

Urban Aquaculture: High-Tech and sustainability in the food industry of the future

June 2021



Meeting the world's protein needs

Proteins are the basic component of body cells and vital for muscle building and fat loss





Alternative protein sources: plant-based meat substitutes

Plant protein sources: Lupins, soy or peas are used in the production of vegan products or as a meat substitute.

















Alternative protein sources: In vitro meat

Laboratory meat as a source of protein: Artificially bred meat cells in the laboratory make conventional livestock farming obsolete?

















Alternative protein sources: Insect proteins

Alternative animal protein sources: Insects for human consumption?









The boom in the global fishing industry



Until the middle of the last century, human consumption based on fish & seafood from inland fisheries and wild catches. As the world population grew, the demand for fish and seafood grew rapidly in the 20th century and a highly industrialized seafood industry emerged.









The boom in the global fishing industry

As catches from the sea diminished more and more, a rapidly developing aquaculture industry for pangasius, tilapia and shrimp emerged from the 1970s onward.





High-tech aquaculture for the food industry of the future

Innovative aquacultures enable the controlled and sustainable farming of the highest qualities with value creation from larva to consumer.



<u>Wild-caught fish</u> are often not sustainable and environmentally friendly

- 90% of the world's marine life is overfished or on the verge of overfishing
- Destruction of the sea, corals and marine organisms
- Pollution and chemical contamination: pollution from fertilisers, microplastics and non-degradable wastes
- Spread of parasites threaten many species

Conventional aquacultures exacerbate risks and can not be the only solution for world nutrition

- Significant consumer doubts: no food safety & traceability, poor composition of feeds
- Unhealthy and uncontrollable breeding conditions, poor social standards, considerable damage to nature
- Food retailers are paying more and more attention to high qualities: no chemicals, no pesticides, no antibiotics and hormones



Aquaculture 2.0: Optimising conventional fish farms

Optimisation of conventional aquaculture and hig tech farms (off shore or deep sea):

- Substitution of animal proteins by plant proteins in feed (or insect proteins) (Evonik, BASF)
- Reduction of chemical additives and antibiotics (Cargill)
- Use of big data to improve production processes such as feed management (CageEye)





Aquaculture 2.0: Land-based Aquaculture in Recirculating Aquaculture Systems (RAS)

The efficient, biologically safe, flexible and sustainable aquaculture technology





RAS technology in salmon farming

Worldwide projects for breeding salmon in RAS farms











RAS-Technology in shrimp farming

Landbased shrimp farming with RAS-Technology





Land-based prawn farming





Land-based prawn farming





Land-based prawn farming











Crusta Nova RAS-Technology & Genetic





Development of the world's most advanced genetic program for commercial breeding of White Tiger shrimp in RAS-farms:

- Selection of different genetics / shrimp families
- Big-data driven analysis of performance
- Mating of best performing animals for RAS-technology





Crusta Nova Business Areas

Crusta Nova is a pioneer in land-based farming of saltwater prawns using state-of-the-art RAS technology, a B2B seafood platform for the world's best seafood brands and a B2C E-Commerce portal in German-speaking countries.





Crusta Nova Overview

PRODUCTS & TONNAGE 2021 HUMAN RESOURCE 2021 CUSTOMERS 2021 Purchase & *** Production A 曲 田 Sales Marketing & PR 50% Quality 25% 25% Food Private management HoReCa retailer customers Management & 300 trade products 30t breeding volume +10.000 B2C customer E-Commerce + 1.000 B2B customers in GER. AT & CH administration 80t trading volume **Bavarian Prawn** in GER & AT + National listings with the largest supermarket chains in GER & AT ~ 30% of the german star chefs Membership Certificate Awards Press IFS Business Punk BAYERISCHER GRÜNDER PREIS 2017 Merkur.de 2020 rolling pin. Preisträger Kategorie Startup WIR UNTERSTÜTZEN DIE IDEE VON ilobal Markets Constantiation out Slow Food* Deutschland e.V. **BR**[®] BZ manager Frankfurter Allgemeine Süddeutsche Zeitung e TRUSTED SHOPS® The safe way to web shopping Bundesverband Deutsche Startups e.V. Lebensmittel FOOD INVENTION Gong 96.3 TRACE DIE ARD 1 Zeitung Stiftung Familie Trockels DER SPIEGEL JRE Y GENUSSNETZ essen& trinken Wirtschafts Woche **REGIONAL-STAR 'I** SAT.1 Süddeutsche Zeitung Magazin Franffurter Allgemeine ZNU m für Nachhaltige sehmensfährung

Thank you for your attention!

ORDER ONLINE AT: www.crustanova.com





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