

NUTRECO AND LOWERCARBON CAPITAL JOIN MOSA MEAT TO ACCELERATE MARKET INTRODUCTION

MAASTRICHT, The Netherlands (January 7, 2020) -- Mosa Meat, the company behind the world's first cultivated hamburger, announced a strategic partnership with Nutreco, a global leader in animal nutrition and aquafeed, and with Lowercarbon Capital, a new US-based venture capital fund led by Chris Sacca, investing in planet healing technologies.

"As we enter a new phase, we're excited to work with Nutreco, who have brought us their deep expertise managing manufacturing supply chains at a truly global scale, as well as Lowercarbon Capital, who draw on deep experience accelerating companies to have a global impact" says Maarten Bosch, CEO of Mosa Meat.

"I am thrilled that Nutreco has partnered with Mosa Meat as this investment opens the opportunity to produce real meat on a large scale in a highly-sustainable and animal-friendly way. As the global population continues to grow, the increased demand for protein will place more pressure on our food production system. If we are serious about Feeding the Future in a sustainable way we will need to produce protein from a variety of sources, including animal agriculture as well as alternative proteins," says Nutreco CEO, Rob Koremans.

"We're proud to support Mosa Meat because of their ambition to cultivate beef that's healthier for people and the planet. As the global meat-eating population grows, they'll have the choice to eat real steak without concern for methane emissions, deforestation, antibiotics, or even having to slaughter an animal" says Chris Sacca, chairman of Lowercarbon Capital.

Nutreco and Lowercarbon are joining M Ventures, Bell Food Group, and other mission-based investors and advisors who have helped Mosa Meat achieve crucial technical milestones in 2018 and 2019. The Mosa Meat team has been growing significantly and development of the first pilot production plant, where the first commercial products will be grown, has started.

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High-resolution photographs and videos are available for media use at Mosa Meat's press kit

ABOUT MOSA MEAT

Mosa Meat is a Netherlands-based company developing real, non-GMO meat grown directly from cells (also known as cultivated meat, cultured meat, and cell-based meat). The team, led by Chief Scientific Officer Professor Mark Post, created the world's first cultivated beef hamburger in 2013, inspiring the

emergence of a completely new industry of sustainable meat. Now, we're developing our first commercial products. Our vision is for a world where you can enjoy the meat you love without degrading your health, the environment, or the lives of other living animals. Learn more about us at mosameat.com.

ABOUT NUTRECO

Nutreco is a global leader in animal nutrition and aquafeed. Their advanced nutritional solutions are at the origin of food for millions of consumers worldwide. Quality, innovation, and sustainability are guiding principles, embedded in the Nutreco culture from research and raw material procurement to products and services for livestock farming and aquaculture. Experience across 100 years brings Nutreco a rich heritage of knowledge and expertise for building its future. Nutreco employs over 12,000 people in 37 countries with net sales of €6.4 billion in 2018. Its two global company brands Skretting (aquafeed) and Trouw Nutrition (animal nutrition) have sales in over 90 countries. Nutreco is a wholly owned subsidiary of SHV Holdings N.V., a family-owned multinational with net sales of € 20.1 billion in 2018. Learn more at nutreco.com.

ABOUT LOWERCARBON CAPITAL

Lowercarbon Capital invests in planet-healing technologies that reduce emissions, remove carbon from the atmosphere, and actively cool the planet to save human, animal, and plant life as we know it. Lowercarbon was founded by Chris and Crystal Sacca, with their partner Clay Dumas. Learn more at lowercarboncapital.com.