Green **V**enus[™]

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The Market Leader in Rapid Trait Development

Critical Needs in Today's Ag-Industry

- * Rapid Adaptation to Climate Change and Accelerated Market Entry: Addressing the need for quick responses to shifting environmental conditions and market demands.
- * Reducing Food Waste and Greenhouse Gas Emissions: Tackling inefficiencies and environmental impacts within the food supply chain.
- ❖ Balancing Nutrition and Yield in Breeding Practices:

 Shifting the focus from past breeding priorities that emphasized yield at the expense of nutritional quality.
- Mitigating Food Allergies: Developing solutions to reduce allergenicity in commonly consumed foods.
- ❖ Diversifying Crop Reliance: Expanding the food chain beyond a limited number of staple crops to improve resilience and sustainability.

Top 4 crops feeding the world







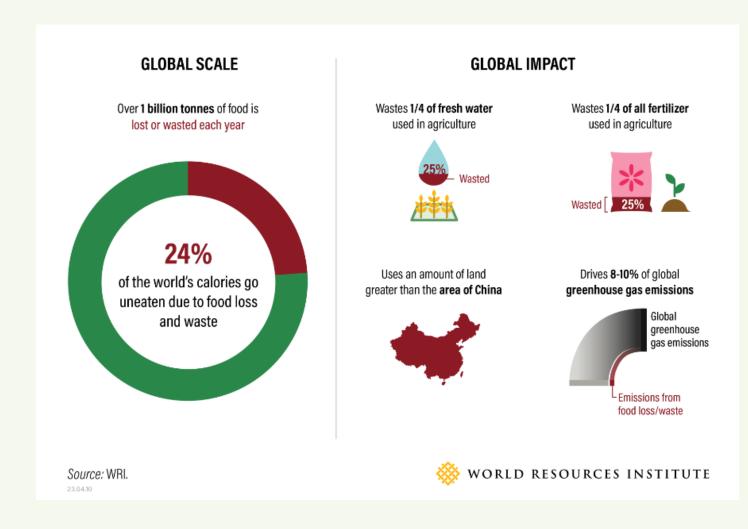


Food Waste Causes Loss of \$940B to World Economy Each Year

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Highlights

- Globally, 24% of food is wasted, while 1 in 10 people remain malnourished. In the U.S., 40% of food is wasted, costing \$218 billion annually—about 1.3% of GDP.
- U.S. aims to cut food waste by 50% by 2030. A 20-50% global reduction in consumer food waste could save \$120-300 billion annually.
- Short shelflife also reduces nutritional value, impacting consumer health and product quality.



Food Waste Results in 8-10% of Human-Caused Greenhouse Gas Emissions

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Roughly 40% of Avocado alone is wasted throughout the supply chain, amounting to ~ USD \$2B in loss each year.

Browning causes the loss of visual appeal and nutritional value

Spoilage due to short storage life





Spoilage of stored raisins





- High energy costs and lack of appropriate genetics are a few leading causes of failure in indoor industries—loss of several billion dollars of investment
- * The failure list includes Fifth Season, Plantise, Glowfarms, Agricool, AppHarvest, Aerofarms, Bowery Farms, Infarm, and Kalera industries.





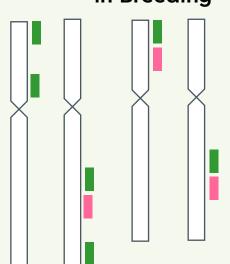




Complex traits such as yield, disease resistance, and flavor are controlled by multiple QTLs distributed across various chromosomes. Additionally, these QTLs often contain genes that influence traits in opposing ways, making it challenging for breeders to separate beneficial and detrimental genes within a single QTL.

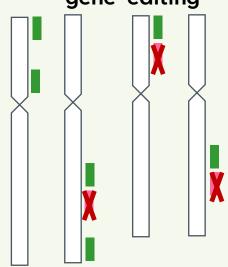
Separating positive and negative elements (genes, regulatory regions) in a QTL is a major breeding challenge.

Both positive and negatively influencing genes (regulatory elements) can exist in a QTL. Separating them is a critical challenge in Breeding

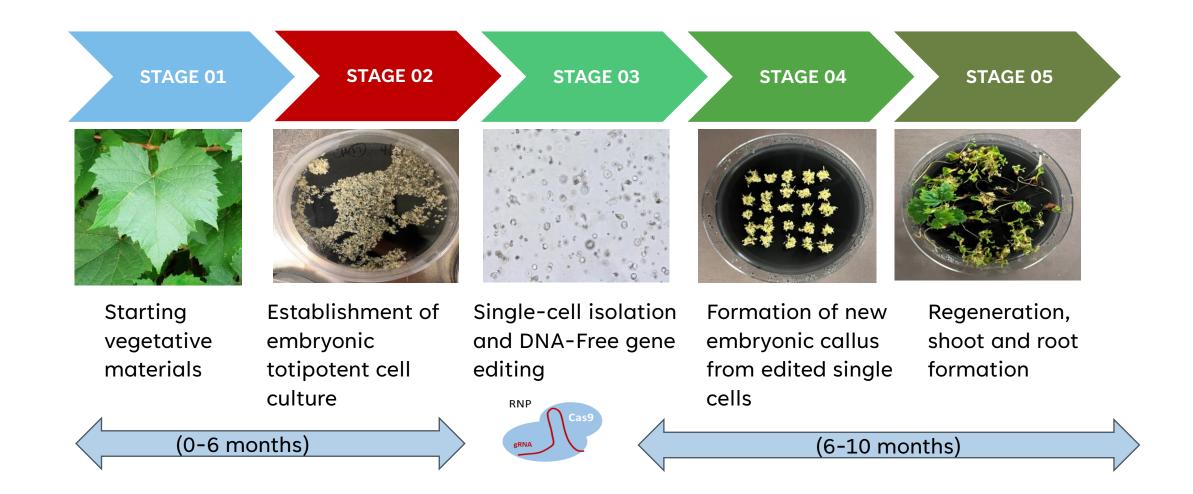


- Genes positively affecting trait
- Genes (regulatory elements) controlling negatively the trait function

Targeted elimination of negatively affecting genes (regulatory elements) in a QTL via gene-editing



GreenVenus PrimaVera Gene Editing Platform Enable Rapid Trait Development and Market Entry



- Climate adaptation: Fast-track product development and market launch
- ❖ Reducing food waste and improved postharvest life: Short shelf-life and browning in crops like lettuce and avocados cause 30-40% wastage, resulting in financial losses and adverse environmental effects.
- ❖ Toxic ingredients as preservatives: Adding sulfites to inhibit oxidation during winemaking has numerous adverse effects on consumers and significantly impacts wine's sensory characteristics.
- ❖ Undesirable flavors and digestibility challenges in plant protein sources: Inherent flavors in beanderived products and their poor digestibility present challenges in the meat-analog market.

Focus Crops and Traits



Fresh Section: Lettuce, Tomato, Leafy Green, Strawberry



Premium wine and Improved Storage Life

Non-browning, Shelf-Life, Crisp, Flavor



Nutrition

Avocado Genetics

Non-Browning, Flavor, Sr

Sulfite-Free, Improved Nutritional and Sensory Value, and Storage Life



Next-gen Beans and Lentils

Smell-Free, High Protein, Digestibility, and Allergen-Free

Non-browning Lettuce & Avocado with Improved Postharvest Life

Our Non-browning lettuce with better sensory properties, > ten days improved shelf life, entered commercial sale in 2024

The PPO-edited avocado fruits are expected to resist flesh blackening. They are expected to be enriched with polyphenols, which may improve their nutritional and sensory properties. They are also likely to resist bruising and pulp spot-like challenges.







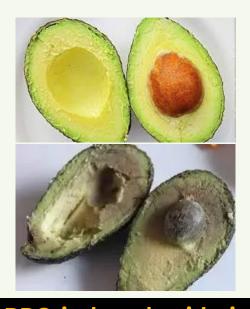




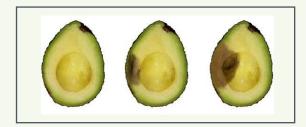




PPO-induced Pulp Spots



PPO-induced oxidative browning



PPO-induced bruise damage

Sulfite-free Winemaking and Improved Storage Life

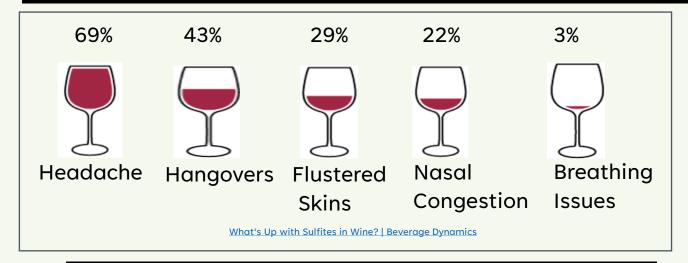


Opportunity

- ❖ A \$75B addressable market with >50% gross margin
- Opportunity to improve tasting attributes such as polyphenolic contents (contribute to taste, aroma, and antioxidant properties) by eliminating PPO enzymes
- Opportunity for organic wine
- Opportunity to dramatically improve shelf and shipping stability to grow customer base.

https://www.prnewswire.com/news-releases/greenvenus-gene-edited-grapes-offer-premium-quality-sustainable-winemaking-301901964.html

75% of Wine Drinkers have Experienced Adverse Reactions to Sulfite Preservatives and Histamines



PPO-ko Lines with Reduced Oxidation Entered Research Trials in 2024



Fast-track Genetics for Indoor Cultivation and Improved Yield

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Indoor growers suffer from high costs partly due to a lack of suitable germplasm that thrives in artificial environments.

https://www.prnewswire.com/news-releases/greenvenus-introduces-fast-growing-lettuce-varieties-for-indoor-farming-302241028.html

Indoor lines, at 20 day grown hydroponically



High-yielding field varieties



- ❖ The current challenges are poor digestibility, low solubility, allergenicity, and undesirable smells that prevent use as an additive in different food and feeds.
- ❖ Our goal is to substitute a significant portion of meat and dairy alternatives for both human and animal feeds.

Revenue in the Milk Substitutes Market amounts to **US\$25.23bn** in 2024. The market is expected to grow annually by **8.46%** (CAGR 2024-2029).

https://www.statista.com/outlook/cmo/food/dairy-products-eggs/milk-substitutes/worldwide



Revenue in the **Meat Substitutes Market** amounts to **US\$10.33bn** in 2024. The market is expected to grow annually by **8.55%** (CAGR 2024-2029).

https://www.statista.com/outlook/cmo/food/meat/meat-substitutes/worldwide



The global plant-based **Pet Food Market** is valued at US\$26bn and is projected to grow to US\$57bn by 2032.

https://www.kerrv.com/products/animal-applications/pet-food-nutrition/plant-based-pet-food-trends.html



Thank You