

TECHNOLOGY LEADER IN URBAN VERTICAL FARMING

Disruptive and
Perfected
Technology

- Growing the <u>cleanest</u>, <u>high quality</u>, <u>nutrient rich</u> greens in a <u>cost efficient</u> and <u>sustainable</u> way near point of consumption
- Contamination free vegetables, no chemicals/pesticides, non-GMO
- Local and stable supply year around

Best in Class Yields

- Leading yields/output per m² + efficient capex utilization
- Advanced plant science: optimized nutrient mixes/uptake and light recipes
- <u>"Semiconductor based" clean room technology</u>, no contamination of air and water, safe produce
- Leading IoT, Big Data and AI automated production controls and machine learning
- Growing environments: cleanest air & water, perfect temperature, humidity

Rapid Roll-out in US and Globally

- Rapid commercial roll-out and scaling initiated
- Orlando large scale facility recently completed on time, on budget.
- Ability to replicate through modularization and standardization

Global brand name customers

• Foodservice, Resort, Hospitality, Cruise Lines, Airlines, Grocery Chains, Restaurant Chains, Contract Foodservice providers (Event Venues, Hospitals, Universities)

KALERA GROWS THE CLEANEST, HIGHEST QUALITY PRODUCE IN A SUSTAINABLE WAY NEAR POINT OF CONSUMPTION



Taking quality standards to a new level

KALERA DELIVERS ABUNDANCE OF FRESH, CLEAN, DELICIOUS NUTRIENT-RICH PRODUCE, CONSISTENTLY AVAILABLE YEAR-ROUND





Various types of lettuces, microgreens, and other leafy greens and herbs sold under the brands HyTaste and Kalera



HIGH SUSTAINABILITY AND RESOURCE EFFICIENCY



 Minimal use of water - more than 95 % reduction in water consumption (due to recirculation of water), no need for significant watering systems, drainage, etc. No sewer or landfill discharge



Multiples more output than traditional methods: over 300 times more output per sq. ft. than traditional farming



■ No seasons - 365 days a year



• Local, fresh - reduced transportation/storage time, reduced loss of vitamins, less inventory



Cleanest produce/no pesticides, safe, richer in vitamins and anti-oxidants, longer shelf life, less waste,



• Space efficient, energy efficient production structures and equipment

Hydroponics: Method of growing plants using mineral nutrient solutions, in water without soil

KALERA COMBINES LEADING PLANT SCIENCE, CLEAN ROOM TECH AND IOT/BIG DATA/AI

Advanced Plant Science

- Optimized <u>nutrition uptake</u> and <u>distribution</u> (US/int. patent application), custom <u>nutrient mixtures ratios</u> for more than 150 produce varieties perfected. No additives, no hormones.
- Optimized <u>air flow</u> and <u>grow light recipes</u>
- Advantage: growth cycle acceleration, consistent high yields, high quality produce (higher anti-oxidant and nutritive levels, taste, color, texture, and freshness)

Cleanroom Technology

- Adapted from semiconductor and biomedical industries no contamination/cleanest quality
- Air filtration and decontamination using plasma ionization and advanced filtration technology
- Advanced water purification via multi-stage filtering, Reverse Osmosis, UV and ozonation
- Developed methods to avoid contamination of <u>hardware</u>, <u>seeds and media</u>
- Perfect micro climate: optimal temperature/humidity and lighting
- Food safety advantage: no pesticides, fungicides, or insecticides, and no human pathogens
- Advantage: avoid contamination and pest attack outbreaks in production

Precision hydroponics, big data analytics and Al

- Advanced automation & data collection with IoT, Cloud, Big Data Analytics and Al capabilities
- Essential plant growing parameters are under strict control and automatically adjusted, 24/7 internet monitoring of temperature, humidity, lights, nutrients, and maintenance events
- Comparing to existing commercial systems that can't meet precision vertical farming needs, Kalera's system
 integrates large arrays of IoT sensors (vs. a just few centralized sensors), uses adaptive ion-specific nutrient
 dosing controls (vs. traditional controls using global measures of nutrient concentration), and is deployed via
 a distributed, resilient and scalable cluster-based hybrid Cloud architecture (vs. traditional centralized
 process control systems)

COMPETITIVE ADVANTAGES VS TRADITIONAL VERTICAL HYDROPONICS

Features	Kalera low capex/high output
Nutrients uptake and mixes	Optimized
Contamination	Low to none
Yield (kg/m²/yr)	Higher ++
Crop Cycle (growth time)	Shorter
Product shelf life	Extended
Energy & Heat Management Costs	Lower
Landfill and Sewer Discharge	None
Hardware and equipment cost	Lower ++







KALERA'S HYDROPONICS DEPLOYMENT MODELS

Large production facility



- Produces millions of units lettuce/herbs per year
- Deployed in retrofitted, leased warehouses, optimal CapEx utilization and fast deployment/rapid roll-out
- Production, germination, harvesting and cold storage
- High level of automation, high-density rack system and robotics/automation for pre- and post-harvest ops

Onsite production cubes
Show case



 Smaller units installed on customer premises – hotels, resorts, theme parks on selective basis

OPERATING FACILITIES IN ORLANDO FLORIDA

Orlando large scale facility





- Operational February 2020
- Vertical farm with largest output in Southeast US → supplying key customers in Florida
- Construction completed on time and on budget
- Can rapidly be replicated → New facilities/cities underway

Marriott World Center



- HyCube installation at Marriott flagship hotel
- Marriott Orlando World Center is the largest Marriott hotel in the World

Tradeport R&D and production facility



- R&D unit plant science and technology
- Microgreens production

DESIGN AND CONSTRUCTION

Overall

- Established supply chains
- Rollout: replicate experience on design, installation, lease agreements and work relationships with architects and design companies
- Can manage multiple construction projects at a time



Architecture Design

Layout/Design

Architects, Engineers and Design team

- Modular designs based on components that can be reused in various configurations.
- Energy efficient design methods optimize temperatures, humidity and reduce heat loads.
- Quick installation and set-ups once county jurisdictions have approved design plans and long lead items can be purchased.
- Standardizing equipment shorten lead times and internal review by design teams to create streamline franchise style builds.
- Design teams architectural space management, internal infrastructure, value engineering and design/planning, sustainability, government relations



EXPERIENCED MANAGEMENT TEAM



Daniel Malechuk, MBA

CEO

- Over 15 years experience in the food industry in senior level positions in multinational companies spanning sales, supply chains, and operations
- BS Business Management and MBA



Josh McCollom

Head of Construction & Installations

- Over 15 years of experience managing commercial construction projects
- BSc in Engineering



Rodolfo Ochoa

Head of SW Technology & Automation

- Over 12 years of experience in SW development with expertise in cloud computing, big data and business intelligence systems
- MSc in Information Technology



Barry Blakely, MBA, CPA

Controller

- 20 years of experience in general accounting, financial planning and reporting, fixed asset management and supply chain management
- BSc in Accounting and MBA



Cristian Toma, PhD

CTO and co-founder

- Over 25 years of experience in start-ups, technology development and R&D management
- PhD in Electronics Engineering and PDEng Degree in SW Technology



Jeremy Johnston

Chief Information Officer

- Over 15 years experience in information technology with extensive experience in global enterprise application design and implementation.
- MSc in Computer Science and MBA



Jack Roskind

Head of Logistics

- Over 30 years of experience in managing logistics operations
- Served for 20 years in the US Air Force
- MSc in Supply Chain Management



Nicholas Villari

Head of Production

- Over 6 years of experience as a master grower and farm manager
- BSc in Plant Science

BOARD OF DIRECTORS



Bjorge Gretland

Executive Chairman of the Board

- Broad experience from venture capital, mergers & acquisitions and capital markets
- Holds a Master of Economics and a PhD in strategy and finance



Umur Hursever

Board Director

- Partner at LGT Lightstone
- 18 years of investment experience
- Holds a BA in Economics and Mathematics



Oystein Landvik

Board Director

- CEO of UNION Group
- More than 30 years of experience in commercial real estate



Nigel McCleave

Board Director

- Associate Director at LGT Lightstone
- Broad experience as an entrepreneur, investor, and investment banker
- Holds an MBA and a BA in Political Science



Erik Sauar

Board Director

- More than 20 years of experience in the global PV industry
- Inventor of about 35 patents and patent applications
- Holds a doctorate degree in Thermodynamics



Cristian Toma

Board Director

- Over 25 years of experience in start-ups, technology development and R&D management
- Holds a PhD in Electronics Engineering and a PDEng Degree in Software Technology

SUMMARY

Leading Hydroponics technology for growing greens

- "Semiconductor based" clean room technology, no contamination of air and water, safe produce
- Advanced plant science: optimized nutrient mixes/uptake and light recipes
- Leading IoT, Big Data and AI automated production controls and machine learning

Highest quality, safest produce grown efficiently

- Production of best quality, highly nutritious vegetables at lowest cost
- Cleaner than organic produce no pesticides, non–GMO, no human pathogen contamination
- Higher production yields, more cost efficient, environmentally sustainable production

Rapid roll-out

- Large scale facility design allow for rapid roll-out
- New facilities and cities are underway

