



**UNLEASHING THE FULL POTENTIAL OF NUTS.**

PRESENTATION OF ROLAND LAUX AT THE ALMOND CONFERENCE 2023



# PROBLEM: GROWING DEMAND FOR NUTS IS CLASHING WITH DWINDLING WATER AND FARMLAND RESOURCES...

- 🌰 Nut production +40% (2012-2022)
- 🌰 Resource-intensive nut cultivation
- 🌰 Diet change calls for even more nut consumption in the future.

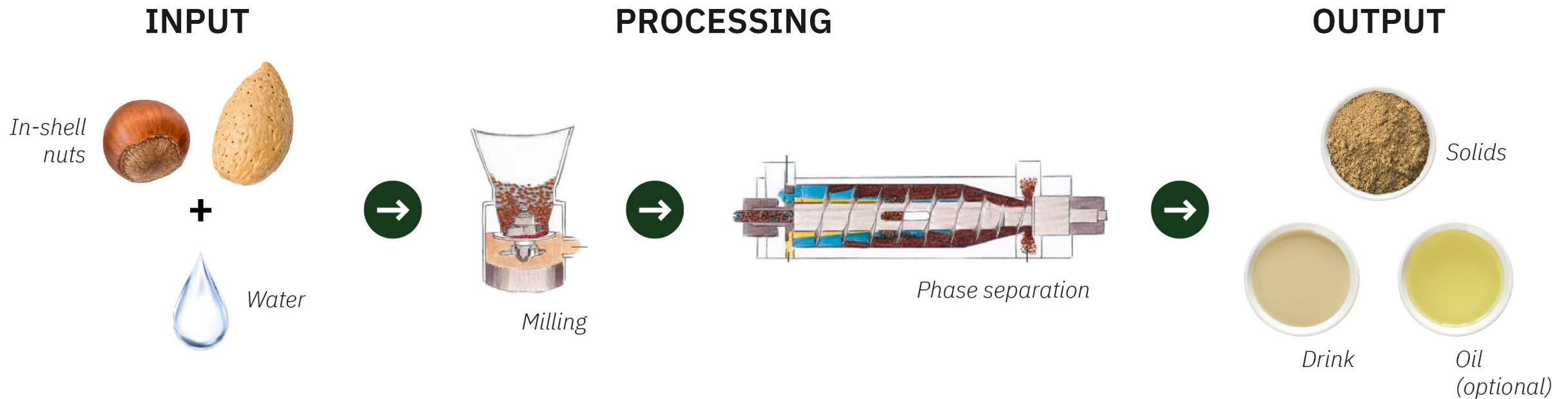




**...AND MILLIONS OF TONS OF NUTSHELLS ARE BURNED OR USED AS ANIMAL FEED AND BEDDING.**

- 🌀 Increasing amount of nutshells
- 🌀 Low value
- 🌀 Shells consist mainly of fiber
- 🌀 (Western) diet lacks fiber

# SOLUTION: RE-NUT® TECHNOLOGY PROCESSES IN-SHELL NUTS INTO THREE VALUABLE NUT PRODUCTS.





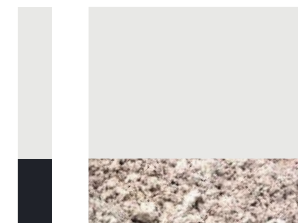
# BOOSTING THE YIELD OF NUTS

## OUTPUT SHELLLED NUTS

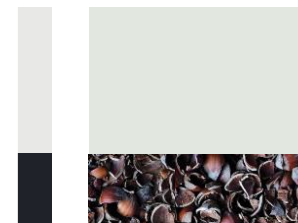
## OUTPUT RE-NUT®



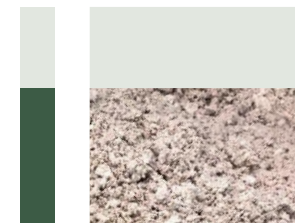
↑  
Drinks



↑  
Solids



↓  
Waste



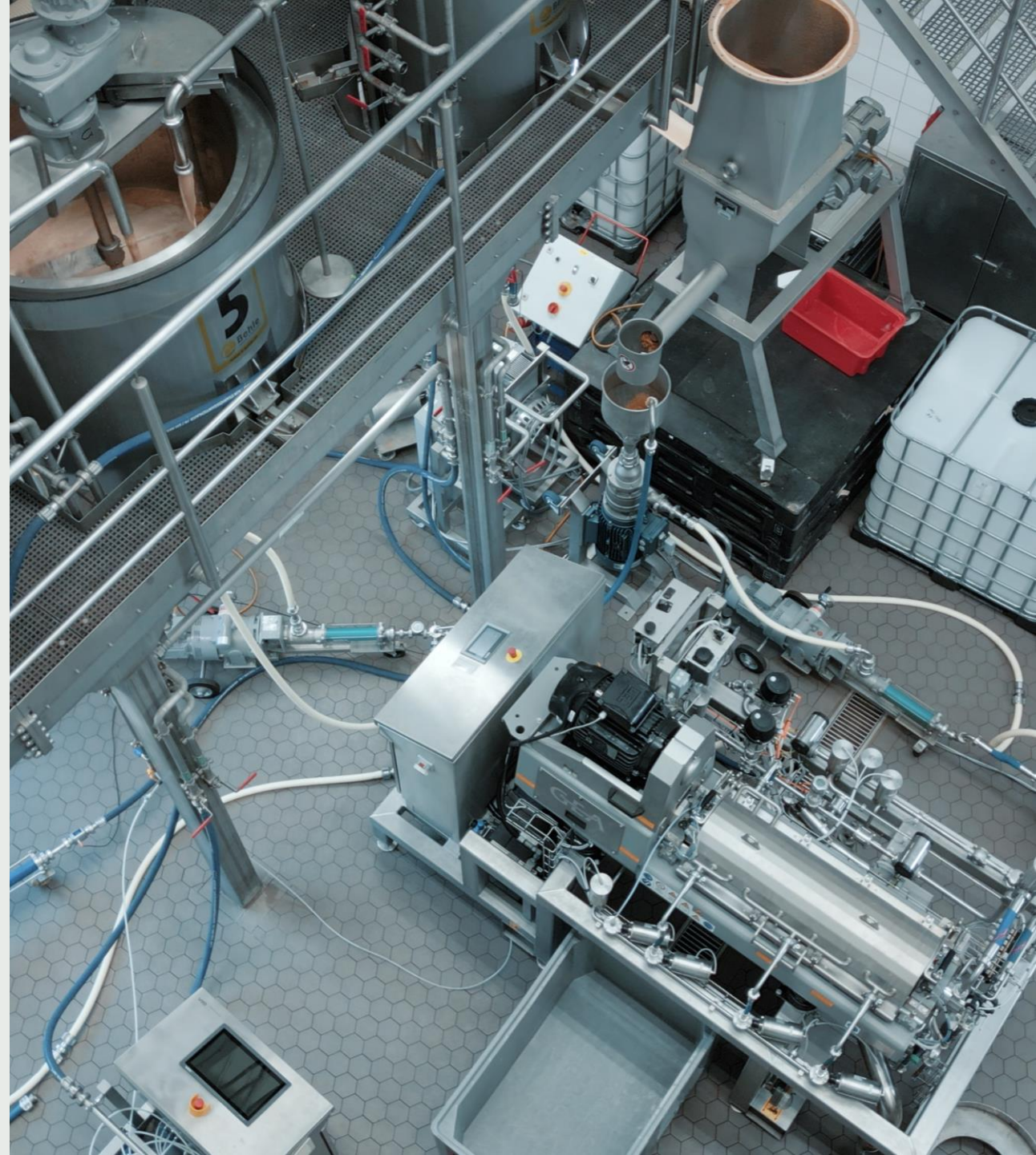
**2-8% fat**  
70-80% (m/m)



**15-35% fat**  
15-25% (m/m)

# BENEFITS TO NUT PROCESSORS

- 1 Increase of yield**  
Boost of yield per pound of raw materials
- 2 Lower costs**  
Less raw material and processing costs
- 3 Product innovation & renovation**  
High-fiber, antioxidants, clean label, sugar reduction
- 4 Environmental sustainability**  
Improvement of sustainability footprint

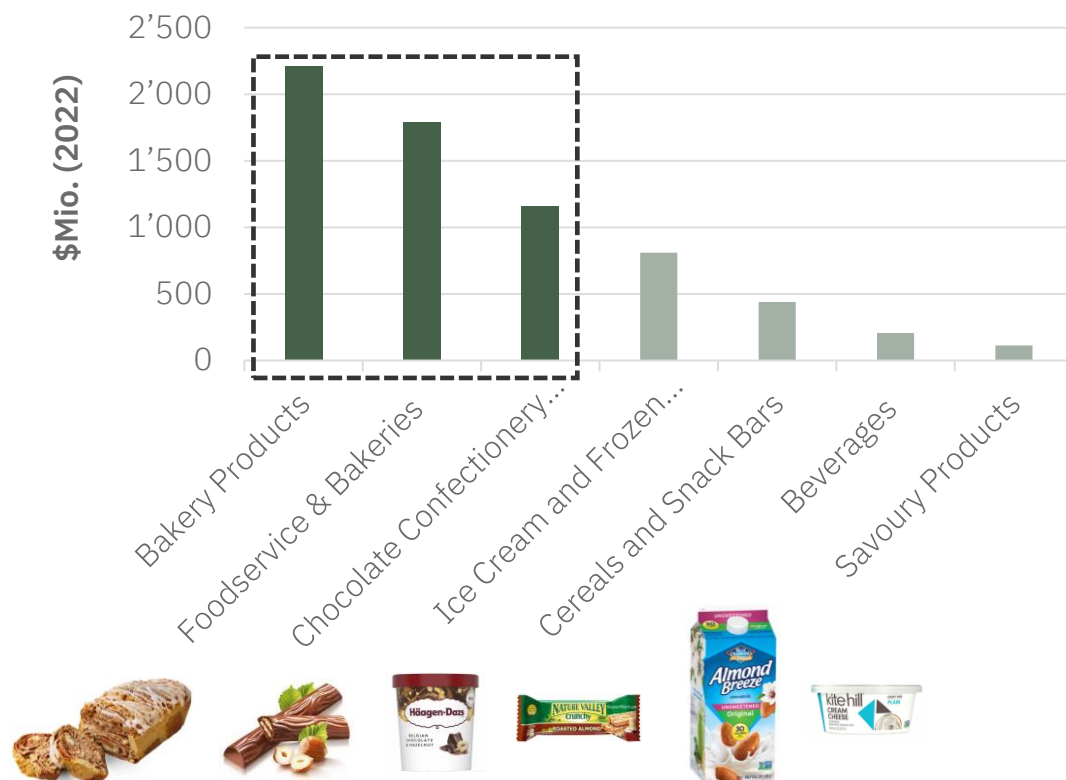




# MARKET APPLICATIONS

## NUT SOLIDS

GLOBAL MARKET SEMI-FINISHED NUT PRODUCTS \$ 6.7bn. (2022)



## NUT DRINKS

US MARKET \$ 2.8bn. (2022), ALMOND DRINK SHARE 62%



# NUTRITIONAL COMPOSITION

## RE-NUT® ALMOND SOLIDS

	Example 1 Soft Shell Variety Non-Pareil CA	Example 2 Hard Shell Variety Spain
Protein	8%	6%
Fat	12%	19%
Others (mainly Fibers)	79%	73%
Water	1%	2%
Application: Flour (<100 µm) and Paste (<30 µm)		



## RE-NUT® ALMOND DRINKS

	Example 1 Soft Shell Variety Non-Pareil CA	Example 2 Hard Shell Variety Spain
Protein	3%	1%
Fat	8%	1%
Others (mainly Fibers)	2%	1%
Water	87%	97%
Application: RTD Milk and Food Ingredient		

- Composition can be adjusted by adding additional shells or kernels to the process infeed.
- Figures strongly depend on raw material type.



# OUR BUSINESS MODEL: LICENSING



## IP

### WET PROCESS

- EP 3903601 granted
- PCT/EP2021/060907 pending

### DRY PROCESS

- EP 4226774
- PCT/EP2023/053359 pending

## REGULATORY

- Self-GRAS Almond solids achieved
- Self-GRAS Almond drinks by end of 2024





# OUR PURPOSE

- 🌱 Provision of valuable fibers and antioxidants,
- 🌱 healthy indulgence through sugar replacement,
- 🌱 more efficient use of water and farmland resources in nut cultivation,
- 🌱 less food loss and waste.





# CONTACT



## **RE-NUT Inc.**

Rosenbergstrasse 8  
9000 St. Gallen-Switzerland  
[www.re-nut.com](http://www.re-nut.com)

Roland Laux – CEO & Co-founder  
[roland.laux@re-nut.com](mailto:roland.laux@re-nut.com)

Prof. Dr. Tilo Hühn – Chief Engineer  
[tilo.huehn@re-nut.com](mailto:tilo.huehn@re-nut.com)



## **USA**

Claudio Garcia – USA Business Development  
[claudio.garcia@re-nut.com](mailto:claudio.garcia@re-nut.com)

*RE-defining the value of nuts by unlocking their full  
potential from field to delight.*

