



This is an English translation of a Hebrew immediate report that was published on October 26th, 2021 (reference no: 2021-01-159777) (hereafter: the “**Hebrew Version**”). This English version is only for convenience purposes. This is not an official translation and has no binding force. Whilst reasonable care and skill have been exercised in the preparation hereof, no translation can ever perfectly reflect the Hebrew Version. In the event of any discrepancy between the Hebrew Version and this translation, the Hebrew Version shall prevail.

BEEIO HONEY LTD
(the “**Company**”)

October 26th, 2021

To:
Israel Securities Authority (“**ISA**”)
www.isa.gov.il

To:
Tel Aviv Stock Exchange Ltd. (“**TASE**”)
www.tase.co.il

Dear Sir and Madam,

Re: Update Regarding the Company's Activities - Relocation of the Company's Offices and an Engagement with a Head Chef

The Company is honored to announce that it has recently completed the relocation to its new offices at the Science Park in Rehovot. The transition to a large modern office complex was initiated due to additional working space required for the rapidly increasing administration staff and research and development team. This relocation will enable the Company to recruit additional employees and to expand its technological and scientific developments. The Company's lab was significantly expanded, making it possible to produce large amounts of cultivated honey, as part of a scaling-up process, moving from development to production.

Furthermore, the Company is proud to announce that Mr. Lidor Moran, acting as the Head Chef of Nestle Israel and Nestle Innovation Group, has engaged in an agreement with the Company for providing services as the Company's Head Chef. He will be consulting the Company in the commercialization of its different products and in using cultivated honey as a raw material in different food industries. The Company believes that engaging with Mr. Lidor Moran will advance its efforts to develop cultivated honey which is similar to natural honey on the molecular level and also in taste. Mr. Lidor Moran has over 20 years of experience in the culinary world, acting as Head Chef of many restaurants. He has participated in several courses and trainings that have added to his many skills and will be of great value to the Company. Moreover, he is experienced in developing products, establishing and running different training programs, providing innovative culinary solutions and consulting to many organizations, including Google, Facebook, The Dan Hotel Group, The Isrotel Group and others.

The information mentioned in this message is a “Forward Looking Information” as defined in The Securities Law, 5728-1968, based on the information known to the Company as of this date, and on estimates and predictions which their realization depends, among others, on factors that are outside of the Company's control. To be noted, the Company is a research and



development company and as such, its estimations might be realized in a different manner, if at all, given that the Company's research is preliminary and precedential.

Sincerely,

OFIR DVASH, CEO

BEEIO HONEY LTD