

# Change the process, not the food.



## What is Animal-Free Dairy?

Perfect Day has developed a new animal-free milk protein that delivers the same creamy texture of conventional dairy, without a single cow. Products made with Perfect Day satisfy both dairy lovers and plant-based fans alike.

The result is like nothing you've ever had before, with the taste, texture and nutrition found in traditional dairy products, but vegan-friendly and free from lactose, cholesterol, and hormones.



### Allergen Warning

Products made with Perfect Day are not suitable for customers with a milk protein allergy.

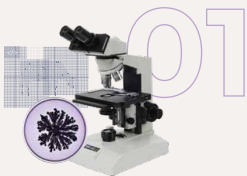
## Kinder, Greener Dairy.



Perfect Day reduces greenhouse gas emissions by at least **85%** and **up to 97%** compared to traditional production methods.

## How we do it

Milk proteins are what transform plant-based ingredients into all the products you know and love today.



### Flora

Cows are not the only ones good at producing milk proteins! In fact, microflora (or flora) can do it better, once we provide them with the same genetic blueprint cows have.



### Food

Just like cows, microflora need a food source (plant sugar) to produce milk proteins.



### Fermentation

We use fermentation to enable our flora to efficiently convert plant sugars into milk protein.



### Animal-Free Milk Protein

The result is animal-free milk protein that is identical to the protein found in cow's milk and can be used to make any dairy product.



### Kinder, Greener Dairy

Milk, cheese, yogurt, ice cream and more! We are working with companies across different categories to provide the same great tasting foods, made without animals.



### Want to learn more about us?

Scan QR code above or reach out to [hello@perfectdayfoods.com](mailto:hello@perfectdayfoods.com)