

# Save Food. Reduce Waste.





# Rocket Science For Food.

We are fixing the issues of soggy delivery food to extending the shelf life of produce. Using a blend of science and innovation, we are developing groundbreaking solutions to help food stay fresher, longer.

**Food waste happens.  
Let's reduce it.**

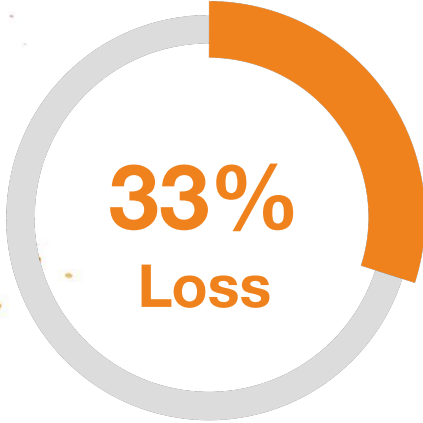
SAVR<sup>PAK</sup>



Opportunity

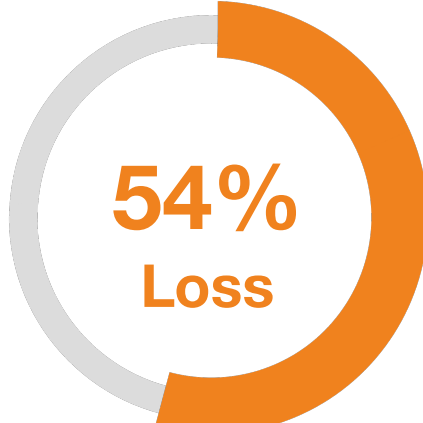
# Annual Global Food Waste = \$2.6 trillion

SAVRpak believes it can eliminate up to **3% (\$78B)**




33%  
Loss

Farms &  
Manufacturing



54%  
Loss

Distribution  
& Retail



46%  
Loss

Hospitality &  
Consumer

Source: *Food and Agriculture Organization of the UN [FAO]*

SAVR<sup>PAK</sup>



# Hospitality and Delivery System

Problem:

## Global food service market is \$4 trillion

The biggest problem in off premise dining is food temperature and humidity.

Solution:



### Peel & Stick

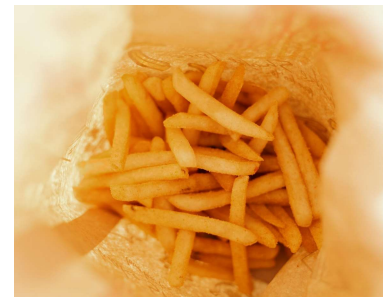
- ✔ **EXTENDS SHELF LIFE 3-14 DAYS (Depending on product)**
- ✔ **LOW INTEGRATION COSTS FOR FOOD PACKAGERS**
- ✔ **MADE FROM RECYCLABLE AND SUSTAINABLE MATERIALS**
- ✔ **BETTER QUALITY FOR CONSUMERS**



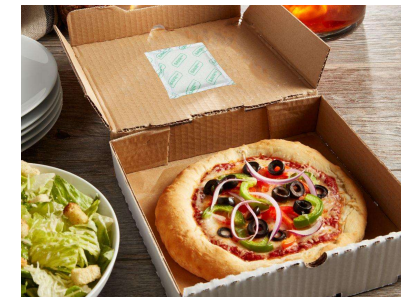
Clam Shells



Cloche



Bags



Boxes



## Produce Solutions

#1 PROBLEM IN PRODUCE IS SHELF LIFE.

# US Food Supply Wastes \$165B/YR

Solution:

**SAVR<sup>PAK</sup>**

**Drop-in**

- ✔ **EXTENDS SHELF LIFE 3-14 DAYS (Depending on product)**
- ✔ **LOW INTEGRATION COSTS FOR FOOD PACKAGERS**
- ✔ **MADE FROM RECYCLABLE AND SUSTAINABLE MATERIALS**
- ✔ **BETTER QUALITY FOR CONSUMERS**



**SAVR<sup>PAK</sup>**

Market Opportunity

# Science that protects. This is SAVRpak



## Fresh produce

- Reduce farms rejections
- Extra shelf life
- Sales in further markets
- Better quality for consumers
- Less FOOD WASTE
  - Super Markets
  - Restaurants
  - At home



## Hospitality & Delivery

- Product quality
- Consumer experience
- Generate new business possibilities



## At Home

- Reduce Food waste
- Savings
- Better Quality.
- Reusable and biodegradable



## Markets

①

### Food Service



- Product quality
- Consumer experience
- Significantly reduce food waste

Distributed By

**Sysco**

②

### Produce



- Reduce farms rejections
- Extra shelf life
- Sales in further markets
- Better quality for consumers
- Fight Food Waste
- Back of House

③

### Consumer



- Better Quality
- Fight Food waste
- Savings

④

### Flowers



- Reduce farms rejections
- Extra shelf life
- Sales in further markets
- Better quality for consumers

SAVR<sup>PAK</sup>

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# Food Service

No more wet fries.

No more chewy pizza.

No more soggy burger buns.





**Delivery Solution:**

# Peel & Stick

**Easy Installation**

✓ **Freeze it.**

✓ **Peel it.**

✓ **Stick it.**



**Made from Food Grade Plant-Based Materials; All ingredients and components FDA approved for use with Food**



# How it works:

## Fights Food's #1 Enemy: Aggressively Extracts Humidity & Condensation

SAVRpak begins absorbing moisture immediately allowing delivered food to be enjoyed like on-premise dining at the restaurant.

Check out our [YouTube channel](#) for more performance test with different foods.





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# Produce

Extending Shelf-Life,  
Freshness, and Quality...  
**100% ORGANICALLY**



# Easy Integration: Simply drop the SAVRpak into the Produce Container

Made from Food Grade Plant-Based Materials;  
All ingredients and components FDA approved for use with Food

+ INCREASE +

Shelf-Life of your product by as much as 10 days

Value of your product

Retail Satisfaction and Customer loyalty

Market Size by expanding shipping radius



2"



4"

- DECREASE -

Overall Costs Of Your Product

Rejected Shipments

Food Waste and help contribute to a more healthy planet



# SAVRpak Produce Testing

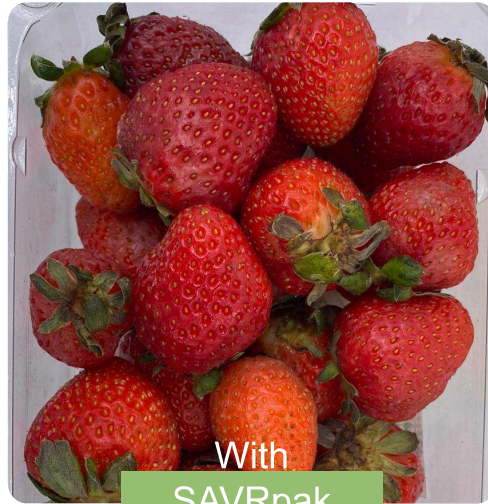
## Photos from Strawberry and Raspberry Testing

### Strawberries

8 days at room temperature



Without  
SAVRpak



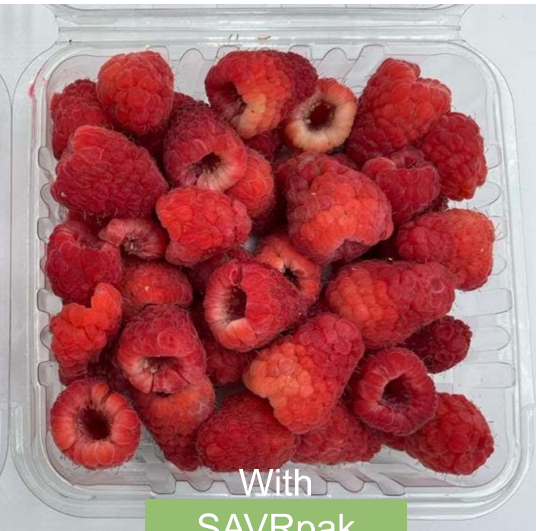
With  
SAVRpak

### Raspberries

15 days at 0c + 6 days refrigerated = 21 days test



Without  
SAVRpak




With  
SAVRpak




# The Effect of SAVRpak on Lettuce Shelf Life

## Final Report




“Overall, the SAVRpak appeared to have a positive impact on bagged, cut lettuce shelf life in this study, resulting in less condensation and free moisture in the bags, and less water soaking, decay and wilting compared to Control samples.”



“Across all storage protocols and evaluation dates, the lettuce stored with SAVRpaks had significantly less condensation and free moisture in the bags, and the lettuce had lower water soaking, decay, and wilting scores compared to the control.”

compared to Control samples.”



“Bacteria population increased over time in storage, but there were significantly less bacteria in the SAVR treatment compared to the Control across all storage protocols and evaluation days.”

compared to Control samples.”

3

## Consumer

Keep your produce  
fresher, longer.

Lettuce, microgreens, spinach,  
arugula, berries, vegetables, etc.

**SAVR**<sup>PAK</sup>

Drop-in at home solution





POP

# Packaging



SAVR PAK





# Easy integration

Peel it. Stick it. Store it.



**4**

## **Flowers**

**Brighter Colors.  
Fuller Blooms.  
Stronger Stems.  
Disease Free.**





# SAVRpak Rose Farm Trials

**Bouquet** - 21 days at room temperature

With SAVRpak



- Full, open blooms
- Strong, firm stems
- Rich, vibrant Colors




Without SAVRpak



- Blooms not opening fully
- Drooping, weak stems
- Dull, Fading color



# IP Road Map

<i>Product name and market:</i>	Q3 2020 <i>Peel &amp; Stick</i> <i>Hospitality/Delivery</i>	Q2 2021 <i>Drop-In</i> <i>Fresh Produce</i>	Q4 2021 <i>Anti-Frost</i> <i>Frozen</i>	2022 <i>Consumer</i> <i>At Home</i>
 <p>Food container w/ forced moisture removal: App #14709365</p>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
 <p>Frozen food anti-frost packet. App #62878950 <u>Expected Market date 2021</u></p>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
 <p>Contactless reagent detect bacterium &amp; allergens, App # 63114650 <u>Expected Market date 2022</u></p>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>

**Product Rollout Key:**

Phase 1

Phase 2

Phase 3

# Granted & Pending Patents

**Food Container  
with Forces  
Moisture Removal**

**10,0335,632**

**Method Patent,  
Peel and Stick**

**11.001,432**

**China Patent**

**AL 202020044193.1**

**Device Patent,  
Using Water  
Packets**

**17,345,337**

Greener Good

# Our product must leave no trace



## Labeling

Allows food products to label that SavrPak extends shelf life through aggressive environmental control.



## 100% Chemical free

Using dew point temperature not chemicals



## Food Safe Materials

FDA: GRAS compliant and safe for food contact.



## Compostability

Certification (pending): ASTM D6400 & ASTM D6868.



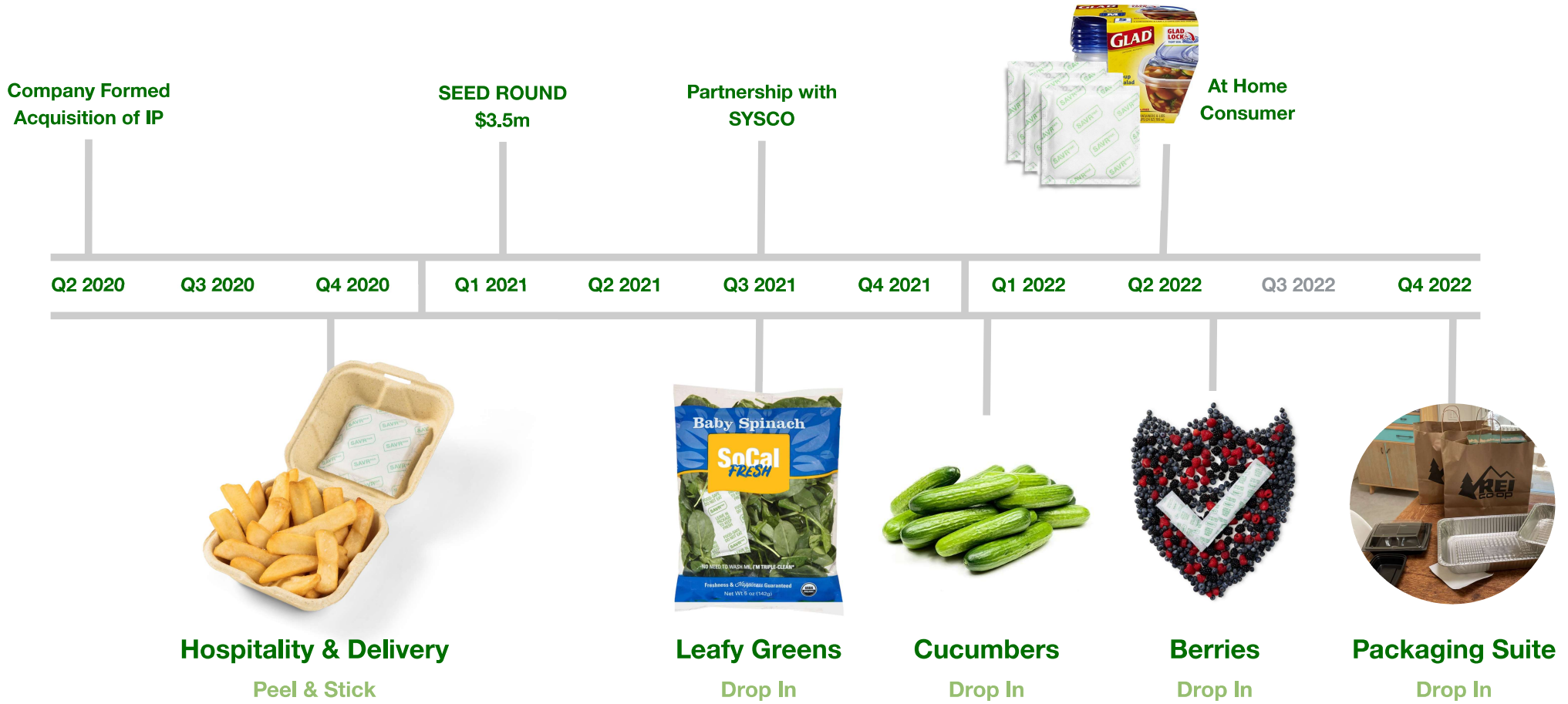
## Sustainable

Renewable plant pulp, locally sourced, locally made.

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# Timeline



## Hospitality/Delivery

### Key market indicators

US food and beverage spending  
= \$1.5 Trillion

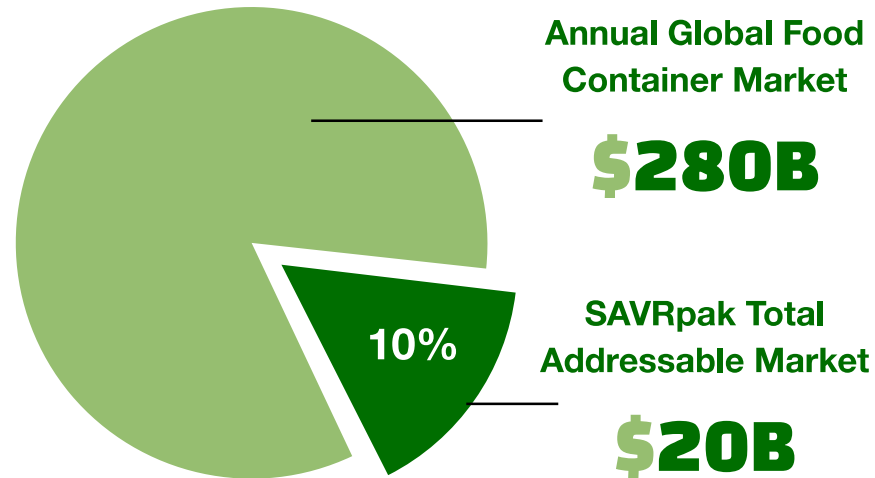
Off-premises dining =  
in 2021 is 60 percent

Delivery Hero= 100 deliveries  
per second in 2021

Total US off premise dining  
2020= \$302.6 Billion

Sources: [grandviewresearch.com](https://www.grandviewresearch.com) [businesswire.com](https://www.businesswire.com)

## Total Addressable Market



## Fresh Produce

### Key market indicators

US fruit & vegetable market size  
by 2025= \$1.22 Trillion

“Value added” (cut and  
packaged) produce is the  
fastest growing segment

In the US 80 Million bags of  
salad mix made per month

Global packaged salad market  
is \$10.8 Billion with 10% growth  
yr/yr

SAVR<sup>PAK</sup>

## Timeline

# Everyday Rocket Science; *FAST* Environment Control



## Anti-Frost Frozen

Frost eliminated using renucleation

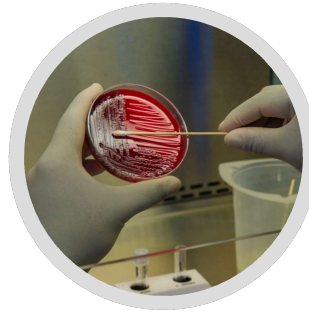
SAVRpak eliminates ice crystals and frost!

Auto-defrost, open freezer doors, blackouts & other interruptions: All cause ice crystals & freezer burn.

SAVRpak is below the dew point temperature during interruption, extracting water from the air before renucleation (crystal formation).

SAVRpak has 100's of cycles in each device.

SAVRpak stops ice crystals inside frozen food bulk packaging, single frozen dinners, re-packaged and home use.



## Contactless Testing

Contaminant identification via Dewpoint

SAVRpak tests food safety without touching!

Dew point temp extracts moisture from the food.

Reagent in SAVRpak reacts to:

- E-coli
- Corona
- Allergens (peanuts, etc)
- Botulism
- Gluten
- & Others



## Health & Beauty

Stability Without Chemicals

Many health and beauty items need special consideration during storage and shipping. Legacy chemical preservatives not green or sustainable.

A more robust environmental control allows for realistic transportation standards while ensuring the quality of natural products.



Press

**FAST  
COMPANY**

**KT LA 5**

**The Washington Post**

**WIRED**

**THE  
SPOON**

**BUSINESS  
INSIDER**

*Nation's  
Restaurant News*

**Entrepreneur.**

**FOX  
NEWS  
channel**

**Daily Mail**

**SXSW**

**THE  
TAKEOUT**

**Nasdaq**

**VegNews**

**the kitchn**



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produce industry news

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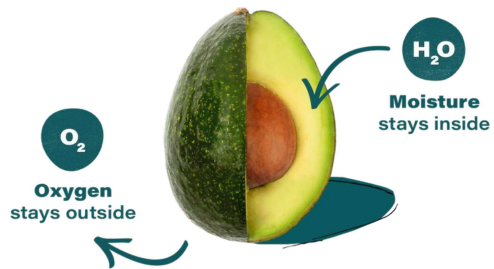
Awards/Accolades



# Competition

## Coatings

Thick Skinned Produce Only



## Ethylene Gas Absorber

Only Some Produce



## Vented Holes

Slow & Ineffective



## Vacuum Pump & Container

Expensive & Inconvenient





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