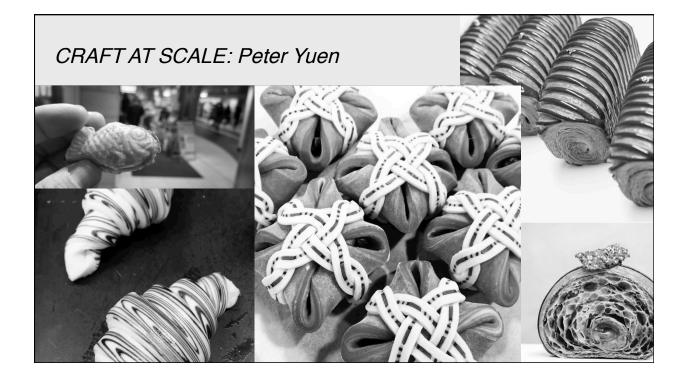




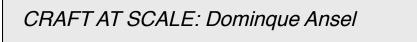
CRAFT AT SCALE: Peter Yuen





BAKERY TRENDS: The "TACRO"







BAKERY TRENDS: CRAFT AT SCALE



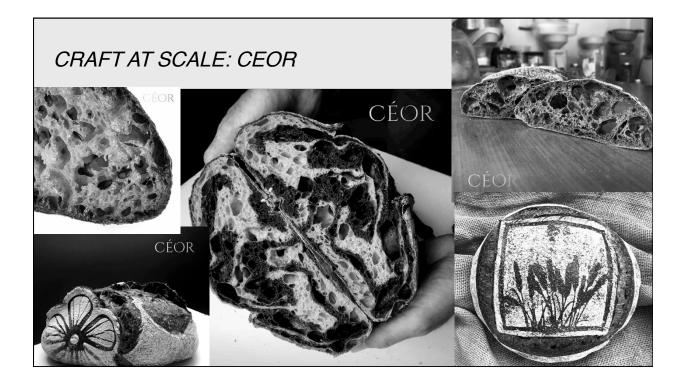
CRAFT AT SCALE: Andy Clark, Moxie Bread



An Heirloom Wheat Bakery

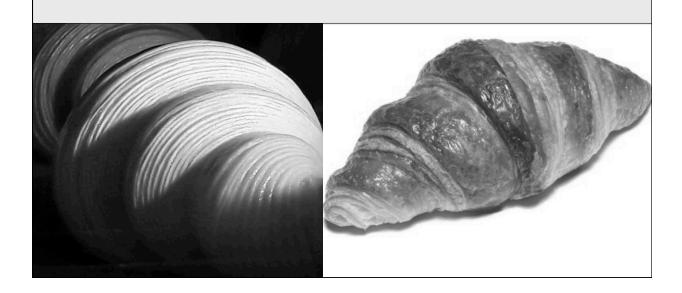
All of our baked goods are made exclusively with organic heirloom wheat flour (some biodynamic and some local) Heirloom varieties of wheat seem to digest easier in our bodies and produce fewer reactions than some other modern wheat varieties.







TO PROOF OR NOT TO PROOF, THAT IS THE QUESTION!





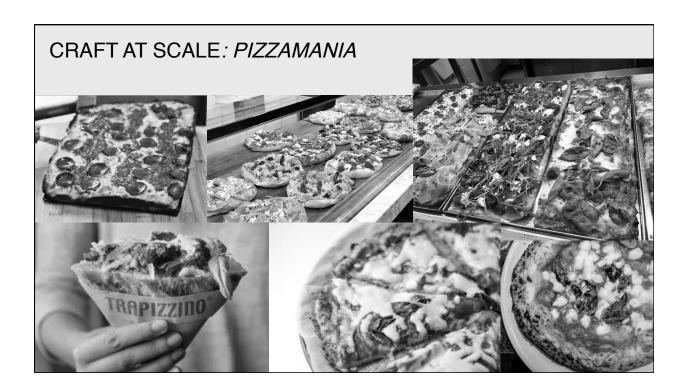


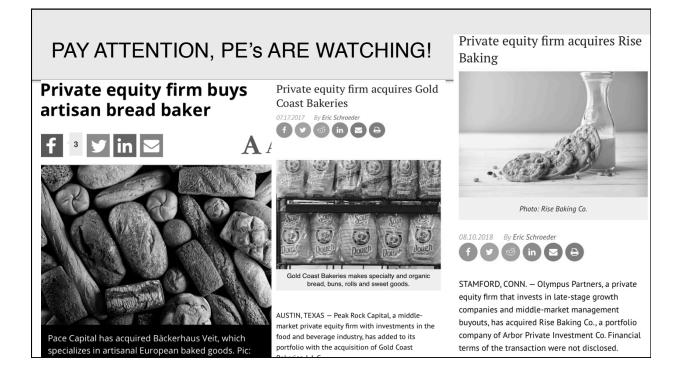


CRAFT AT SCALE: GOOD BREAD IS GOOD FOR YOU



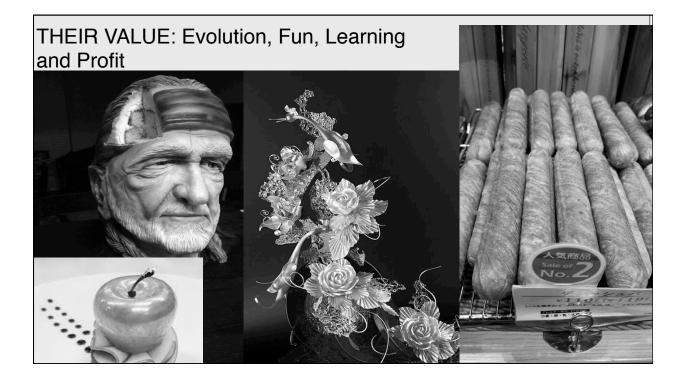
- A shared definition of what good bread is.
- Those who make bread must have a language and the knowledge to defend and move bread forward
- Whole, Ancient and Exotic Grains (Sorghum and Fonio)
- Sprouted Grains
- Loaves that support a healthy microbiome (both pre and probiotic)
- Advanced fermentation techniques for health and flavor development





PAY ATTENTION, PE's ARE WATCHING! WHY???

- There have been some great successes for PE teams to get excited about-\$125 MM flipped for \$530MM etc...
- "Big boys are in a meltdown"- \$3B companies reduced to mere \$100's Millions, others dropping manufacturing for distribution.
- Start ups with great growth potential are perfect investment targets
- Bakery is a high margin business when executed with accuracy
- No monopolies where the barrier to entry is huge!
- \$35 million and one can be on their feet and that is peanuts for PE groups
- Products like bagels are finding new successes due to compression from larger bakeries abandoning their production
- Bundling bakery synergies are attractive for future sale.
- Buy, Invest and Sell!



BAKERY TRENDS: CRAFT AT SCALE Tom Gumpel – MDJ Baking Inc.

