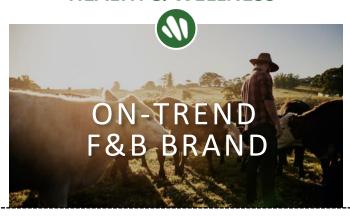
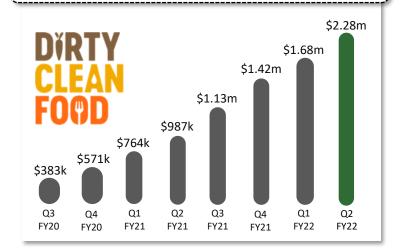


### LARGE & RAPIDLY GROWING MARKETS

#### **HEALTH & WELLNESS**



10<sup>th</sup> Q-on-Q growth with growing online sales



#### **PLANT-BASED MILKS**



Woolworths, Singapore & HK distribution agreements



- Available in over 500 retail and café locations globally with 1000+ locations forecast by Q4 FY22
- New product range includes chocolate, coffee, cold brew and barista versions

### **PLANT-BASED PROTEIN**



All pilot equipment arrived on schedule



- Developing high protein oat milk using lupin
- Advanced negotiations with potential off-take partners

# OUR MARKET-READY ECO-FRIENDLY PLANT-BASED PROTEIN

- WOA has a **first mover advantage** to develop a proprietary, lupin-based protein suitable for numerous food and drink categories with forecast market size US\$100 billion+
- Lupin is one of the **highest sources of plant proteins** available (40%) combined with a high source of dietary fibre (37%).<sup>1</sup>
- **High gelation, no flavour, non-GMO,** low GI, easily digestible, high in essential amino acids and cholesterol free.
- Current market value of raw lupins is **AUD~\$200mill with 96% consumed by livestock** and 60% of global supply produced in Western Australia.<sup>2</sup>
- Low carbon foot-print, low water pollution and integral component to build soil health







WOA's lupin-based protein powder and potential food and beverage applications

# LUPIN PILOT PLANT SECURES KEY EQUIPMENT

- All equipment received and on track with milestones for commissioning.
- Advantages of the facility include;
  - Produce quantities for launch of high protein oat milk and new product development off-take agreements.
  - In-house development of plant-based food and beverage products and trade secrets and know-how related to Buntine Protein™
  - Enhanced opportunities to identify applications for lupin fibre with strong potential for additional revenue stream
  - Opportunity to explore trade secrets and application of the patented technology for **other regenerative pulses** grown in Australia.
- Designed to be a zero-waste facility with multiple income streams







Equipment for the pilot lupin plant at Dirty Clean Food facility in Kewdale, Western Australia

# FOCUSED ON PLANT-BASED CATEGORIES WITH A\$100B+ FORECAST SIZE BY 2025

Category	PLANT BASED MILK		PLANT-BASED MEAT	PLANT-BASED SNACKS	PLANT-BASED PROTEIN
Category Products	OAT MILK	The state and all continues of the state of	BURGER, SAUSAGE,	NOODLES, YOGHURT,	PROTEIN POWDER
Ingredient	Regenerative Oats	OAT MILK  Regenerative Oats +	CHICKEN & MINCE  Buntine Protein™	CHEESE & MAYONNAISE  Buntine Protein™	Buntine Protein™
		Buntine Protein™	 		 
Market size	US\$38 billion by 2024 <sup>1</sup>	US\$38 billion by 2024 <sup>1</sup>	US\$28 billion by 2025 <sup>2</sup>	US\$73 billion by 2028 <sup>3</sup>	US\$36bn by 2028 <sup>4</sup>
Development Phase On Sale Now		Product launch – Q2 FY23	Under development	Under development	Under development

<sup>(1)</sup> PV Plant Milk Report (2) Markets and Markets (3) Future Market Insights (4) Grand View Research

## HIGH PROTEIN OAT MILK (HPOM) DEVELOPMENT

### 3.4gr protein per 100ml

### 20gr protein per 100ml

### **REGENERATIVE OATS**

- We use oats from WA farms committed to regenerative principles
- WA's oats have a global reputation for taste and quality
- Oat milk is ranked in the top plantbased beverages for eco-credentials

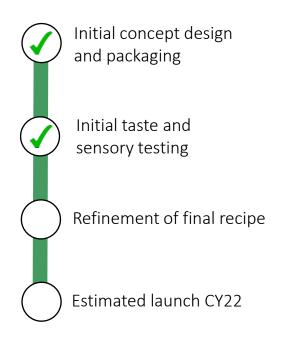
### NOVEL PLANT-BASED PROTEIN

- Proprietary protein created using Australian Sweet Lupin.
- 60% of global Lupin supply is produced in Western

  Australia.1























(1) Department of Primary Industries and Regional Development



# PRELIMINARY IPEA REPORT DEEMS LUPIN TECHNOLOGY NOVEL & INVENTIVE

Our interactions with potential customers have demonstrated the future demand for our functional lupin protein is extremely strong.

This ruling by the International Preliminary Examining Authority (IPEA) reveals our technology is on a fast-track towards the highest levels of intellectual property protection, which offers us greater confidence as we engage with global customers for future offtake, joint venture and licensing opportunities.

Dr. Ben Cole, MD of Wide Open Agriculture

## FY22 LUPIN PRIORITIES

	Q3 FY22	Q4 FY22	Q1 FY23				
Pilot	Receive equipment, assemble and initiate production process	Optimisation and full-scale operation					
Production		planning for commercial plant based rocess flow and learnings	Continued optimisatio scale operation (Q4 FY22				
	Trials with by-products and additional legume and cereal-based proteins						
	Continue internal new product devel flavoured		Initial launch of branded high-protein, flavoured oat milk				
Commercial	Refine process flow to align with requirements of potential customers						
	Progress commercial agreements including offtake agreements, licensing and joint venture opportunities						
	Expand sampling and commercial relations with additional food and ingredient companies						
	Commence final r	patent applications across the globe					
IP	Build internal trade secrets and	know-how for application on lupin and ot	i her legumes & cereals				

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# GROWING DEMAND FOR OUR OAT MILK

- Q2 FY22 sales of oat milk more than <u>doubled</u> sequentially, with the product now being available in more than **500 retail and café locations globally & on-track to reach goal of 1000+ locations by Q4 FY22**
- Four distribution agreements recently signed, with sales from these agreements estimated to be AUD\$2.1m per annum minimum commitment.<sup>1</sup>
- Continued sales momentum expected across 2022 as distribution partners come online, including initial orders for Woolworths and Metro Assets in Hong Kong.
- The Company continues discussions to **expand into other regions**, with new markets expected to be announced in coming months.









## NEW FLAVOURS LAUNCHED IN AUSTRALIA & SINGAPORE



### **NEW BARISTA VERSION**

Under production <u>now</u> (Q3 FY22) with expected release in Australia, Singapore and Hong Kong in **Q4 FY22.** 

## OAT MILK FACILITY REACHES FINAL PLANNING STAGE

- WOA will **design, build and operate** a commercial scale, plant-based milk facility in Western Australia (>20 m litres per annum with potential for expansion)
- Detailed mechanical and engineering plans complete in March, prepared by in-house and external food engineering consultants
- Potential to produce the **world's lowest carbon emissions** per litre of oat milk.
- The facility will produce oat milk and other plant-based milks under Dirty Clean Food's brand and provide contract manufacturing services to private label customers.













# **DYRTY CLEAN FOOD**

# STRONG FINANCIAL PERFORMANCE







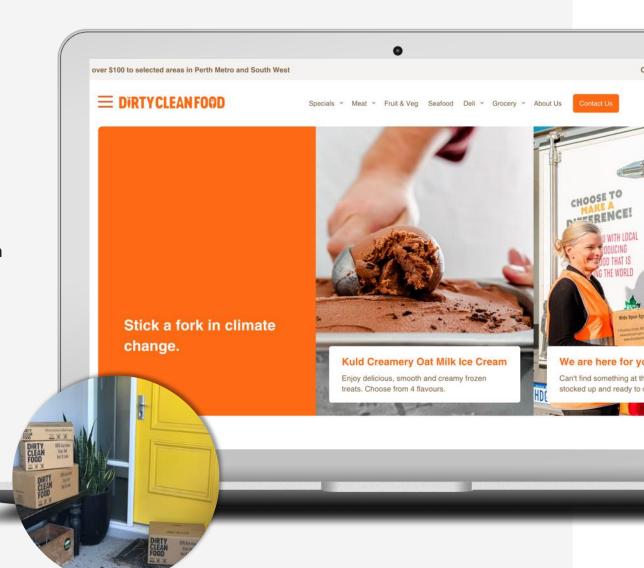


 $Results\ include\ \$200,000\ of\ one-time\ live\ cattle\ sales.\ Adjusted\ for\ this,\ revenue\ growth\ would\ have\ been\ 112\%\ YoY\ and\ 24\%\ QoQ\ and\ 24\%\ A$ 

(1) Cash at bank as at 31 December 2021

# GROWING ONLINE DELIVERY BUSINESS

- Q2 FY22 revenue from digital was AUD\$576,063, an increase of 91% year-over-year.
- Digital channel recorded 87% revenue growth month on month from December '21 to January '22 with heightened demand during Omicron wave in WA
- Fully **developed digital platform** with excellent user interface
- Increasing home delivery capability across WA and developing a number of new product ranges.
- Global Online Food Delivery Services market is expected to reach **USD\$192 billion in 2025** at a CAGR of 11%<sup>1</sup>.



## KEY MILESTONES

- Commission pilot plant for Buntine Protein™ (Q3 FY22)
- Advance negotiations with food and ingredient companies for potential offtake agreements for Buntine Protein™ (Q3-Q4 FY22)
- Initial launch of high-protein oat milk launch (Q2 FY23)
- Investment decision confirmed for West Australia's first oat milk manufacturing facility (Q3 FY22)
- Grow oat milk sales and brand awareness across South-East Asia & Australia (Q3 FY22 – Q1 FY23)
- **Expand market share with retail network** with new plant-based products, including vegan ice cream, cold brew coffee, spreads and granola (Q3 FY22 Q1 FY23)







WOA's lupin-based protein powder and potential food and beverage applications

