



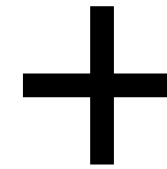
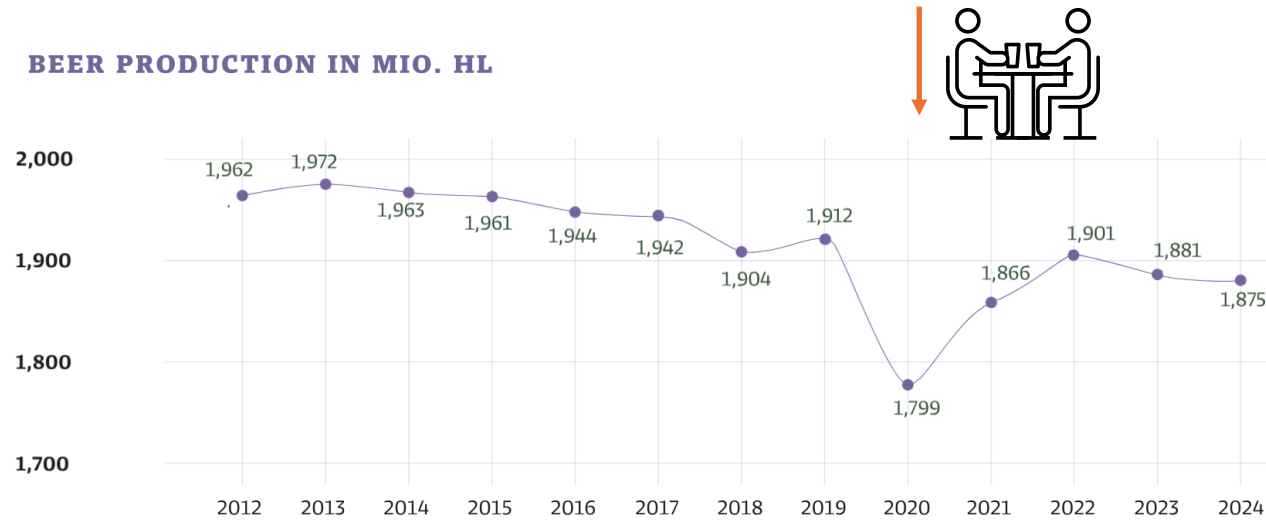
**Transforming barley into the next generation of food ingredients**

**From Montana to the World**

April 2026

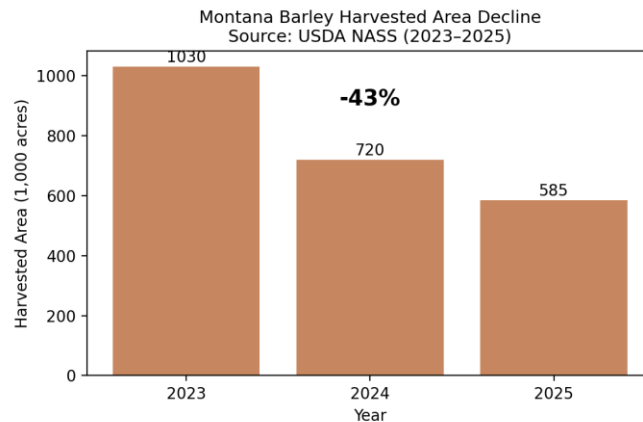
# The Problem: Barley growers face an uncertain future

BEER PRODUCTION IN MIO. HL



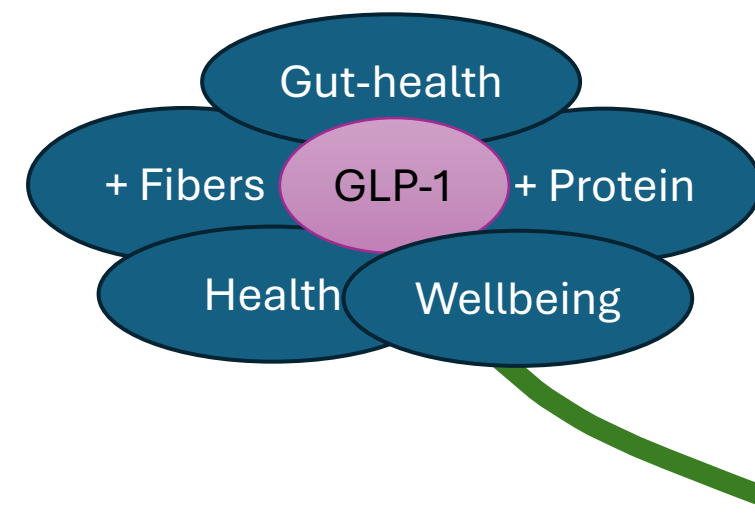
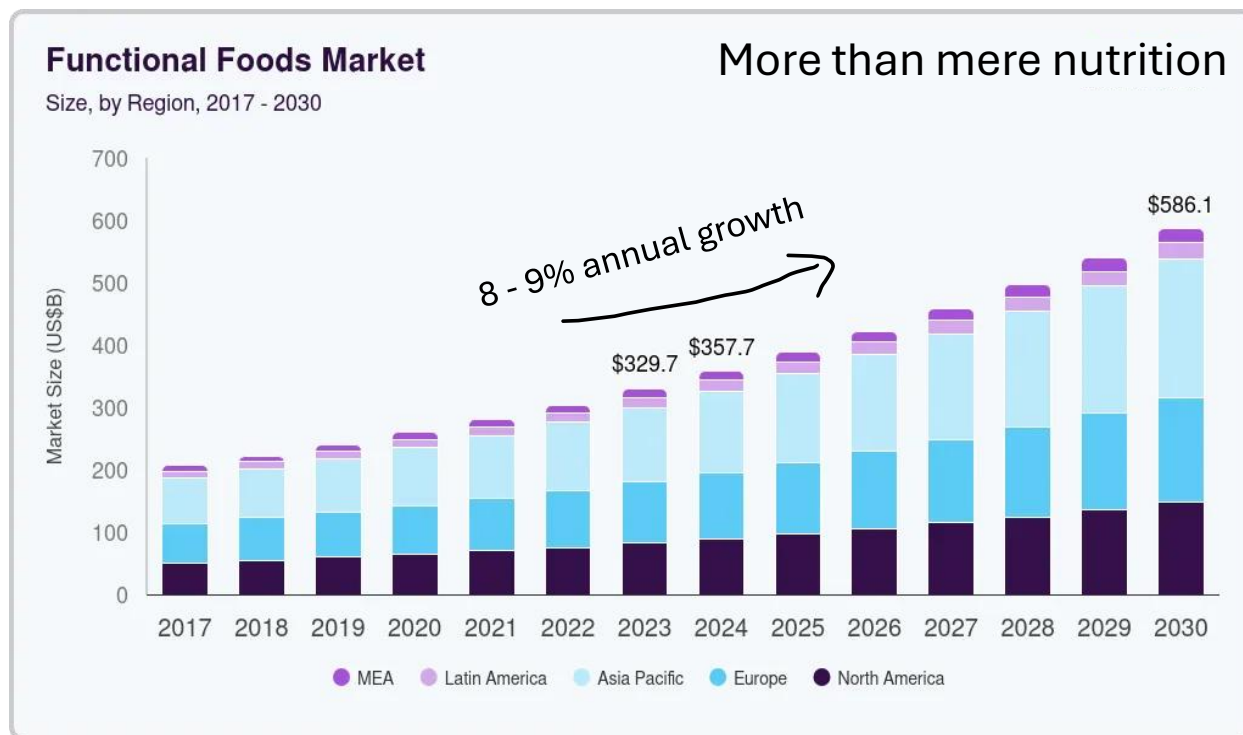
Impact quality & yield  
Projected yield decline:  
**20%**

Barth Haas 2025



 **“Barley: declining market with increasing production risk.”**

# A growing demand for better ingredients: flavor + functionality



Consumers want food that **TASTES GOOD AND** is **GOOD FOR YOU**



# A multi-product, customizable ingredient platform

**Fermentation: Koji fungi**  
enzymes, bioactives & flavor

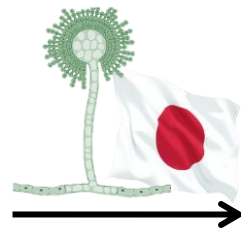
**Sprouted**  
digestibility



**Toasted**  
texture



**Flaked**  
convenience



*A. oryzae*  
(barley koji)



*A. oryzae*  
(white koji)



*A. luchuensis*  
*mut. kawachii*



Product differentiation

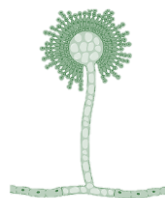
Process + strain selection = tailored **functionality** and **flavor**

# Why we win: Ingredient platform, not a single product



## Product advantage

Unique ingredients  
Tailored flavor +  
functionality



## Technology advantage

Barley + Process + strain  
selection  
Proprietary  
combinations



## Business advantage

Multi-product revenue  
model

# Market

- **\$500B+ Functional Food Market (2030, CAGR 9%)**
- **Region:**
  - MT → U.S. → Asia-Pacific
- **Key Product Segments :**



Bakery



Flavor enhancer, seasonings & sweeteners



Healthy snacks



Meat curing, tenderizing and ageing



Functional Beverages

# Business Model & Growth

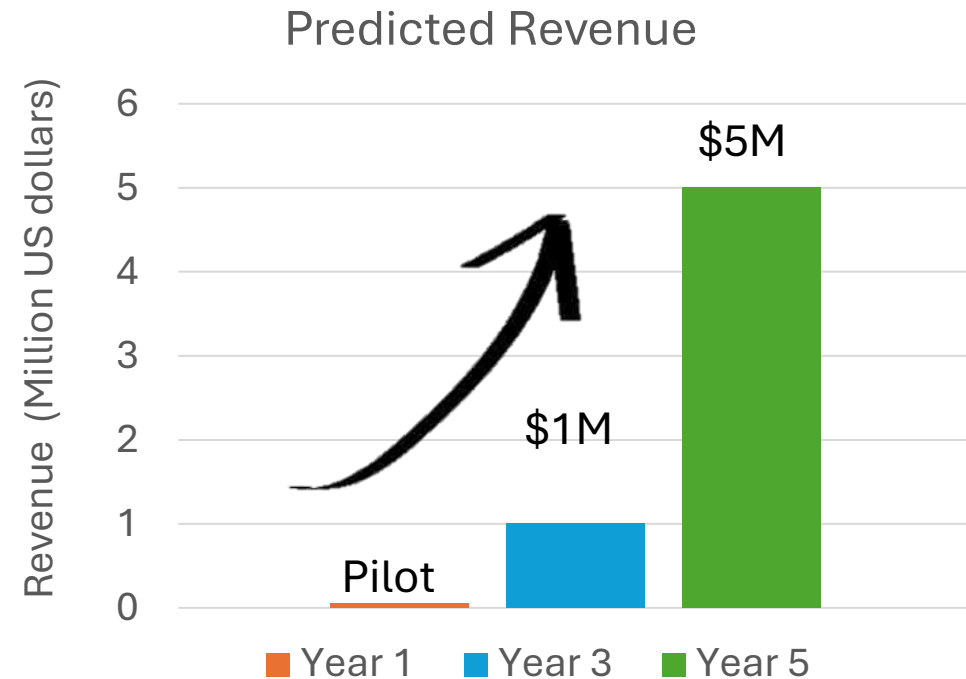
**Fermentation → premium ingredients → higher margins**

## Revenue model

- B2B ingredient sales
- Multi-product lines

## Growth strategy

- Pilot → B2B partnerships → scale
- MT → U.S. → Asia-Pacific



# Early traction: \$5K non-dilutive funding + industry interest

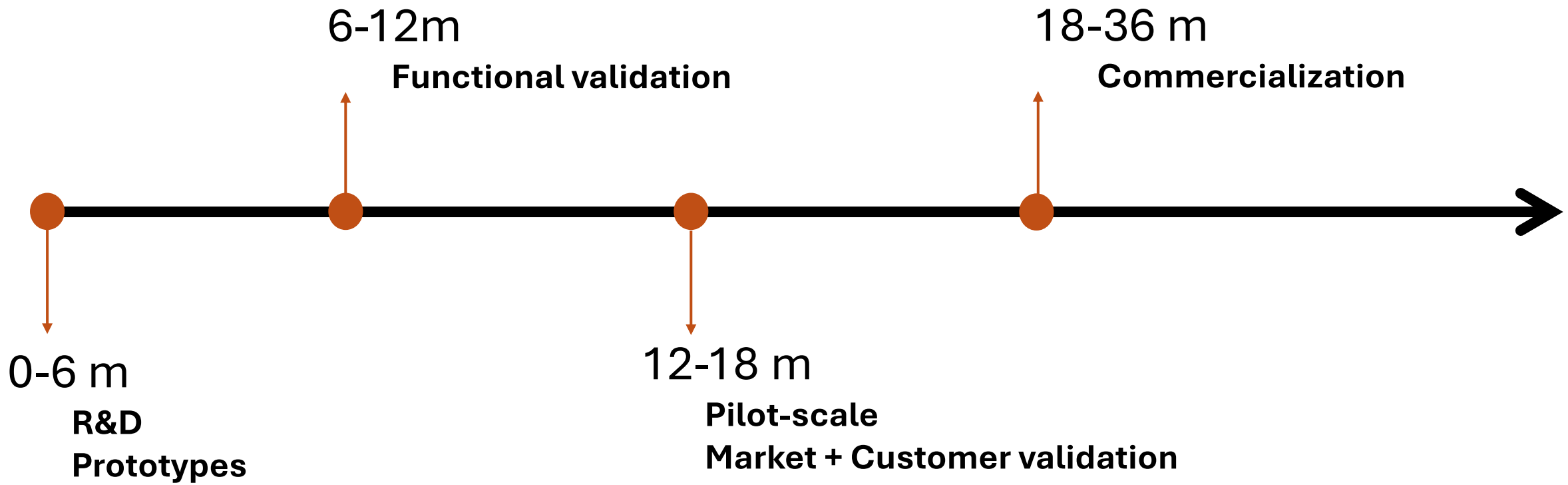


+ interest in farmer's cooperative driven business and potential further funding (August)

# Roadmap: From Pilot to Commercialization

This funding will accelerate our transition from R&D to early commercialization

USE OF FUNDS



Seeking investment & partnership

# The TEAM: Science + Industry + Agriculture



**Aline Brito, PhD**  
**CTO & Co-Founder**

**The Expertise:** Postdoctoral Researcher (MSU Malt Quality Lab); PhD in Food Technology.

**The Impact:** Translating barley koji into a novel flavor ingredient.



**Hannah Uhlmann**  
**COO & Co-Founder**

**The Expertise:** Director of the MSU Malt Quality Lab; Expert in Brewing Science.

**The Impact:** Bridging the gap between lab-scale research and commercial industry application.



**Jamie Sherman, PhD**  
**Chief Scientific Officer**

**The Expertise:** Professor & Barley Breeder (MSU-Bozeman).

**The Impact:** Securing a scalable supply chain of value-added food barley.

# Barley Bloom: From commodity to high-value ingredients

We turn barley into high-value, functional ingredients for a growing global market

## Problem

Barley growers depend on a declining, volatile market

## Solution

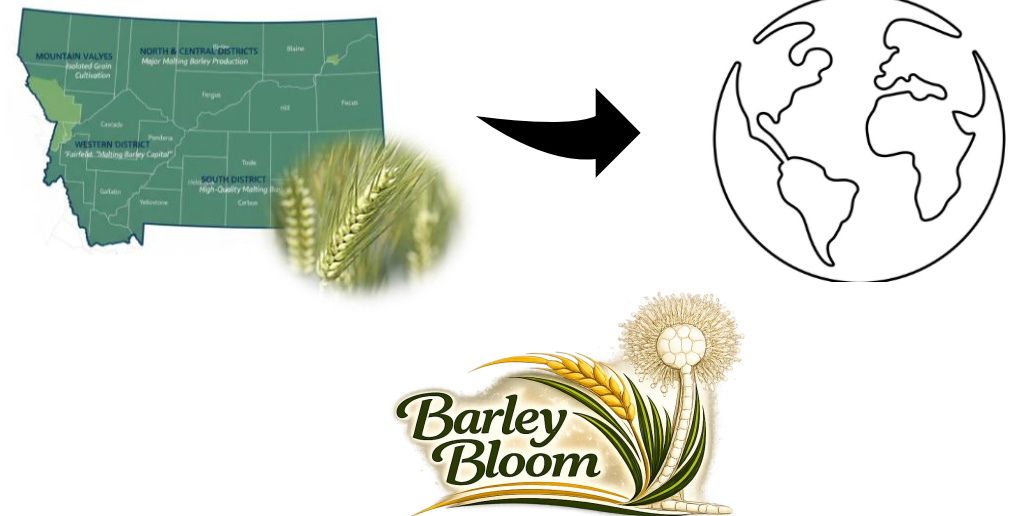
A scalable platform for high-value, flavor-driven, functional ingredients

## Market

**\$500B+ functional food market, growing rapidly** (clean-label, gut health, fermentation)

## Barley Bloom connects farmers to the future of food

Science-based, Flavor-driven.





Barley Bloom website



**Transforming barley into the next  
generation of food ingredients**

**From Montana to the World**

**Aline Brito  
COO & Co-founder**

**[Aline.duarte@montana.edu](mailto:Aline.duarte@montana.edu)**

**Seeking investment, partners & collaborators**