

This is an English translation of a Hebrew immediate report that was published on January 20, 2022 (Ref No.: 2022-01-009328) (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")

January 20, 2022

To:
Israel Securities Authority
Tel Aviv Stock Exchange Ltd.

www.isa.gov.il www.tase.co.il

To:

Via Magna

Dear Sirs and Madams.

Re: The Company's Success in Expressing the Protein Lysozyme

The Company is honored to inform that on January 19, 2022, it succeeded in expressing the protein Lysozyme, a component of pure honey. Lysozyme is an enzyme that is also naturally present in tears, saliva, white cells, milk, and other tissues¹, and it has anti-bacterial properties, as it kills bacteria by breaking down its cell wall².

At the Company's assessment, the advantages of expressing Lysozyme include:

- 1. Lysozyme has an important role in the anti-bacterial properties of pure honey³;
- 2. Lysozyme contributes to extending the shelf life of honey⁴; and
- 3. The Company succeeded to express in its laboratories a unique Lysozyme, which, together with its regular properties, also enables stability in relatively high temperatures, thus enabling the preservation of the properties of cultured honey, nectar and even cultured royal jelly in various storage and transportation conditions.

¹ Gajda, E., & Bugla-Płoskońska, G. (2014). Lysozyme--occurrence in nature, biological properties and possible applications. Postepy higieny i medycyny doswiadczalnej (Online), 68, 1501-1515.

² Ragland, S. A., & Criss, A. K. (2017). From bacterial killing to immune modulation: Recent insights into the functions of lysozyme. PLoS pathogens, 13(9), e1006512.

³ See Footnote 2.

⁴ Khan, S. U., Anjum, S. I., Rahman, K., Ansari, M. J., Khan, W. U., Kamal, S., ... & Khan, H. U. (2018). Honey: Single food stuff comprises many drugs. Saudi journal of biological sciences, 25(2), 320-325.



To the Company's assessment, given the above advantages, the achievements of this research constitute an additional significant milestone in the development of the Company's future products.

To the Company's assessment, success in expressing the protein Lysozyme will allow the Company to develop its production capacities of cultured honey and additional consumer products, such as nectar and royal jelly, with improved shelf life. To the Company's Assessment, it will be able to manufacture Lysozyme on an industrial scale that will allow it to assimilate it into its products.

The Company estimates that some of the findings and/or processes and/or research methods it has developed thus far, and which may be developed as the Company proceeds with its goals, will serve as a basis for intellectual property in addition to the current intellectual property is has.

The information mentioned in this notice is "Forward-Looking Statement" 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 differently, if at all, given that the Company's research is preliminary and precedential.

Sincerely,
OFIR DVASH, CEO
BEEIO HONEY LTD