

Company Introduction:

Speaking invitation during Food Waste Webinar organized by South of France Region

November 29, 2021

Our passion is freshness

And we believe that the

what gets measured gets improved

We must be able to measure freshness





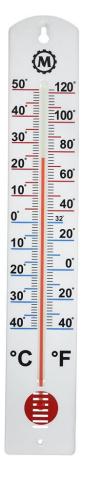
But measuring freshness is not an easy task...

And the tools we have used to date are inadequate to measure freshness

Dates tell as little on true freshness and quality

Discreet temperatures are deceiving







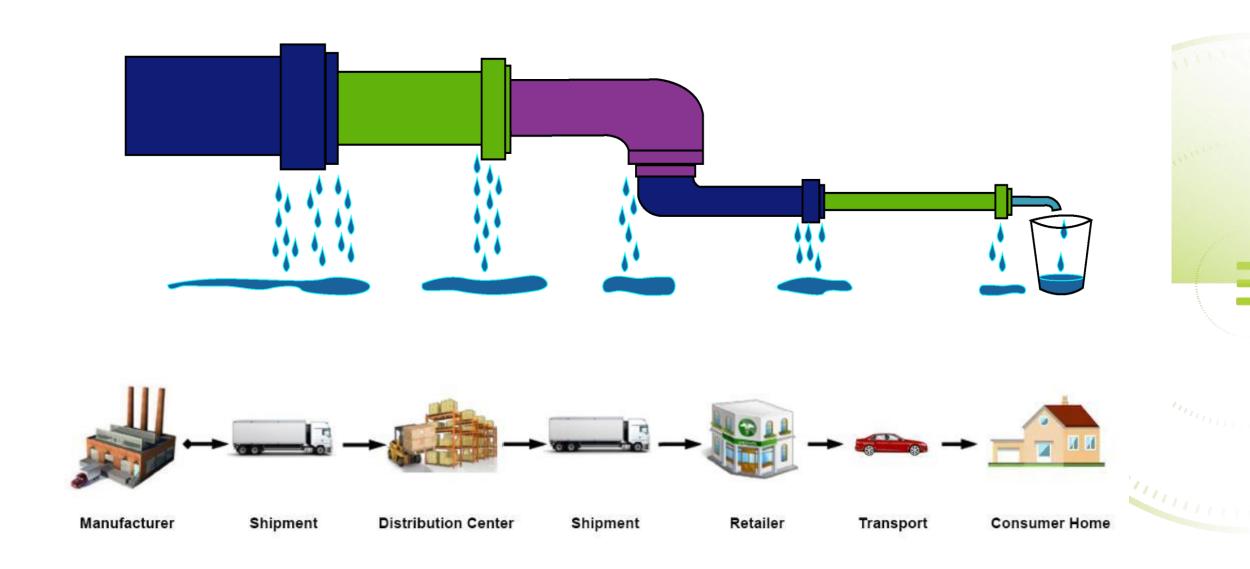
What makes it complex?

Small changes in temperature dramatically affect shelf life





The leaking pipeline of the cold chain... We are losing freshness without noticing it...



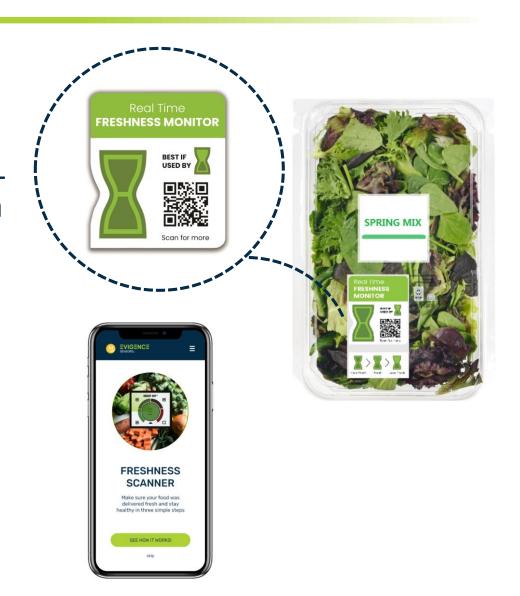


The best viable way to track freshness and quality is with a Time Temperature indicator

- At retail until level
- Along the whole journey of the product from production to use at home

Who is Evigence?

- Evigence is a freshness monitoring company with best-in-class technology and cost
- Our current product portfolio consists of colorchanging time-temperature indicators that can be applied at the retail unit level and read visually and digitally
- Current applications include supply chain monitoring and consumer engagement across a range of fresh and frozen at retail and foodservice



Our Products











Flexible in design



Adjustable to product shelf life



Cost effective



Highly accurate



Supplied in unlimited quantities



Can be read digitally by phone or camera

To make it work on mass volume sensors must be

Accurate and easy to use

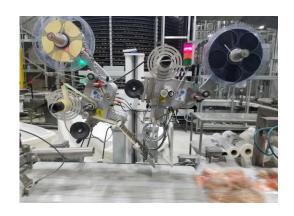






Cost effective and **Scalable**





Real Time Freshness Monitors have a wide range of applications across fresh & frozen products

Bakery & Dairy, Deli, Cooler & **Curbside Pickup & Produce & Floral Meat & Seafood Prepared Foods Delivery** Freezer X si MILK

Evigence Sensors are fully commercial and utilized by grocery retail and restaurant clients

















Market traction: X5 – Commercial Launch Q1 2021

- Sensors applied at production facility
- 10 million RTE meals
- 35 SKUs
- 460 stores









Confidential



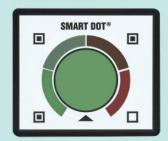
Martha Stuart/Marley Spoon Meal Kit Delivery

Making sure your customers get the products right!

Learn how fresh your meal kit is in **FOUR SIMPLE STEPS!**

Use your phone's camera to...

FRESHNESS SENSOR



STEP 1
SCAN THE
QR CODE

STEP 3 SCAN THE SENSOR ABOVE



STEP 2 SCAN THE SHIPPING LABEL



STEP 4 GET YOUR RESULTS





martha stewart MARLEY SPOON



FRESHNESS SENSORS ARE HERE!

How fresh is your food? Find out with our new Evigence freshness sensors, a unique technology that lets you verify the freshness and quality of your delivery's ingredients in four simple steps.

You've been randomly selected to participate in our test of these sensors. We'd love it if you'd try them and tell us what you think.

Instructions for using the sensor are on the flip side of this card. We'll email you a few questions - Did they work? Were they easy to use? - in the coming weeks where you can tell us what you thought of them.

Thank you in advance for participating and happy cooking!



The Future of Freshness 13

Our leadership

Management Team



Yoav Levy



Dr. Husein Salman



<u>Danny</u> <u>Hacohen</u>



Gadi Arnon



<u>Tamir</u> <u>Halbani</u>



Noam Machluf



Dr. Elena Tenetov



Prof. Yoav Eichen

Our advisors and investors



Benny Landa



Shawn Baldwin



<u>James</u> <u>McCann</u>



<u>Chris</u> <u>Cochran</u>



Steve Lavin



Dr. David Strack



Come talk to us!

Our partners are producers and retailers with a passion for freshness and consumers!

Measuring freshness and transparency allows constant improvement and extra value to consumers



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Thank you!

EVIGENCE SENSORS®