

Markets We Serve



Food Processing



Brewer's Spent Grain



Hemp & Biomaterials

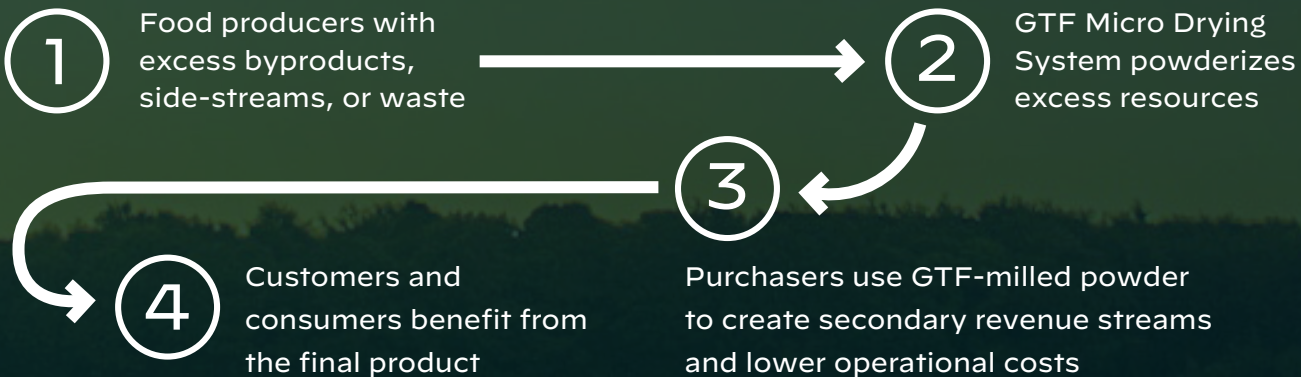


Post-Consumer Food Waste



Large Scale Composters

Our Process



GTF POWDER APPLICATIONS

- Vitamins/Nutraceuticals/Supplements
- Spices
- Upcycled Foods
- Food Ingredients
- Beverages
- Pet Foods
- Biomaterials
- Fertilizer

...and so much more!

The Problem

World Hunger

As many as

811 million people

in the world go to bed hungry every night

The number of undernourished people in the world



2014 | 607 million people



2019 | 650 million people



2020 up to 811 million people

Food Waste

Nearly

1/2 of all fruits & vegetables

produced globally are wasted each year

This amounts to about

1.3 billion tons per year

worth approximately US \$1 trillion

All the food produced but never eaten would be sufficient to feed 2 billion people.

That's more than twice the number of undernourished people across the globe.

Our Solution



We reduce waste, nourish people, and boost bottom lines by gleaning excess and underused resources.



Our innovative technology transforms these excess resources into nutritious, profitable powders.



We bridge the gap between producers and consumers to create a circular economy.

Benefits

Reducing Food Waste is a Triple-Win



Wasting less means feeding more, thanks to more efficient farming and the upcycled materials produced with our Micro Drying System



Reductions alleviate pressure on climate, water, and land resources



Reductions help farmers and food processors save money by converting landfill costs into a revenue source

GTF Helps Sellers



Transform Waste Into Profit



Help the Planet



Stop the Rot



Save Time + Energy



Connect Sellers with Buyers

Benefits of our Micro Drying System

FASTER: Dries and finely mills hundreds of pounds of material per hour

LOWER MOISTURE CONTENT: Up to 97% of the moisture is removed, which means longer shelf life and less weight/volume

MORE ENERGY EFFICIENT: Unlike other drying systems, our technology doesn't require natural gas, so energy costs are lower

RETAINS NUTRITION: Our milled powders are nutritionally dense

SMALLER FOOTPRINT: Mills occupy an average of 1000 sq. ft. or less

SUPPORTS CLEAN-LABEL FOODS: No external chemicals, heat, or other additives are needed

SMALLER PARTICLES: Milled powders have a larger surface area, which makes them more water-soluble



SUSTAINABILITY

We make food production and processing more eco-friendly.

- Reduce waste
 - Reduce our customers' carbon footprint
 - Maximize grower harvest and land efficiency
 - Energy-efficient process
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TECHNOLOGY

We believe technology is integral to our vision.

- Innovative Micro Drying System
 - On-Site milling and drying
 - Stabilizes and powderizes
 - Nutritious, lightweight powder in seconds
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CONNECTION

Our network of connections enables successful business opportunities.

- Connect producers to consumers
 - Connect businesses with charitable opportunities
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GIVING

At the heart of our work is a desire for worldwide food equity.

- Feed hungry people with nutritious, easily rehydrated powder
- Advise on philanthropic opportunities and tax efficiency