



CHOP X VALUE

ONCE A CHOPSTICK - NOW A STATEMENT

ChopValue Partner
Opportunity Deck

2024



Who We Are

The ChopValue Microfactory concept is a circular economy franchise creating high quality products made entirely from recycled chopsticks.

Together, we are redefining the term *waste* to *resource*, one chopstick at a time.

Focus	we relentlessly pursue our vision with clarity, efficiency, and quality.
Community	we create connections and collaborate locally and globally.
Balance	we strive for a healthy balance between work and home.
Accountability	we are reliable, and take responsibility for the outcome.
Authenticity	we are sincere, approaching every situation with empathy and honesty.

“size doesn’t matter if you want to lead a change”

- a single-use chopstick



About Us

We are redefining *waste to resource*,
One chopstick at a time.

MADE LOCAL - WHEREVER YOU ARE



Our Purpose

We are leading the transformation to a circular economy and redefine the term “waste” to “resource”, one chopstick at a time.

Our Values

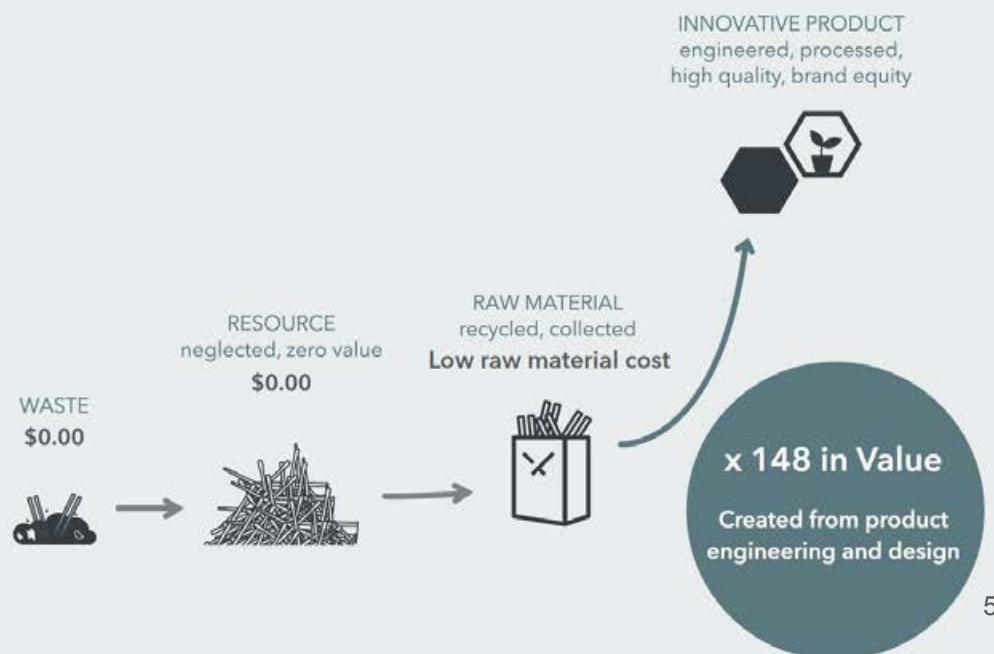
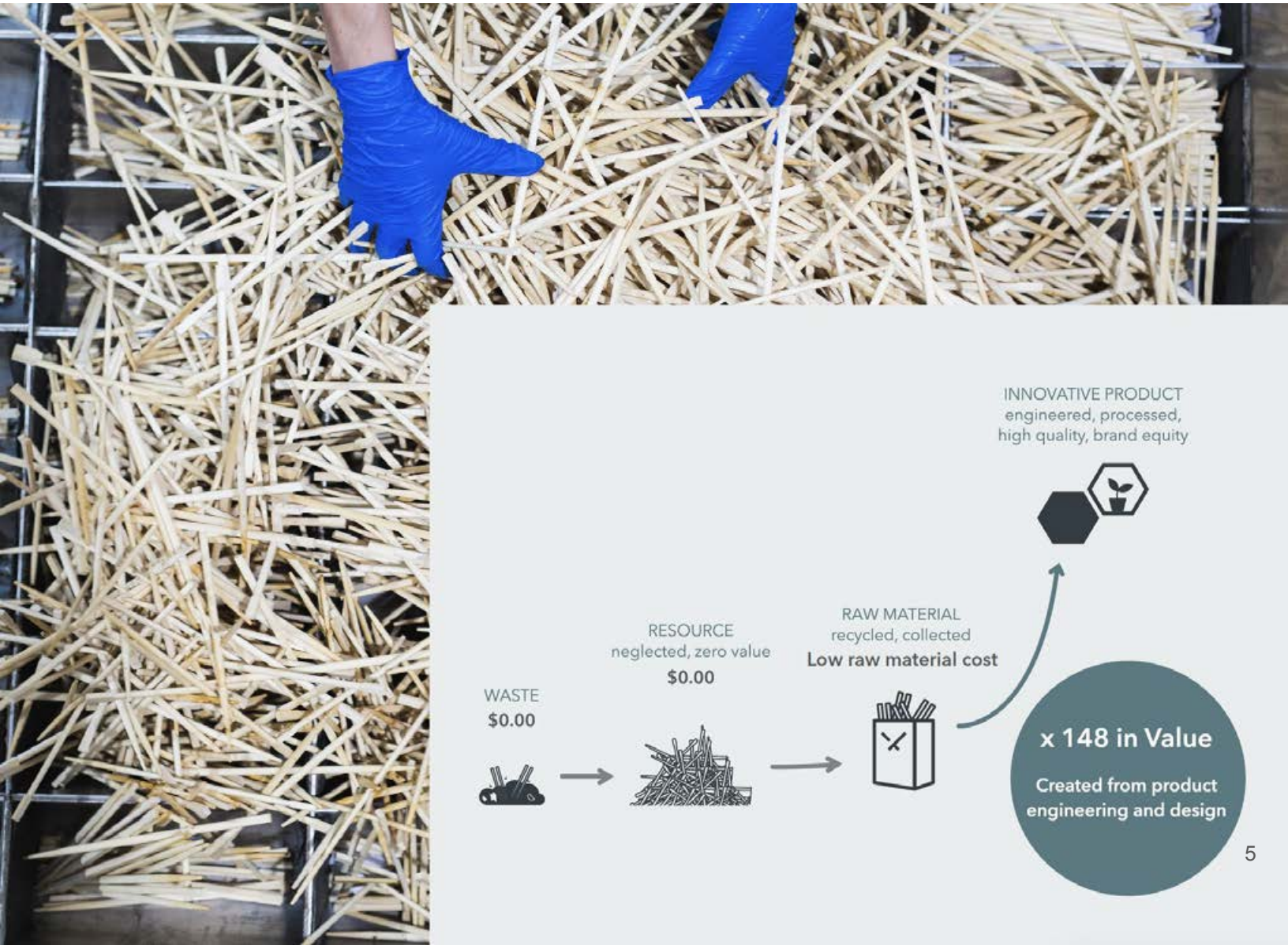
- Focus** we relentlessly pursue our vision with clarity, efficiency, and quality.
- Community** we create connections and collaborate locally and globally.
- Accountability** we are reliable, and take responsibility for the outcome.
- Authenticity** we are sincere, approaching every situation with empathy and honesty.





A 100 billion chopstick opportunity for change.

ChopValue's proprietary technology, commercialized with our circular and Turnkey Microfactory Concept, engineers readily available resources into beautiful new products.





Why it Matters: Chopsticks

How ChopValue creates a global network of sustainably run, local businesses based on the humble disposable chopstick that represents 0.015% of our waste streams.

The World Economic Forum forecasts the circular economy will yield \$4.5 trillion in economic benefits by 2030. We are leading the change with a tangible, innovative process for a greener future. Over 1.5 billion disposable chopsticks are used worldwide every week, traveling thousands of kilometers for a single use, and end up straight in the landfill. With a combination of corporate owned and franchised Microfactories globally, we have the opportunity to bring climate positive wooden products to market: socially responsible produced on a global scale.

2.01 Billion tonnes
solid waste annually

300,000 tonnes
of this are chopsticks

= 0.015%



138,930,102

chopsticks recycled & transformed to date



6,754,473.8

kgCO2 emissions saved to date



Recycling Chopsticks

Urban harvesting disposable chopsticks as a resource to divert them from the landfill



Producing in Local Microfactories

Lean manufacturing using locally available resources to minimize environmental footprint



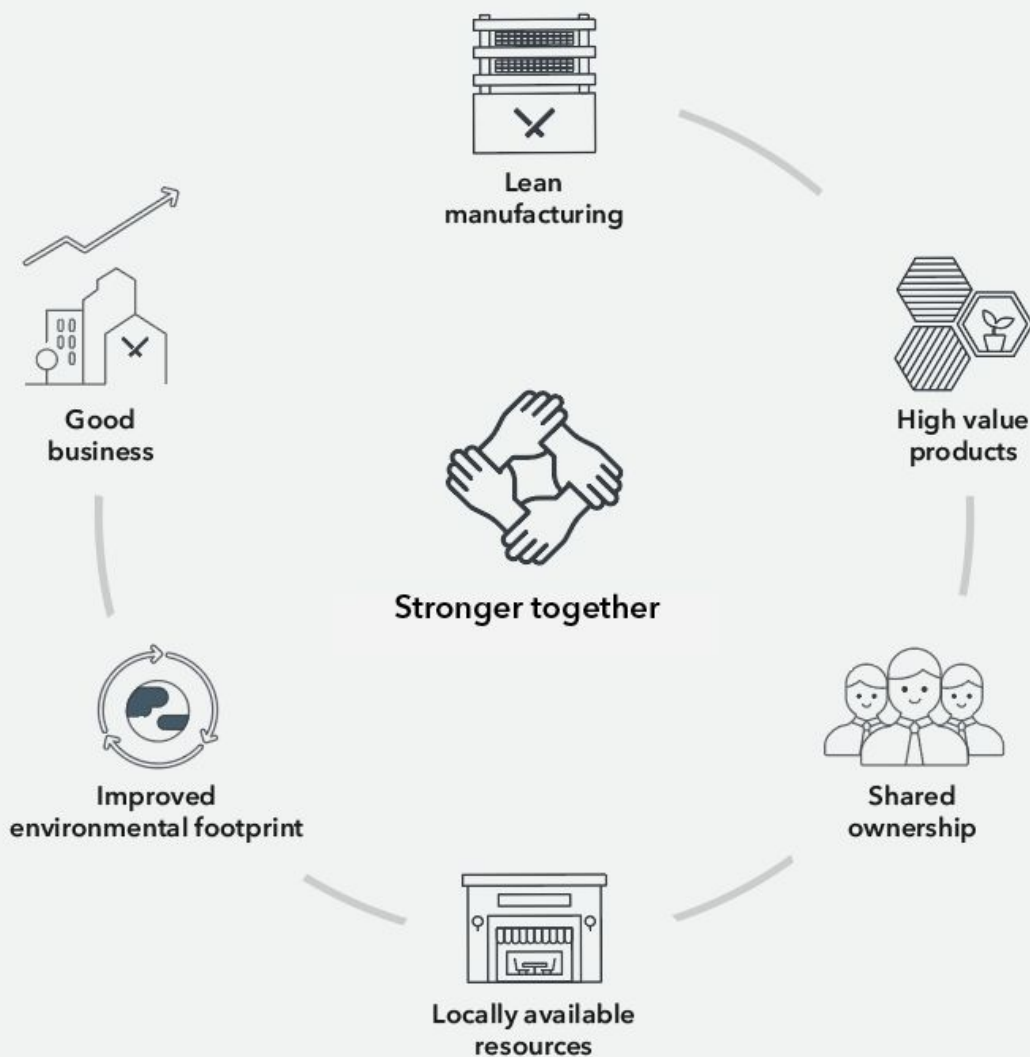
Creating Minimalistic Design

Beautiful circular economy products from an innovative high performance engineered material



Made local has a whole new meaning

Lean manufacturing of high-value products under shared ownership, using locally available resources to minimize the environmental footprint.

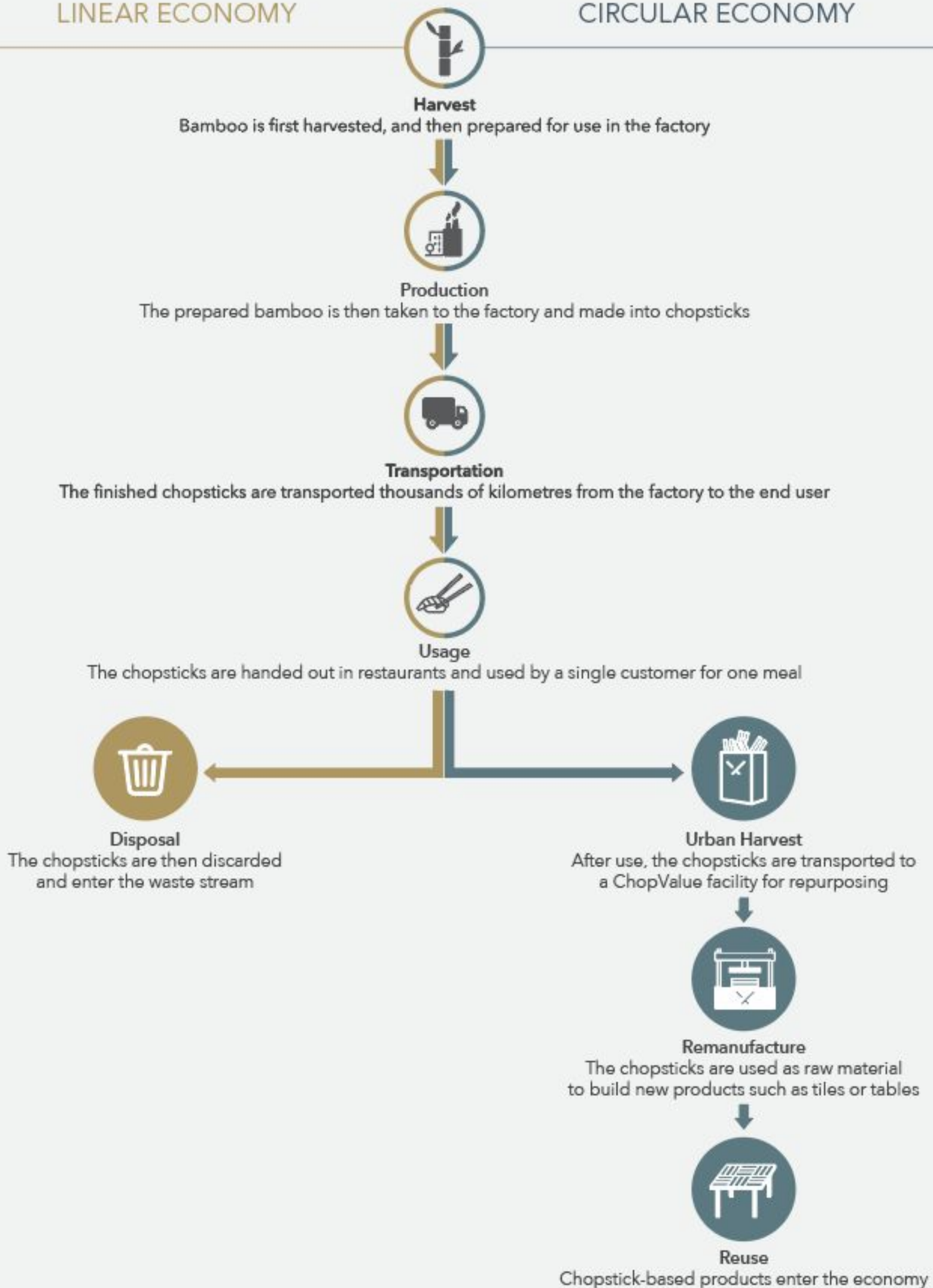




ChopValue's Circular Footprint

LINEAR ECONOMY

CIRCULAR ECONOMY

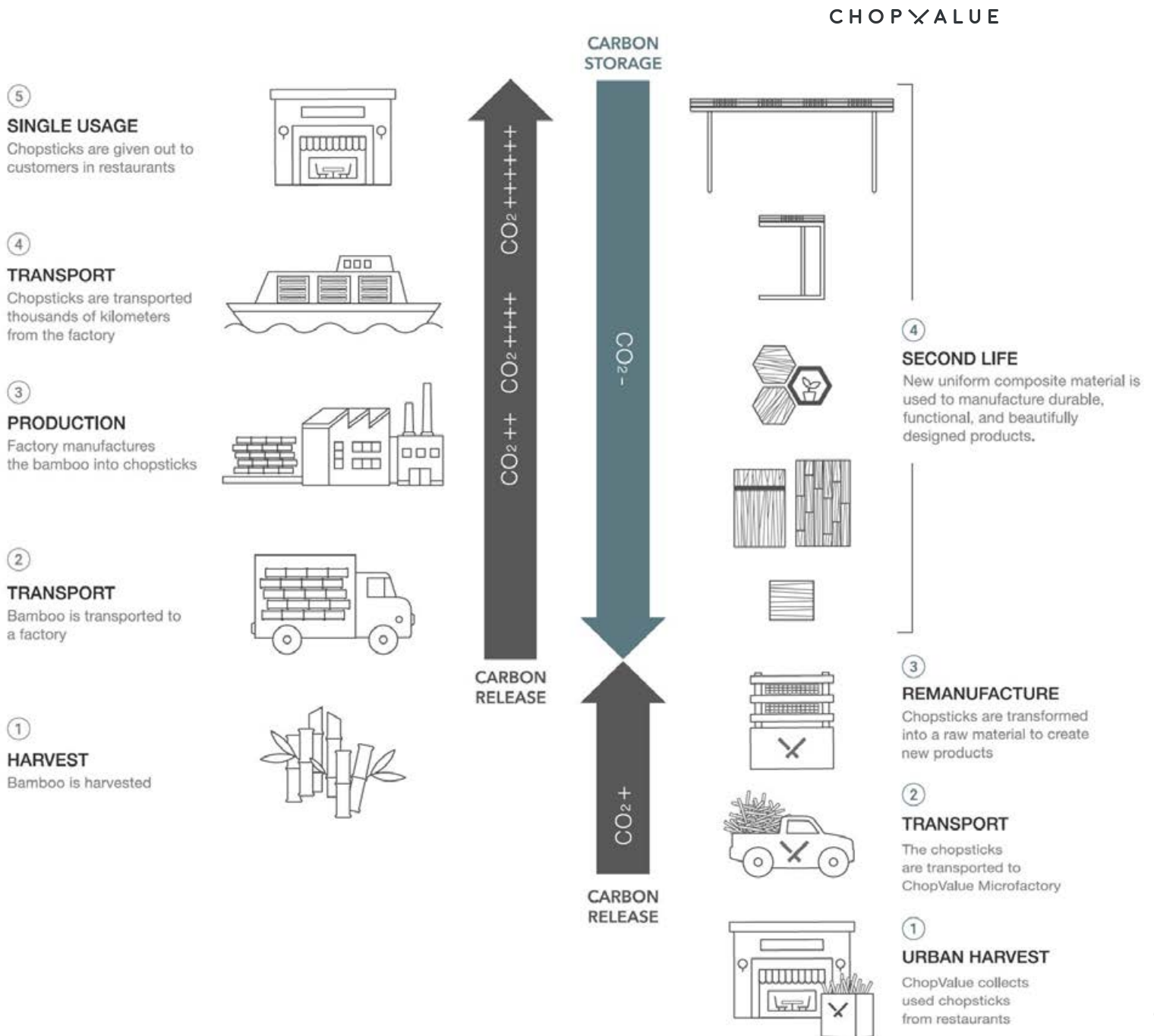




Why It Matters Now

CARBON NEGATIVE

We harvest urban resources for our second life products, which extends the duration of the carbon retained in the wood and bamboo material. When recycled, processed and engineered, our material is created for a new, durable lifetime in its second value added use. Through our ambition of lean sourcing, manufacturing and distribution, we ensure to maintain a low contribution to our own greenhouse gas emissions to retain our current carbon negative status.





EACH PRODUCT
HAS AN IMPACT



Why Now

Strive

Our company-wide environmental and social initiatives are motivated by the United Nations Sustainable Development Goals (SDGs).



Responsible Consumption & Production

12 ChopValue aims to tackle this goal by reintroducing chopsticks to the economy as a value-added product thereby reducing the utilization of new raw materials.



Sustainable Cities & Communities

11

Our corporate office and our global microfactories provide a platform to engage the local community in sustainable environmental practices by reutilizing their waste. Collecting used chopsticks from local vendors creates a platform by which ChopValue can educate the community on the circular economy.



Climate Action

13

ChopValue extends the life of bamboo chopsticks by utilizing them into products, and thus, extends the duration over which carbon dioxide is retained in the bamboo. ChopValue also ensures that its production process maintains a low contribution to greenhouse gas emissions and aims to maintain its current carbon negative status.



ChopValue's B Corp Certification

Our team's continuous commitment to redefine the term waste to resource has paved the way for our achievement of Best For The World: Environment during our first year as a B Corp in 2021 and again awarded in 2022. As the top 5% in our Impact Assessment area we evaluated on:





Why Now

- 01** Globally, the fastest growing sector in finance is sustainable impact investing for more climate positive, carbon negative actions.
- 02** We owe it to society to run a viable, lean and efficient concept – and by doing it entirely based on chopsticks: we create awareness, for education, for change.
- 03** Our Microfactories provide a distributed manufacturing concept by harvesting local, urban resources to reduce global transport of goods and raw materials.
- 04** Chopsticks as a resource is just our humble beginning to proof a viable circular economy concept: with more than 40 billion pairs being imported to North America alone per year.
- 05** We follow the principle of “every action matters”. Small to medium size business owners, supported by one global brand, work together towards the same sustainable development goals.
- 06** The popularity of various kinds of Asian cuisines that utilize chopsticks as main utensil has been rising: a third of our entire population uses chopsticks daily.
- 07** Ongoing global supply chain interruptions continue to impact consumers around the world: we produce locally, on a global scale.
- 08** Your commitment to your local community: we know you will run a ChopValue Microfactory to your local needs.



Why Now

for a climate positive industry



Ikea to invest \$220 million to make it a 'climate positive business'

"Our ambition is to reduce more greenhouse gas emissions in absolute terms by 2030 than the entire Ikea value chain emits, while growing the Ikea business."

- the Inter Ikea Group's CEO, Torbjörn Lööf, said in a statement



Nike CEO John Donahoe:
"Shoppers care about sustainability"

Nike earlier announced its plans for outfitting athletes at the Tokyo 2020 Olympics in gear made out of recycled polyester and ground-up shoe parts. It unveiled a slew of new products for consumers, too, including another pair of carbon-plated running shoes.



Brian Curin, CEO, Co-Founder of Little Kitchen Academy (formerly one of the Executive Partners at Cold Stone Creamery for growth, commented)

"When you have something this brilliant, it would be selfish to keep it to yourself. I'm grateful and proud that ChopValue is sharing this with the right strategic partners to accelerate the impact they can have on the world and future generations. For me, it was an easy decision to go all in with ChopValue, as one of Little Kitchen Academy's global strategic partners, as a supporter, and as a director. I believe that every major market across the globe will benefit by having a ChopValue microfactory in its backyard."



Why Now

Environmental stewardship

Our company recognizes the vast amount of under-utilized waste streams within our urban environments as a resource to develop novel engineered products. Talking chopsticks: Previously discarded as waste in such high and neglected volumes, recycled chopsticks are given a new life at ChopValue within our locally distributed, global Microfactories.

The production of this novel material required significant technological innovation due to the lack of existing machinery that could be utilized to process this new resource. Technological and material innovation allowed us the opportunity to ensure that our processes were designed by prioritizing environmental sustainability.

Circular economy and environmental stewardship are a priority in all facets of ChopValue's business. Some of our environmental initiatives include:

Zero-Waste Production

Our products are developed to increase utilization through straight line designs and a modular approach to our product lines.

Packaging

Our products are packaged using biodegradable, starch-based peanuts and are wrapped in recycled paper; all packaging cards and labels are printed on recycled paper.

Repurposing

The waste and off-cuts generated from the manufacturing of our larger products are saved and later reused in the production of other smaller products, such as keychains.

Oils

The oil used to finish our final products is vegetable-based and environmentally friendly.

Resin

The resin used in the manufacturing of our engineered materials is free of phenol and formaldehyde, water based and recyclable.



Why Now

Setting a new norm by changing the way you think about wasted resources and manufacturing.

At ChopValue, we consistently prioritize and highlight environmental sustainability in all stages of our business model including innovation, waste reduction and utilization, and our expansion plans.

By creating a viable business in Canada solely based on previously discarded chopsticks, ChopValue has demonstrated that it is feasible to incorporate the circular economy approach into business, and that valuing environmental sustainability does not hinder one from success. We hope to replicate this prioritization of environmental stewardship in the decision to expand from a national to a global scale.

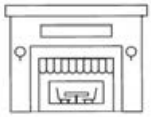
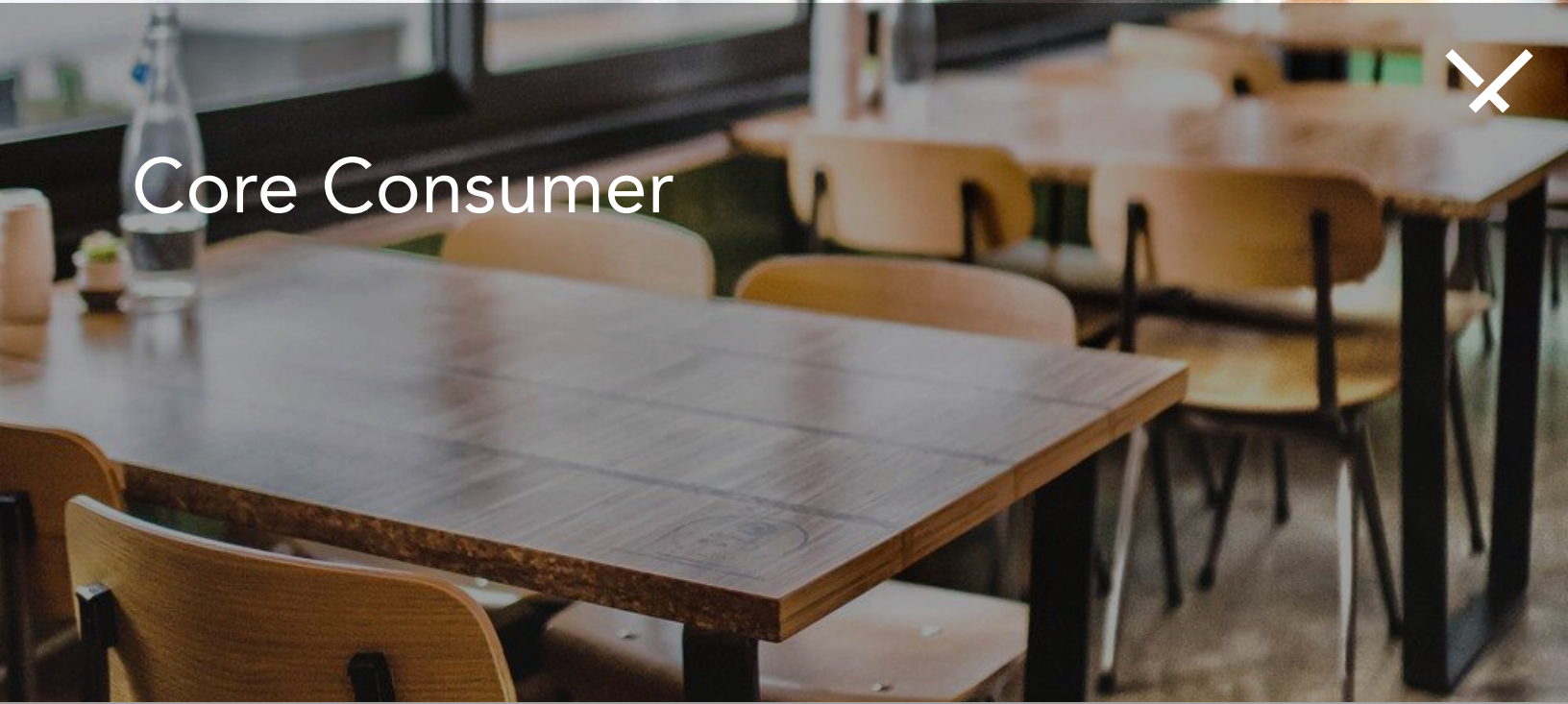
Environmental sustainability is a global issue and more companies should incorporate the principles of circular economy into their business models.

We hope that by remaining transparent about our manufacturing processes and business practices, and measuring the environmental impact of our production chain, we can inspire others to incorporate environmental impact into their businesses as well.

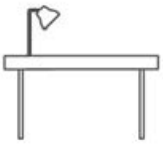




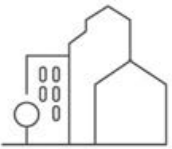
Core Consumer



Local, national, and international brands e.g. Hotels, Quick Service Restaurants, Banks



Furniture manufacturers, OEM partners such as EFFYDESK, looking for unique, high-quality design components for their own products.



Restaurants, shopping malls, hotels, and hospitality partners (including recycling partners that form a closed loop) that wish to tell their circular economy story with ChopValue products.



Promotional partners, like Staples, who value customization and personalization of unique gifting products for corporate clients.

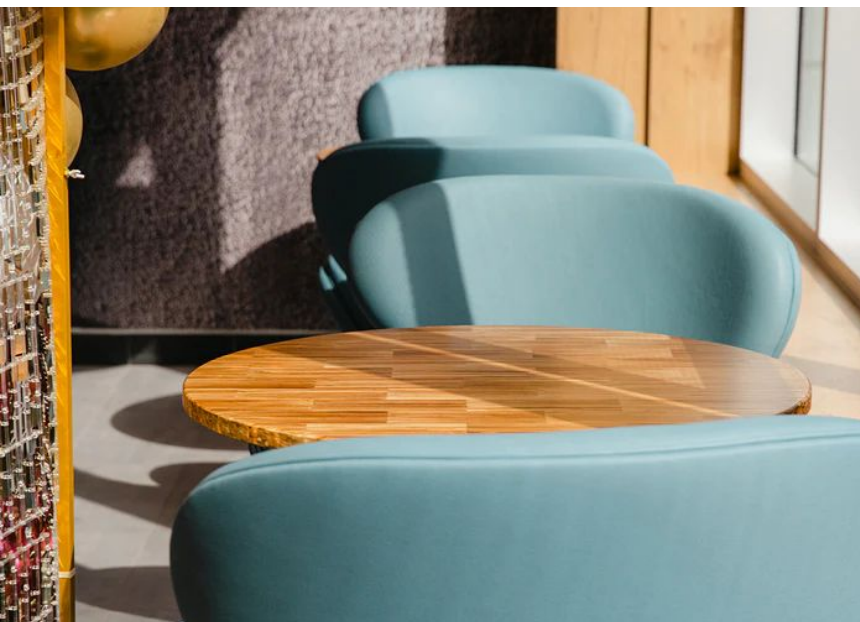
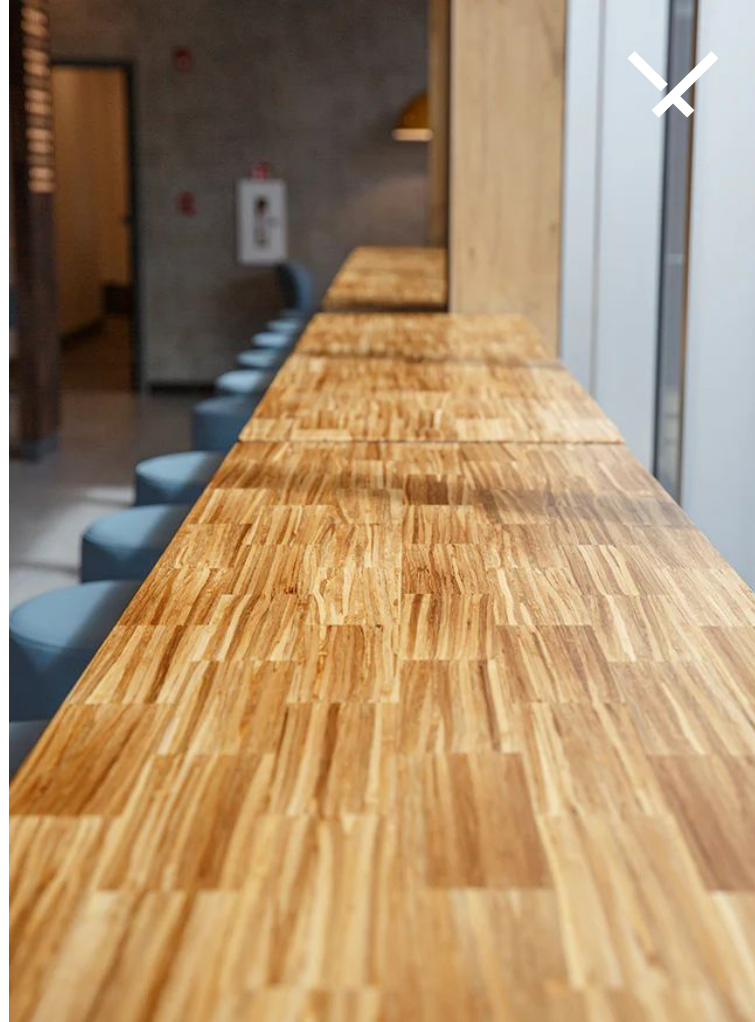


Designers and architects seeking beautiful and unique products and materials to incorporate into work and living spaces.

McDonald's

McDonald's is one of the world's largest and most recognized fast-food chains. McDonald's Canada has partnered with ChopValue to deploy multiple pilots across metropolitan locations with plans to expand to new and renovated locations.

With lead times as short as 10 days for delivery and installation, ChopValue built custom circular furniture solutions made locally near McDonald's restaurants. Developing a selection of high performance table tops using different finishes and stains to furnish the stores, each table was designed to meet the brand standards compatible with McDonald's LIM Extreme Package.



Vancouver International Airport (YVR)

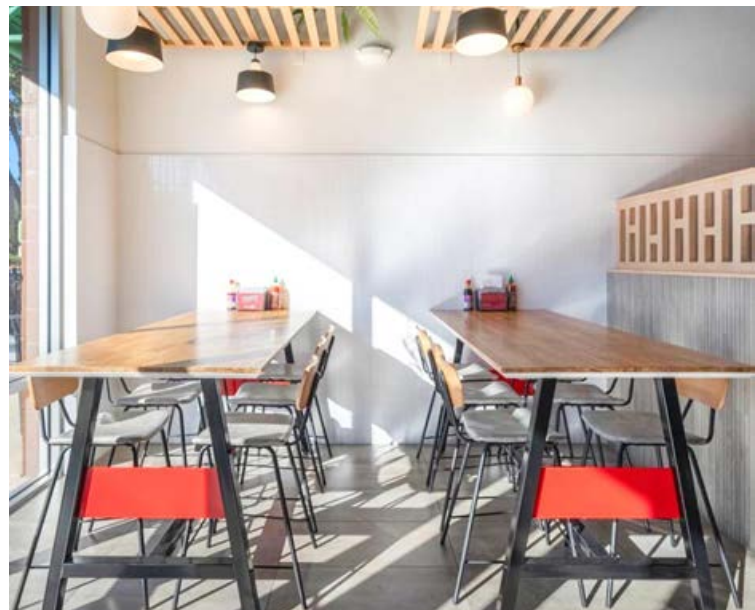
YVR is committed to leading the way for a greener future, with a mission to become net-zero by 2030. Through their collaboration with ChopValue, YVR has diverted more than one million chopsticks from the landfill, effectively storing 57,878 kg of CO₂. YVR takes it a step further by fully closing the loop, utilizing ChopValue's circular solutions in seating tables for newly expanded zones, custom recognition awards, and podiums for speakers at special events.



Viet-Nomz Pho & Street Fare

Viet-Nomz Pho & Street Fare is a modern fast casual dining destination showcasing the rich flavors and traditions of Vietnamese cuisine. With sustainability as a key focus, the restaurant sources local ingredients that enhance the freshness of each dish, complemented by the urban-chic décor blending traditional Vietnamese elements and contemporary design featuring ChopValue's table tops made from recycled chopsticks for the Lake Mary location, creating a vibrant and welcoming ambiance.

With ChopValue's prompt production capacity, the company delivered quick-service restaurant furniture within four weeks of the initial engagement. The collaborative efforts with Viet-Nomz formed an aesthetic and environmentally conscious solution, diverting 44,709 discarded chopsticks from landfills.



Little Kitchen Academy

Little Kitchen Academy is an educational franchise that teaches children the joy of cooking. At LKA, sustainability is a core principle. The project involves retrofitting LKA's culinary education centers with sustainable design elements, furniture, and materials made from ChopValue's recycled chopstick composite.

The centerpiece of this partnership with LKA is the community table. As the preferred furniture partner, ChopValue designs and manufactures a 10ft communal table for each franchise location. It serves as a gathering place for LKA students, where they learn the importance of sharing meals, building connections, and fostering a sense of community. Each table is made from 33,000 recycled chopstick materials collected within the community, a testament to the circular economy and the potential to transform waste into valuable resources.



Rally Pickleball

Rally is where active people socialize, and social people move. The 27,650 square feet space encompasses indoor and outdoor pickleball courts anchored by craft cocktail bars, elevated cuisine, and a specialty coffee program. The industrial aesthetic is mixed with warmer elements that include ChopValue's engineered composite material for a sustainable twist.

In their pursuit of a natural material for the reception and bar space, Rally's co-founders were drawn to ChopValue's manufacturing capabilities that also captured carbon through product creation. With only 2 months before Rally's grand opening, our team collaborated with them to design and install within the tight deadline. The result was 85,335 chopsticks recycled, equating to 4,154 kg CO2 stored and engineered into a stunning reception wall feature along with bar counter paneling.

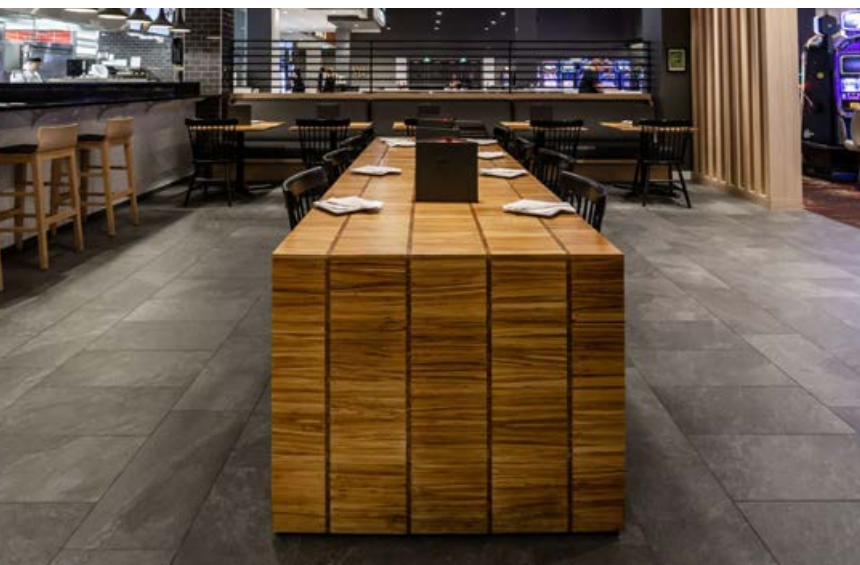


River Rock Casino Resort

“River Rock Casino Resort is the first hotel & casino property to sign on to local company ChopValue’s chopstick recycling program. Located in our casino, Number 3 Chinese Restaurant currently features custom tables made from a total of 425,000 recycled chopsticks.

Over 100,000 chopsticks end up in the landfill in Vancouver every day and River Rock is committed to improving our environmental footprint. By recycling bamboo chopsticks from our dining outlets, River Rock will reduce waste and continue our sustainable business model.”

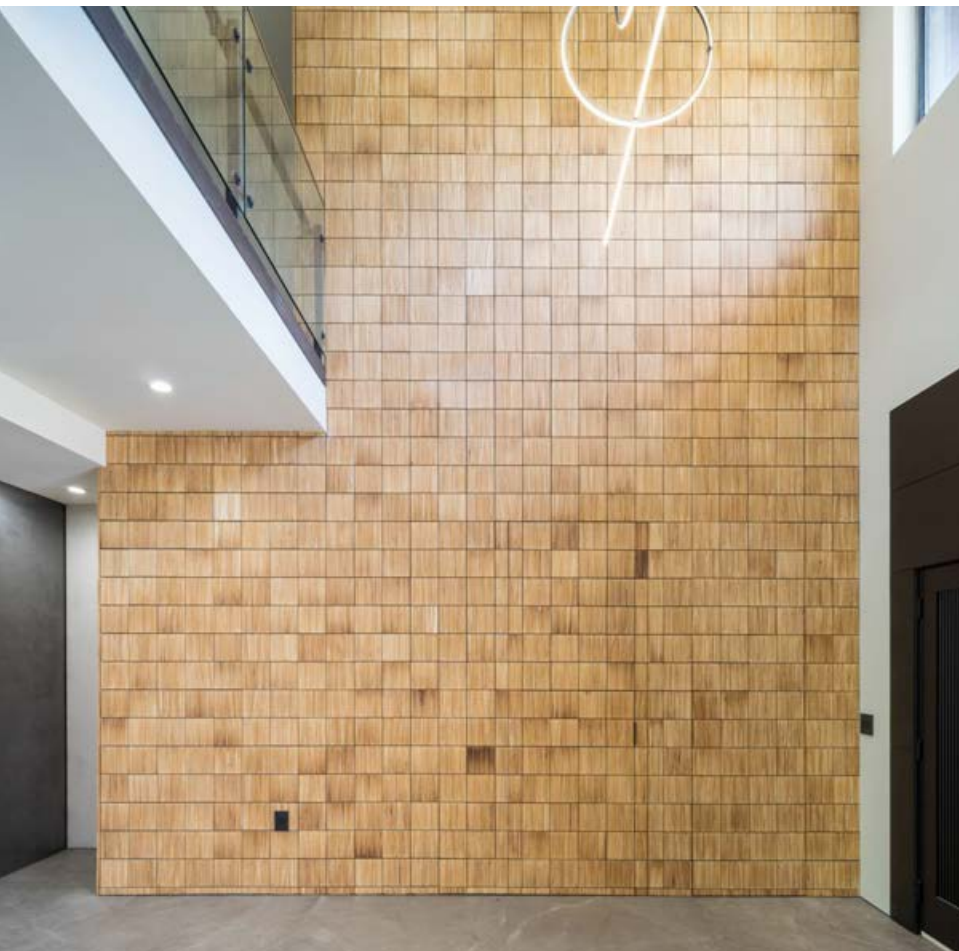
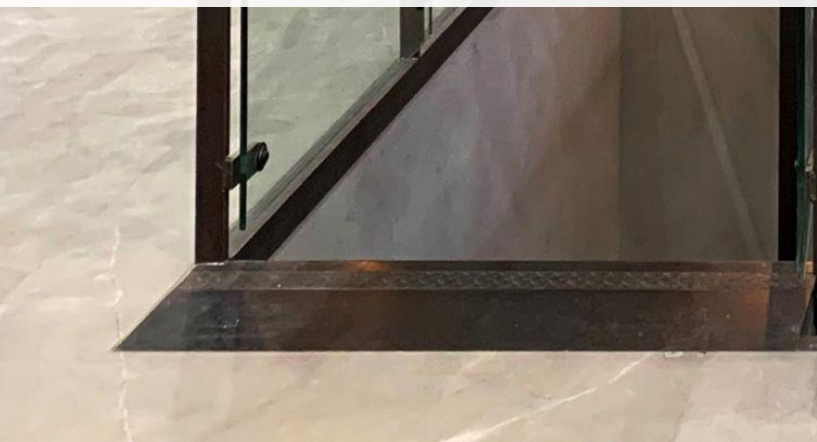
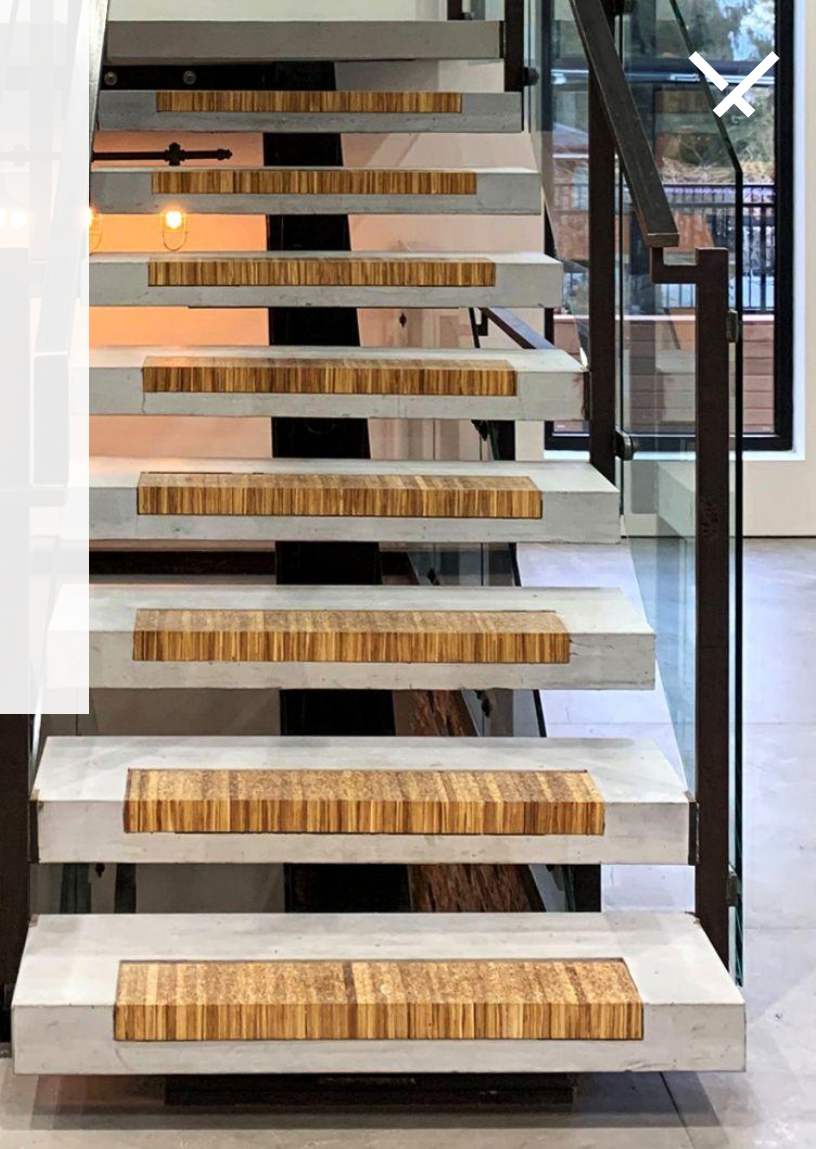
- River Rock Casino Resort



Private Customer

"I was looking for that special factor to impress when our visitors came over. To be honest, I never thought I'd be into sustainability, until I found out that my other requirements, like beauty, function and design, didn't need to be compromised. Plus, we helped to recycle over 320,000 chopsticks in the process."

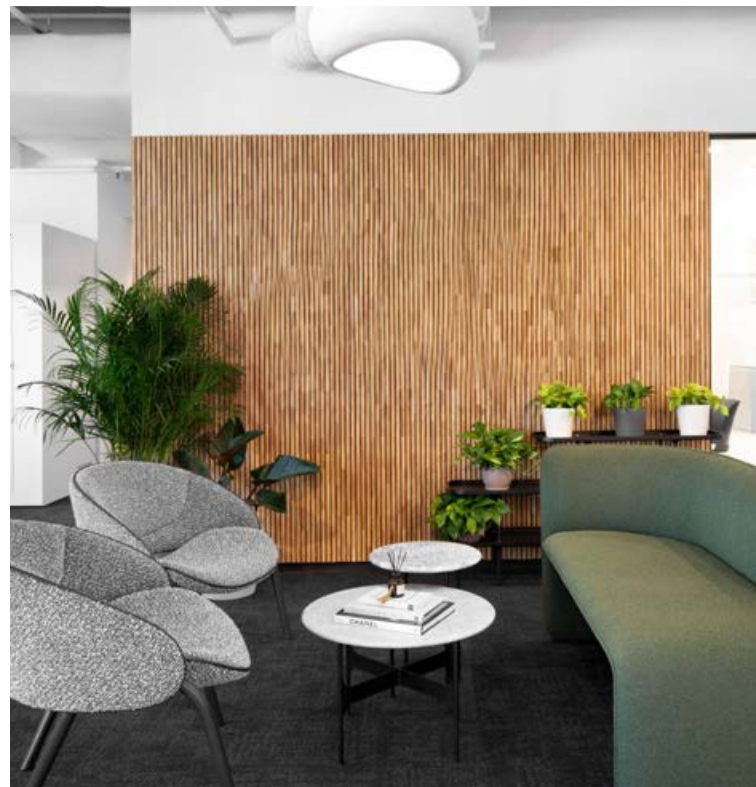
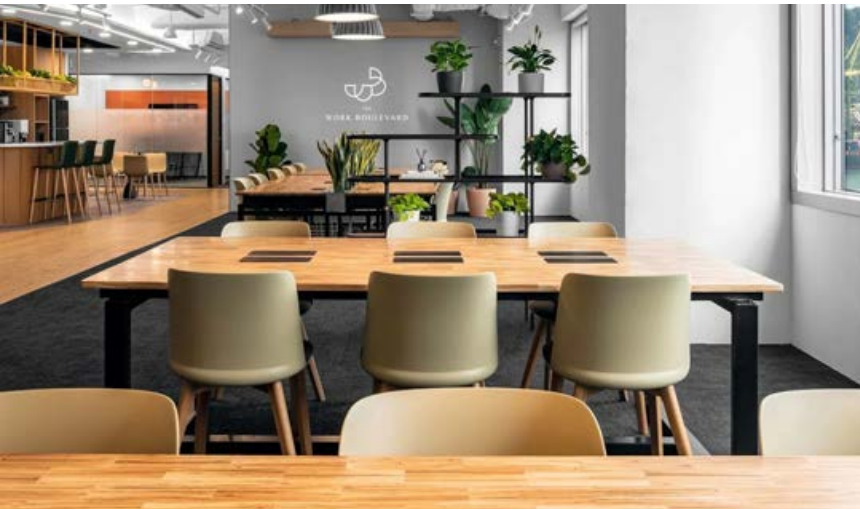
- A. C., Owner



The Work Boulevard

The Work Boulevard, located in the bustling central business district of Tanjong Pagar, is a unique co-working space that goes beyond providing a place to work. It aims to foster human connections, encourage collaboration, and facilitate personal and professional growth.

The new co-working space partnered with ChopValue Singapore to incorporate our natural performance materials into various co-working areas. A total of 475,000 chopsticks were repurposed to create the parametric counter, hot desks, meeting room tables, and a feature wall. This sustainable interior project has not only given a new life to discarded chopsticks but also resulted in saving approximately 23,109 kg of CO2.



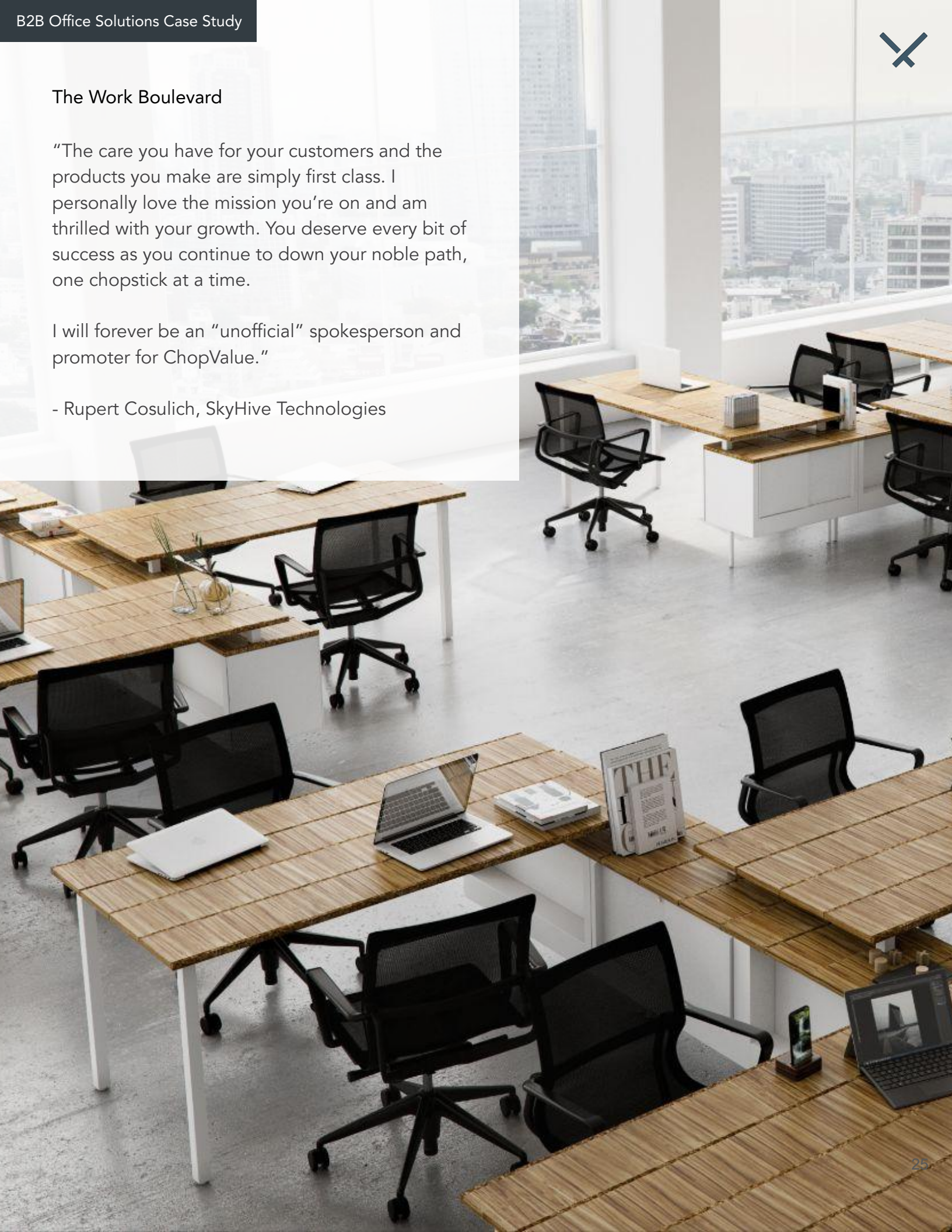


The Work Boulevard

“The care you have for your customers and the products you make are simply first class. I personally love the mission you’re on and am thrilled with your growth. You deserve every bit of success as you continue to down your noble path, one chopstick at a time.

I will forever be an “unofficial” spokesperson and promoter for ChopValue.”

- Rupert Cosulich, SkyHive Technologies





stronger than oak | harder than maple | as durable as teak
but locally made and urban harvested



Workstation
10,854 Recycled Chopsticks



Rolling Cabinet
2,439 Recycled Chopsticks



Footrest
1,200 Recycled Chopsticks



Laptop Legs
89 Recycled Chopsticks



Tablet Stand
500 Recycled Chopsticks



Phone Stand
150 Recycled Chopsticks



Headset Stand
150 Recycled Chopsticks



Wrist Rest
297 Recycled Chopsticks



Wall Décor Set (Set of 9)
2,400 Recycled Chopsticks



SMILE: S + M
2,209 Recycled Chopsticks



Cribbage Board
343 Recycled Chopsticks



Domino Stones
300 Recycled Chopsticks



Coasters - Set of 4
30 Recycled Chopsticks



Cheese Board
300 Recycled Chopsticks



Charcuterie Board
450 Recycled Chopsticks



Charcuterie Platter
900 Recycled Chopsticks



Brotzeit Butcher Block
886 Recycled Chopsticks



Brotzeit End-Garain
886 Recycled Chopsticks



End-Grain Block
7,531 Recycled Chopsticks



Zero Gravity Wine Holder
315 Recycled Chopsticks



Workstation / Footrest / Rolling Cabinet



Charcuterie Platter



Cheese Board



SMILE



Brotzeit Butcher Block / Coaster



SMILE



Coasters



Charcuterie Board / Cheese Board



End-Grain Block



Wall Decor Set



2024 Leadership Team

Our diverse management team is working with you towards a viable, circular economy - one chopstick at a time.



Felix Böck, Founder & CEO

Felix knocks on wood for a living. He is a seasoned wood engineer and passionate entrepreneur with 15 years of engineering and business experience in the wood/bamboo and automotive industry. He has worked in factory and capacity planning, process engineering and product development in 12 countries before settling in Vancouver with the motivation to leave a positive impact in the local forestry industry.

The decentralized micro-manufacturing vision came to Felix over sushi with his partner, where he shared his frustration about the amount of construction and municipal waste generated in our cities. As viable concept for a circular economy, ChopValue's story was born.

Under Felix's leadership, strategy and vision his team has discovered a powerful way to grow Vancouver's story into a global brand. He believes that leading by example with innovation and resilience will inspire others to rethink resource efficiency and reshape the future of urbanization.



Josephine Kwan
VP, Growth



Tom Atkin
Director of Operations



Heather Kerklaan
Strategic Partnerships



Markus Weiss
Chief Financial Officer



Sueun Jung
Creative Director



Tatiane Vita
VP Sales



Alison Lee
Director of Marketing



Michael Cha
Director of Finance



2024 Board of Directors



Brian Curin | Director

Brian Curin is a visionary and innovative, purpose-driven business leader who has founded, led and transformed some of the most exciting and fastest-growing brands globally including Little Kitchen Academy, Flip Flop Shops, OfficeZilla.com, JOE'S Jeans, Moe's Southwest Grill, and Cold Stone Creamery.



Lani Tao | Director

Lani is a Senior Regional Inclusion and Diversity Manager for Asia Pacific at Kering and holds an MBA from University of Oxford. With over 10 years of sales and marketing experience, her previous roles also include product marketing, and procurement.



Jochen Kalbe | Director

Jochen is educated chemist, PH. D. at University of Aachen, Germany, in Bio Life Sciences. He built his career at Bayer AG, Germany, where he was responsible for the development of biodegradable plastics, development of pharmaceuticals at Bayer Animal Health and Bayer Pharma Head of Drug Delivery Innovation.



Alana Green | Director

Alana joined Active Impact Investments from Bain & Company, where she split her time between helping the world's largest funds identify the most promising investment opportunities and helping the world's top companies define and achieve their strategic ambitions (including one of the world's largest franchise restaurant chains). As a passionate environmentalist, Alana is thrilled to put her business experience to work on the board of directors at ChopValue.



Markus Weiss | Director

Markus brings over 20 years of experience and expertise in finance and accounting, both as a US Certified Public Accountant (CPA) and as a German public auditor, as well as in controlling and legal. During his career he has seen companies in various industries and from Start-ups to Blue Chips. Starting his career at KPMG, Markus previously served as head of the group accounting at Porsche Automobil Holding SE before he led the international finance group at Degussa Goldhandel for over eight years as its Chief Financial Officer and Managing Director.

CHOP X VALUE



Jeanette Jackson | Director, Co-Chair of the Board

Jeanette Jackson is the CEO of Foresight, Canada's cleantech accelerator. Foresight works with innovators, industry, investors, government, and academia across Canada to identify, develop, and commercialize cleantech solutions.



Felix Böck | Director, Co-Chair of the Board

As Founder and CEO of ChopValue Felix is responsible for a global network of decentralized Microfactories on our mission to make a circular economy the norm. For more than 10 years, he has lead teams in the natural fibre and material performance industry to develop new products and processes.

CHOP X VALUE



Microfactory Work Environment



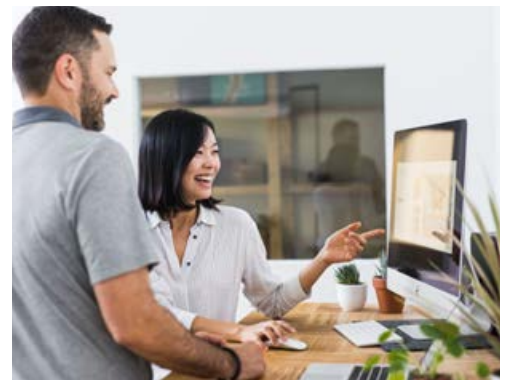
ChopValue
Microfactory & Showroom



Microfactory Work Environment



CHOP X ALUE
ONCE A CHOPSTICK - NOW A STATEMENT



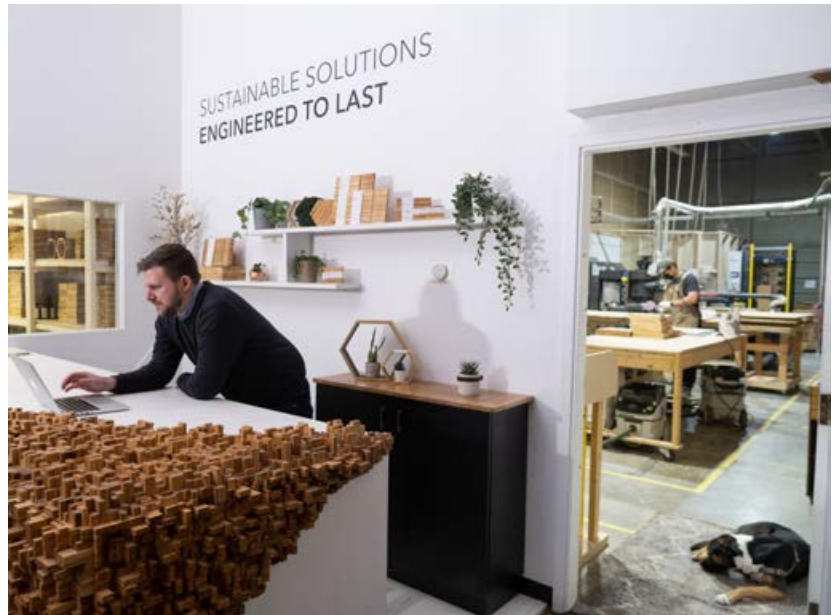


Microfactory Work Environment





Microfactory Work Environment





Events and Community Activities

1 million chopsticks recycled - we are celebrating milestones with our valued partners and collaborate on powerful stories with local media to include your community.



Pop-up installation at Vancouver International Airport



Wall installation at CF Richmond Centre



Interior Design Show





ChopValue Expansion Concepts

We provide innovative, flexible models tailored to your development area and background. The projected development cost is dependent on multiple variables and can have a wide range. We typically land between \$145,000 – \$385,000 for an all-in investment depending on the type of concept you decide to open in your area. The range of development cost is due primarily to the varying site conditions and square footage (which can range from a 500 square foot pop-up space to a 3,500 square foot turn-key Microfactory location). Many locations available have previously been used as studios, commercial or light industrial units and have necessary infrastructure in place such as electrical service, etc. This existing infrastructure reduces development costs.

NANOFACTORY	CORE CONCEPT	MICROFACTORY
<p>70K Initial Investment * + 29K Franchise Fee</p> <p>Overview: + Start Your Retail Nanofactory + Customize Products + Urban Collection & Community Hub</p>	<p>215K Initial Investment * + 65K Franchise Fee</p> <p>Overview: + Start Your Own Microfactory + Produce CV Material + Customize CV Products</p>	<p>265K Initial Investment * + 65K Franchise Fee</p> <p>Overview: + Start Your Own Microfactory + Produce CV Material + Manufacture CV Products + Customize CV Products</p>
<p>Machinery & Tools Including: + ChopValue Laser Engraver + Nanofactory Interior: Education Wall, POS, Inventory and Supplies</p>	<p>Machinery & Tools Including: + CV Proprietary Machinery + CV Laser Engraver</p>	<p>Machinery & Tools Including: + CV Proprietary Machinery + CV Laser Engraver + Microfactory Shop Tools and Start-up Supplies</p>
<p>Services: + Remote Start-up Training + Engraving Assets and Resources + Ongoing Technical Support + Sales and Marketing Resources</p>	<p>Services: + Setting Up Your Facility ¹ + Training and Start-up ² + Ongoing Technical Support ³ + Marketing Resources ³</p>	<p>Services: + Finding & Setting Up Your Facility ¹ + Training and Start-up ² + Ongoing Technical Support ³ + Marketing & Sales Resources ³</p>

* Pricing based on domestic set up and does not include associated property costs

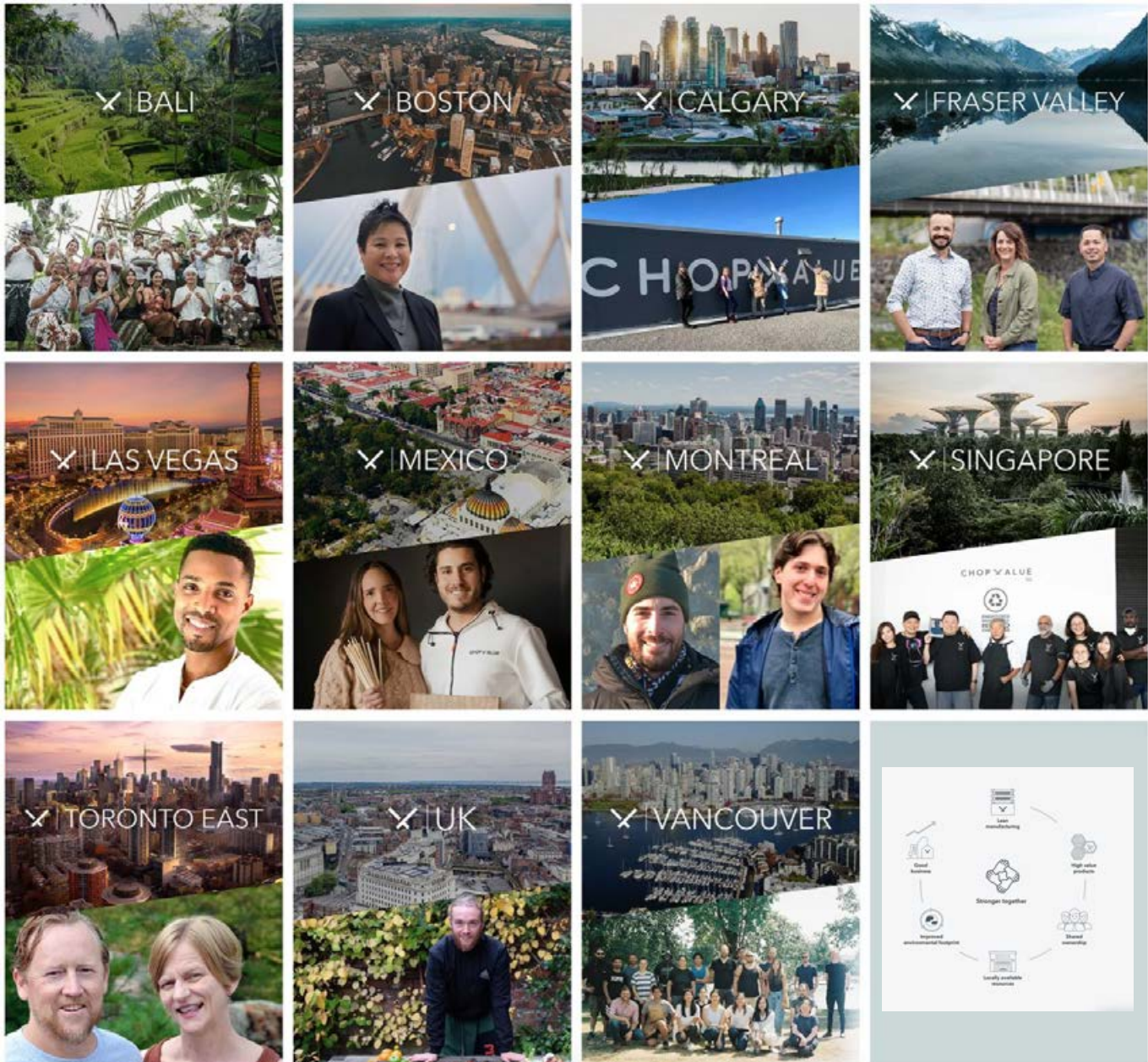
1. Support in getting your franchise set up including facility finding, layout design and hiring
2. Remote and onsite training for core employees
3. Receive ongoing remote support

For potential Franchise Partners: Independent of the franchise type you choose, the initial franchise fee is \$65,000 plus applicable taxes, with an ongoing 6% royalty fee & 3% corporate branding building fund. The ChopValue team provides a training program for you and your manager/partner to include all aspects of running a successful ChopValue franchise. You will be provided with manuals and receive extensive training both in person and online to operate your business. ChopValue offers both single and multi-unit franchises.



Why it Matters: Made Local On a Global Scale

Lean manufacturing of high-value products under shared ownership, using locally available resources to minimize our society's environmental footprint: Our expansion philosophy ensures that ChopValue is manufacturing and delivering premium, circular products globally: carbon neutral or better.





CV Turn-Key Microfactory

Collection

- A combination of small restaurant partners (3.5 kgs / week), medium size restaurants (8 kgs/week), and food courts/malls (35 kgs / week) provide you with a modeled average of 500 kgs chopsticks per week.

Design

- Beautiful high-performance circular economy products with an average gross margin of 60% depending on local product mix and market entry strategy.

Production

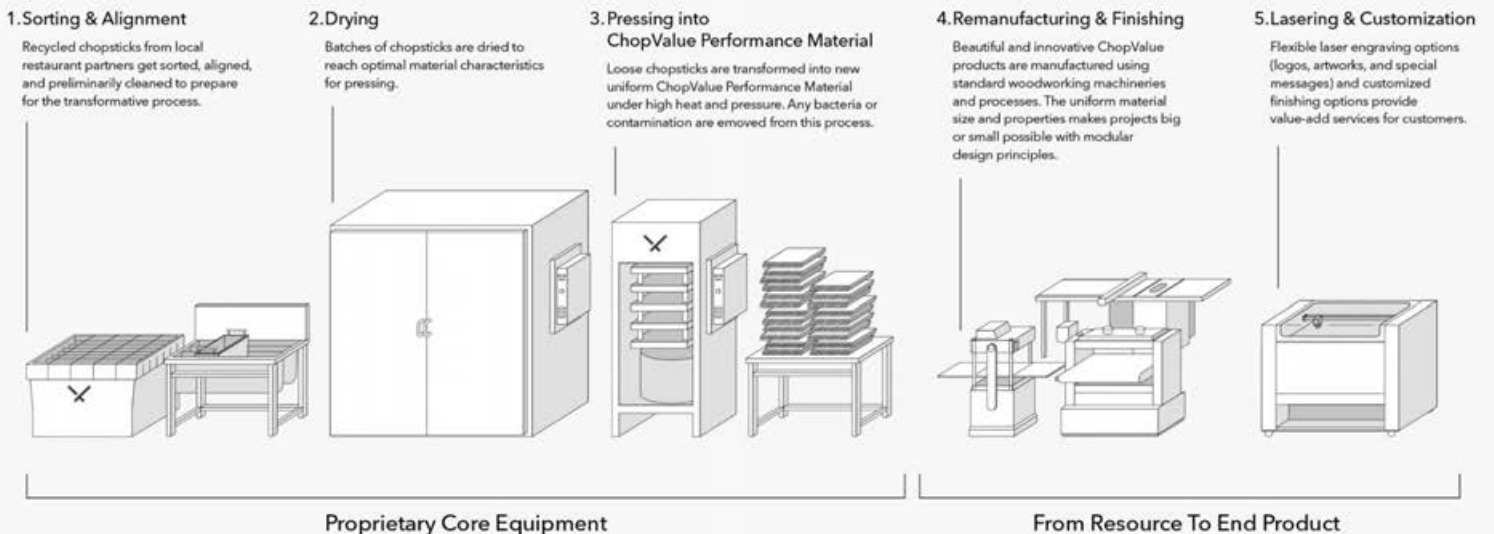
- Approximately 2,650 tiles per month, depending on tile thickness and type.
- 9,560 kg of CO2e captured annually in new products with an average gross margin of 60%.

3,500 sq. ft. single unit economics

- Your production capacity is driven by supply.
- Lean and local manufacturing using proprietary CV technology.
- Provides 5 - 7 employment opportunities per shift.

ChopValue Microfactory Concept

The production line is subdivided into our CV proprietary core equipment and the remanufacturing machinery from resource to finished end product for your community.



Key Success Factors

Lean, efficient, fully circular concept managing collection, manufacturing of material and production of design.

Urban Microfactory locations are developed close to our resource, close to our customer to minimize environmental footprint.

ChopValue will create strategic but authentic, mutually beneficial relationships with restaurant and hospitality partners.

Within our product guidelines, each Microfactory can design products to their own, local market needs using the same, uniform, high density ChopValue material technology.

We will always choose the path best for the environment instead of what is easiest, and will continue to share our story, passion, and excitement as we educate others.





Our Impact

130+ Million chopsticks recycled

6,710,570.7 kgCO2 saved

1500+ recycling partners

Our Partners



ChopValue Bali



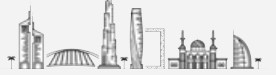
ChopValue Boston



ChopValue Calgary



ChopValue Dallas



ChopValue Dubai



ChopValue Las Vegas



ChopValue Fraser Valley



ChopValue Mexico



ChopValue Montreal



ChopValue Philippines



ChopValue Singapore



ChopValue Toronto



ChopValue Toronto East



ChopValue UK



ChopValue Vancouver





Brand Equity Snapshot

Our brand is one of our most valuable assets: ChopValue's story is relatable, authentic and has incredible **organic** reach with a significant impact to inspire a community of changemakers.



How Used Chopsticks Are Turned Into Tables, Tiles, And Other Furniture | World Wide Waste



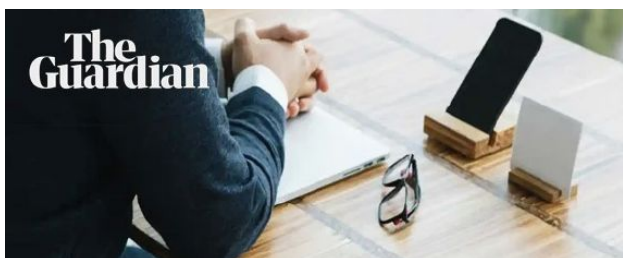
Age of Change Business of Survival: Documentary Film Series



How ChopValue Is Creating A Supercool Sustainable Design Brand Using The Humble Chopstick



This start-up turns used chopsticks into sustainable homeware



Waste not, wontons: innovator recycled 32m restaurant chopsticks



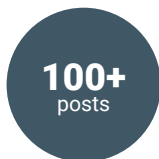
Making chopsticks into house furnishings

Average Monthly Exposure:



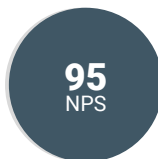
35.7K
audience

133,578
Impressions

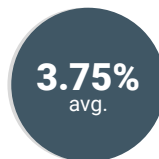


100+
posts

amplified
network

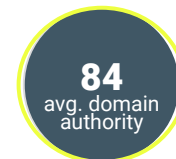


95
NPS



3.75%
avg.

Engagement
channels



84
avg. domain
authority

Partnership
channels



98.8M
combined
MUU

Monthly Unique
Users - Partnerships

Partnership Exposure Equity:

The Opportunity

To lead by example running an innovative, vibrant franchise as part of a global circular economy towards a more lean and efficient use of our resources. One chopstick at a time.

One chopstick at a time.



Thank you.





Legal disclaimer

This presentation is confidential and has been prepared to assist you in understanding, at a high level, ChopValue (or the “Company”) and its business. It is a summary only and is not intended to be a complete description of all information about us that you may consider material. Further, some information, although believed by us to be accurate, is sourced from third parties over whom we have no control. While we make every effort to provide a fair and balanced description of our business and its prospects, we do not provide any warranty or representation (express, implied, or otherwise) regarding the accuracy or completeness of this presentation.

This presentation contains forward-looking statements; including forward-looking statements regarding expected growth in our business & industry. Forward-looking statements involve known and unknown risks, uncertainties and other factors which may cause the actual results or growth to be materially different from any future results or growth expressed or implied by the forward- looking statements. Actual results are likely to differ, and may differ materially, from those expressed or implied by the forward-looking statements contained in the presentation materials. Such forward looking statements are based on a number of assumptions which may prove to be incorrect. There may be factors that cause actual results not to be as expressed or implied by the forward-looking statements. There can be no assurance that forward-looking statements will prove to be accurate, as actual results and future events could differ materially from those anticipated in such statements. Accordingly, you should not place undue reliance on forward-looking statements. The forward- looking statements should not be relied upon as representing the Company’s views as to any date subsequent to the date the presentation materials were prepared. The Company disclaims any responsibility to update the forward-looking statements or any risks, uncertainties or factors that may affect the forward-looking statements to reflect events or developments, including any revised forward-looking statements that might be published by the sources of the forward-looking information contained in the presentation materials. In addition, the presentation materials are not intended to express or simply any forward-looking statements regarding expected or anticipated results of operations, financial condition, performance or achievements of ChopValue and the Company disclaims any such forward-looking statements. The results of operations, financial condition, performance, achievements or prospects of the Company involve known and unknown risks, uncertainties and other factors, including risks relating to the ability of the Company to obtain necessary financing, the impact of debt financing transactions, the Canadian and global economy generally and the Canadian, North American and Global market for the Company’s products, consumer interest in the Company’s products, competition, the regulatory environment, governmental legislative or regulatory actions or activities, potential litigation, and anticipated and unanticipated costs. The forward-looking statements contained in the presentation are expressly qualified in their entirety by this cautionary statement.