## CREATING INNOVATIVE AND SUSTAINABLE FOOD













## WASTING FOOD IS WASTING RESOURCES

















#### **ENVIRONMENTAL**

FOOD WASTE IS RESPONSIBLE FOR 10% OF GHG EMISSIONS



**SOCIAL** 

830 MILLION PEOPLE GO HUNGRY EVERYDAY



**FINANCIAL** 

**WASTED FOOD COSTS \$1.2 TRILLION EACH YEAR** 

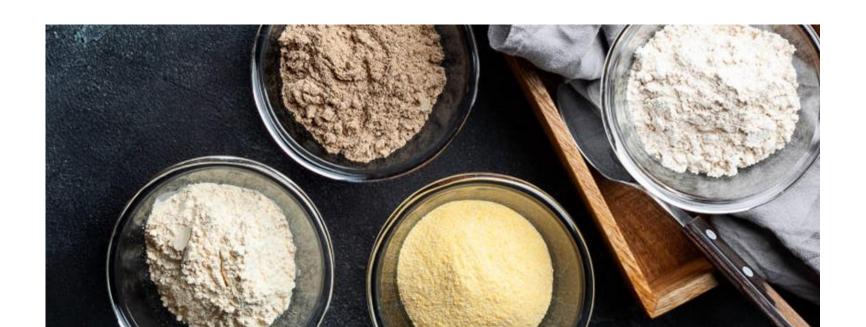
# REDUCING FOOD WASTE IS



# SOLUTION AGAINST CLIMATE CHANGE

## CIRCULAR FIBER'S MISSION

## REDUCE WASTES... CREATING VALUE PRODUCTS





#### Sustainable Functional Flour

Contributes to liver's protection and normal metabolism of fatty acids.

## **OUR SOLUTION**



→ ARTICHOKES FUNCTIONAL FLOUR

→ 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**

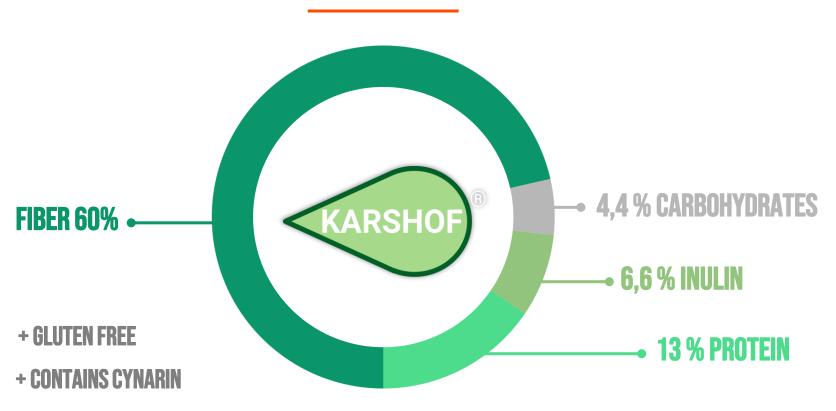
Sustainable and with the lowest CFP

3

#### **FUNCTIONAL FLOUR**

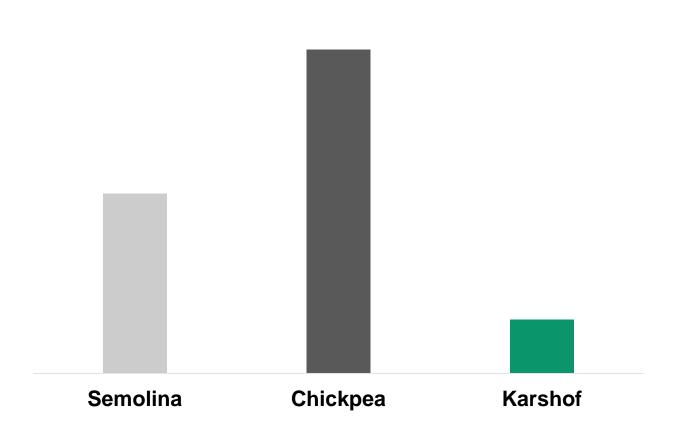
Unique nutritional and healthy values

## **UNIQUE NUTRITIONAL PROFILE** KARSHOF®



+ FOR DIABETIC, LOW GLICEMIC INDEX

## **KARSHOF LCA ECOSYSTEM**



### WHY DO WE FOCUS ON ARTICHOKES?

**70**%

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 KG

ROW MATERIAL AVAILABLE  $\rightarrow$  RESOURCES

## CHALLENGES INTO OPPORTUNITIES

**SEASONALITY** 





9 months of production, transformation industry

AVAILABILITY RAW MATERIAL





One of our shareholders is a big artichokes transformer

**NEW PRODUCT** 





Market Intelligence analysis done with **BLENDHUB** & **EIT FOOD** 

**SCALABILITY** 





Lines will be mobile, and able to process other vegetables

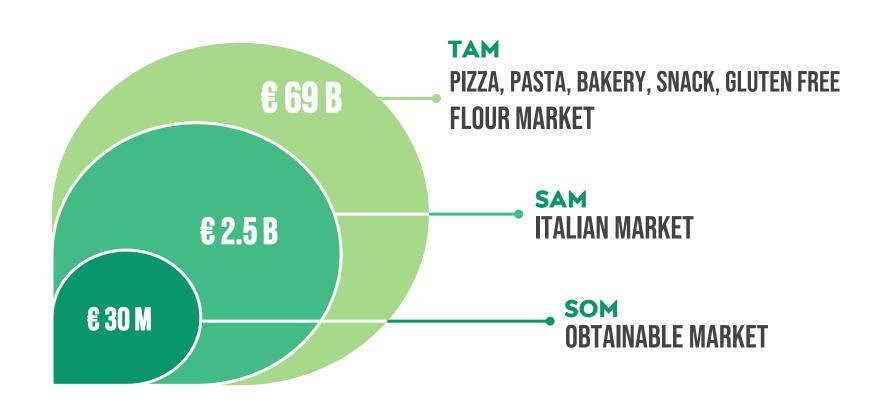
COMMODITY





Karshof is brand, due to the uniqueness

## **MARKET OPPORTUNITY**



## **OTHER PRODUCERS**

COMPANY	SUSTAINABILITY	ACCOUNTABILITY	PRICE ADVANTAGE
Circular iber	••••	••••	•••
PACKTIN Where food becomes circular	•••	••••	••••
agro singularity upcycled plant-based ingredients	•••	••••	••••
Organix 3	••••	••••	••••



#### **TIMELINE AND NEXT STEPS**

#### MVP **VALIDATION**

Karshof® development:

- UVP
- Early Adopters

#### **FIRST TRACTION**

Closing first deals with corporate partners and keep working to increase sales pipeline

#### **FUNDRAISING** PHASE

Focus on Fundraising to improve quality of Distribution. Marketing and Communication

#### **GROWTH PHASE**

New Revenue Model:

- Licensing
- B2B2C

**New Products:** 

- Functional Snacks
- Super Food

#### **REVENUE MODEL**

## CORPORATE PARTNERSHIPS

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







#### B2B2C

Go to Market with new products in Co-Marketing & Co-Branding





#### **LICENSING**

**The process patent** can be licensed to corporate partners



future development **▶▶** 

**PIPELINE VALUE: 190 K€** 

#### **OUR TEAM**



Founder & CEO
NICOLA
ANCILOTTO

Executive MBA at MIB
Trieste BS.

10 years of experience
as Commercial Director.
Business Developer and
strategic consultant.



LUCA COTECCHIA

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



MARCO
TURRIZIANI

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



MICHELE PRETE

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

#### **INVESTMENT NEEDED**

€ 1.250K

400 K€ EQUITY

850 K€ DEBT

#### **EQUITY ALLOCATION**



