



# Plant-based Meat Substitute with Microencapsulated Algae

Nobody 'Beats' our Plant-Based Meat!



## Company Overview

RMANNCO, Inc. has entered into a multi-year (5) contract with Global Algae Management, LLC of Bozeman, Montana to microencapsulate all of the nanochloropsis (algae) species targeted for inclusion in Nugent Brands' new substitute meat formulations under Ted Nugent's 'Wild Spirit Beef Jerky Brands' Trademark. Nugent Brands has joint-ventured with the National Rifle Association ('NRA') to market the new products. Nugent was recently seated on NRA's Board of Directors and has agreed to provide the NRA with donations derived from sales of the new meat (Beef Jerky) products, presently targeted to comprise Original Beef Flavored Beef Jerky, Peppered Beef Jerky, (Photos Attached) and four other flavors (TBD) to be developed under RMANNCO's proprietary, patent pending formulations. The initial target market comprises all 33 Million Card-Carrying-Members of the NRA (worldwide) and the 3-5 Million 'Followers' Nugent carries via his multiple web sites, e.g., Facebook, Twitter, Instagram, WildSpirit.com and several other web based platforms. Conservatively, we estimate our initial Target Market to be on the order of magnitude of 35 Million to 40 Million potential customers. Of course, our Pro Forma is much more conservative, using much smaller numbers to forecast potential sales just from this one contract, as we have others 'in the funnel' with entities, e.g. MLB (Major League Baseball) and several of our competitors who are presently in the beef jerky production/sales businesses. Thus, we have not included sales projects from any other source (national consumer data base for beef products, for example) and have strictly limited this 'Pitch' only to the 'Nugent/NRA' deal.

### About RMANNCO and GLOBAL ALGAE

RMANNCO, Inc. is a privately-owned company based in Lenoir, NC and is in the business of formulating and creating new, microencapsulated product schemes for clients across a broad range of business segments. These include, Pharmaceuticals, Nutraceuticals, Flavors and Fragrances, Adhesives, Biopolymers, Monomers, Candies and the Cannabis Edibles Industry (see: <https://tinyurl.com/y99rn6jz> and [www.rmannco.com](http://www.rmannco.com) and pps. 16-19, attached story excerpted from February 2020 issue of Terpenes and Testing Magazine). RMANNCO owns the exclusive technology rights to use Dr. Resnick's encapsulation instrument and has the know-how to work exclusively with Global Algae to produce the new meat substitute products that include Global Algae's nanochloropsis products. The instrument, which was built to Dr. Resnick's design specifications at the Chemical Engineering Laboratory at Carnegie-Mellon University in Pittsburgh, PA, is capable of producing 800 pounds of encapsulated product in a 12-hour shift. The instrument was built in 2003 at a cost of \$240,000 Dollars and is owned by Dr. Resnick, free and clear.

Global Algae Management, LLC is owned by Mr. Daniel Klemann who is the Inventor/Designer of Global Algae's Micro-Biofloculation Technology and Systems. These systems are used to grow/produce the various strains of the nanochloropsis,

## Financial Info

### Raising

\$20M

### Valuation

\$40M

## Location

Bozeman, MT, USA

## Business Stage

Seed

## Business Type

Sustainability, Future Tech, CleanTech, E-Commerce, Food, Outdoors, Technology, Environment, Engineering, Energy, Design, Biotechnology, Agriculture

## Meet the Team



Joseph Resnick  
CEO

algae. Mr. Klemann has constructed several of the MBT-Systems and can produce 1000 to 1500 pounds of algae in a 12 hour shift in each system. The systems are licensed, exclusively, to Global Algae Management, LLC of which Mr. Klemann is the CEO. The MBT-Systems are relatively inexpensive to build and operate, costing under \$7500 Dollars, each. Mr. Klemann, who has a strong background in mechanical engineering, builds each system to his specific design parameters and for each particular species of nannochloropsis. Each specie of nannochloropsis, because of their size and nutrient requirements (salt water versus fresh water), require a special size of biofloculator capable of moving precise amount of nutrient and chemicals hourly within the closed, contained incubation system. This results in production of the highest quality of algae foeach of the six (6) species of nannochloropsis algas.

### **Problem**

The problem we have solved is meeting the need for better and more nutritious meat substitutes that possess the ability to have multiple healthy components placed in the product matrix. Examples include microencapsulated flavors, alga's, and Cannabis extracts. As the present population ages and succumbs to attrition, younger consumers,whom have been educated as to the health value of eliminating red meats and some poultry in the diet, will move closer to eliminating red meats and poultry, altogether. The younger generation, largely due to internet access, have learned that eliminating red meats/poultry can result in improved health and longevity. Red meats, poultry and some fish products are injected with chemicals found to be detrimental to human health and some are capable of bridging the blood-bell barrier, with some even causing Cancers. Thus, as shift from consumption of red meats and poultry continues to take place, and more and more younger people move closer to a total vegetarian diet, the need exists for better tasting and more nutritious plant-based meat substitutes. RMANNCO has a viable (Patent Pending) solution and can meet this growing market demand by utilizing its ability to microencapsulate and create new, better food components, such as 'Algae', from the Nannochloropsis species (6 species). Algae can be used in present meat substitute formulations as well as in creating totally-new and better meat substitutes for specific meat markets, Beef Jerky, for example. Other market niches include creation of healthy animal feed for Equines and K-9's that include algae and encapsulated CBD compounds. We culture a species of red algae (used as a color substitute and for its nutritional value), Astaxanthin, which we grown in our own Biofloculators, which contains 600% more protein (in 1 ounce) when compared to the nutrient content in conventional (red/poultry) meats and fish, by the ounce. This substance can be used to enhance the nutrient value and eliminate #2 Red Dye in virtually any food substance used as a form of nutrient source in the human diet. Cannabis compounds, too, can be incorporated into any new meat matrix. RMANNCO manufactures the microencapsulated components. In addition to being used as a meat substitute, we believe these substances can be used to help solve the problem of world hunger, starvation (algae is very inexpensive to grow) and to reduce the carbon footprint of foods and feedstock on a global scale.

### **Go-To-Market Strategy**

Our strategy is to undertake the marketing JV with Nugent Brands (Ted Nugent) and National Rifle Association (NRA) to market 6 new flavors of healthier Beef Jerky

products, initially, that include 6 various species of microencapsulated algae. Products may also include new meat substitute compositions containing microencapsulated terpenes, THC or CBD, or alga's along with cannabis plant stock. New products to include new meat substitute compositions containing Astaxanthin which contains 600 times more available protein when compared with conventional red-meat/poultry/fish products, ounce-per-ounce.

### **What Makes Us Special**

No other company has what we have...and Nobody 'Beats' our Plant-Based Meats! We have a US Patent Pending drawn to the means and methods to create new, substitute meat compositions that include microencapsulated flavors, proteins, alga's, minerals, flavors and vitamins (all of which can be selectively microencapsulated).

Microencapsulation protects components, e.g., algae and cannabis extracts, etc., from breakdown (due to heat) during manufacture. Microencapsulation of actives and beneficial compounds also adds to the overall stability and shelf life of the products. We have the ability to produce nannochloropsis (6 species of algae), to do this economically, and better and faster than any other company we are aware of. We own the biofloculators (3) as well as the trade-secretive designs that allow us to, literally, 'mass-produce' algae for pennies on the dollar. Likewise, we own the proprietary microencapsulation technology, the instrument to produce excipient products and to microencapsulate the various species of algae, as well as terpenes, cannabis extract compounds, THC, CBD, CBDa, flavors, spices and minerals, etc. As of today, we are capable of producing 2000 pounds of algae per 12 hour shift and 1000 pounds of encapsulated algae in a 12 hour shift. Simultaneously with this 'Pitch', we are seeking an investment through an underwriting house in NYC to raise 20MM USD's in order to scale-up so that we can meet the anticipated demand for the Nugent-NRA product orders, initially (5000 Pounds Per Week). For example, the NRA has 33MM members and Nugent Brands has 12MM followers (on the internet various platforms). In order to meet the demand for products, just from this group, we have an immediate need to scale-up our production capability to enable production of 5000 pounds of encapsulated algae per week, or 20,000 pounds per month. Our microencapsulated algae is priced by-the-gram to the producer, with which we have an exclusive manufacturing contract to produce the specialty beef jerky products for Nugent/NRA, and, subsequently to Major League Baseball. Please take a minute and refer to the information found in our Pro Forma statement in the section entitled, 'Pitch Deck'. Thank you, and Remember: No one has what we have, and Nobody 'Beats' our Plant-Based Meat!