



Whole.

Reimagining Sustainable Nutrition

We create technology that maximizes nutrition and delivers the world's most bioavailable ingredients.

A LITTLE ABOUT ME



- NOT A FARMER
- BACKGROUND AS A LEADING GLOBAL IP AND INNOVATION ADVISOR
- STARTED IN THE FOOD INDUSTRY ABOUT 5 YEARS AGO

INEFFICIENT FOOD PRODUCTION

PRODUCE



FOODS WE EAT



WASTE



One third of the food produced in the world is never consumed.

OUR INSPIRATION AND VISION



OUR VISION IS TO
ETHICALLY HARNESS THE
INTRINSIC VALUE OF OUR
NATURAL INGREDIENTS AND
DELIVER IT TO THE PEOPLE
THAT NEED IT MOST.

OUR SOLUTION

WHOLE INGREDIENT NUTRIENT EXTRACTION (WINX™)



- ✓ TINY PARTICLE SIZE
- ✓ ZERO WASTE
- ✓ INPUT AGNOSTIC
- ✓ INCREASED BIOAVAILABILITY

CONTROLLED HIGH-PRESSURE LYSIS (CHPL)

PROCESSING EXAMPLE

Whole-Oat Base Ingredient for Dairy Alternatives



Raw & Semi-Processed Oat Inputs



**ZERO-WASTE
OAT CONCENTRATE
PRODUCED USING
WINX™ PROCESS**



Dairy Alternative Products

OAT CONCENTRATE

World's Cleanest Label Functional Oat Milk



REGULAR
OAT MILK

7-10 Ingredients



 Whole. OAT MILK

2 Ingredients 

EARLY PARTNERS

Food/Ingredient Manufacturers



Research Institutes



A PERFECT STORM/**OPPORTUNITY**

MACRO FACTORS

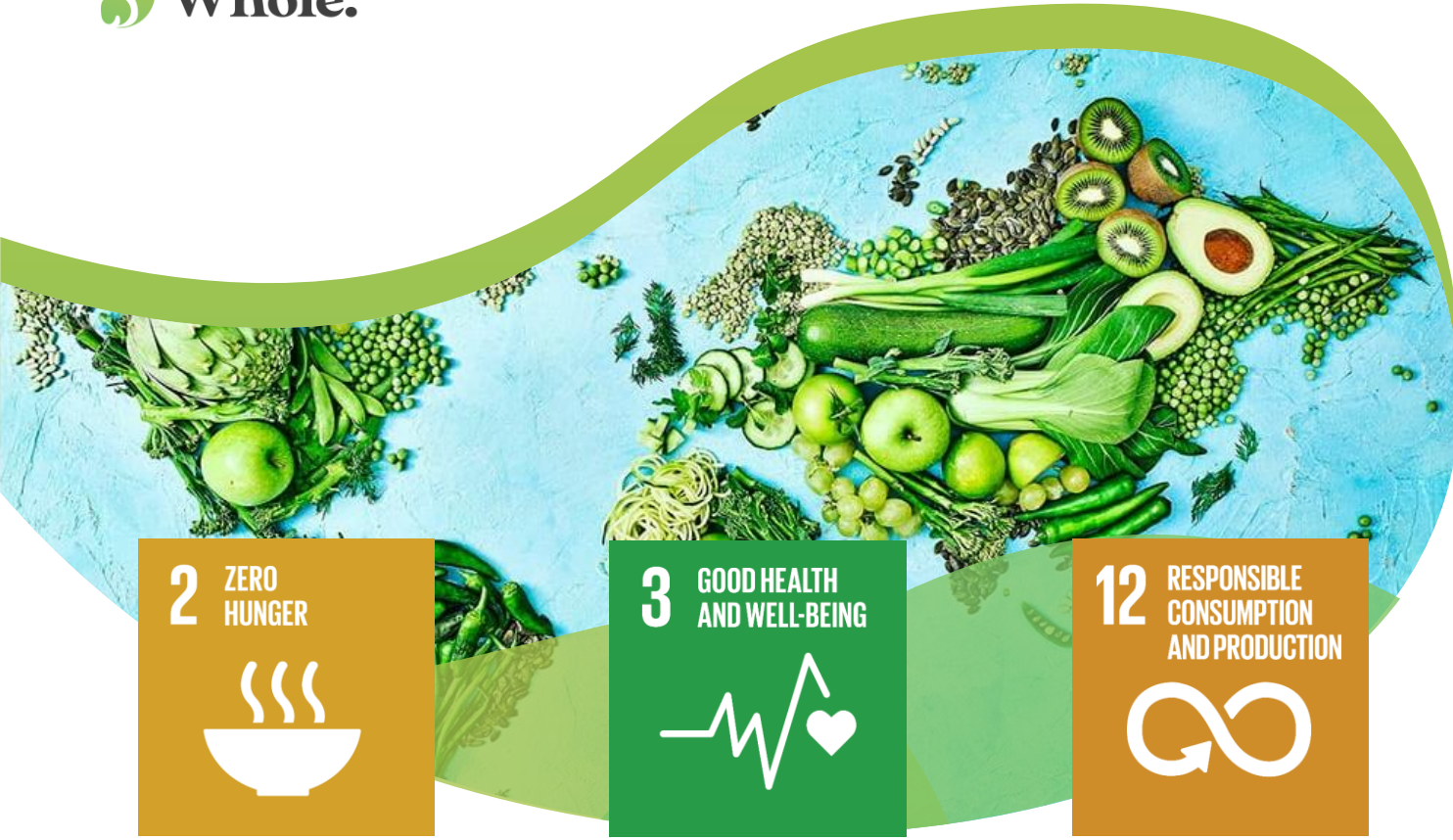
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- GLOBAL CONFLICT
 - DRIVING GAS PRICES UPWARD
 - DRIVING FERTILISER PRICES UPWARD



UNIQUE OPPORTUNITY

- 
- GREAT PRODUCE
 - ESTABLISHED CUSTOMERS
 - FOCUS ON FOOD & NUTRITION SECURITY





TECH FOR GOOD

Our tech is focused on democratising nutrition, improving consumer health and well-being, and eliminating waste through better utilisation on food inputs.



Generational shift to veganism



Feed a growing population



ESG concerns of animal proteins





THANK YOU

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