

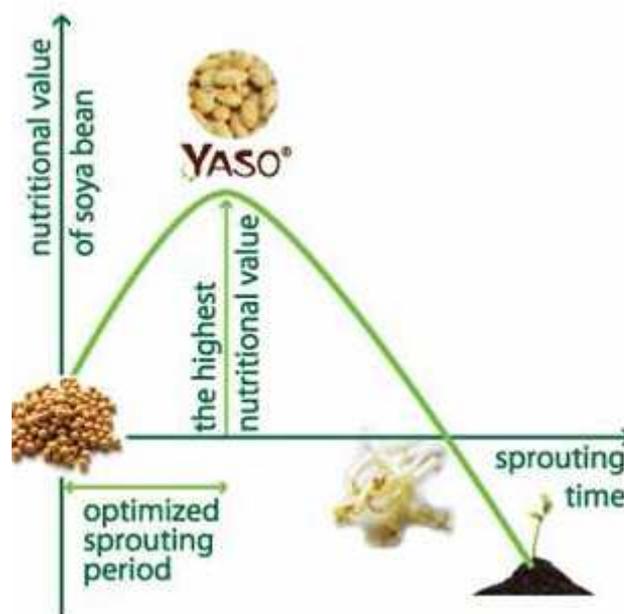
Novel industrial-scale soy bean sprouting process and a unique composition called YASO®

Our partner, a Hungarian company has developed the world's first high yield, industrial-scale soy bean sprouting process with a unique patented composition called YASO®. It meets the increased needs for healthy, high nutritional value, 100% natural food products worldwide. The client is looking for business partners for licensing the technology and know-how to build and manage YASO® plants, or partners for distributing the raw material and/or the products made from the raw material.

Background information

Many of the food ingredient soya used in Europe is a by-product of the soya oil industry (soya meals, concentrates, isolates) and the nutritional value has been degraded in the process. In contrast, YASO® enhances the nutritional value of soya through a patented special sprouting process. YASO® is a non GM whole soya beans, sprouted, cooked, pasteurised pale cream-coloured paste with neutral aroma and flavour and packed ready for use in food manufacture.

During the natural process of germination, enzyme stores in the soya bean activate and increase its nutritional value to provide for strong growth into a healthy plant. Our partner interrupts the sprouting process just at the point where the nutrient values reach their peak and offer this uniquely, nutrition-packed form of soya to the food industry. The nutrients that increase significantly include isoflavonoids, betacarotene, vitamin C, vitamin E and dietary fibre. Carbohydrates and proteins are also converted into less complex forms. Thanks to these natural processes, YASO® has better taste, can be easily digested and does not cause flatulence. At the same time carbohydrate content decreases.





Our partner aims to manufacture and bring to market the raw material YASO® and new functional food products, exploiting the uniquely favourable composition and nutritional benefits of YASO®.

Our partner's new green field **YASO® production facility with capacity of 240tons/month** has started the production in January 2013. This new production facility is designed for quality certifications like HACCP, ISO, BRC and IFS. YASO® is currently being used in a wide range of foods including meat-free, bakery, snack, pasta, functional foods and meat industry applications.

In 2012 our partner got the Frost & Sullivan European Soy Ingredients Product Differentiation Excellence Award:

The global growth U.S based business consulting firm Frost & Sullivan in 2012 gave our client the Product Differentiation Excellence Award in the food industry. This company provides customer-dependent market research and analysis, growth strategy consulting, and corporate training services with offices in over 40 countries. Frost & Sullivan remunerated other companies in other industries like Huawei, 3M, PerkinElmer, Inc., China Telecom Ltd and BCS Global Networks Limited.

Health Ingredient Europe trade show is the leading global event for food and beverage innovation, showcasing ingredients and solutions for food and drink formulation, dietary supplements, nutraceuticals and personal care products. From more than 2000 exhibitors our client got the Product Excellence Award in Weight and Hunger Management category in 2012.

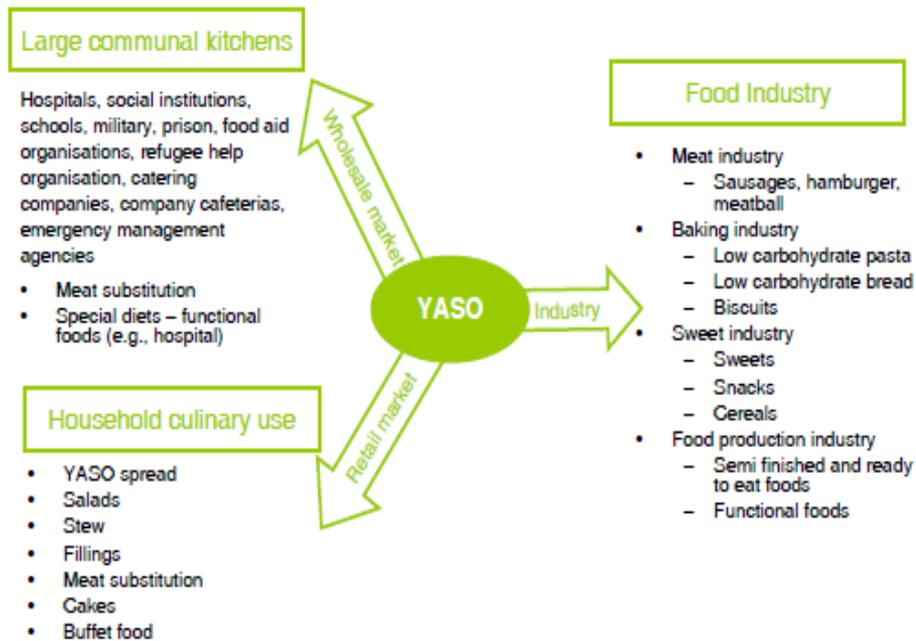
Innovation of the technology

Our partner have pioneered the world's first high yield, industrial-scale soy bean sprouting process (germination above 90%) with a unique patented composition called YASO®.

YASO® can be used to produce a large number of different food products for food industry ranging from meat products throughout vegetarian and functional food, pasta, snacks, ready meal to confectionary and bakery products, public catering, hospital dietary, army and households food. No such product, like YASO® is known that shows any additional advantage regarding eating, nutrition, utilization, and/or describes new advantageous physiological properties.

As a source of highly digestible complete protein and a good source of fibre combined with no cholesterol and low carbohydrate, it is well suited for specialist diets, particularly for diabetics, weight loss management and different hospital diets. No similar product is available on the market. YASO® offers higher quality meals for vegetarians better than ever.

The following diagram shows the versatile application possibilities of the YASO® raw material:



Main advantages

Process

- The world's first high yield, industrial-scale soy bean sprouting process in which the germination is above 90%;
- Eco-friendly process;

Raw material and the products made of the raw material

- The unique raw material offers a wide range of product development opportunities within the 'healthy' foods segment, therefore the product development can follow the market needs;
- YASO® has better taste, can be easily digested and does not cause flatulence;
- Eco-friendly raw material: Non-GMO soyabean is used;
- As a source of highly digestible complete protein and a good source of fibre combined with no cholesterol and low carbohydrate, it is well suited for specialist diets, particularly for diabetics, weight loss management and different hospital diets;
- High nutrition value semi processed food and ready to eat foods;
- High protein vegetarian food;
- Prices of the YASO® raw material is about half of the meat products and is a perfect meat substitute;

Potential areas of use

Food industry

Stage of development

YASO® production facility with capacity of 240tons/month has started the production in January 2013. Ready-to-market products are available.

Intellectual property status

There are valid patents or patent applications in the following countries: USA, South Korea, Eurasia, Europe, Hong Kong, India, Indonesia, Canada, China, Malaysia, Sri Lanka, Thailand and South Africa.

Type of collaboration

There are two ways of possible cooperation:

1. Licensing:

Since YASO® is an inexpensive food raw material; it is not worthwhile to transport YASO for long distances, to export YASO to non-European countries. To keep competitive price of YASO® it is more reasonable the local YASO production.

Therefore our partner is looking for business partner to build and manage YASO® plants in non-European countries in the frame of technology transfer (technology and know-how transfer). The ideal partner is able to manage the financing of the plant, and sell the products of the plant through an existing partnership or distribution network. Partners could receive exclusive rights for manufacturing and distribution of YASO® for a predefined territory.

2. Direct sale:

For the **European countries** it is possible to export the raw material and also different food products, for example YASO whole bean in pouch, Fitness cracker breads, Gluten free pastas, Gourmet vegetarian sprouted soya pâté, Fitness grill and white sausages, Sprouted tofu and Vegetarian sausages. Therefore our partner is also interested in finding distributors.

For further information please contact:

Dr. Peter Mogyorosi,
Director

Laser Consult Ltd.
Address: H-6723 Szeged, Felső Tisza-part 31-34.
Post address: H-6701 Szeged, Pf. 1191
Phone: +36-62/643-574, Fax: +36-62/643-574
E-mail: innovacio@laserconsult.hu
Web: <http://www.laserconsult.hu>