



BUSINESS PROPOSAL

Freeze-Dry Revolution

Building Local Food Resilience

A Worldwide Network of Regional Freeze-Dry Facilities for Emergency Food and Premium Ingredients

MYSTIC ORGANIC | [Founder Name] | [Date]

The Global Emergency Food & Market Opportunity

Government Stockpiling - Governments worldwide are reinforcing strategic food reserves. Japan is actively replenishing rice stockpiles to 1 million tons after recent releases; Switzerland mandates compulsory stockpiling of essential foodstuffs.

Market Growth - The freeze-dried foods market is expanding rapidly, creating a robust opportunity for new suppliers entering at the right time.

6-8%

Emergency food market CAGR (IndexBox)

\$1.28B

Projected N. American freeze-dried food market by 2033 (Straits Research)

Food Waste = Missed Opportunity

30-40%

of organic produce rots before it can be consumed

The Problem

A significant share of organic produce is wasted before reaching consumers, destroying value across the entire supply chain.

The Solution

Freeze-drying at the source captures this value - including cosmetically imperfect produce - transforming surplus into shelf-stable, high-value products with virtually no spoilage waste after processing.

Freeze-Drying: The Superior Preservation Technology



Lyophilization removes up to 99% of moisture through sublimation, preserving texture, flavor, and nutritional value far better than traditional drying or canning.

25+

Year Shelf Life

97%

Nutrient Retention

~90%

Lighter to ship than
fresh produce

Lower weight cuts freight and cold-chain costs; 25+ year shelf life eliminates spoilage waste from warehouse to pantry.

Our Target Customers

Segment	Opportunity
Government & Emergency Agencies	National stockpiles - FEMA, USDA, DOD and international equivalents
Instant Noodle Manufacturers	High-quality ingredient supply for companies such as Nissin Foods
Food Manufacturers	Natural, high-value ingredient supply for major food corporations
Direct-to-Consumer (DTC)	Premium retail for outdoor, preparedness, and health-conscious consumers

OUR SOLUTION

The Global Regional Network

A decentralized worldwide network of small-to-mid size freeze-dry facilities located directly in agricultural regions on multiple continents.

Supply Chain Efficiency - process produce at the source to eliminate spoilage during long-haul transport

Resilient Reserves - distributed food reserves positioned closer to population centers on every continent

Local Economies - create jobs and support organic farms in each region we operate

Global Variety - regional facilities from the Americas to Southeast Asia supply organic produce that cannot be grown domestically, in season, year-round



Growing the Supply Base at the Root



The hub-and-spoke model works best when smallholder farms feeding it are healthy, diverse, and resilient over the long term.

We connect participating farmers with organic and regenerative farming resources, including permaculture food forest design and training from organizations such as Food Forest Abundance (foodforestabundance.com)

Layered food forest systems - fruit trees, shrubs, herbs, and root crops
- increase the variety of produce available to the network while improving soil health and lowering input costs for farmers

Stronger, more diverse smallholder farms mean a more resilient, higher-quality organic supply base for every regional facility

Our Pilot Site: Pakse, Laos



30+ ha

combined certified organic farmland secured across our two founding farms

Two founding organic farms already in production anchor the network's first hub, with a processing facility planned for the Pakse city area for road, river, and air transport access.

5 ha certified organic Hass avocado farm - founder-owned, already producing

25 ha certified organic coffee farm - partner: Mystic Mountain Coffee, Bolaven Plateau, Paksong District (est. 2010, exports to Japan, Cambodia, Vietnam, Thailand)

Facility sited in Pakse, not on-farm, to serve as a regional aggregation hub

Hub-and-spoke sourcing: Bolaven Plateau smallholders already grow diverse local vegetables and fruits alongside coffee - a ready-made supply base for the facility to aggregate

Community reinvestment: facility profit will fund road conditioning and Starlink connectivity along the Pakse-to-Bolaven Plateau corridor

Technology & Equipment

Equipment	Key Feature
Telstar LyoBeta Range	0.9 m2 shelf area - Lyonuc nucleation
Martin Christ Epsilon	0.98 m2 shelf area - 7 adjustable shelves
RLE II Series	Production scale - radiant heating

EUR 15K-150K

Entry commercial freeze dryers

\$1M-2M

Full industrial systems, per machine

Our approach: investing in mid-to-large scale commercial equipment for maximum efficiency and capacity.

Real-Time Global Inventory & Marketplace



Every unit is QR-coded the moment packaging is complete at each regional facility, feeding a centralized inventory system built and operated by the network.

Aggregates real-time inventory across every facility worldwide - full visibility into what is in stock, and where

The public can browse global inventory and purchase directly through the platform, turning transparency into a built-in direct-to-consumer sales channel

For government and institutional buyers, the same system provides real-time, auditable visibility into reserve stock levels

CASE STUDY

Thrive Foods

Inspiration - Thrive Foods is a prime example of the potential of this business model.

Success - a major player in emergency food and outdoor nutrition, securing contracts with NASA and retailers like Costco and REI.

Lesson - diversification across emergency food, DTC, and B2B is a key driver of success.

NASA

COSTCO

REI

Focus on Avocado



A versatile, high-value fruit whose perishable nature makes it ideal for freeze-drying. Freeze-drying transforms avocado into a premium, shelf-stable input for the food, cosmetic, and medicinal industries.

Colombia Reference Data	
Production cost (500kg/day)	~30,000,000 COP / month
Cost per 400g unit	~6,357 COP
Final price (30% margin)	~8,200 COP

Grown in part on our own 5 ha Hass avocado farm - see our pilot site on slide 8.

The Bigger Picture: Other Products

Product Diversification - Bolaven Plateau smallholders already grow diverse local vegetables and fruits alongside coffee, giving the network a ready supply base beyond avocado and coffee.

Freeze-Dried Coffee - premium freeze-dried coffee crystals from our partner's organic Bolaven Plateau harvest.

Freeze-Dried Candy - a highly profitable and viral trend across the DTC retail channel.

Noodle Production - our facilities can produce healthier, non-fried, freeze-dried instant noodles, a revolutionary product for the global market.



Crowdfunding Strategy

Goal - secure the initial capital required for the pilot facility.

Successful Model - crowdfunding is a proven path for agricultural and food businesses.

Our Ask - funds will be used for equipment procurement, facility setup, and initial working capital.

GBP 47,000

raised by a UK dairy farm to build a new processing unit - proof crowdfunding works for food infrastructure

Why Crowdfunding?

Proof of Concept

Demonstrates strong public support for local food resilience before major capital is deployed.

Brand Building

Creates a community of early adopters and brand ambassadors from day one.

Access to Experts

Platforms like Ulule and Santander X Explorer offer valuable mentorship and industry access.

Investment & Financial Snapshot

\$3.84M - \$7.13M

Projected startup cost - pilot facility

\$5.0M

Year 1 revenue

\$1.0M

Year 1 EBITDA

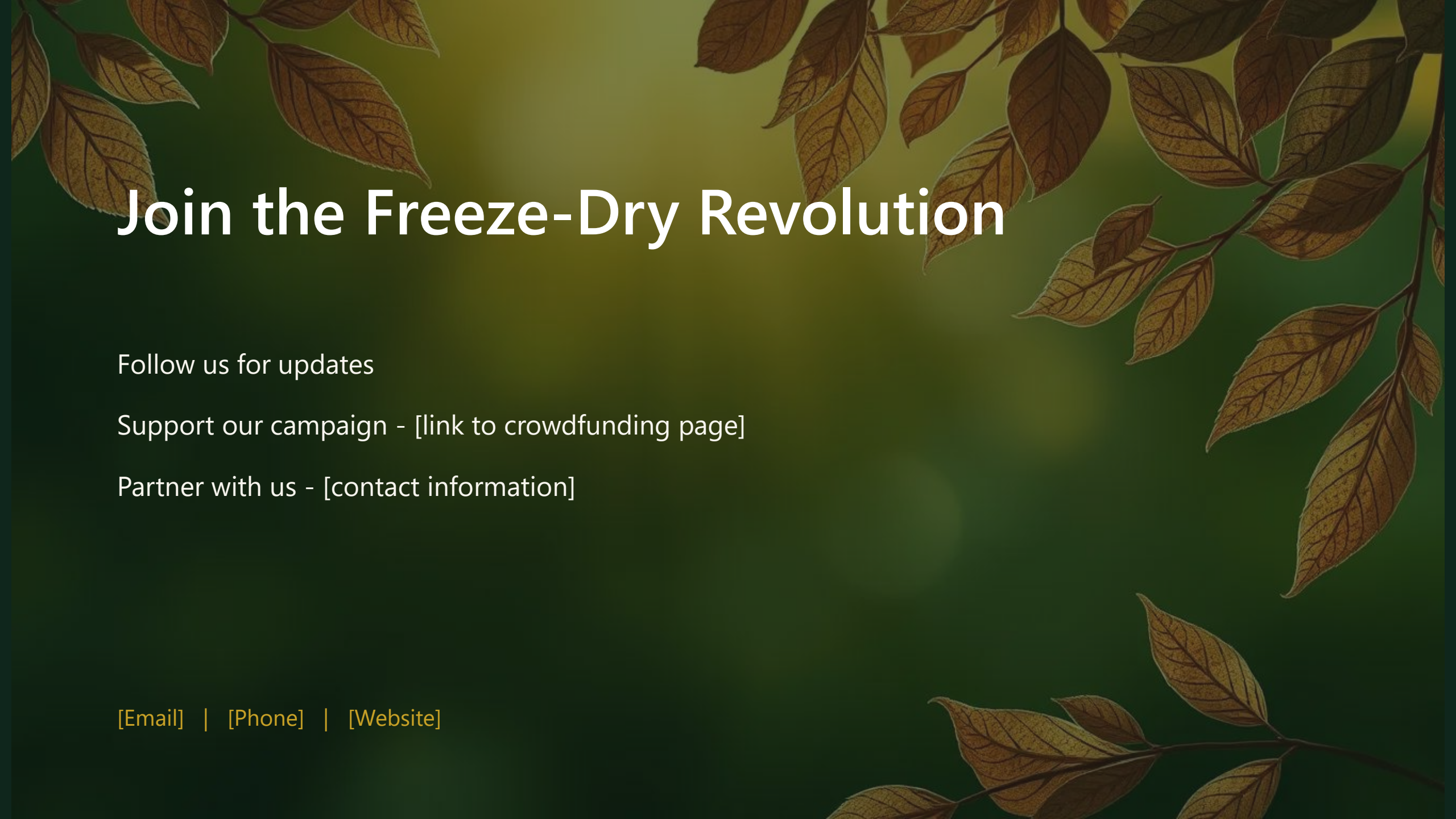
Year	Revenue	EBITDA	Margin
1	\$5.0M	\$1.0M	20%
2	\$7.5M	\$1.9M	25%
3	\$10.0M	\$3.0M	30%
4	\$12.0M	\$4.2M	35%
5	\$15.0M	\$6.0M	40%

Target ROI: competitive returns with a 5-7 year payback horizon.

The Team & Advisory

Name	Role	Expertise
[Your Name]	Founder & CEO	[Your Credentials]
[Advisor Name]	Technical Advisor	Food Processing, Lyophilization
[Advisor Name]	Industry Advisor	Government Procurement

Industry Partners: connections with food manufacturers and government procurement agencies to accelerate go-to-market.

The background features a dark green to light green gradient. Brown, dried leaves are scattered across the top and right sides, with some branches extending from the corners.

Join the Freeze-Dry Revolution

Follow us for updates

Support our campaign - [link to crowdfunding page]

Partner with us - [contact information]

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