


TO CREATE INNOVATIVE AND SUSTAINABLE FOOD

## EXISTING FOOD SYSTEM IS CRITICAL



FOOD WASTE

34\% of Fruit \& Vegetable is lost or wasted
(FAO, 2019)


WATER CONSUMPTION

70\% of Freshwater Consumption is due to food production
(FAO, 2017)


## GROWTH RATE

9 out of 10 of the major crops will reduce yelds, prices increase up to 90\% (FAO, COP27)


CO2 EMISSIONS

26\% of greenhouse gas emissions are due to food production
(Science, 2018)

## OUR MISSION

## REDUCE WASTES... TO CREATE VALUE PRODUCTS



# WHY DO WE FOCUS ON ARTICHOKES ? 

# THE AVERAGE QUANTITY WASTED PER PIECE 

### 365.000 .000 KG

ITALY: THE BIGGEST ARTICHOKES PRODUCER
$\rightarrow 25 \%$ OF WORLD, $65 \%$ IN EU
240.000.000 KB

ROW MATERIAL AVAILABLE $\rightarrow$ RESOURCES

## OUR SOLUTION


$\rightarrow$ ARTICHOKES FUNCTIONAL FLOUR
$\rightarrow$ CONTRIBUTES TO LIVER'S PROTECTION AND NORMAL METABOLISM OF FATTY ACIDS

## PATENTED PROCESS

Based on Circularity, Flexible and Movable Lines

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## ENVIRONMENTAL BENEFIT

Sustainable and with the lowest CFP

## FUNCTIONAL FLOUR

Unique nutritional and healthy values

## UNIQUE NUTRITIONAL PROFILE KARSHOF ${ }^{\circledR}$



+ FOR DIABETC, LOW GLICEMIC INDEX


## BENEFITS

## -35\%

Production Costs by using innovative processes

## 100\%


$-50 \%$
Carbon Footprint compared to other traditional flours

## 100\%

## Recycled Food

collected locally and processed from the farms

Natural \& Healthy Flour,
no preservatives or chemical additives at all

## CHALLENGES into OPPORTUNITIES



## MARKE OPPORTUNITY



| COMPANY | SUSTAINABLITY | accountablity | PRICE ADVANTAGE |
| :---: | :---: | :---: | :---: |
| Circular iber | -000 | -000 | -00 |
| (P)) PACKTIN | $\bullet 00$ | -00 | - ${ }^{\circ}$ |
| $\dot{x}_{\text {singularity }}^{\circ}$ | -00 | 000 | $\bigcirc \bigcirc 0$ |
| Organix | -0 | - | - 00 |

## TIMELINE AND NEXT STEPS



FIRST
TRACTION

| FUNDRAISING | GROWTH |
| :---: | :---: |
| PHASE | PHASE |
| Focus on | New Revenue |
| Fundraising to | Model: |
| improve quality of | - Licensing |
| Distribution, | - B2B2C |
| Marketing and |  |
| Communication | New Products: <br> - Functional Snacks <br> - Super Food |

## REVENUE MODEL

## CORPORAIE PARTIERSHPS

Current focus is on closing deals with Corporate Partners on B2B business:


## OUR TEAM



Founder \& CEO


ANCLLOTTO
Executive MBA at MIB Trieste BS.
10 years of experience as Commercial Director. Business Developer and strategic consultant.


Founder \& COO

## LUCA <br> COTECCHIA

Degree in Agro-Plant Biotechnology, MSc in Industrial Biotechnology. One of the 10 National awarded "Young Manager 2019 under 40" by Federmanager.


Executive MBA at MIB Trieste BS. 10 years' experience in business administrative processes with solid knowledge of general and analytical accounting practices.


CMO MICHELE PRETE

Executive MBA at MIB Trieste BS. Business consultant and lecturer specializing in Marketing and Communication,

Leadership
Development.

## ADVISORY BOARD

## (en) <br> WALTER BERTIN

## (2) <br> NICOLA CHIARANDA

Founder \& CEO of Labomar SPA (Revenue $100 \mathrm{Mln} €$ )
Vice President for Envorimental and Sustainability at Assindustria Veneto

Professor of Private Equity \& Development Funding (UNIVE). Investment Committee Member of Fondo Italiano Agritech \& Food.

## INVESTMENT NEEDED

# 81.250 <br> REVENUE SCALE UP X3 <br> 400 K€ EQUITY <br> 850 KE SMART \& START 

## EQUITY ALLOCATION

## 18\% <br> RGD <br> € 400K <br> 35\% CAPEX

## REDUEE REGTELE REISE

## Crcularhber

## Would you be part of this?



