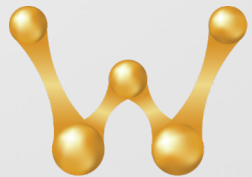


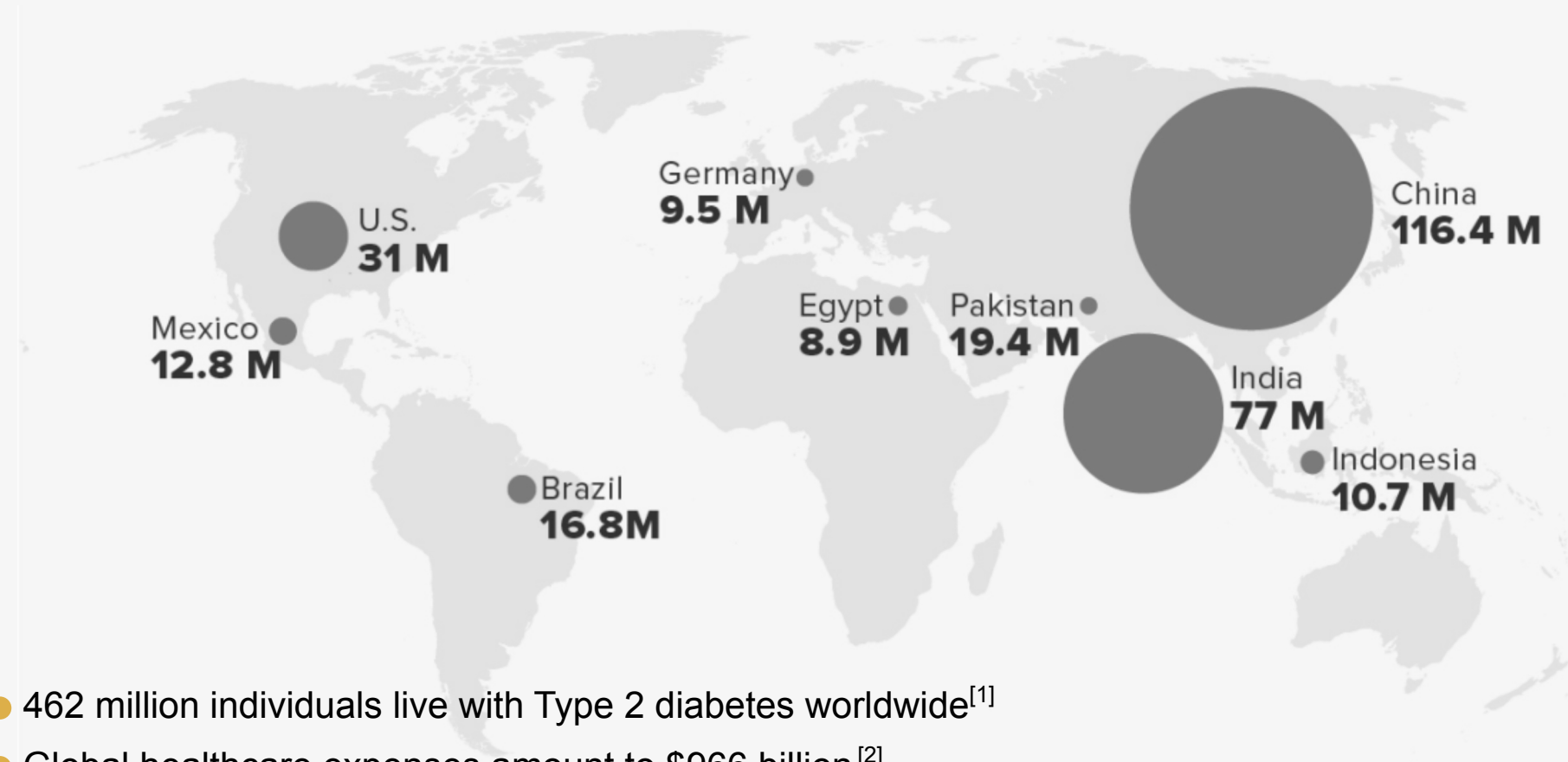
Investment Opportunity

Innovating Diabetes Management with Whey-Based Solutions



WHEYTECH
BIONICS NZ

Type 2 Diabetes is a global problem



- 462 million individuals live with Type 2 diabetes worldwide^[1]
- Global healthcare expenses amount to \$966 billion^[2]
- Incidence predicted to increase by 10% by 2045^[3]
- Diabetes advancement can be prevented by reduced sugar intake^[4]

Statistics of Diabetes in Maori and Pacifica

[1] <https://diabetesatlas.org/en/sections/demographic-and-geographic-outline.html>

[2] <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC10958528>

[3] <https://bpac.org.nz/2021/diabetes-younger.aspx>

[4] <https://www.actiononsugar.org/sugar-and-health/sugars-and-type-2-diabetes>

Disposing of whey by-product

Whey is a by-product of cheese production in the milk industry

- New Zealand produces about 370,000 tonnes of cheese per annum, calculated to result in about 3 million tonnes of whey per annum, containing 200,000 tonnes of whey solids, predominantly lactose.^[1]
- Whey permeate and whey represent a large proportion of the waste product from the cheese industry. It is currently used as pig swill with supplemented protein, or sprayed on pasture as a disposal exercise. Whey disposal is contentious as it raises the pH levels in soils to unacceptable levels.^[2]
- Smaller cheese manufacturers in New Zealand need to dispose of whey in the realm of 80,000 liters a week. This is set to increase as cheese producers expand their product lines into goat, sheep and deer cheeses.^[3]
- Fonterra has been fined for polluting waterways with whey disposal.^[4]



[1] <https://dairynews.today/milkypedia/country/nz/>

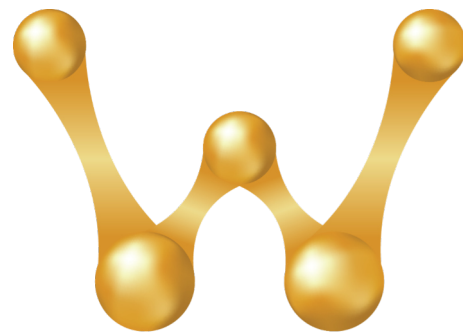
[2] <https://www.sciencelearn.org.nz/resources/832-uses-of-whey>

[3] <https://www.sciencedirect.com/topics/agricultural-and-biological-sciences/whey-cheese>

[4] <https://www.rnz.co.nz/news/national/280217/fonterra-fined-over-waste-in-waterways>

Our Solution

- A New Zealand-based biotech start-up company
- Supported by Ministry for Primary Industries and Callaghan Innovation
- New natural sweeteners derived from whey and whey permeate
- Poised to compete in the global sugar and alternative sweetener market as a healthier alternative
- Lab trials completed for pre-production
- Animal trials planned for 2026 to demonstrate anti-diabetic properties
- Potential for pharmaceutical approval



Product Benefits

Potential anti-diabetic properties
When proven could aid in the prevention and management of type-2 diabetes

Important replacement option to sugars commonly found in mass-produced foods: soft drinks, confectioneries, yogurts, and pharmaceutical syrups

Product versatility in liquid and powder form enables a broad range of commercial applications

Following results of clinical trial, Wheytech to apply for pharmaceutical approval

Environmental impact using whey as a waste product from cheese making process

Additional IP to be created using milk from other animals: sheep, goat, camel

Supply the sweetener in bulk to companies within the food ingredient, pharmaceutical and health supplement sectors



Market Opportunity

- Global sales of food products containing high amounts of industrial sugar exceed \$39.95 US billion p.a.
- Massive volume of sugar and glucose syrup exceeding 170 million tonnes per year
- There are currently no New Zealand made sweeteners available for retail.
- Our products offer a natural replacement option with the added benefit of being a anti-diabetic product enabling relief to Type 2 Diabetic sufferers



Technology & Product Development

- Whey Sourcing: Collected from local dairy manufacturers.
- Filtration & Extraction: Multi-step filtration removes lactose and unwanted elements, retaining nutrient-rich whey.
- Enzymatic Treatment: Lactose is broken down to create a natural, lactose-free sweetener.
- Concentration & Drying: Liquid concentrate is dried into a versatile powder.
- Anti-Diabetic Benefits: Demonstrated to help manage blood sugar levels.
- Scalability: Designed for large-scale production to meet global demand.



WHEY COLLECTION



ENZYMATIC TREATMENT



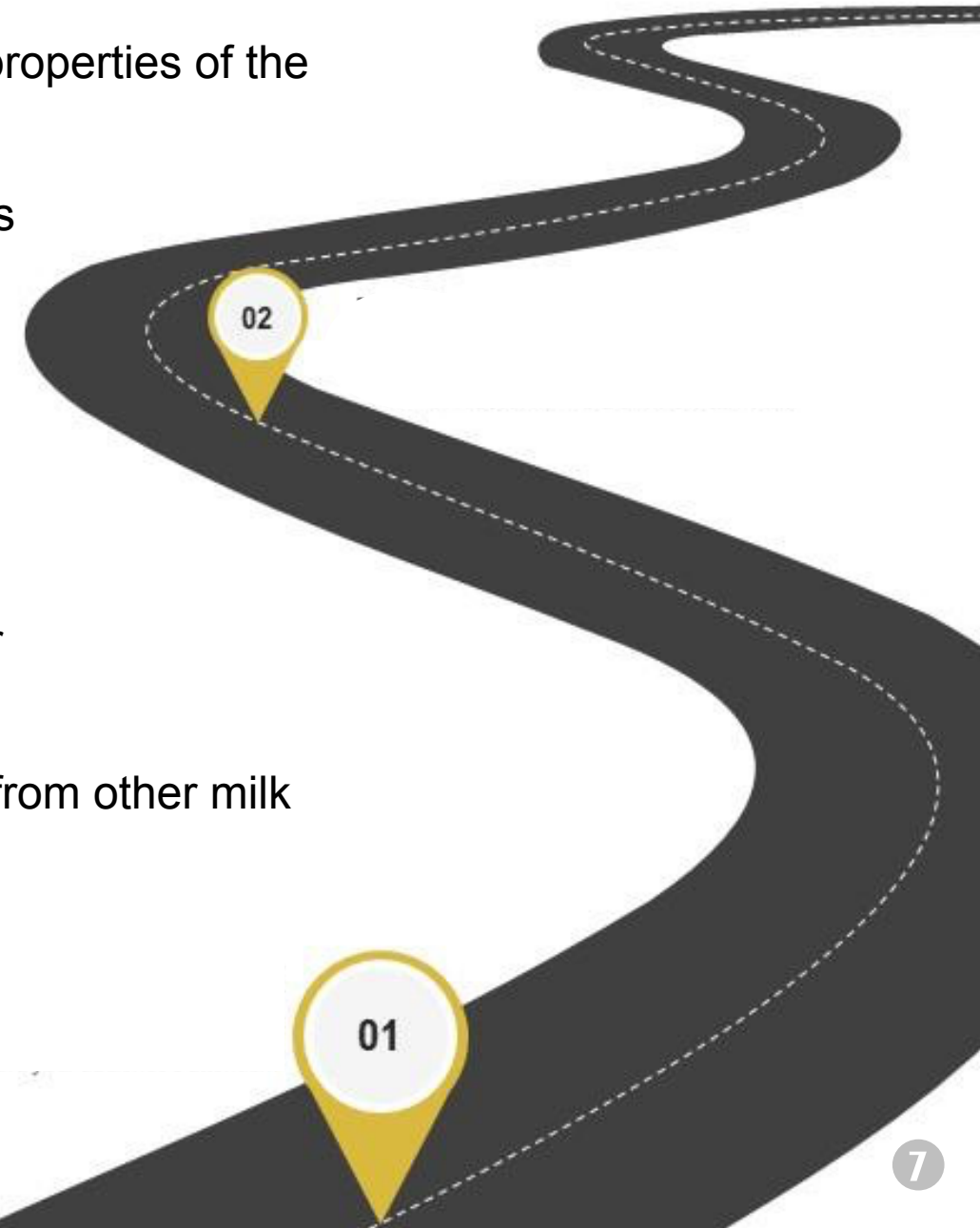
CONCENTRATION



DRYING

Strategic Roadmap

- Clinical Trials (2026): Validate anti-diabetic properties of the whey-based sweetener.
- Product Commercialization: Launch products after trials, targeting food, pharmaceutical, and health supplement markets.
- Channel Partner Establishment: Form partnerships for manufacturing, marketing, and distribution.
- Global Expansion: Scale internationally after successful New Zealand launch.
- Additional R&D: Develop IP for sweeteners from other milk sources (sheep, goat, camel).



Capital Raise & Use of Funds

Amount Sought: \$700,000

Mode: Simple Agreement for Future Equity (SAFE)

Use of Funds:

1. Product Development & Trials – 50%

Conduct clinical trials to validate anti-diabetic properties.

2. Manufacturing & Scale-Up – 15%

Scale production and optimize manufacturing processes.

3. Marketing & Distribution – 21%

Establish partnerships and promote the product in target markets.

4. Future Research – 7%

Consultative process regarding clinical trials.

4. Operational Costs – 7%

Support ongoing operations, including R&D and staffing.



Financial Projections

- Current Company Valuation: \$2,000,000
- Sales Prognosis over next 3 years: \$5,400,000
- Funding Required \$700,000 :
 - Animal Trials proving anti-diabetic properties in whey \$ 350,000
 - Up-scale production investment creating capacity \$ 100,000
 - Marketing in New Zealand and Australia \$ 150,000
 - Consultative process pre-contractual Clinical Trials \$ 50,000
 - Outsourcing sales and distribution \$ 50,000
- Planned use of funds: Product development and trials



Team



Ben Van Rooy
Founder / Director
With more than 40 years experience in importing and exporting products for the food industry. Current President of the Wellington Xiamen Association promoting business between Wellington and its sister city in China.



Dr Mike Boland
Lead Scientist
More than 50 years’ experience in research in the field of agricultural and food biochemistry. This includes being assistant director on the New Zealand Dairy Research Institute, Research Partnerships Manager for Fonterra and a founding member of the Riddet Institute, New Zealand’s Centre of Research Excellence for Food Science and Technology. He has published more than 200 research papers, book chapters and books and has been denoted one of the top 20 food scientists in New Zealand by Stanford University. He has an H-index of 44 (Google Scholar) and was recently awarded the JC Andrews award for excellence in Food Science and Technology.



Dr Grant MacDonald
Food Technologist
With a PHD from North Carolina State University, Dr MacDonald and his team won the Ian Symington Prize for Research and Development in Refrigeration Technology. He is a Specialist Advisor to New Zealand Tertiary Education Commission, and was awarded the Technomic Inc. Food Science Dissertation award, among many others.



Karunā Muthu
Fund Manager
Passionate about the role of governance in the mid market organisations including Maori enterprises in New Zealand, Karunā has brought balanced perspective to the boards he served, and has sharpen the strategies that helped the management and the organisation.



Matthew Sword
Strategic Adviser
Strong professional with a Law Degree from Victoria University of Wellington. Skilled in corporate governance, start-ups, policy development and analysis, risk management, strategic planning, project management, local and central government, Māori land, contracting and procurement, commercial and corporate law, administrative law.

”Join Us in Transforming Diabetes Management”

Thank you for considering this opportunity. We are excited to partner with forward-thinking investors who share our vision of creating impactful, sustainable solutions for global health challenges. With your support, we can scale our innovation and make a meaningful difference in diabetes care and beyond.

Contact Information

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