

NEO CREMAR



Global functional food company
that designs a healthy future for mankind, Neo Cremar

Always think about people and pursue human health beyond food
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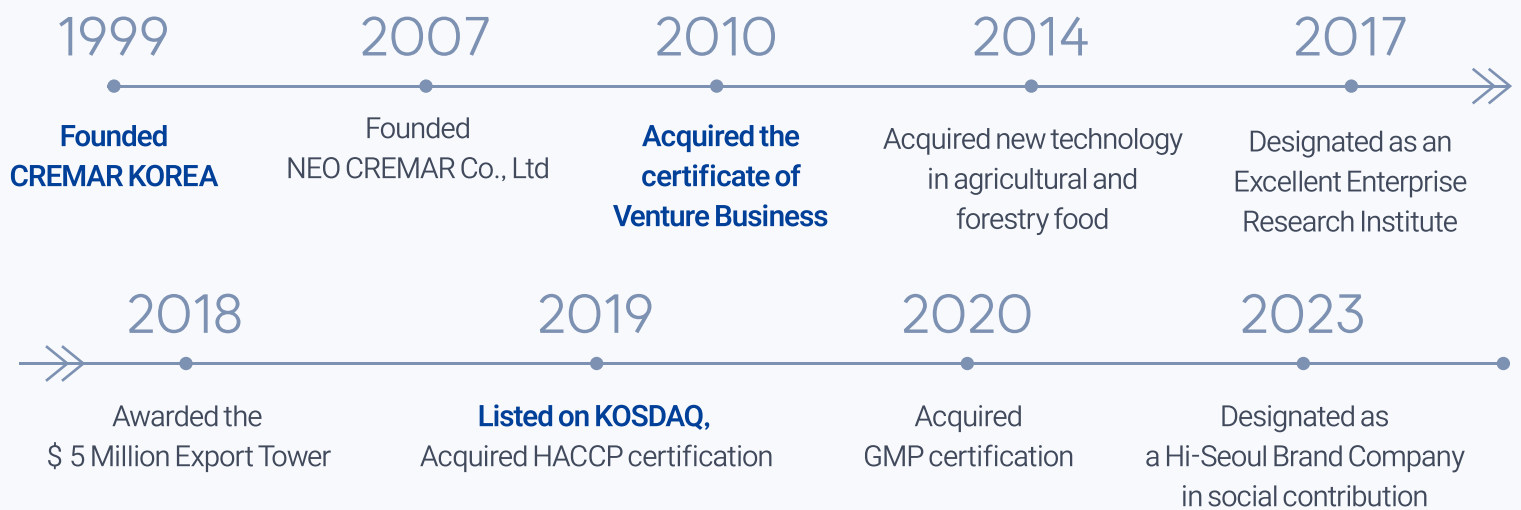
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We will introduce the journey of NEO CREMAR,
from taking on its first challenge to becoming the best.

✓ History



✓ Organization



Neo Cremar leads the development of the food industry with Top-Class technology skills

Enzyme

- Invertase
- Condensation
- Transferase

Ferment

- Yeast
- Lactic acid bacteria
- Mushroom mycelium

Separation

- Ultrafiltration
- Nanofiltration
- Centrifugation

New

- Supercritical
- Extraction
- Encapsulation

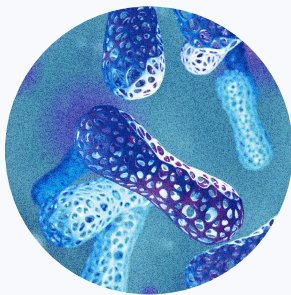


This is what Neo Cremar does



Functional foods

Possession of research experience and know-how in various fields



Microbiome

Production of food ingredients for the growth of beneficial bacteria living in the intestines and skin



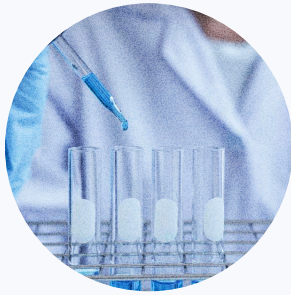
Substitute food

Developing alternative foods such as plant-based meat and cultured meat



Care food

Developing foods that help with nutrition, digestion, and absorption for the elderly and patients.



Pharmaceuticals

Conducting study on various diseases including bio new drug and medicine supplements



OEM/ODM

Establishing OEM/ODM method through customized material development

R&D

Development of New Items and Technology

Functional Sugars/Protein Hydrolysis/Cell-Based Research/Customizing & Development

Process development

Enzyme Applications / Separation and Purification / Fermentation / Supercritical Extraction / Encapsulation





Development by Industry-University-Institute Cooperation

Research & Development through National support project implementation

✔ Government-Implemented Tasks

- Research on the development and industrialization of cell culture meat-specific medium manufacturing and production process (Ministry of Agriculture, Food and Rural Affairs)
- Development of customized serum-free medium mass production technology for cultured meat industrialization (Ministry of Agriculture, Food and Rural Affairs)
- Establishment of mass production technology for milk-derived peptides and development of utilization products (Ministry of Agriculture, Food and Rural Affairs)

Global
Speciality

Classification	Function / Effects	Research Results
 World's first skin-improving prebiotics	<ul style="list-style-type: none">Proven skin-improving prebioticsHigh-Purity GalactooligosaccharideProliferation of lactic acid bacteria / Improvement of constipation / Improvement of inflammatory bowel disease	<ol style="list-style-type: none">Manufacturing of high-purity Galactooligosaccharide and lactic acid bacteria growth activity (2015)Changes in the gut microbiome after galacto-oligosaccharide administration in loperamide-induced constipation(2020) and 11 other cases
 Low Molecular Yeast Peptide for Anti-obesity	<ul style="list-style-type: none">Proven to reduce body fatVerification of muscle mass increase and muscle atrophy inhibition effects	<ol style="list-style-type: none">Appetite suppressive effects of yeast hydrolysate on nitric oxide synthase (NOS) expression and vasoactive intestinal peptide (VIP) immunoreactivity in hypothalamus(2008)Weight loss effect of yeast hydrolysate on obese young women(2008) and 13 other cases
 Low Molecular WPH for Sarcopenia Improvement	<ul style="list-style-type: none">Confirmed effect of Increasing muscle strength and muscle powderConfirmed increase of muscle protein synthesis factorConfirmed inhibition of muscle protein degradation factor	<ol style="list-style-type: none">Effects of the Whey Protein Hydrolysates of Various Protein Enzymes on the Proliferation and Differentiation of 3T3-E1 Osteoblasts(2020)Stimulating effect of whey protein hydrolysate on bone growth in MC3T3-E1 cells and a rat model(2021)Soluble whey protein hydrolysate ameliorates muscle atrophy induced by immobilization via regulating the pi3k/ akt pathway in c57bl/6 mice(2020)
 Low Molecular WPH for Bone Growth	<ul style="list-style-type: none">Confirmed increase in bone mass, density, and lengthConfirmed physal plate growth	

Intellectual
Property

Patent and
Individual
Recognition

25
Domestic

15
Overseas

02
individual Recognition

✓ Patent

- No.10-2453998 | Composition for preventing, improving or treating inflammatory bowel disease containing galactooligosaccharide
- No.10-1897614 | Registered in Japan | Skin care food composition and cosmetic composition containing sugar solution containing high proportion of galactooligosaccharide
- No.10-2432193 | Registered in China | Composition for improving, preventing or treating sarcopenia containing whey protein hydrolysate as an effective ingredient
- No.10-0999429 | Registered in Germany, England, France, Japan | Yeast hydrolysate with anti-obesity and antioxidant activity

✓ Individual Recognition

- No. 2023-22 | Functionality: it can help improve muscle strength
- No. 2021-8 | Functionality: it can help protect skin health from skin damage caused by UV rays

Neo Cremar’s innovative solutions are
proven through results.

Domestic clients

300 +

Domestic clients

20 +

Import sales

10 +

Production

5 +



Functional sugars

- Enhanced breast milk components
- Improved intestinal flora
- Helps with mineral absorption
- Eliminate intestinal toxins
- Low GI (Glycemic index) and sustained energy supply



Functional peptides

- Functional food as a low-molecular-weight yeast-derived peptide product
- Functional amino acid composition
- Low-Molecular-Weight Whey Protein Hydrolysate



Organic food ingredients

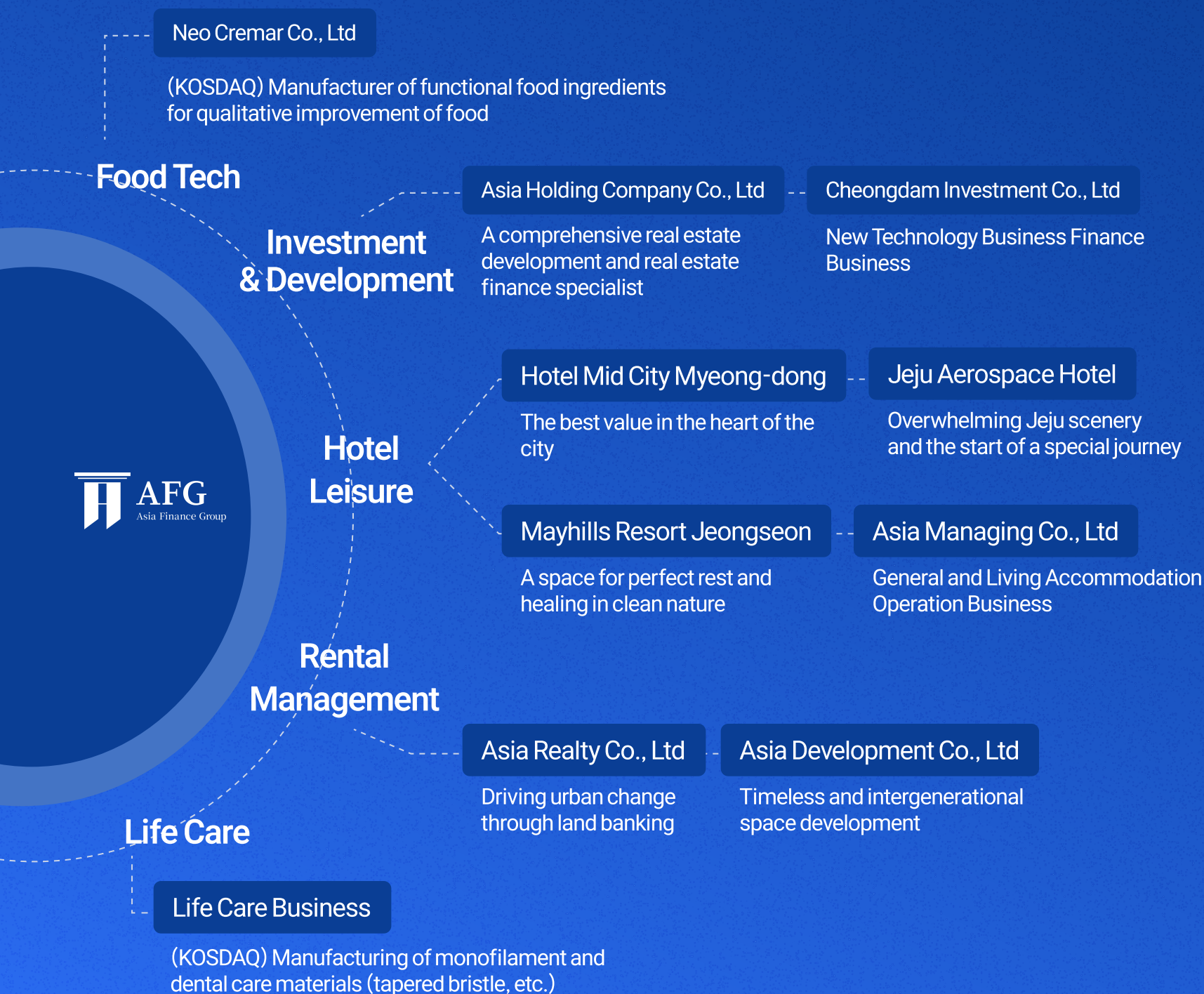
- World’s first launch of organic Galactooligosaccharide
- Launch of organic Fructooligosaccharide
- Organic rice-based Isomaltooligosaccharide



Asia Financial Group is growing into a company that contributes to society by investing in real estate and new businesses based on its asset and financial expertise.



✓ Asia Financial Group affiliates



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