



SuperGrow™

Organic Any Season, Anywhere

TRANSFORMING THE FARM-TO-MARKET PROCESS

SUPPLY CHAIN REDEFINED

What Is a SuperGrow Container™?



On-premise, soil based, automated, controlled grow environment for produce

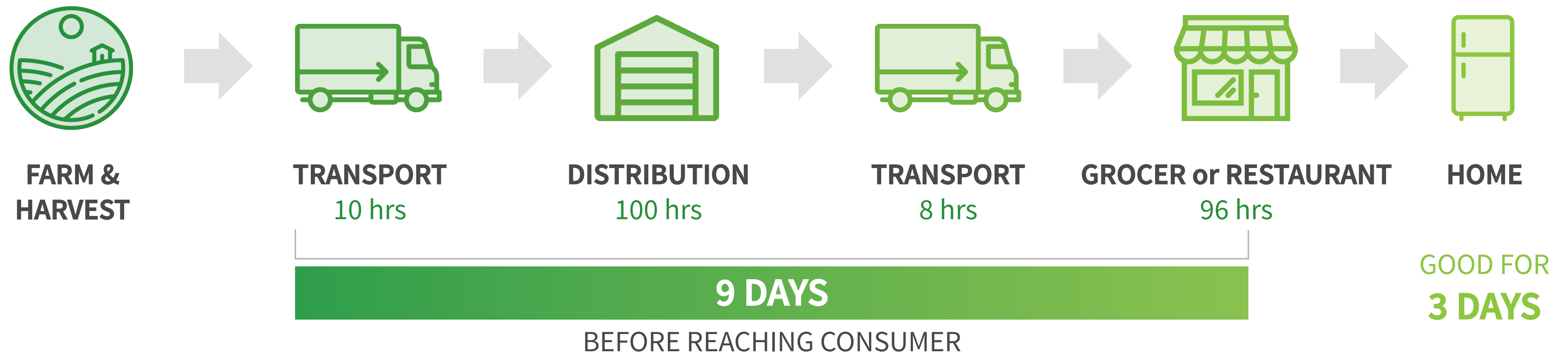
We are the first and only LED sourced Terraponic container farm offering.

Our Terraponic technologies are also implemented in buildings called SuperGrow Centers™

Terraponic: Grown in natural, nutrient-rich soil. Not water-based (hydroponic/aquaponic) or a medium of mixed materials.

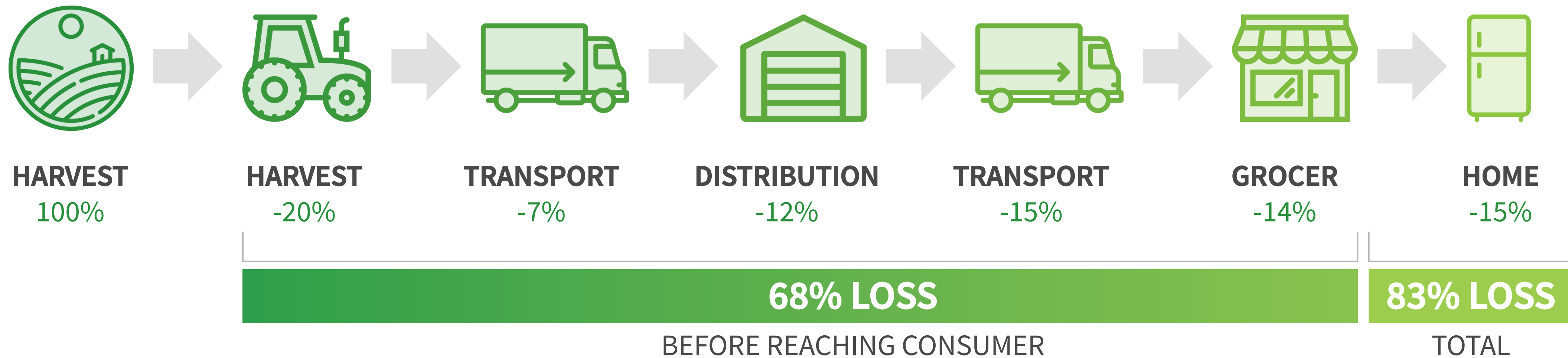
Supply Chain Latency

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



Produce Shrinkage

The following is the standard loss for leafy green produce and herbs.



Challenges

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

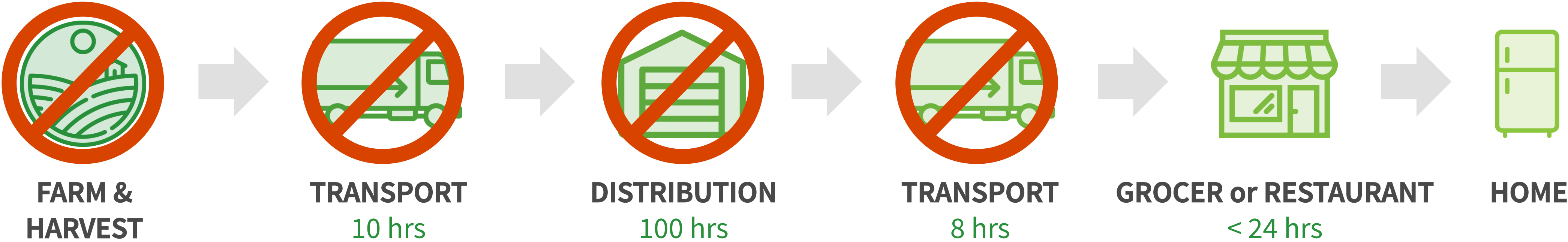
Two other challenges for field produce

- Seasonality effects availability
- Catastrophe risk due to weather or pestilence

The SuperGrow Solution

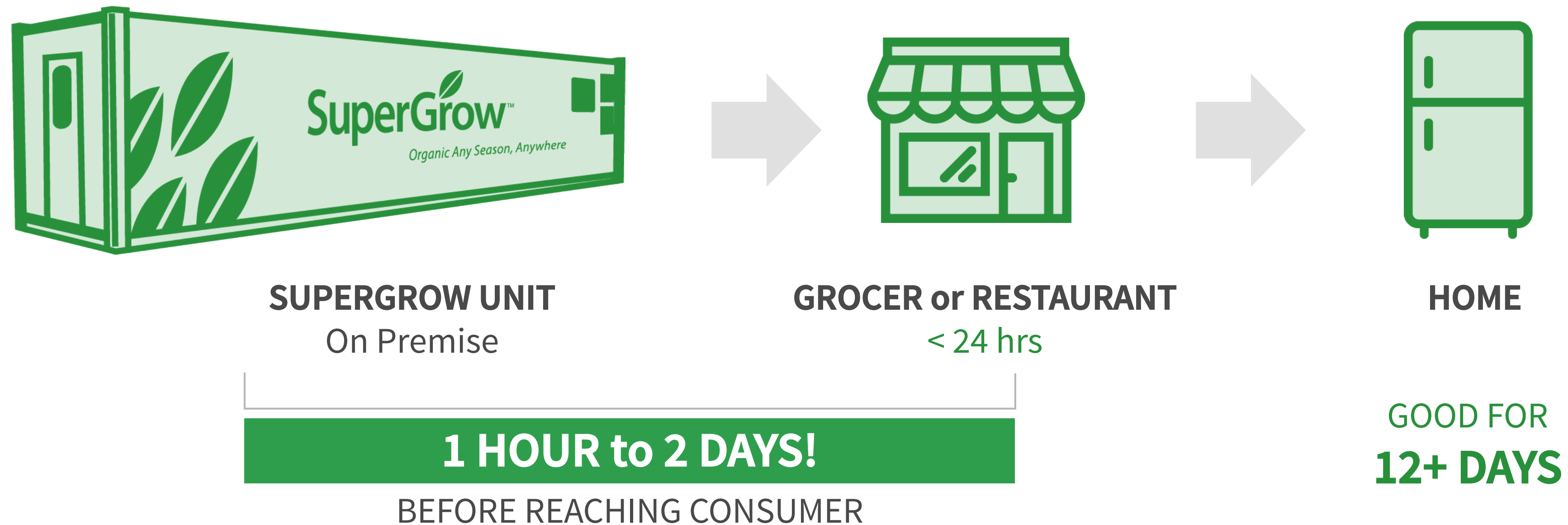
Supply Chain Redefined

SuperGrow eliminates 9 days of supply latency!



Supply Chain Redefined

With a SuperGrow Container™ on premise, it takes **1 HOUR** from container to establishment. Consumers at restaurants can experience produce immediately. Grocers may hold produce on shelves a maximum of 2 days before the next harvest. Produce stays fresher at home longer.

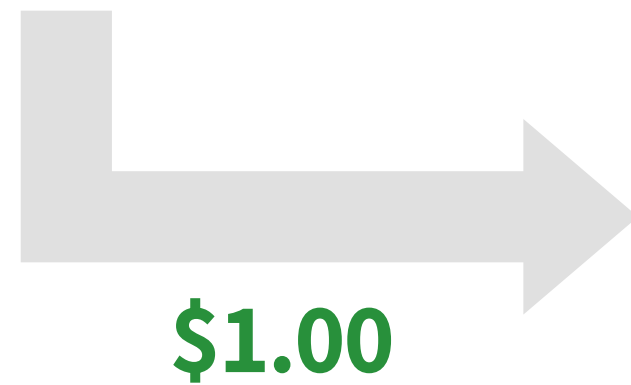


Cost Implications



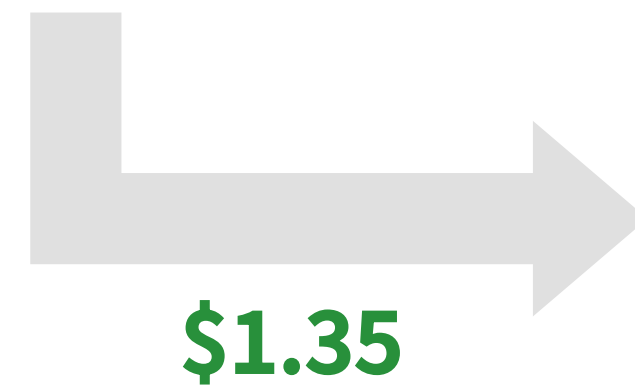
Farmer

86% of all farmers sell produce to Wholesale Food Distributors



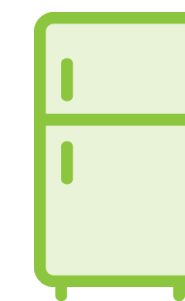
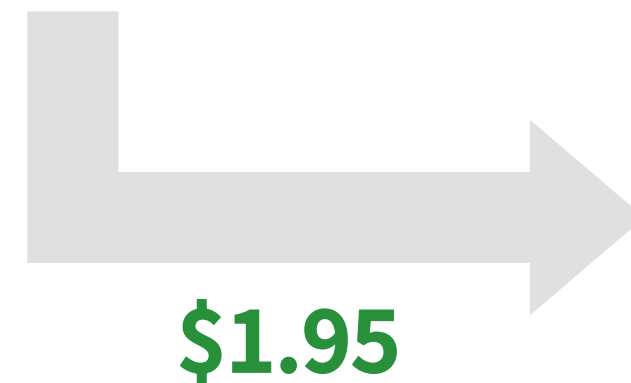
Wholesale Distributor

Wholesale food distributor average markup ranges between 23-35%



Grocer or Restaurant

Retail outlet mark up ranges from 30-45%



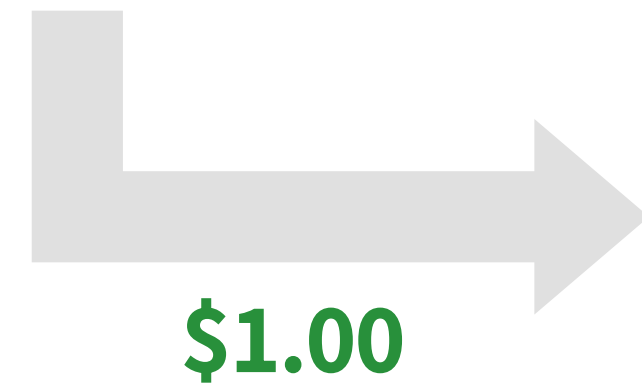
Consumer

Cost Implications



Farmer

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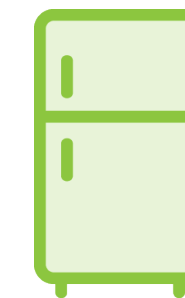
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Consumer

Retailer can choose:

- more margin or
- more competitive price

Benefits

Greater Freshness

Elimination of Shrinkage

Lower Cost

No Seasonality or Weather Impact



Better Quality

More Volume

Higher Value

Lower Risk

How It Works

Planting in weekly intervals ensures a continual harvest throughout the year, translating to 300 to 750 pounds of produce a week, depending on container size and variety grown. That's 1,200 to 3,000 pounds every 28 days and 2 to 4 acres a year ... in a single SuperGrow Container™!

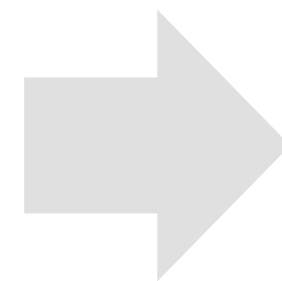
Keep in mind that any number of units can be placed on premise, stacked two units high.



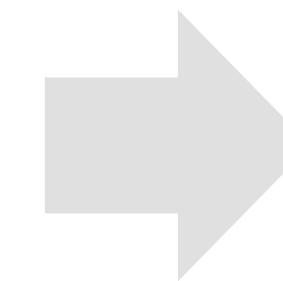
SELECT SEEDS



PLANT PRODUCE WEEKLY



4 WEEKLY HARVEST INTERVALS
in a 28-day cycle for each SG unit



GROCER or RESTAURANT



For More Information

Visit our website at
www.supergrow.ag

We may also be contacted directly
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