

The Kitchen

FoodTech Hub

Cooking the Future of Food

The Kitchen is a Technological Incubator

Nourishing Food Technologies



Invest

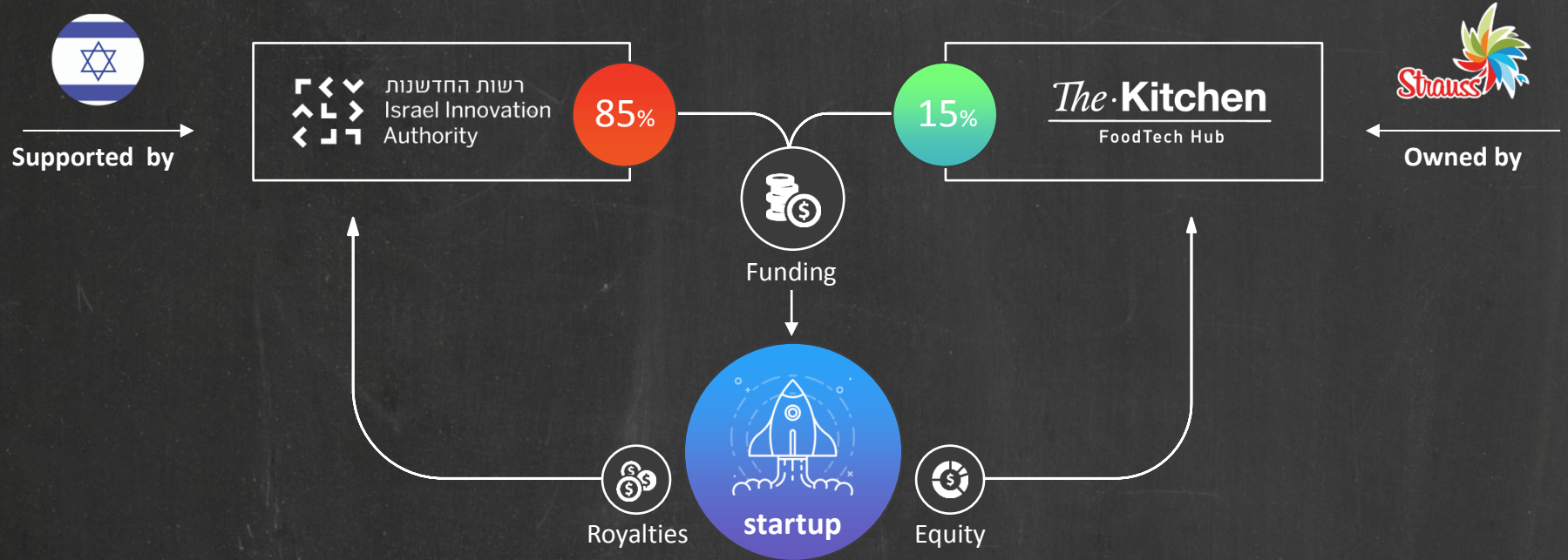


Nurture

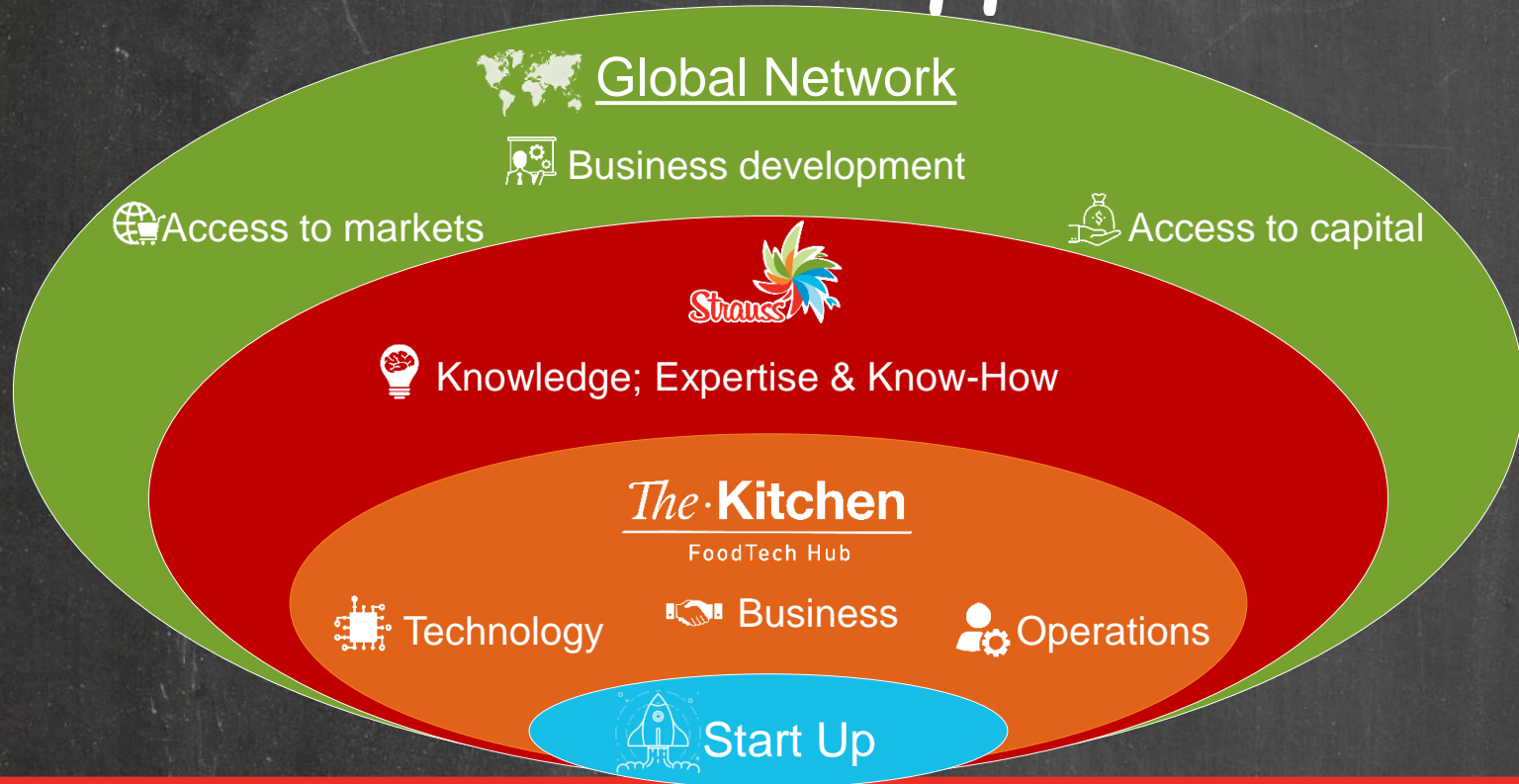


Commercialise

Partnership with the Israeli government



Multi-tier support



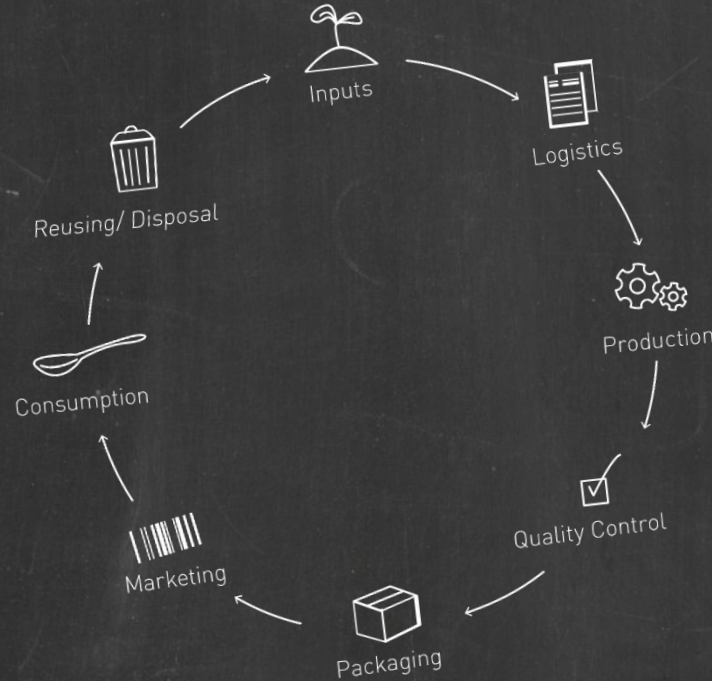
Global partners



We invest in FoodTech across the value chain

Better Industry

- Environmental effects
- Production efficiency
- Waste reduction
- Safety and quality
- Logistics



Better Food

- Healthy
- Accessible
- Affordable
- Sustainable

Our mission



Better industry. Better food. Better world.

What's cooking?



Livestock a major threat to environment



Clean (cultured) meat

FLYING SPARK
The Future of Food

Fruit Flies as an alternative source of proteins

YOFIX

Oats based yogurts and drinks (non-dairy)



Replacing sugar with sweet proteins

Better Juice

Natural, low sugar fruit juice

Food Safety

“America’s food industry has a \$55.5 billion safety problem”

FORTUNE



Decrease bacteria detection time from days to hours

DETERGIO

Anti-microbial surfaces and coating



INSPECTO
Know your food

Portable device for rapid detection of chemical contaminants in food

Personalized Nutrition



Artificial Intelligence for personalized recipes

Advanced Food Manufacturing



Easy to deploy, multi-task robots

of Robots per 1K employees

Automotive Industry	80
Food Industry	4

Mise en Place

Mise en Place

Wikipedia:

French culinary phrase which means "putting in place" or "everything in its place."

Mise en Place



Mise en
Place



The Kitchen incubation process

Entrepreneur

Idea

Technology

Enthusiasm

Basic PoC

The·Kitchen

FoodTech Hub

- Team
- Process
- Product Market Fit
- Pilot installations
- Go to market strategy



Thank you!