

# Sprouts - The Original Super Food



presented by





# Sprouts

## The new approach to healthy eating!

**S**uperfoods that nourish  
**P**owerful source of nutrients  
**R**espect for the environment  
**O**utstanding values  
**U**plift + energize  
**T**rust by nature  
**S**afeguard with best quality systems

*This much I know. If you are what you eat,  
then I only wanna eat the good stuff.*

Ratatouille





# In a time of change...

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## **What's in it for you?**

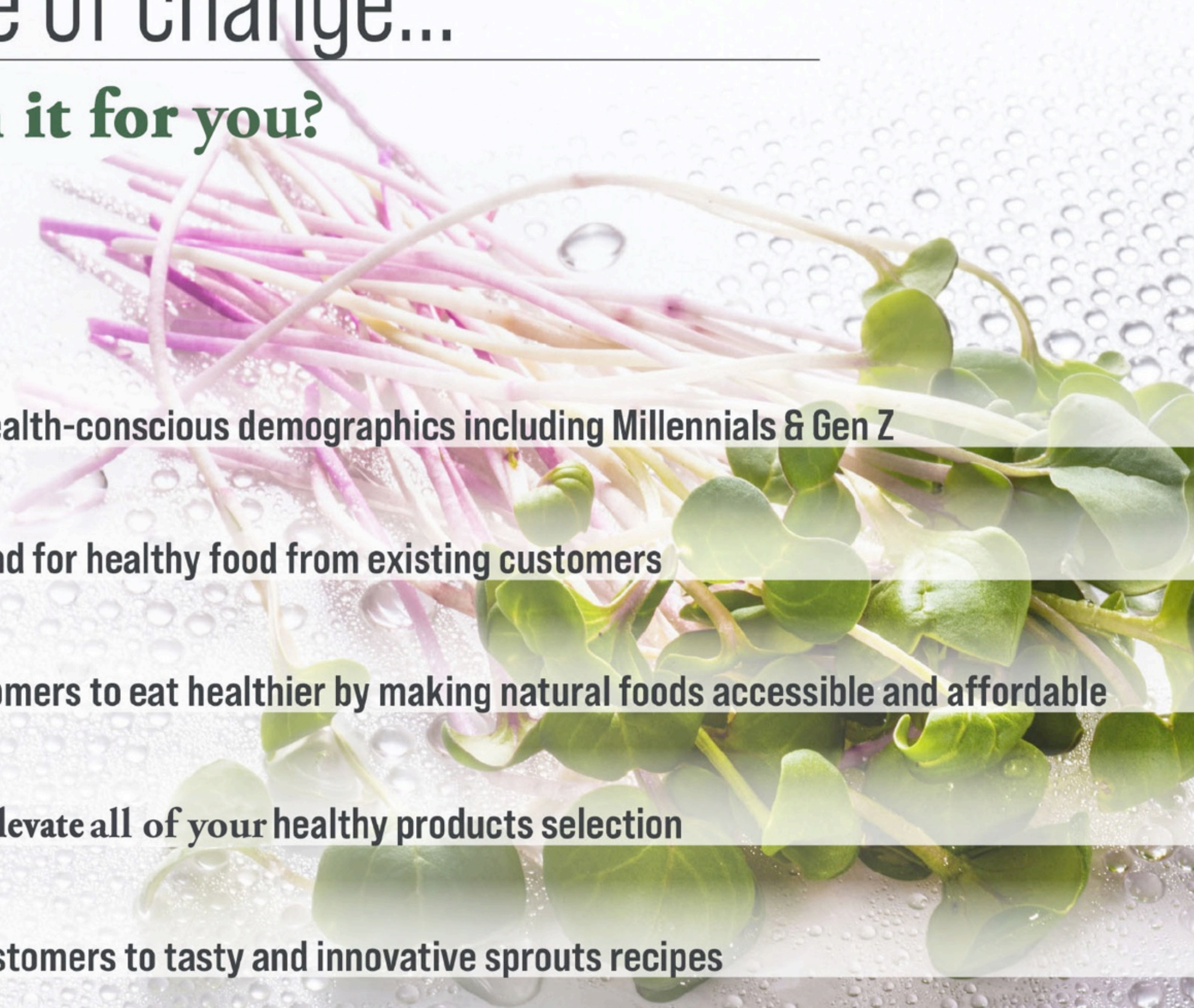
Attract **new health-conscious demographics including Millennials & Gen Z**

Meet **the demand for healthy food from existing customers**

Help **other customers to eat healthier by making natural foods accessible and affordable**

Add **sprouts to elevate all of your healthy products selection**

Introduce **customers to tasty and innovative sprouts recipes**





# Rise in sprout consumption

Consumers are shifting towards **sustainable, organic, and healthy foods**

**The increasing health consciousness of consumers** is fueling the demand for sprouted grains and seeds in the market due to their high nutritional value.

Plant-based diets are increasing, and sprouted grains/seeds are a quick, easy, and inexpensive way for **powerful nutrition alternatives to animal protein**.

According to the Organic Trade Association, **52% of organic consumers are millennials** and consume **52% more vegetables** than previous generations.

Millennials are a driving change in the food industry shifting their consumption towards retailers who carry **natural and healthy grocery assortments**.





# Why you'll want to add sprouts to your customers shopping list...

The many health benefits of sprouts are the result of catching the seeds during the germination process. This natural transmutation releases their full nutritional benefits making sprouts **the freshest and most nutritious of all vegetables available to the human diet.**



## Nutritional Powerhouses

Sprouts are a condensed source of **Vitamin A, B, C, E, K**, Antioxidants, Biotin, Calcium, Copper, Iron, Selenium, Potassium, Phytochemicals, **Protein**, bioflavonoid, Folic acid, Niacin, Magnesium, Manganese, Riboflavin, Zinc and a **magic ingredient called Sulforaphane.**



# Sprouts' health benefits

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## Build immune system

**Rich in vitamin A and C making it a powerful stimulant for white blood cells in the body to fight off infections and diseases.**



## Boost blood circulation

**Boost blood circulation by supplying cells with significant amounts of oxygen as well as iron and copper.**



## Promote Digestion

**Great levels of dietary fibers, key to a healthy gut; also, high levels of living enzymes which break down the food effectively to enhance the absorption of nutrients.**



A bowl of fresh sprouts, likely mung bean sprouts, with green leaves and purple stems, is shown in the background. The sprouts are fresh and vibrant, filling the bowl.

## Alkalize the body

**Regulate and balance the pH levels of the body by reducing levels of acidity.**



## Weight loss

**High in nutrients and low in calories. Sprouts are satiating, allowing one to feel full for a longer period of time.**



## Heart friendly

**Affluent in omega-3 fatty acids resulting in anti-inflammatory properties that help in reducing excessive stress on the cardiovascular system.**



## Skin + Hair

**Abundant in antioxidants that are responsible for fighting cell damaging free radicals. Vitamin A in sprouts helps to stimulate the hair follicles + encourages hair growth.**



## Healthy Aging

**Sulforaphane protects human cells and is an amazing shield against many diseases, such as cancer.**



# Sprouts in any diet

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## Grab and go

## Living fresh sprouts

Great for adding **texture, flavor, and color** to an exciting variety of different dishes. Give them a new appeal to salads, sandwiches, sushi, stir-fries, sautéed vegetables, pastas, soups and smoothies! The possibilities are endless!

## Sprout powder

Blend in **juices** + **smoothies**, soups + stews. Sprinkle in yoghurts + cereal. Mix in salad dressings. Bake with cakes + pancakes.





# A little about us

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## Mission

Future of **healthy, ethical and sustainable eating**. Sprouting for the nutrition, wellness, and health of communities while honoring and respecting the planet.

## Promise

Using the best in class food quality systems and processes to deliver **clean and ethical sprouts supercharged with vitamins, minerals, protein, and enzymes**. Our sprouts are grown to maximize nutrition, allowing for maximum amounts of antioxidants, digestive enzymes, chlorophyll, and plant proteins to form.

**No waste production.**  
**Mindful water use.** **Sustainable processes.**



- ✓ Based in TN
- ✓ Supplying over 50% of the market
- ✓ Grow millions of pounds of sprouts a year
- ✓ Record number of food safety certifications
- ✓ High-quality experience and customer service



# Best sellers

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## Fresh living sprouts

Organic & conventional

Alfalfa | Broccoli | Clover | Green peas  
Mung bean | Radish | Red lentils

## Sprout powder

Organic & conventional

Alfalfa | Broccoli | Kale  
Mustard | Radish





# + We do all of this in-house

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## Grown + harvested

with care in our state-of-the-art facilities

Our rigorous quality and food safety processes and procedures ensure the integrity, purity, and taste of our products

We offer sprouts that are safe and free of human or plant-based pathogens



We treat our seeds with a proprietary non-thermal organic **pathogen control** process



We harvest fresh sprouts hydroponically **Sustainable shelf life**





# Shelf-life

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## Fresh living sprouts

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2 weeks  
Refrigeration 34-40 °F

## Powder sprouts

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2 years  
Room temperature





# Some of our trusted partners

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# Together rallying for healthy eating

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In a time of change, we believe that eating clean and living healthy is more than just a trend, it's the future!

We produce the best sprouts in the industry-You have the perfect distribution channel.

We are ready for you!

**The market is ready for sprouts!**

When can we launch?

