



VIFFFF®

Revolutionizing Food For Health And Performance

#feelgoodfood from Austria & Switzerland

www.vif4.com





VIFFFF® as "Super Food"

Healthy solutions for Every Lifestyle

Innovative, Fermented, Plant based, Patented food products. Healthy alternative to meat protein and traditional meals

- Crafted with care to provide nourishing experiences
- Vegan options catering to diverse dietary needs
- Convenient meals designed for busy lifestyles



VIFFFF[®] is:

1 Plate is a complete Meal

Viffffs are :



High in Natural Protein



High in Fermented Fibres



Rich in Complex Carbohydrates



Rich in Taste



Are without any Preservatives & Additives



High in Prebiotics



Suited for people with allergies

VIFFFF come in ' easy to prepare' cellulose based biodegradable packaging to be heated in microwave or steamer





Benefits: VIFFFF®



"Join us in reshaping the future of food—one delectable meal at a time"



Mission Impossible

1. Lack of Healthy, Convenient Plant-Based, Gluten-Free Meals
2. Reducing Dependence on the Global Supply Chain
3. Mitigating Environmental Impact of Food Production
 - Reducing CO2 emission
 - Reducing use of artificial fertilizers & pesticides
4. Overcoming Labour Shortages in the Food Industry
5. Addressing the Root Causes of Food Production Problems
6. Solving Socioeconomic and Migration Issues





Mission Possible

VIFFFF® PRODUCTION

- **Viffff reduces dependence on global Supply Chain:**
Patented fermentation process converts all types of Grains, Pseudograins, Legumes, Millets into 'Super Food'
- **Viffff reduces carbon footprint:** Aiming for a **circular economy with zero waste & using local agricultural products with**
 - **Smart Factory-in-Factory Model©**
- **VIFFFF uses decentralized production with AI & IOT** for cost efficient, regional production of VIFFFFs
- **Viffff** production can be established in existing production with an investment between €150000 & €250000 for flexible production between 8ton to 80 tons of Viffff per year





MARKET VALIDATION

Austria, Germany, Switzerland



**5+ European
Supermarket chains:**

Rewe, Spar, Bell Food



**120+ Restaurants &
Hotels**



**10000+ Direct
Customers**



**20000+
Meals Served**



**Successfull Preclinical studies done with Diabetes Type 1 Patients
Research Cooperation with Medical University of Graz & Insel Spital Bern**



MARKET VALIDATION: International B2B Customers

(Japan, India, USA, South Korea)

1

Viffff in South Korea
Health Air Technology
Korea
Jung Woo Korea Co. Ltd.
LB Investment
Hyundai Green Food
Organicadd Co. Ltd.



2

Viffff in Japan
Japanese Airlines
Amano Enzymes
Fujiwara Ltd.
Yaegaki Biotechnology Co.
United Silk Ltd.
Daichi Hirose



3

Viffff in India
Big Basket
Meteoric Biopharmaceuticals
Pvt. Ltd.



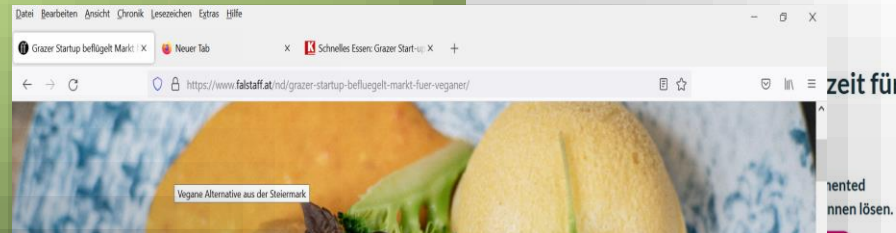
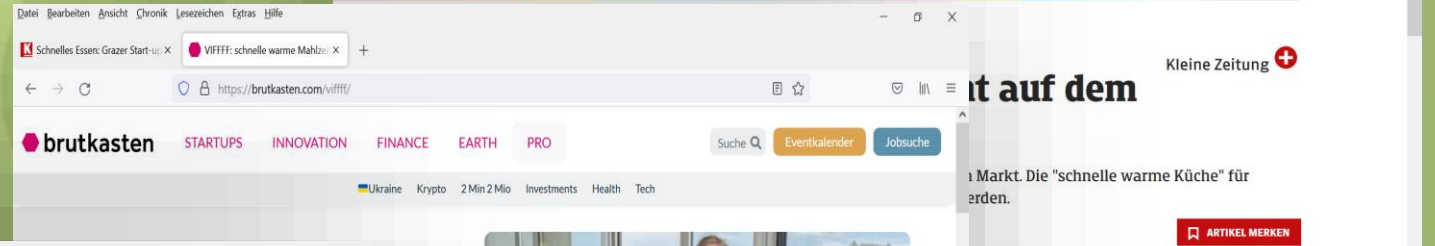
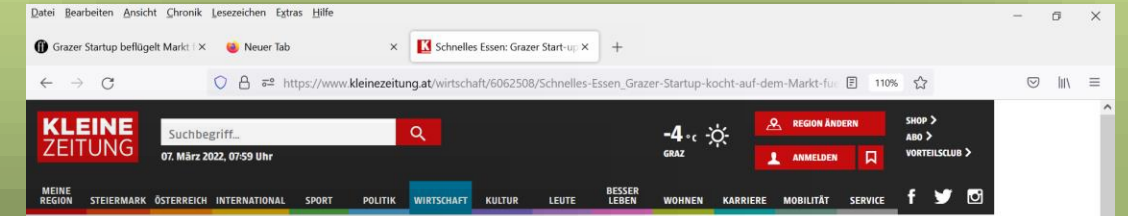
4

Viffff in USA
21 states have offered
cooperation
Selection of New Jersey
as partner





VIFFFF® IN GERMAN MEDIA (Examples)



(c) VIFFFF: Das Gründer-Duo Neena Gupta-Biener und Johannes Biener



[VIFFFF in Swiss Media:](https://punkt4.info/social-news/news/viffff-plant-automatisierte-pilotanlage-in-thun.html)

<https://punkt4.info/social-news/news/viffff-plant-automatisierte-pilotanlage-in-thun.html>



VIFFFF[®] : AWARDS & RECOGNITION



Selected as the 6th 'Innovative Start Up of Austria' 2023



Prize in 'Reparatur der Zukunft' from ORF



Selected in the 'Climate Summit Initiative' of Arnold Schwarzenegger



Selected & financed by the Japanese govt in 'Next Kitchen Kobe 2023' Programm



VIFFFF in the TV Programm 2 Minutes 2 Million Show (Puls V): Won Rewe Cooperation



Selected for Pitching in US Investment Summit 2023, Maryland, USA





TESTIMONIALS



“I have lots of allergies and it is difficult for me to find the right vegan meal. I have tasted Vifffs & they seem to be the right meal for me“
(Sonja Rieser-Ibele, Digital Co., Graz)



“I would love to have Vifffs to reduce my weight. They also taste great“
(Laura Dumas Kozub, HR Specialist)



“I am a Diabetic Type 1 Patient. After eating Viffff, I did not have the usual blood sugar peak- my blood sugar remained stable“
(Stephanie Lina Bogner-Rubak)



“I am a vegetarian and love to cook at home. But Viffff would be difficult to make---I can imagine having Vifffs 1-2 times a week with my whole family“ (Franz Pretenthaler, Head, Joanneum Research, Graz)

Additional reviews of public: <https://youtu.be/IOZgVWmRhgQ>





OUR TEAM



Dr. MBA, Neena Gupta-Biener (Ceo, Founder)

Marketing, Finance, Investor-Relations,
Internationalization



Dipl. Biol. Johannes Biener (CTO, Co Founder)

Technical Development, R& D (Developer of
Product & Process Patent)



**MSc., Deepak V. Katkoria (CTO)
Electronic Engineer**

AI+ online Platform



Yuliyen Maksimov MSc. (University of Zürich) Engineer, Business Informatics

AI+ online Platform



**Meekha George MSC. (IISC, India) PhD.
Medical University of Graz**

Product Development & Standardization Trainee



**Sonja Oswald MSc. (ETH, Zürich) PhD
(University of Cambridge)**

Food Chemistry Trainee in R & D



OUR SUPPORT & ADVISORY TEAM



Prof. Dr. Med. Lars-Peter Kamolz

Univ.-Prof. Dr. med. MSc
Medical University of Graz



Dr. Med. Wolfgang Braun

Nuclear Medicine Clinic, Augsburg



Dr. med. Harald Sourij

Univ.-Prof. Priv.-Doz. , Medical University of
Graz



Priyanka Dutta-Passecker, PhD

Ceo, Healiva SA



Rogier Engelsma

Investor



Dr. Sanjeev Kanoria

Chairman, Austrian Anadi Bank



VIFFFF®

“A normal meal with Viffffs which you eat and not only drink is a revolution in the clinical nutritional field”

(Prof. Dr. Med. Phil. Lia Bally, Head of Research in Nutritional Medicine, Adipositas & Metabolism, Hospital of Bern, Switzerland)

NETZWERK & KOOPERATIONSPARTNER



fenaco
Genossenschaft

AWS

Die Menü
Manufaktur,
Wien

Inselspital Bern

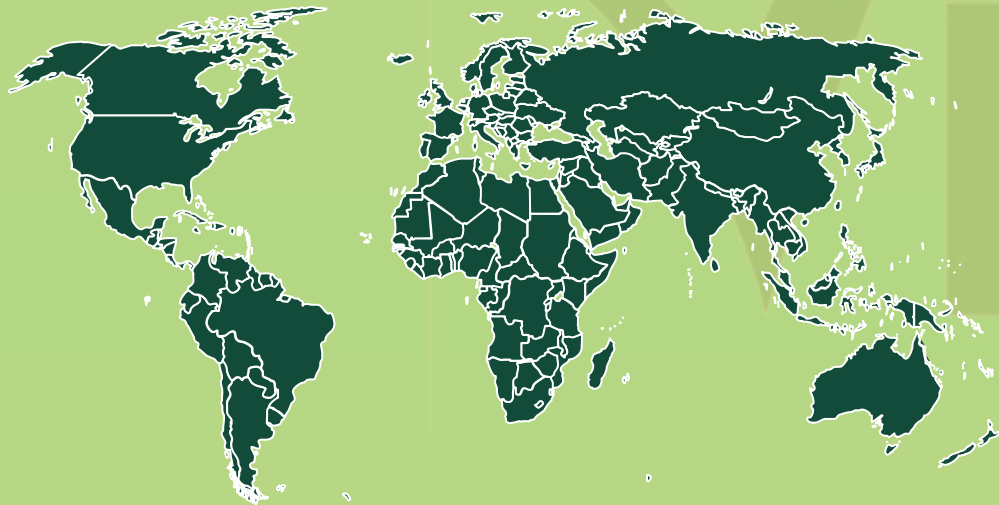
Addressing The Gap In Specialized Health Meals

A Global Opportunity for Healthier Solutions

Lack of adequate meals for special health needs in canteens, restaurants, and supermarkets worldwide.

Diabetes:

- **Global:** 537 million adults (20-79 years) living with diabetes (approx. 1 in 10).
- **USA:** 37.3 million with diabetes & 96 million with Pre-Diabetes (2022).
- **Europe:** Projected 67 million adults with diabetes by 2030; \$189 billion spent on Diabetes in Europe in 2020-21.
- **Asia:** 215 million in India + China have diabetes.



Gastrointestinal Problems:

- **Global:** 1 in 10 people worldwide has gastrointestinal problems (July 2020).
- **USA:** Approx. 50 million have gastrointestinal problems (2022); approx. 40% suffer digestive issues.
- **Europe:** 5.9 million people die every year due to different digestive problems (2020).
- **Asia:** Approx. 50% of the population

Obesity Statistics:

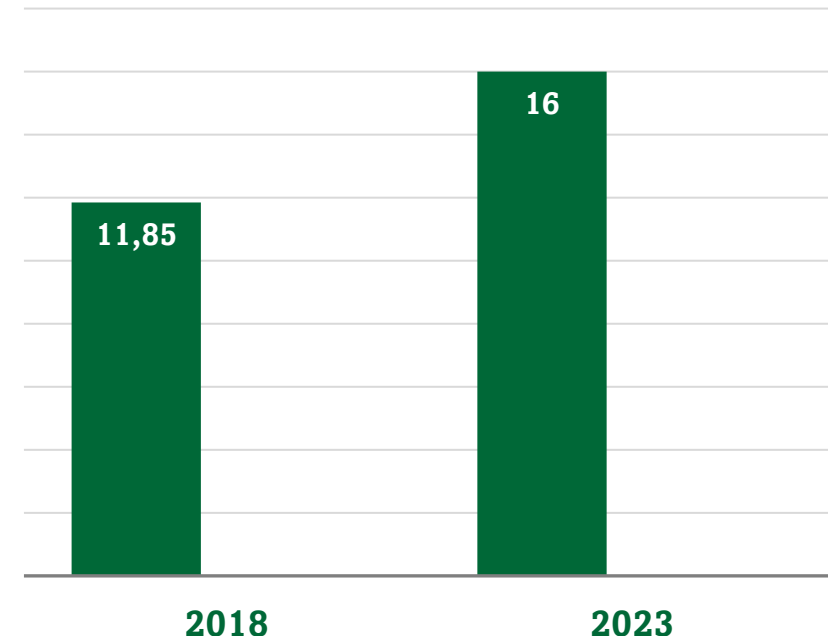
- **USA:** 36% (20-79 years) were obese in 2022 (100.1 million adults & 14.7 million children); accounting for \$147 billion annual health costs.
- **Europe:** 23% of the adult population is obese (2019).
- **India:** 41 million are obese



Future of Functional Health Food

- The **global** fermented, functional, health food market is projected to reach \$259.7 billion by 2027
- The market for Health Food in **USA** to reach \$36.36 billion until 2026
- **Indian** Health Food Market to reach \$30billion until 2026

Demand of 'Functional Food' in Europe
(in billion Euros)



All large food manufacturers are investing in this future market
(<https://www.fortunebusinessinsights.com/functional-foods-market>)



Market Competition



	VIFFFF®	Every (berlin)	Basenbox	Allergosan	Yakult	Y Food
Allergy tested	✓	✗	✗	✓	?	✗
Suitable for diabetes patients	✓	✗	✗	✗	✗	✗
Fermented	✓	✗	✗	✗	✓	✗
Complete warm meal	✓	✓	✓	✗	✗	✓
Convenient meal/ Easy to prepare	✓	✓	✓	✗	✗	✓
Prebiotic	✓	✗	✗	✓	✗	✗



OUR MILESTONES

Early Phase 1

- Product Development & Patent
- Standardisation
- Market Validation
- Acquisition of B2B Customers

Early Phase 2

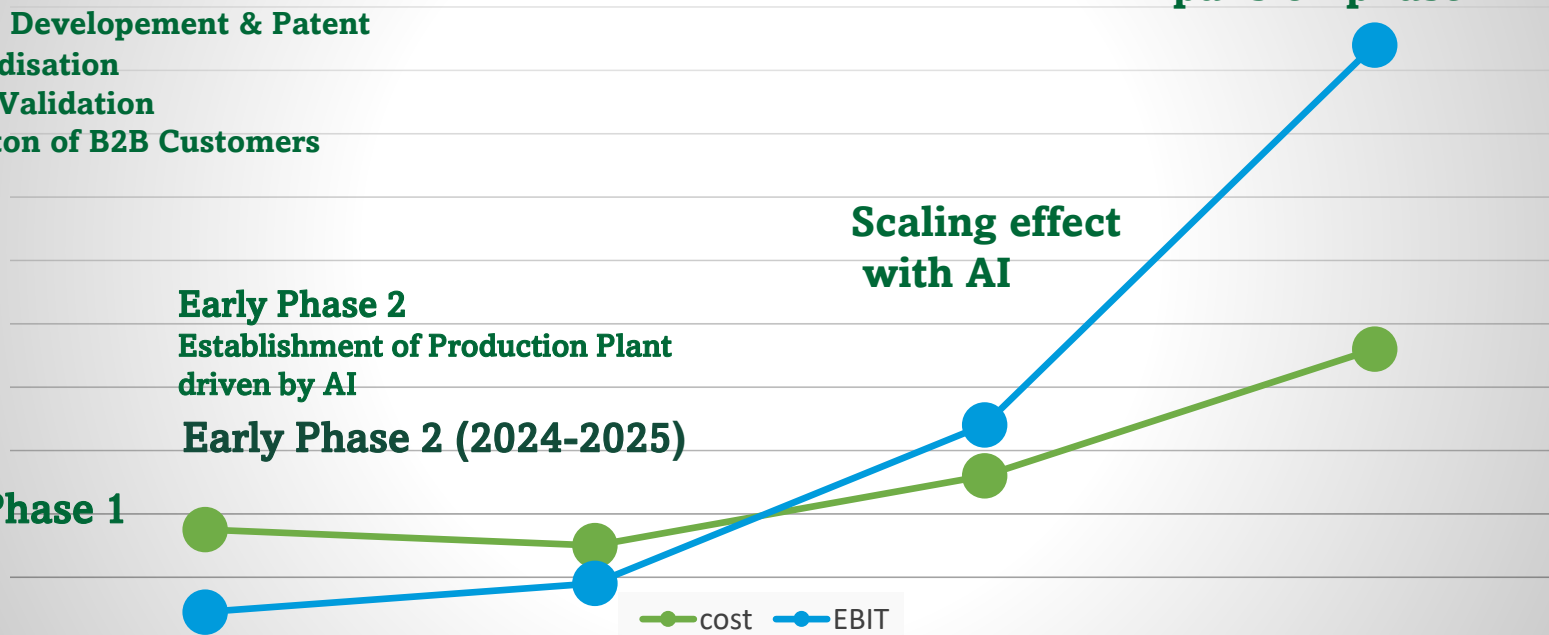
Establishment of Production Plant
driven by AI

Early Phase 2 (2024-2025)

Early Phase 1

Expansion phase

Scaling effect
with AI



OUR GOALS

