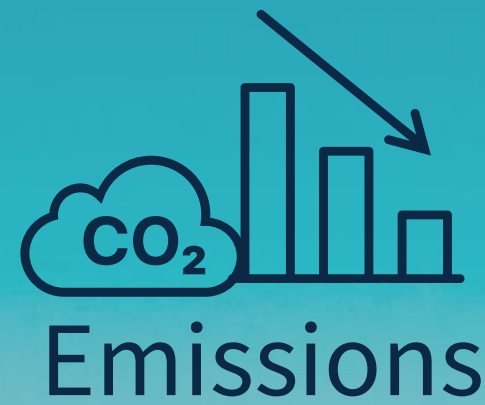


Production Koralo

vs soy protein 

vs seafood 

-96%



-91%

-94%



-84%

-98%



-99%





Expansion KR 2024



✓ Restaurants



Larger food distributors



Food manufacturers

B2B2C



MOU with the largest vegan food distributor in Korea



MOU with the largest baby food producer in KR



MOU with school cafeteria distributor catering +3000 schools

B2C

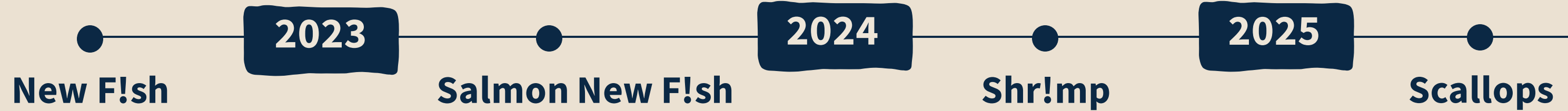


B2B



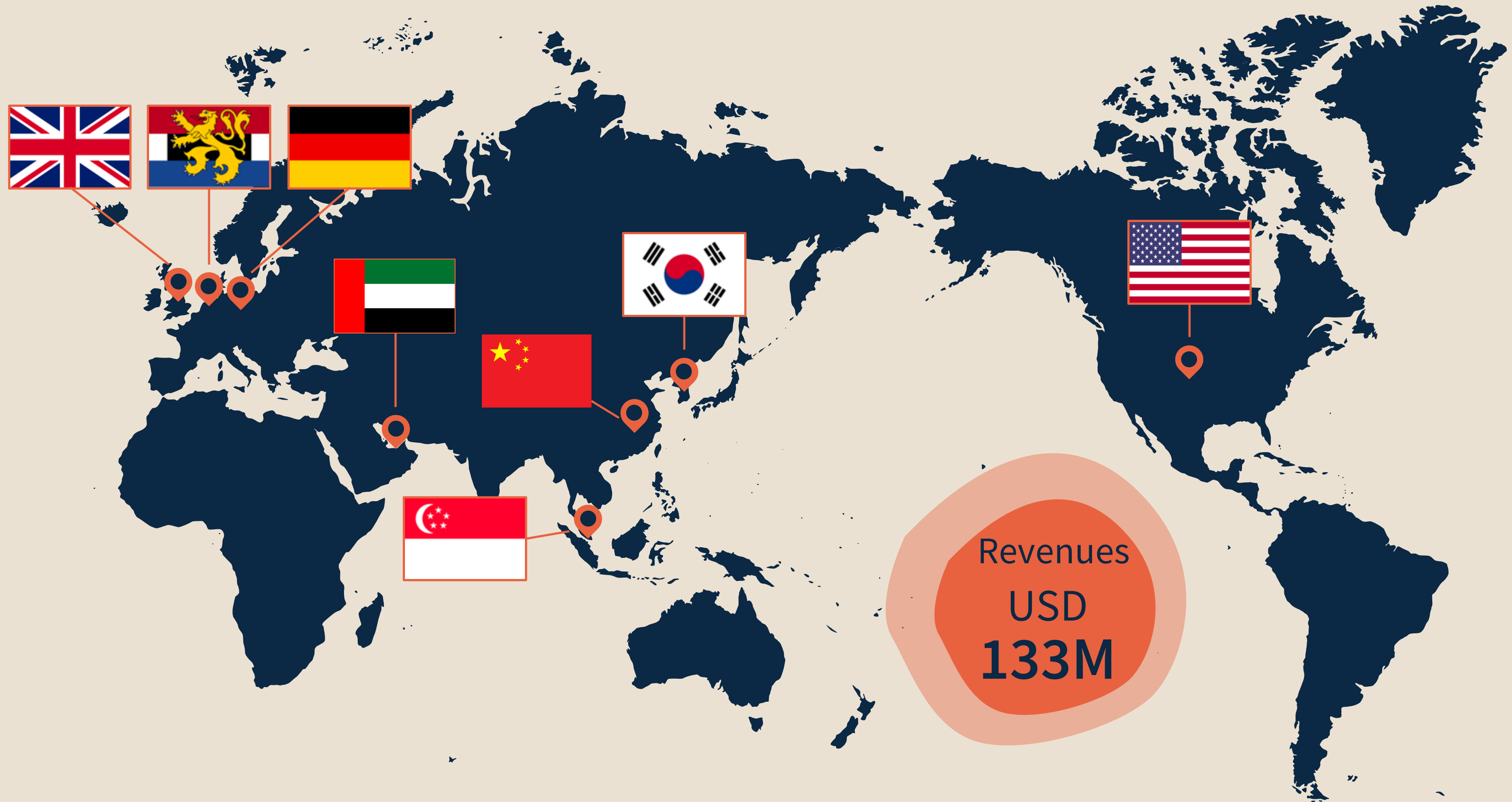


Product Roadmap ~ Modular technology



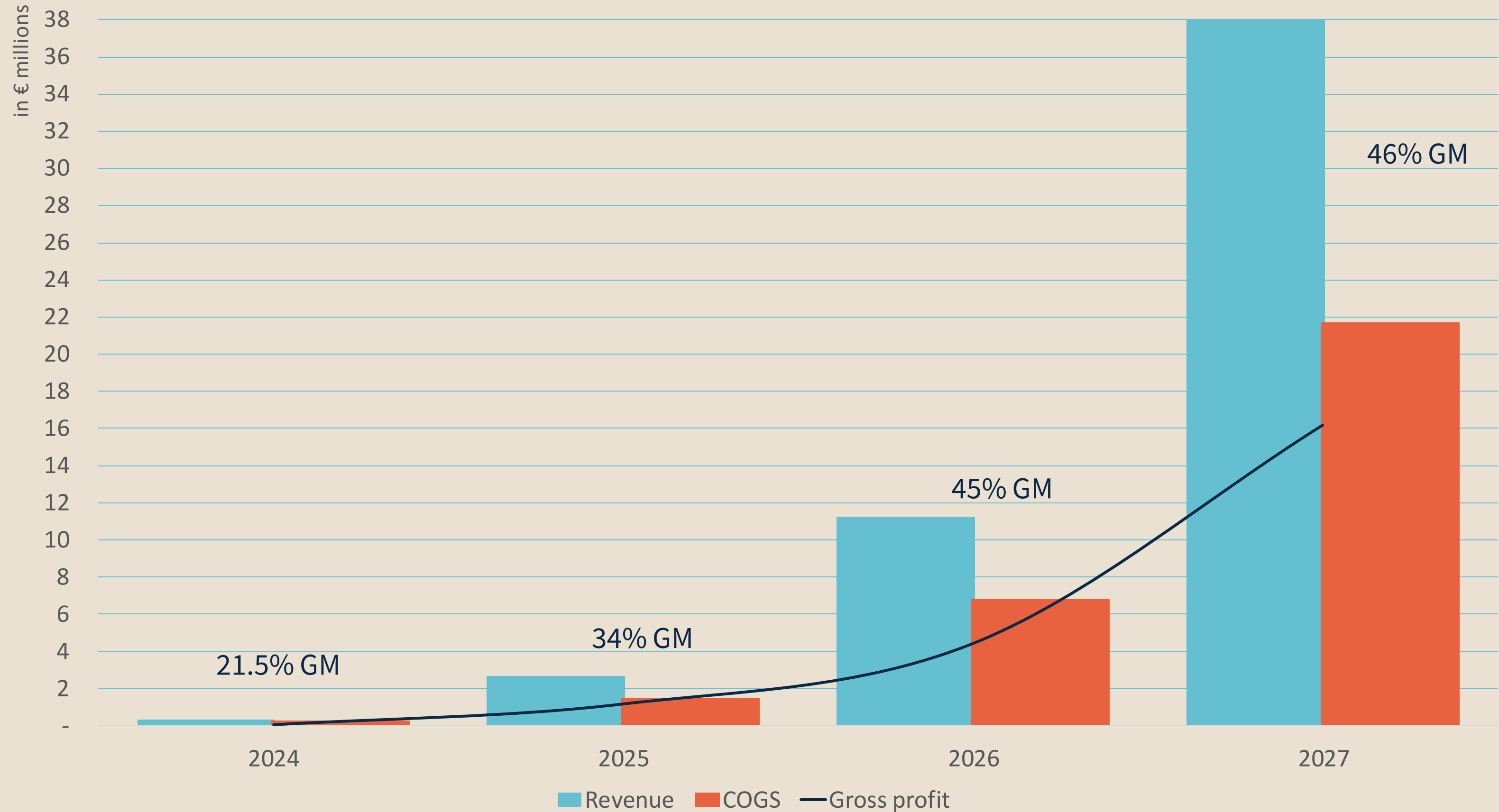


Markets 2028





Scale up ~ sustainable financial growth





Global Validation



Technology - Germany

Product - Spain

Global Market - Korea



1 Global TUM Deeptech IdeAward

Technical University Munich
Venture Labs, professors & students

1 Global Foodtech Accelerator

Basque Culinary Center
Michelin Star Restaurant Network

1 K-Startup Grand Challenge

Korea NIPA, Ministry of
startups & SMEs, Big Bang Angels

November 2021

July 2022

November 2022





Technology - Germany

Team

Marketing & Sales – Korea



Dr. Guido Albanese
Co-Founder & CTO
Operations, R&D, Finance



Sina Albanese
Co-Founder & CEO
Marketing & Sales, Finance



Dr. Fatemeh Riazi
Product development manager



Harshitha Badrinath
R&D manager



Jay Seok
Sales manager



Chelsea Gold
Marketing manager



Davide Ferri
Product development



Harshitha MANJUNATH
Process optimization



Jeongcheol Kim
Process engineer



Inha Kim
Content creator



“

*Creating
NEW F!SH for
thriving people & oceans*

”

KORALO

*Join our wave as investors & industry
partners!*

WEBSITE



INSTAGRAM



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