

# BranchOut<sup>®</sup>





# Introduction

# About BranchOut

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



# 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.



# Our Unique Process

# 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



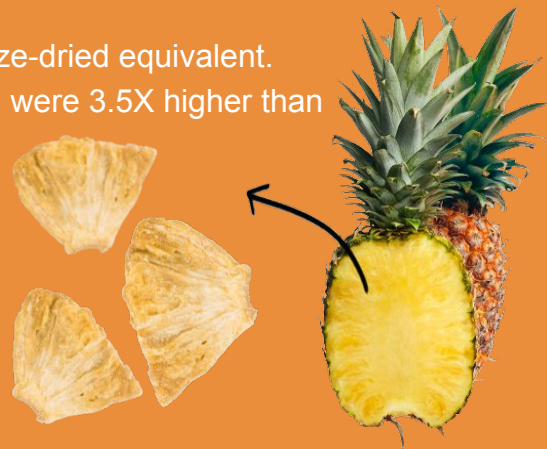
## Aromatic Components from Pineapple ( $\mu\text{g kg}^{-1}$ )

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
<b>TOTAL</b>	<b>50.5</b>	<b>14.5</b>

## 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- $\beta$ -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.





# GentleDried For Better Texture & Color

## Banana Example:



### Freeze-dried Bananas

- Muted, dull color.
- Chalky texture.



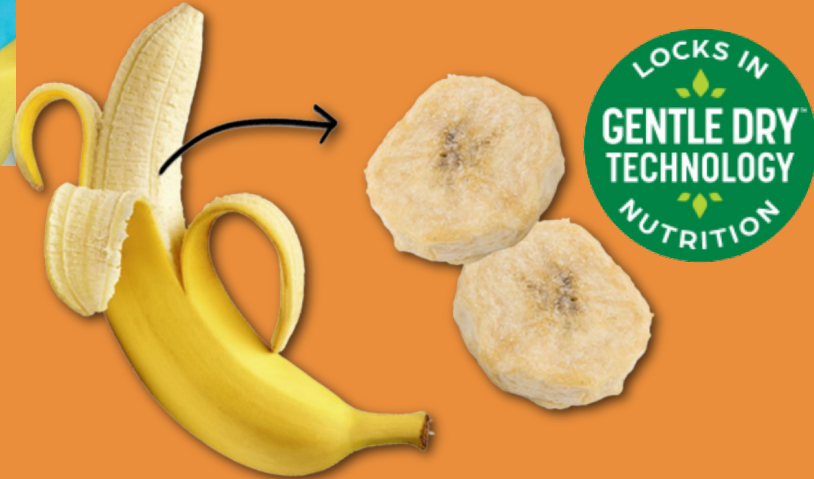
### Air-dried Bananas

- Brown color.
- Sticky, leathery texture.



### GentleDried Bananas

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



# 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





# Our Incredible Products

# BranchOut - Branded Items

Eight unique snacks, showcasing our GentleDry capabilities.



# Avocado Chips - real avocado slices, dried to a crisp.

After many years of R&D, BranchOut has created the first and only avocado chips.

I'm a real avocado slice!

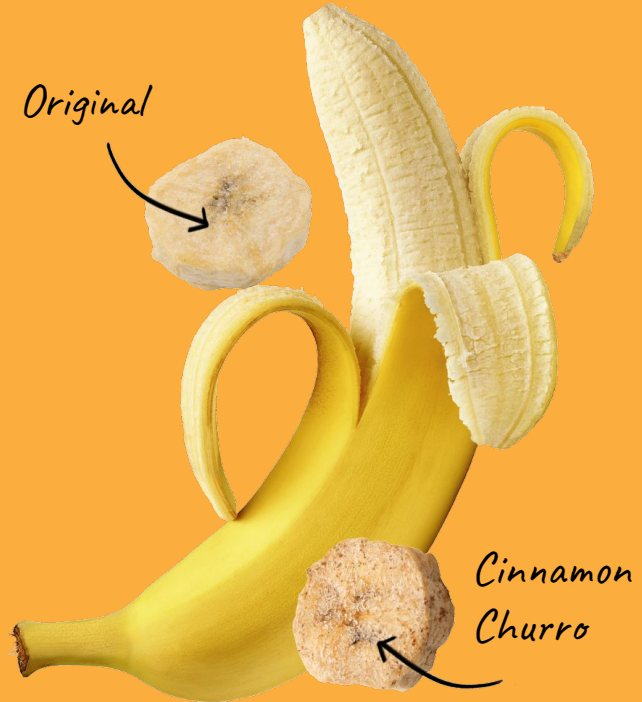


SRP \$4.99

# BranchOut - Chewy Banana Bites



- Unique marshmallow-like, chewy texture.
- Perfect “fresh” banana color, unlike the competition.
- 100% dried banana, never fried.
- Kids can't get enough of them!
- SRP \$3.99



# BranchOut - Pineapple Chips



- 100% dried pineapple slices.
- Intense pineapple flavor with a crunch.
- Only one ingredient! The competition adds industrial seed oil!
- SRP \$3.99

# Introducing Brussels Sprout & Bell Pepper Crisps



SRP \$4.99



SRP \$3.99



## Launching Q1 2024

- Real brussels sprouts dried to a crisp with sea salt!
- Red, green and yellow bell pepper strips, dried with a crunch.
- First of their kind, enabled by our GentleDry Tech.



# BranchOut Brand Fruit Powders

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



# BranchOut Brand Customers



Continued expansion of BranchOut brand in  
Grocery, Convenience and the Club Channels.



- Sprouts Farmers Market
- Walmart
- Giant Eagle
- Stop & Shop
- Roche Bros
- Kroger
- Fresh Thyme
- Lunds & Byerlys
- Market of Choice
- Haggens
- HyVee
- DOT Foods
- Lipari
- Nassau Candy
- UNFI, KeHe, DPI
- Costco (rotations)



# What Can we make for you?



Fruit Pieces	Vegetable Pieces	Fruit & Vegetable Powders
Avocado	Bell Pepper (Three colors)	Avocado Powder
Golden Berry	Mushrooms (Button)	Banana powder
Banana	Portobello	Apple powder
Mango	Broccoli	Mango powder
Pineapple	Zucchini	Pineapple powder
Blueberry	Snap Peas	Blueberry powder
Strawberry	Cherry Tomato	Strawberry powder
Mandarin	Carrot	Lucuma powder
Apples	Asparagus	Mandarin powder
Plantains	Brussel Sprouts	Yacon powder
Red or Green Grapes	Beets	Ginger powder
Papaya	Okra	Turmeric powder
Dragon Fruit/pitaya	Green Beans	Purple Corn powder
Blackberry, raspberry	Pumpkin	Yellow Chilli powder
Watermelon, cantaloupe	Eggplant	Camu Camu powder > 20% VitC
	Cucumber	Golden Berry powder
	Sweet potato	Maqui Powder
	Oca, yacon	
	Cauliflower	





# BranchOut

## Thank you.

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