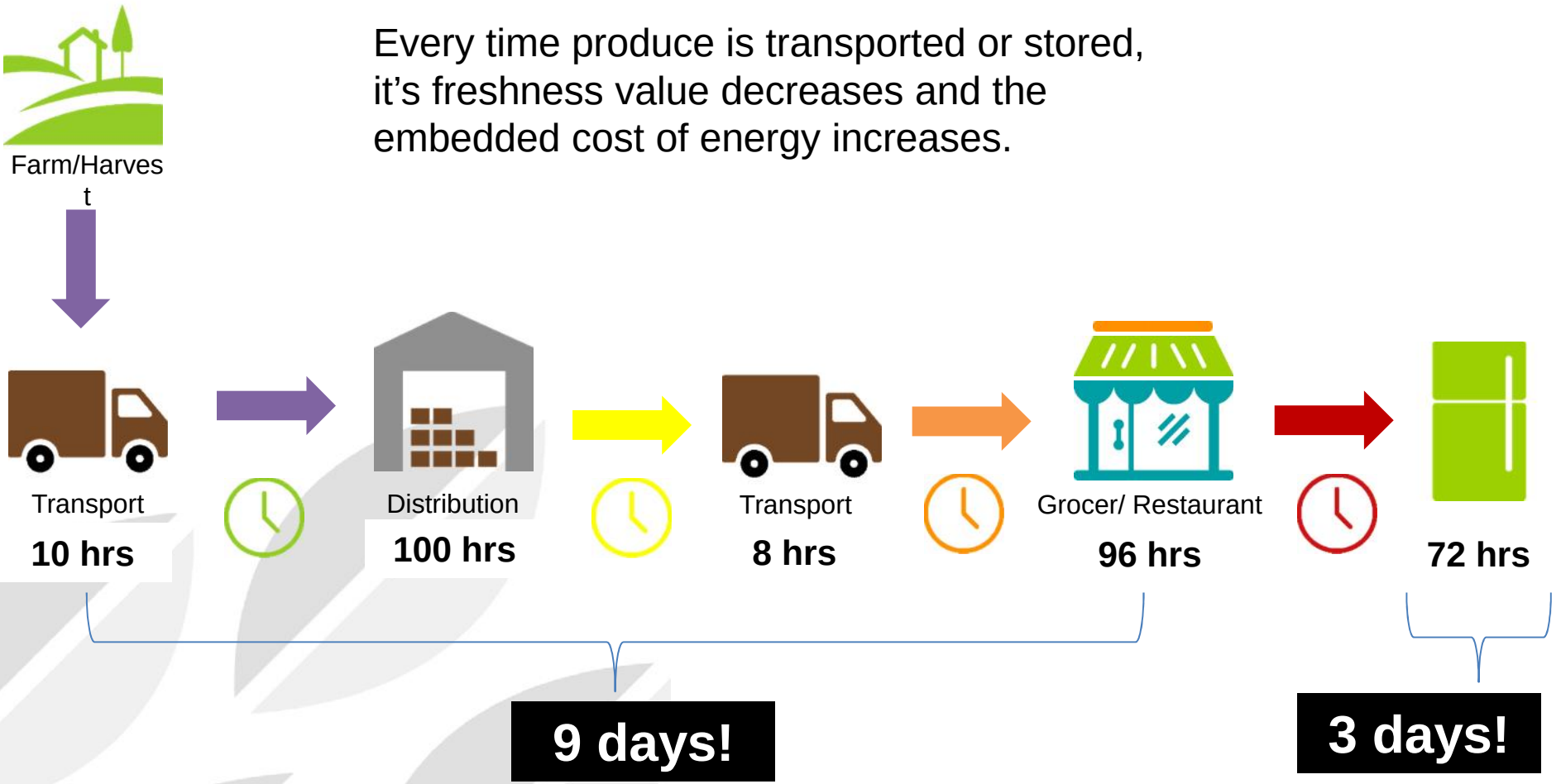
What is a SuperGrow Container?

- On-premise, soil based, automated, controlled grow environment for produce
- We are the first and only LED sourced Terraponic* container farm offering.
- Our Terraponic technologies are also implemented in buildings called SuperGrow Centers™

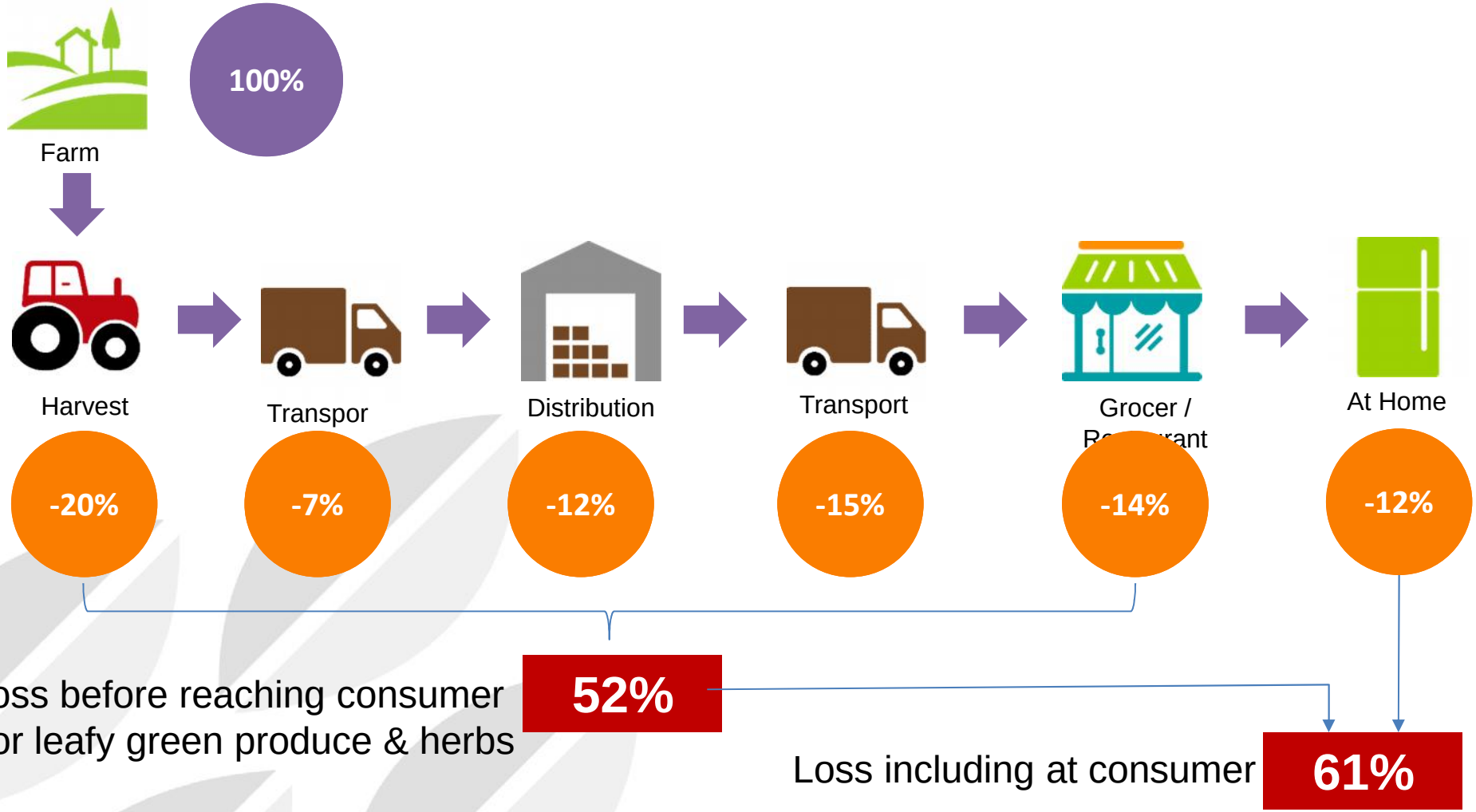
*Terraponic means grown in SOIL
not a “medium” mix of various matierlals (sawdust to coconut shell)
not “hydroponic” in “water”
not “aeroponic” with water and basic nutrient misted on the roots

Shortening Supply Chain Latency

Every time produce is transported or stored, it's freshness value decreases and the embedded cost of energy increases.



Reducing Produce Shrinkage



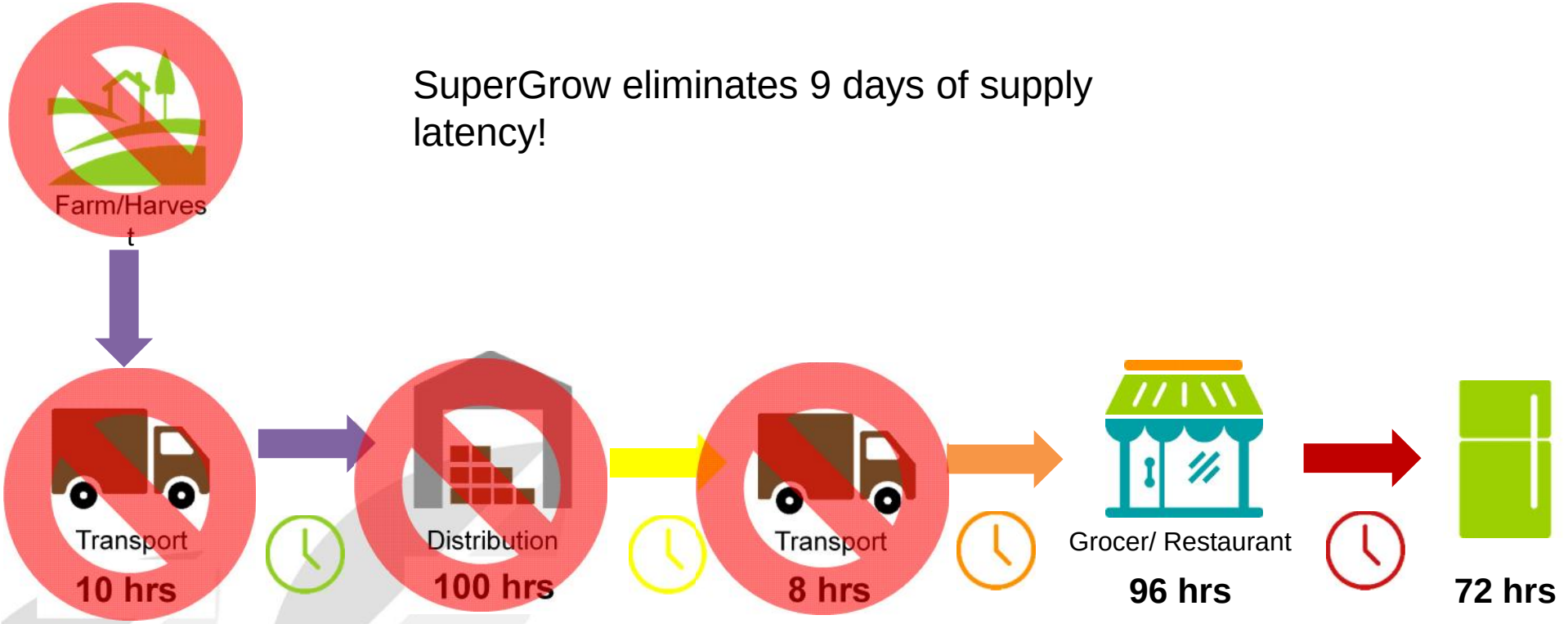
Challenges of Current Farm to Market Supply Chain

- Supply Chain Latency
  - Loss of produce freshness
  - Loss of produce volume at each stage
  - Loss of produce at retail outlet or at consumer
  - High embedded cost of transportation
  - High embedded cost of refrigeration
  - High cost for rugged distance packaging

- Two other challenges for field produce
  - Seasonality effects availability
  - Catastrophe risk due to weather or pestilence

Supply Chain Redefined

SuperGrow eliminates 9 days of supply latency!

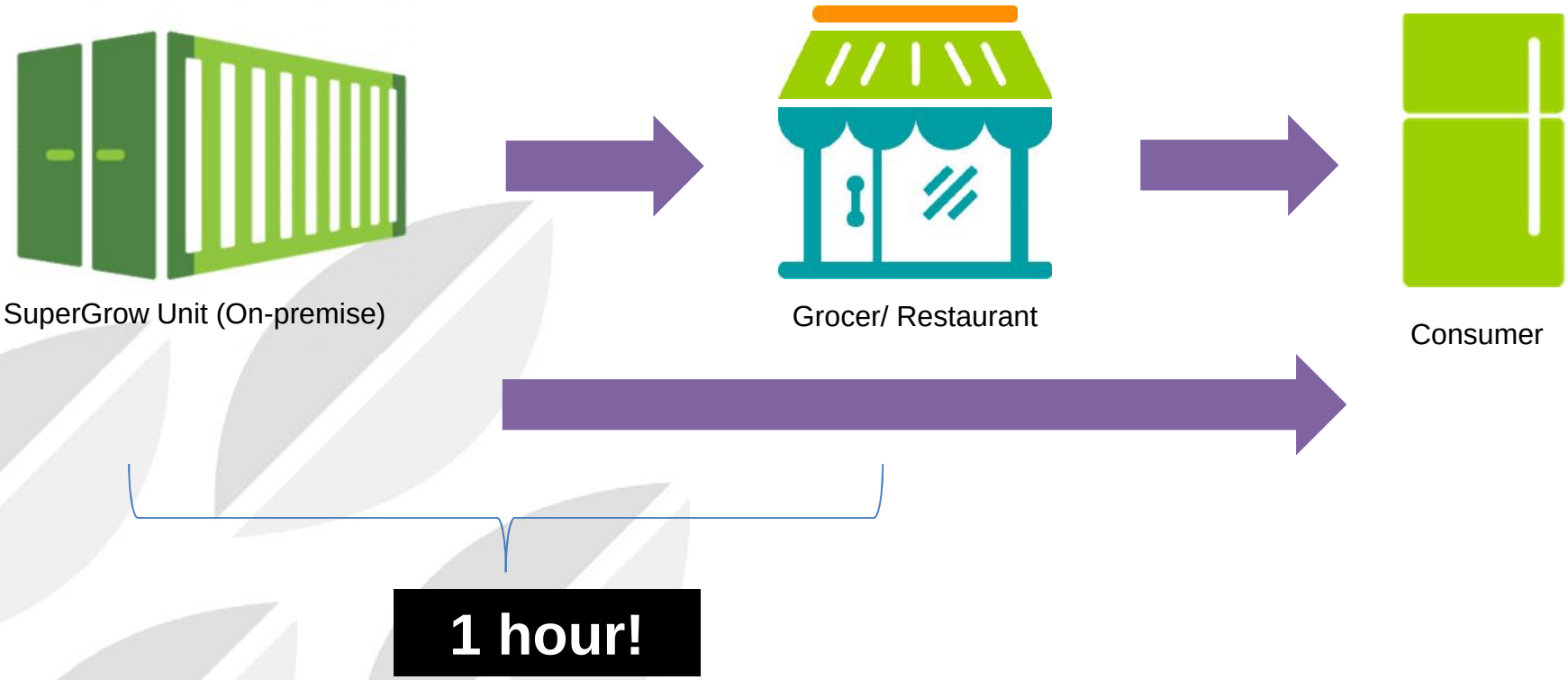


9 day

3

Supply Chain Redefined

On Premise of retail outlet or
Direct to consumer



Cost Implications

Farmer

86% of all farmers sell produce to Wholesale Food Distributors

$1

Wholesale Distributor

Wholesale food distributor average markup ranges between 23-35%

$1.35

Grocer or Restaurant

Retail outlet mark up ranges from 30-45%

$1.95

Consumer

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Grocer or Restaurant

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Retail can choose
- more margin or
- more competitive price

$1.95

Consumer

Supply Chain Redefined

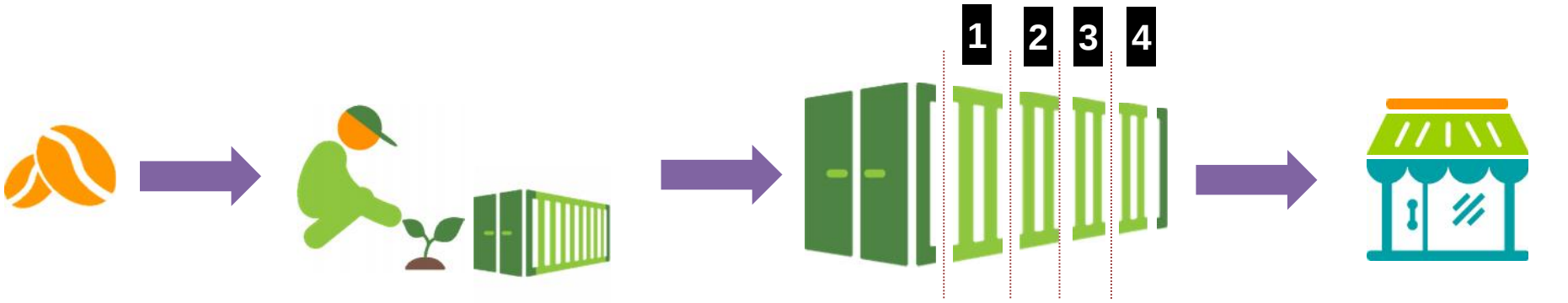
• Greater freshness	equals	better quality
• Elimination of shrinkage	means	more volume
• Lower cost	provides	higher value
• No Seasonality/Weather	ensure	lower risk

SuperGrow Unit (On-premise)

Grocer/ Restaurant

Consumer

How it works



Select produce seeds

Grow Operator plants produce weekly

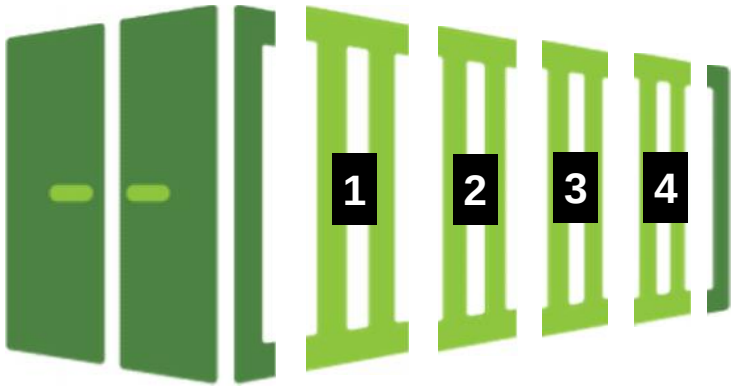
4 weekly harvest intervals in a 28 day cycle for each SG unit

Grocer/ Restaurant

1

SuperGrow Production

- Depending upon produce selection 750 to 3,000 lbs of produce can be grown every 28 days*
- 4 weekly harvest intervals in a 28 day cycle for each SG unit



Produce Harvested every

*Chives weighs much less than Romaine lettuce.
Up to 7,770 Romaine lettuce heads
Up to 9,500 individual Basil plant

SuperGrow Production

- Any number of units can be placed on premise
- SuperGrow Containers can be stacked up to two units high