



UNLEASHING THE FULL POTENTIAL OF NUTS

A Patented Nut Ingredient Processing And Licensing Platform

Company presentation

2026

OUR PURPOSE

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



3 GOOD HEALTH
AND WELL-BEING



6 CLEAN WATER
AND SANITATION



12 RESPONSIBLE
CONSUMPTION
AND PRODUCTION



13 CLIMATE
ACTION



\$56B INDUSTRY IS LEAVING 50% OF THE CROP ON THE TABLE



\$56B^{*}
70M tons
Global Nut Production
In-shell (2024), 4.4% CAGR

50% Yield Loss^{}**
Nutshells are edible fiber and
represent 50% of the nut's mass.

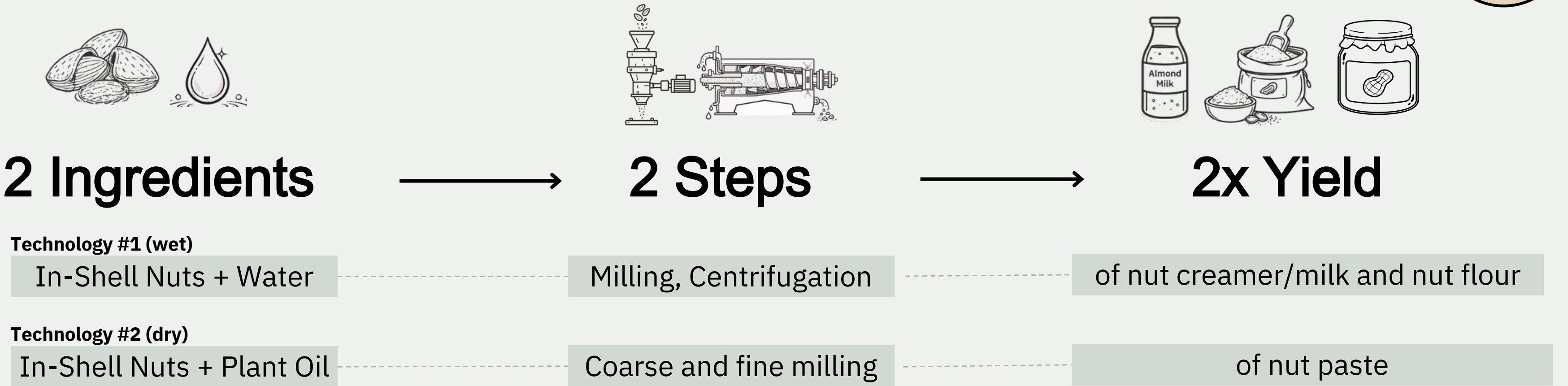
\$6B^{*}**
16M tons
Nutshell fiber waste per year

^{*}<https://www.futuremarketinsights.com/reports/nuts-market>

^{**}Nuts are 50% shell on average, resulting in less yield per input

^{***}at sugar commodity price, as a valorization reference (excludes nuts sold in-shell)

RE-NUT® IN-SHELL TECHNOLOGIES



RE-NUT®'S VALUE PROPOSITION

2X Yield

Processing nuts **in the shell** doubles usable output from existing nut inputs with zero waste, maximizing raw material efficiency.

Better Economics

Capturing more value per unit of input while improving overall throughput, increasing profits and lowering costs.

Better Nutrition

High fiber, nutrient dense ingredients such as plant milk, flour and pastes addressing unmet demand for clean label functionality.

Improved Sustainability

Zero waste and more efficient use of water and farmland resources.

PRODUCT APPLICATIONS (ALMONDS)



Almond
Creamer



Flavored
Almond Milks



Baking
Blend



Buttermilk
Pancakes
Baking Mix



Fudgy
Brownies
Baking Mix



Cinnamon
Muffins
Baking Mix



Almond
Spreads



Engineering Complete

Industrial scalability proven with our leading technology partners.



Regulatory Approved

US Self-GRAS for almond milk & flour achieved; FDA and EU approvals for almond, hazelnut and peanut ingredients expected as early as 2027.

Market Validation

Positive ingredient exposure to potential licensing partners & consumers. Upcoming large scale USA consumer tests in 2026.

3

Core Technologies

14

Regions/Countries Granted

2

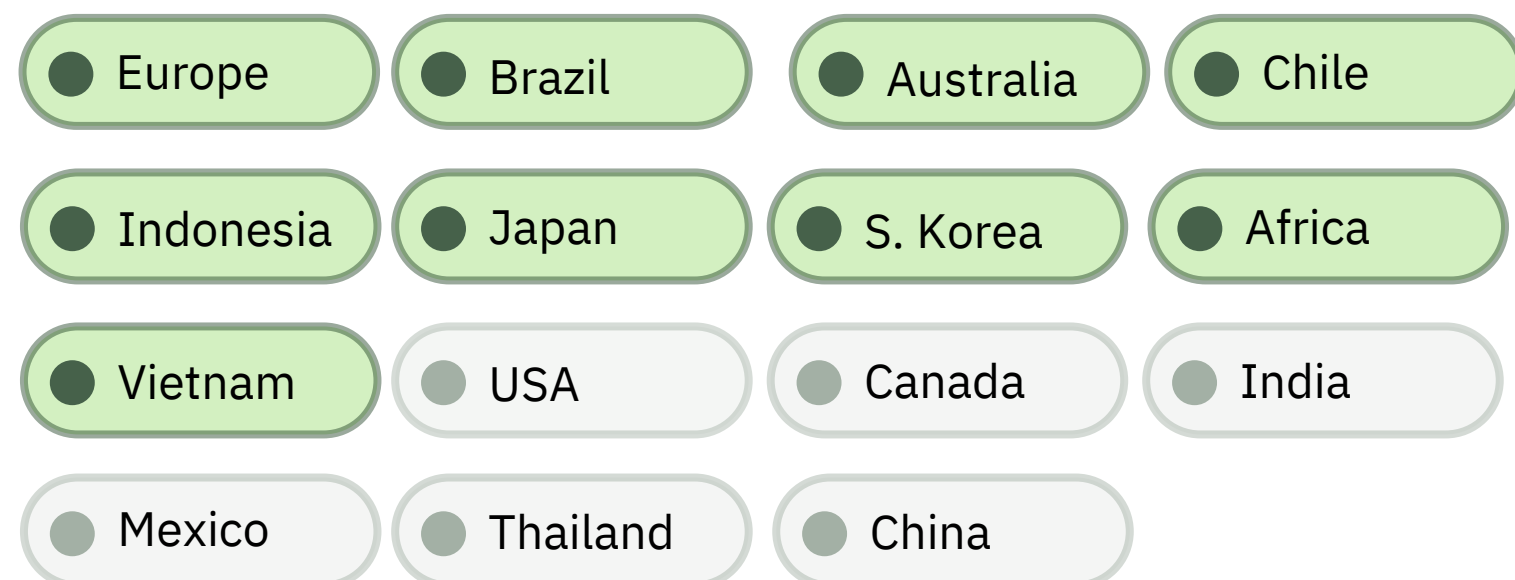
New Filings

FTO

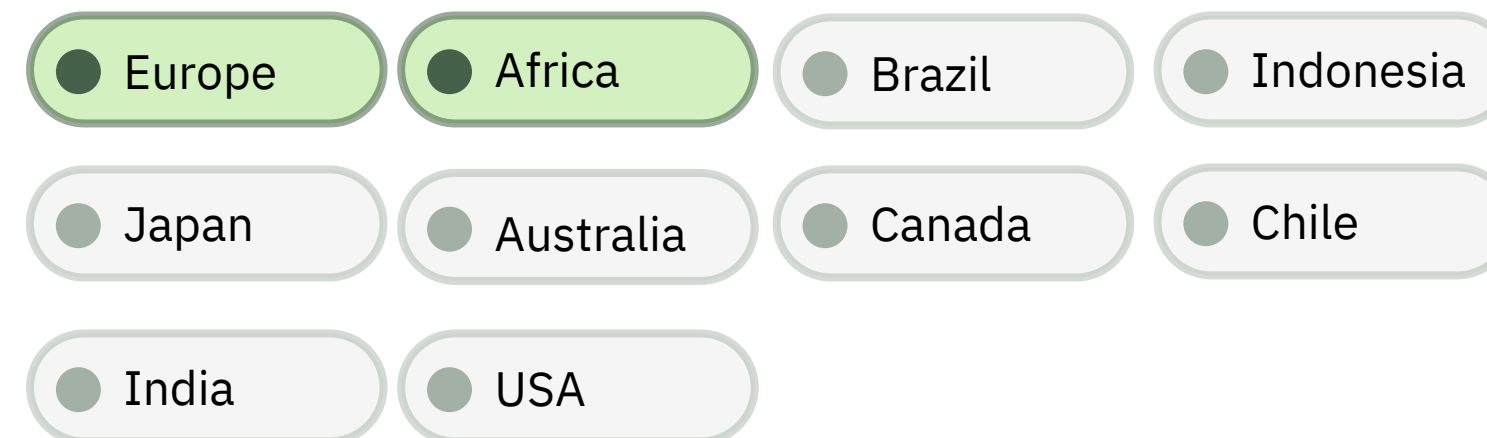
Achieved

● Granted ● Pending

Water Based - Nut Milk & Flour



Oil Based - Nut Paste



Nuts Covered by Granted Patents

Almonds, Hazelnuts, Peanuts, Walnuts and all other tree and ground nuts.

Licensing IP & Knowledge Fee

Throughput-based fee for every pound of processed in-shell nuts

Target Partners

Nut Ingredient Manufacturers, Co-packers, Consumer Food Companies

Capital Efficient Growth

We don't build factories. We enable partners to transform theirs. We only invest in the first Production line (“Blueprint Line”) to establish the commercial template for global expansion.

USA Market Entry in Q3 2027

Shared investment in the Blueprint Line with the #2 Co-Manufacturer of plant-based beverages in North America. 35y experience and with beverage market leaders in the customer base.

WORLDCLASS RETHINKERS



Roland Laux
Co-founder & CEO



Prof. Dr. Tilo Hühn
Chief Engineer



Louis Siegrist
Co-founder & CFO



Christian Zimmermann
CTO



Sandra Iagallo
COO & Regulatory



Scott Hanneson
USA Blueprint Line Manager



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