



The next  
evolutionary  
step is on us 



## **Announcing the launch of a flagship project –**

### **Development and production of a concept product containing cultured (bovine) milk fat**

Hello everyone,

I am proud to announce the launch of a flagship project to produce a final product – the first cultured yogurt that will contain cultured bovine milk fat (hereinafter: "concept product"). During the first stage of the project, the "concept product" will be used for demonstrations, and in its following stage, the possibility of increasing production will be examined to market it to the public.

Over the past 16 months, the company has reported its scientific breakthroughs on its way to becoming a world leader in the production of cultured dairy animal and human milk ingredients. Scientific progress has established our path in achieving our goals. Apart from the relevant findings<sup>1</sup>, we have been granted the official patent (IP) by the USPTO for our methods and systems for in-vitro milk production. The foundation of the company is solid, and we have taken all the necessary steps to achieve the ambitious goals that we have set.

Now, and after achieving our development objectives, it is an honor for me to announce that Wilk is ready to present the world's first "concept product", that contains bovine cultured milk fat, produced in our facilities. The concept product will be the first of its kind as it will fully replace the need for animals, and including the many relevant benefits of milk fat:

- Milk fat is one of the most beneficial and important components in milk due to its rich source of antioxidants, anti-inflammatory and anti-carcinogenic properties, and a matrix of essential macro and micronutrients. Bovine milk fat contains short-chain fatty acids and medium fatty acids that

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1. In a report dated 21-10-20, it was updated that Wilk had entered into an investment and cooperation agreement with the central company for the development of "cultured milk" based products and that the parties would work to promote the development of Wilk products (at the time Biomilk) for the integration into the products of companies in the central company group.

2. In a report dated 21-12-22, the company updated on positive results obtained in the company's laboratories, which examined the ability of human breast cells grown in culture to produce triglyceride milk fat, which constitutes more than 95% of breast milk fat.

3. In a report dated 22-4-10, the company updated on the progress of research and development of unique and stabilized cell lines that show a significantly higher proliferation capacity than the original cells.

4. In a report dated 22-4-28, the Company's Audit Committee approved the receipt of results from two external and independent laboratories regarding the presence of the three components: fat, protein and lactose in the sample of the milk that was produced as "cultured" milk in the company.

5. In a report dated 22-5-25 the company updated on the filing of a patent on Wilk's unique process that increases the productive capacity of milk components in general and fats in particular in cell culture.

are essential sources of energy for muscles, to the heart, liver, kidneys, platelets, and nervous system. Due to the complex composition of milk fat, it cannot be imitated in any process except by cell culture techniques. Fat is the main cause of the absorption of important vitamins like vitamin D, E and even calcium in the blood. When there are no essential fats as in the case of skim milk, the required nutritional values are not absorbed by the body.

- Data suggests that milk fat plays an important role in improving the neuronal development of infants and maintaining the integrity of the intestinal wall while preventing inflammation. For adults, because high-fat dairy products are rich in antioxidants, a close relationship has been found between reducing the consumption of dairy products and increasing the risk of cancer. It can be noted that a higher intake of milk fat is associated with a lower risk of obesity and a reduced cardiovascular risk.

- Consumption of fatty acids is associated with reduced risk of type 2 diabetes and improved metabolic health.

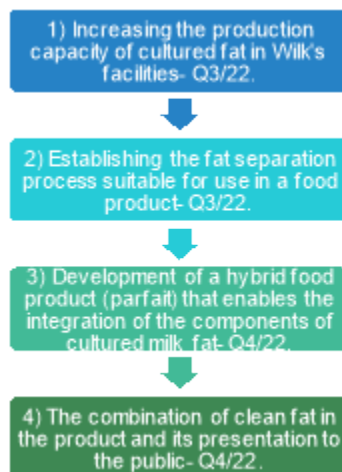
The benefits of milk fat in infants and adults are clear, and Wilk's ability to produce this essential nutrient, regardless of the animals, will change the way the dairy industry and consumers enjoy it.

It is extremely important to share that although the project focuses on the integration of cultured milk fat that is identical in value to animal milk fat, we are working in parallel to accelerate the production of cultured human milk fat. More information on this matter will be published soon.

Below the details on the “concept product” milestones, which will take place during the third and fourth quarters of 2022.

### **Milestones - The concept product project containing cultured milk fat**

#### **Timeline**



We will continue to invest efforts and resources to meet the company's goals of producing cultured animal and human milk components that will help our partners and the industry in general to produce healthy and nutritional food, while helping the planet and its ecosystems.

Many thanks,

Tomer Aizen

CEO-Wilk Technologies Ltd.

**The information mentioned in this notice is “Forward-Looking Statement” as defined in The Securities Law, 5728-1968, and the regulations thereunder, based on the information known to the Company as of this date, and on estimates and predictions the realization of which depends, among others, on factors that are outside of the Company’s control. To be noted, the Company is a research and development company and as such, its estimations might be realized differently, if at all, given that the Company’s research is preliminary and precedential.**