

NEWS RELEASE

CULT Food Science Announces Scientific Validation of Patented Ingredient for Cultivated Pet Food

Independent lab analysis validates that Noochies! protein and amino acid profiles exceed industry standards and popular animal-based proteins

Toronto, Ontario, July 6, 2023 / CNW / CULT Food Science Corp. ("CULT" or the "Company") (CSE: CULT) (OTC: CULTF) (FRA: LN0), a pioneer in the investment, development, and commercialization of cellular agriculture technologies and products, has revealed independent, third-party testing of its initial cultivated pet food ingredients. The laboratory results show Bmmune®, CULT's patented cultivated ingredient, exceeds industry-defined standards for protein and essential amino acids, and is a viable if not better alternative to popular premium animal proteins like chicken and lamb.

Bmmune® is a patented blend of high-protein nutritional yeast and fermentation products, and is the foundational ingredient in CULT's ground-breaking Noochies! Cultivated Pet Food brand. Results of independent laboratory analysis show nearly twice the level of protein in Bmmune® compared to the industry standard set by the <u>Association of American Feed Control Officials</u> ("AAFCO").

As the table below illustrates, Bmmune® far exceeds standard levels for essential amino acids in dog foods. Normally, the limiting amino acids are those that contain sulfur – methionine, cysteine – which are typically lower in plant-based proteins. But in Bmmune®, those amino acids still far exceed the AAFCO-set standards.

Bmmune® outperforms popular animal proteins in many instances as well, proving it is a viable single-ingredient, all-natural alternative to animal proteins.

Bmmune® is a low-input ingredient – made without extensive usage of arable land, fresh water and carbon-emitting farmed animals or equipment. The recent studies on its protein and amino acid profiles reaffirm it is a premium sustainable protein.

Management Commentary

"Our testing confirms our Bmmune® ingredient is a true alternative to conventional proteins, a single ingredient that soars past stated AAFCO minimums and stacks up against popular animal

proteins," said Joshua Errett, VP of Product at CULT. "This is premium nutrition without the environmental harm - a future-proofed pet food!"

Bmmune® versus AAFCO Standards

	AAFCO	Bmmune®!	+/- (%)
Crude protein	18	44	+244
Arginine	0.51	2.33	+457
Histidine	0.19	0.96	+505
Isoleucine	0.38	1.61	+424
Leucine	0.68	2.9	+426
Lysine	0.63	2.43	+386
Methionine	0.33	0.55	+167
Methionine+Cystine	0.65	1.06	+163
Phenylalanine	0.45	1.72	+382
Phenylalanine+Tyrosine	0.74	3.16	+427
Threonine	0.48	1.92	+400
Tryptophan	0.16	0.54	+338
Valine	0.49	2.11	+431

Bmmune® versus Chicken and Lamb

	Bmmune®	Chicken Breast	Lamb (Raw)
Crude protein	44%	32%	17%
Lysine	2.43	3.08	1.46
Alanine	2.54	1.87	1.00
Arginine	2.33	2.16	0.98
Aspartic Acid	3.75	3.02	1.46
Cystine	0.51	0.36	0.20

Glutamic Acid	5.56	4.47	2.40
Glycine	1.88	1.42	0.81
Histidine	0.96	1.19	0.52
Isoleucine	1.61	1.57	0.80
Leucine	2.90	2.65	1.29
Methionine	0.55	0.83	0.43
Phenylalanine	1.72	1.29	0.67
Proline	2.01	1.02	0.69
Serine	2.26	1.22	0.62
Threonine	1.92	1.44	0.71
Tyrosine	1.44	1.16	0.56
Valine	2.11	1.66	0.89
Tryptophan	0.54	0.44	0.19

About CULT Food Science

CULT Food Science Corp. is the first publicly-traded company of its kind in North America, pioneering the investment, development, and commercialization of cellular agriculture technologies and products. Through its global portfolio of companies and its venture studio, CULT Food Science provides investors with unprecedented exposure to the most innovative start-up, private or early-stage cultivated meat, cell-based dairy, and other cultured food companies around the world.

Additional information can be found by viewing the Company's website at cultfoodscience.com or its regulatory filings on sedar.com.

On behalf of the Board of Directors of the Company,

CULT FOOD SCIENCE CORP.

"Lejjy Gafour" Lejjy Gafour, Chief Executive Officer

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SOURCE: CULT Food Science Corp.