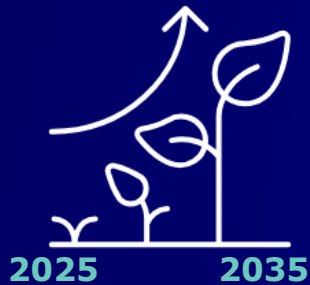


The Protein Shift: Building a Healthier, More Resilient and Sustainable Global Food System

Alt Protein Market

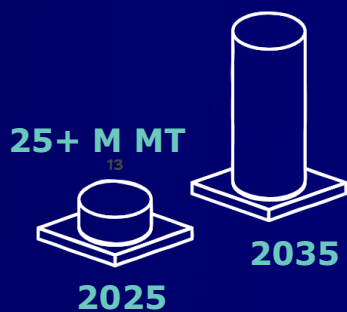
\$90+ Billion

\$300+ Billion



Global Consumption of Alt Protein

95+ M MT



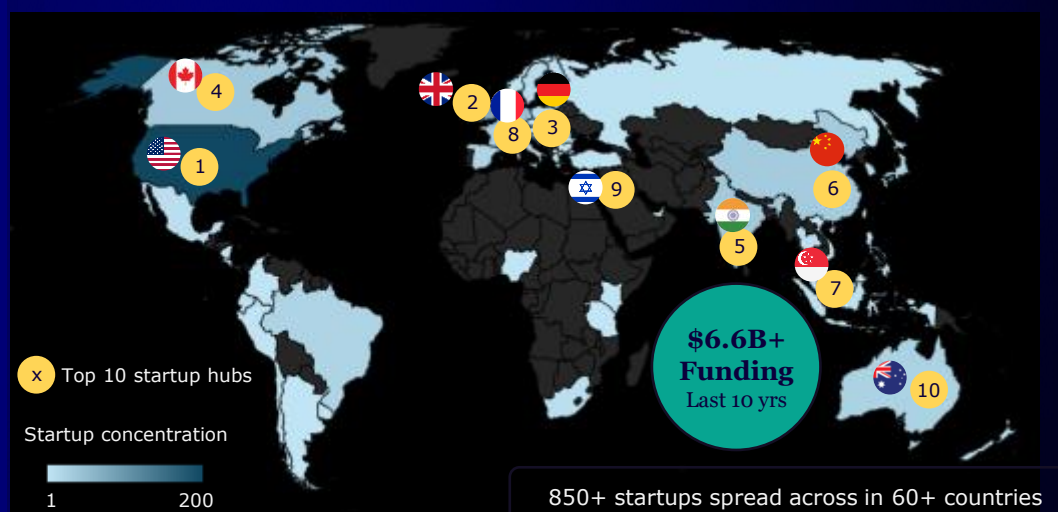
Opportunity for F&B Players

- ✓ **Expand sustainable product line**
Meet consumer demand for eco-friendly, ethical protein options.
- ✓ **Differentiate with health & nutrition**
Tap into high-protein, low-fat, allergen-friendly product categories.
- ✓ **Capture new customer segments**
Appeal to flexitarians, vegetarians, and climate-conscious consumers.
- ✓ **Co-create with Alt Protein innovators**
Partner with startups to develop next-gen protein ingredients and formats.

Alt Protein Palette

Alt Protein Type	Plant-based	Cultured/Cultivated	Fermentation derived	Algae-based	Edible insect based
Description	Proteins extracted & processed from plants	Real meat grown in lab from animal cells	Protein produced using microorganisms in a bioreactor	Proteins derived from macro & micro-algae	Whole insects or insect-derived protein powders
Sources	Soy, pea, wheat, rice, legumes, seeds	Chicken, beef, pork, fish, seafood stem cells	Fungi, yeast, bacteria, microalgae	Spirulina, Chlorella, Kelp, Nori, microalgae	Crickets, ants, mealworms, black soldier fly, locust
Process Tech	Flour/ isolates / concentrates ↓ Extrusion ↓ Formulation ↓ Plant-based meat	Stem cells ↓ Proliferation & differentiation ↓ Bioprinting & tissue engineering ↓ Cultured meat	Agricultural by-products ↓ Inoculation with microbes ↓ Fermentation ↓ Centrifugation & drying ↓ Microbe-based meat	Algal cultivation ↓ Harvesting & drying ↓ Extraction & purification ↓ Formulation ↓ Powders & concentrates	Edible insects ↓ Mass farming ↓ Freeze drying ↓ Grinding ↓ Insect powders
End-product					
TRL	Commercialized	R&D	Commercialized / R&D	Commercialized / R&D	R&D
Regulatory	Fully approved globally; GRAS status	Limited approval (US, Singapore, Israel, Australia)	Established pathway for traditional proteins; Emerging for novel proteins	Established for traditional (spirulina, chlorella); emerging approvals for novel proteins	EU approved 4 species; Varying global acceptance
Applications	Protein powders & shakes	Fortified foods – snacks, bakery, cereals & granolas	Meat & seafood analogues	High protein supplements	

Alt Protein *startup hubs*



To schedule a 45-min complimentary analyst briefing, visit www.futurescalex.com or email: contact@futurescalex.com.