

BranchOut[®]



About BranchOut

BranchOut is an international food-tech company delivering truly extraordinary natural snacks and real superfood ingredients enabled by our new, GentleDry dehydration technology.



From Farm to Pack in 10 days



Our South American factories are in the most abundant fruit and vegetable growing regions.

Using our vast network of local farmers, we select the freshest raw produce close to the factory. We then dehydrate and package immediately, locking in Mother Nature's goodness.



The U.N. estimates that over 55% of fruit and vegetables grown in Latin America goes to waste. Our Solutions:

- We buy this “ugly” produce giving the local farmers more income & reducing the environmental impact from waste.
- Our Factories run on 100% carbon free energy.
- Our dehydration process eliminates spoilage & removes about 80% of the weigh for more efficient shipping.





BranchOut

FROM FARM TO PACK IN 10 DAYS
Never Frozen, Fried, Heated or Oxidized.

GentleDry Technology®



How do we do this?

GentleDry Technology uses a combination vacuum chamber & radiant energy resulting in a rapid and gentle drying process. The vacuum removes the air around the product, eliminating the oxidative browning and lowers the boiling point of water to near room temperature. This enabling a more efficient energy transfer and boils the water out rapidly and without exposing the products to excessive heat ([source](#)).

GentleDry is the next generation in dehydration technology and has 17+ patents.

GentleDry Technology preserves Mother Nature's color, flavor, and nutrition like never before!

Conventional drying methods, such as air-drying and freeze-drying, employ hot air or freezing and multi-day long process times. The result is low-quality products that are brown and leathery or have muted colors with a chalky texture.

Our GentleDry process never freezes, oxidizes or excessively heats our fresh fruits and vegetables and completes the process in only 30-40 min. This leaves our dried fruits and vegetables as close to "raw" as possible. We get more vibrant colors, intense flavors, unique textures and retain the majority of the original nutritional value.



GentleDry Products Taste Better



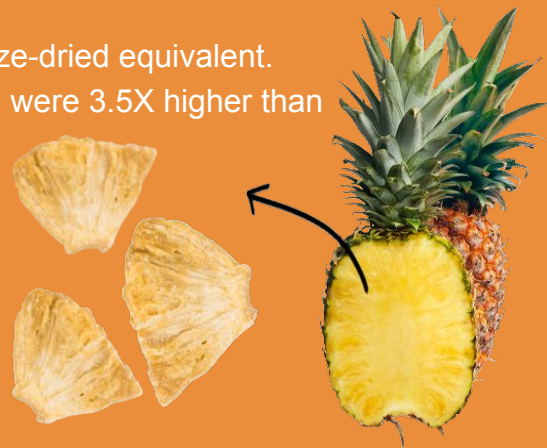
Aromatic Components from Pineapple ($\mu\text{g kg}^{-1}$)

Compound	GentleDry	Freeze Dried
3-Metilbutanal	0.96	0.05
2-Metilbutanal	0.53	0.04
2-metilbutirato de metilo	0.32	0.26
Hexanal	0.02	0.13
Furfural	0.48	0.05
2-metilbutirato de etilo	0.35	0.22
Actetato de isoamilo	0.07	0.02
Hexanoato de metil	6.01	3.46
Hexanoato de etilo	10.88	1.79
Octanal	0.10	0.11
Heptanoato de metilo	0.26	0.34
2-Ethylhexanol	0.09	0.13
Limoneno	0.05	0.02
cis-Ocimeno	0.84	0.05
trans-b-Ocimeno	5.76	0.26
Heptanoato de etilo	0.31	0.08
Nonanal	0.64	0.40
Octanoato de metilo	10.64	4.29
Ácido octanoico	0.08	0.20
cis-4-octenoato de etilo	0.47	0.02
Octanoato de etilo	8.76	1.86
cis-4-decanoato de metilo	1.47	0.36
Decanoato de metilo	0.25	0.10
E-4-decanoato de etilo	0.99	0.21
Decanoato de etilo	0.21	0.11
TOTAL	50.5	14.5

Pineapple Example:

The aromatic compounds that make up pineapple's flavor and aroma were tested by a third party lab. The total was 3X higher than freeze dried. Air-dried pineapple compounds measured near zero or were undetectable.

- Ethyl hexanoate - gives pineapple its characteristic smell:
 - 6X times higher than freeze-dried equivalent.
- Trans- β -Ocimene - monoterpene that gives a pleasant sweet, floral, herbal aroma:
 - 22X higher than freeze-dried equivalent.
- Total compounds measured were 3.5X higher than freeze-dried.



GentleDry - Preserving ~95% of the Original Nutrition

Various products were tested by a third party lab for key nutritional components. The results proved a significantly higher retention rate compared to freeze-dried and air-dried equivalents.

Product	Nutritional level	GentleDry	Freeze-dry	Air-dry
MANGO	Vitamin C (mg/100g)	34.1	23.4	15.0
CHERRY	Polyphenols (mg/g)	11.2	4.4	0 detected
GOLDENBERRY	Vitamin C (mg/100g)	332.2	240	11
CAMU CAMU	Vitamin C (mg/100g)	≥ 25,000	10,000 – 12,500	3,000 – 6,000
LUCUMA	Vitamin A (β-caroteno) (μg/100g)	1,250	No product available	216



GentleDried For Better Texture & Color

Banana Example:



Freeze-dried Bananas

- Muted, dull color.
- Chalky texture.



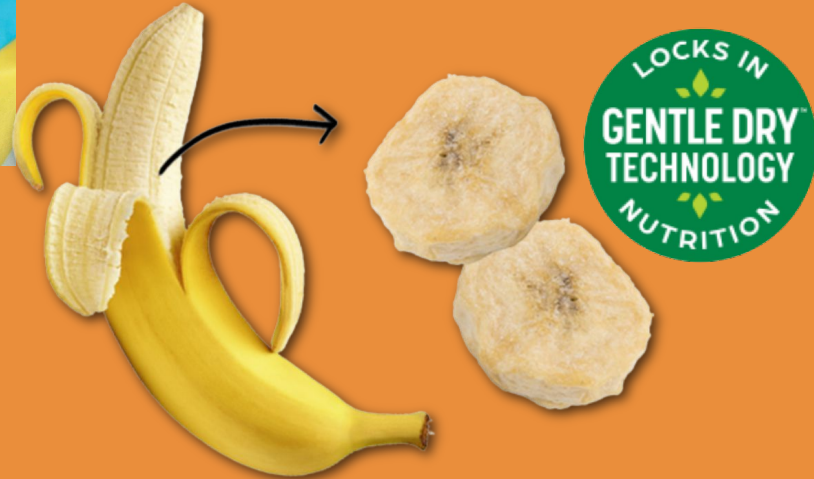
Air-dried Bananas

- Brown color.
- Sticky, leathery texture.



GentleDried Bananas

- Perfect, fresh looking color.
- Customizable texture: crunchy, chewy or puffed like a marshmallow.



BranchOut - Branded Items

Eight unique snacks, showcasing our GentleDry capabilities.



BranchOut - Brand Fruit Powders

Avocado, Banana & Blueberry. The three most common fruit smoothie ingredients, now shelf stable.



Private Label Vegetable Snack Concepts

- Brussels sprout
- Sweet Potato
- Bell Pepper sticks
- Asparagus sticks
- Beet Chip
- Carrots Chips
- Broccoli Bites
- Snap Peas
- Mushrooms chips
- Cherry Tomatoes
- Zucchini Chips



Private Label Fruit Snack Concepts

- Mandarin Crisps with Chocolate
- Whole Strawberries & other berries
- Whole grapes
- Watermelon
- Apple Chips
- Kiwi Chips
- Mango Chips
- Pineapple bites with Chocolate



Dairy-free chocolate enrobing option on any item!

Superfood Powders



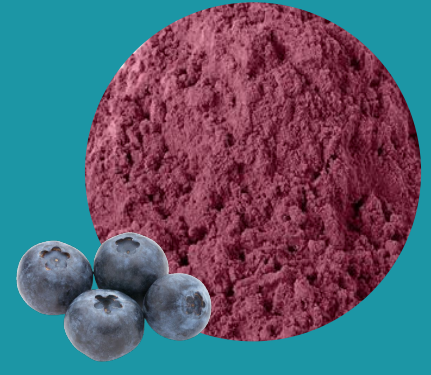
Ginger



Turmeric



Lucuma



Blueberry



Camu Camu



Yacon



Goldenberry



Avocado

Fruit & Vegetable Fragments



Pineapple



Mango



CONVENTIONAL ONLY

Strawberry



Blueberry



Banana



Goldenberry



Avocado

What Can we make for you?



Fruit Pieces

Avocado

Golden Berry

Banana

Mango

Pineapple

Blueberry

Strawberry

Mandarin

Apples

Plantains

Red or Green Grapes

Papaya

Dragon Fruit/pitaya

Blackberry, raspberry

Watermelon, cantaloupe



Vegetable Pieces

Bell Pepper (Three colors)

Mushrooms (Button)

Portobello

Broccoli

Zucchini

Snap Peas

Cherry Tomato

Carrot

Asparagus

Brussel Sprouts

Beets

Okra

Green Beans

Pumpkin

Eggplant

Cucumber

Sweet potato

Oca, yacon

Cauliflower

Fruit & Vegetable Powders

Avocado Powder

Banana powder

Apple powder

Mango powder

Pineapple powder

Blueberry powder

Strawberry powder

Lucuma powder

Mandarin powder

Yacon powder

Ginger powder

Turmeric powder

Purple Corn powder

Yellow Chilli powder

Camu Camu powder > 20% VitC

Golden Berry powder

Maqui Powder



Chocolate Enrobing

- Chocolate Enrobe any Fruit.
- Dairy Free, Fair Trade Chocolate.
- Cover one side or both.





BranchOut's new Peru & Texas Facilities



Peru Dehydration Facility

- Upcycled Fruit and vegetable sourcing, GentleDry dehydration, powder and fragment milling.
- Certifications include: BRC, Organic, Low Carbon, Kosher, SMETA, Gluten-free.



Bulk Shipped to Texas

Dallas TX Packaging Facility

- Topical Seasoning Application, Chocolate Enrobing, Stand-up Pouch & Pillow Pouch Packaging.
- Certifications include: SQF, Kosher, Gluten-free
- Warehouse and Distribution.

Topical Seasoning



Chocolate Enrobing



Automated Packaging



Peru Dehydration Facility MOQs & Lead Time

- Fruit and vegetables are sourced and dehydrated in Peru, then shipped to Texas.
- Typical lead time is 4 weeks to dehydrate in Peru (varies due to seasonality, production schedule & order size).
- Ocean shipping to TX is an additional 4 weeks.
- See relative ocean rates below per oz of product. These are estimates for illustration only.

	MOQ (lbs)	Ocean Shipping Option	Estimated Ocean Shipping \$ per OZ
Bulk Dried Fruit/Veg (snack)	1,000	Single Pallet	\$0.188
Bulk Dried Fruit/Veg (snack)	10,000	20ft Container	\$0.038
Bulk Dried Fruit/Veg (snack)	20,000	40ft Container	\$0.019
Bulk Dried Fruit/Veg (Powder/Fragment)	2,640	Single Pallet	\$0.071
Bulk Dried Fruit/Veg (Powder/Fragment)	26,400	20ft Container	\$0.014
Bulk Dried Fruit/Veg (Powder/Fragment)	52,800	40ft Container	\$0.007

Dallas TX Packaging Facility MOQs & Lead Time

	MOQ	Lead Time	Comments
Printed Bags	30,000 bags	8-10 weeks after art approval	stand-up or pillow
Topical Seasoning	1,000 lbs	6 weeks once formula is finalized	Use within 6 months
Production	1 full production day = 15,000 units	1-2 weeks for production scheduling	Includes: Seasoning, Chocolate, Packaging, Boxing, Palletizing.

- Facility minimum run is one full day of production. Estimated at 15,000 units.
- Pallet Storage: \$20/mo/pallet for the first 30 days, \$40/mo after initial 30 days.
- Facility is near CaseStack Dallas for additional warehouse and fulfillment options.



BranchOut Now Offering: Chilean Prunes, Raisins & Cranberries.



Chile
Factory



BranchOut - Chilean Prunes, Raisins & Cranberries.

Announcing exclusive US sales and distribution partnership with Chile's largest producer!

- Chile is a leading exporter in Prunes, Raisins and Cranberries.
- US producers are experiencing labor and weather issues, resulting in out of stocks.
- Our Chilean supply is more reliable, lower cost and equal in quality.
- BranchOut is currently supplying 454 metric tons to the largest retailer in the US.
- Certifications include: BRC, Organic, Kosher, SMETA, Halal.

OUR FARMS	OUR GROWERS	OUR WORK FORCE
OVER 3000 HECTARS PLANTED	OVER 120 GROWERS orchards in all producing regions	OVER 400 EMPLOYEES highly experienced at every stage of the production process



BranchOut Now Offering Traditional Dried Fruit from Tarma Peru, 13,000 ft in the Andes



★ Tarma Peru

Traditional Dried Fruit

Traditional Dried Fruit - Soft and Chewy & Lower Price Point.

100%



Organic

100%



Non GMO

28



N° Products

10



Export markets

"WE BRING YOU NATURE'S BEST AND GIVE BACK TO OUR COMMUNITIES"

250



Benefited farmers

100



Directly benefited families

65%



Women working at the company



Products Offered

- Pineapple
- Mango
- Blueberry
- Strawberry
- Dragon Fruit
- Star Fruit
- Golden Berry
- Banana
- Papaya
- Turmeric/Ginger





BranchOut

Thank you.

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