

# Perfect Day™

## Dairy made perfect

Perfect Day is developing a new source of dairy protein based on fermentation — totally animal-free.

## It's not magic, but it is magical

Our flora-based dairy protein is nutritionally identical to the protein found in cow's milk, but made without a single cow. We use the age-old process of fermentation, similar to how many common food components like vitamins, probiotics and natural flavors are made today. Our protein is the perfect base for dairy foods, ensuring the great taste, texture and nutrition of conventional dairy, with less impact on Earth.



flora

### 1. Dairy Flora

First, we took milk's essential genes and added them to microflora, a tiny organism that comes from nature and can produce large amounts of pure protein.



### 2. Fermentation

Now our flora can use fermentation to convert plant sugar into milk proteins — whey and casein — that are nutritionally identical to those that come from cows.



### 3. Foods You Love

Finally, we can whip up all kinds of delicious animal-free dairy products — vegan and lactose-free versions of age-old favorites — for an entirely new generation of foods.

### DAIRY WITHOUT COMPROMISE



Delicious



High-Protein



Vegan



Lactose-Free



Hormone & Antibiotic-Free



Food Safe

## Doing more with less

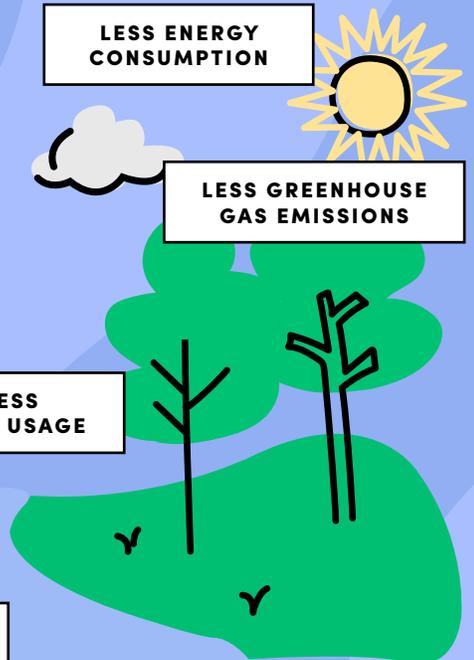
We want people to enjoy the dairy foods they love — products full of delicious taste and luscious texture — all while making the world a kinder, greener place. Cow-free dairy means dairy produced sustainably and cruelty-free, without the use of factory farms. It also means dairy free from hormones, lactose, and animal-derived pathogens that can make our food unsafe.

LESS ENERGY CONSUMPTION

LESS GREENHOUSE GAS EMISSIONS

LESS LAND USAGE

LESS WATER CONSUMPTION





Ryan Pandya and Perumal Gandhi, Cofounders

## “We can’t help it... we love cheese!” – Ryan and Perumal

Like many of us, the founders of Perfect Day love the taste of cheese, yogurt and other dairy products. What they didn’t love were some of the downsides, such as the animal welfare and environmental impacts of products made from industrial-scale animal processes. Many dairy alternatives that come from plant proteins just don’t taste the same and lack the nutrition of conventional dairy. The founders thought, “Why give up our favorite foods? There must be a better way.”



Perfect Day cofounders named among Forbes 30-Under-30 Social Entrepreneurs 2019. November 13, 2018.

## Our Team and Partners

Headquartered in Emeryville, California, we’ve brought together a diverse team of chefs, food developers, scientists, engineers and storytellers. We have partnered with industry experts all over the world to achieve our goals. In 2018, we entered into a joint development agreement with Archer Daniels Midland (ADM) to develop and commercialize our flora-based dairy protein.



### WANT MORE FROM PERFECT DAY?

For media inquiries and interview requests, please reach out to:  
[press@perfectdayfoods.com](mailto:press@perfectdayfoods.com)

For questions or ideas on how we could partner, please reach out to:  
[connect@perfectdayfoods.com](mailto:connect@perfectdayfoods.com)



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**Perfect Day** is a global leader in the research, development and production of animal-free dairy. We are reimagining the dairy supply chain and supporting the evolution of the food system to one that is more sustainable for future generations. As a top Bay Area food tech startup, we’re thrilled to team up with food makers large and small to create a whole new category of animal-free food products – for a kinder, greener planet.