



Tomogrow

Implements its micro farms in shops

**For products so fresh
that you pick them yourself in the shop**



A response to a need: waste and markdown

30%

Fresh produce is wasted even before it reaches the store*.

During the **storage phase** with the handling and movement of fragile products such as fruit and vegetables. And during **transport** with an average of **8,000 food miles**, the average distance food travels from the farm to the grocery shop.

70%

Of markdowns on herbs in shops

That is 7 out of 10 products that are destroyed!

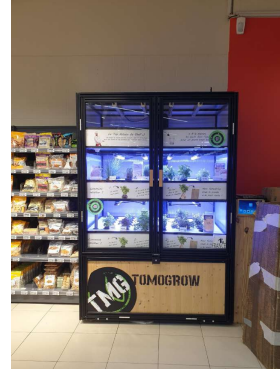


Our micro-farms: in-store picking

At Tomogrow, we do away with the cold storage and transport stages and come directly to the shop to produce.



Our micro-farms are autonomous and connected. They allow fresh plants to grow in shop.



- Consumers harvest their own ultra-fresh produce
- The plants continue to grow, so there is less waste in short, ultra-local, healthy products with a longer shelf life:



+ of 10 days **VS** 2 days for potted plant

Our local solution: The Hub !



Centralised Management

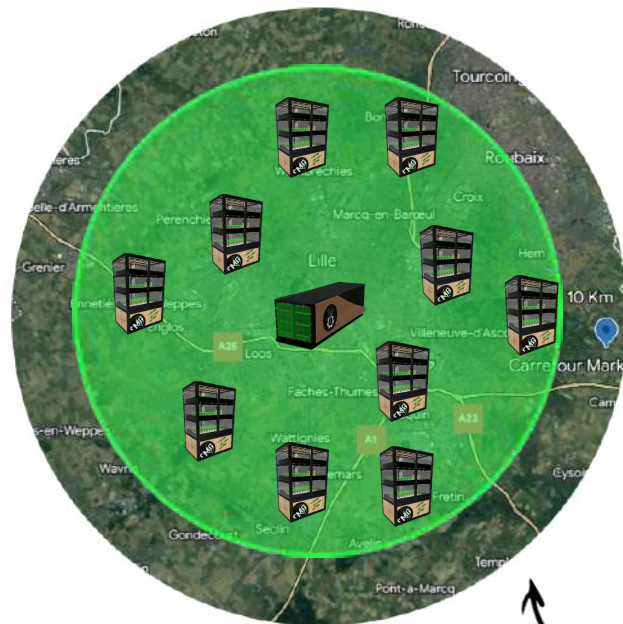


Growth container



10 Micro farms
in in-store picking

The HUB operation



The Hub is cool !

Catchment area : the delivery area for our electric vehicles. A 20km radius area.

The growth container: our mother farm



Plant growth container :

It allows us to germinate and grow but also to resupply Micro Farms within a 20km area.



Untreated French seeds grown without pesticides

Our promise

Offer an alternative to very fragile products or those that come from far away for ultra fresh products



Untreated French seeds



***A true taste experience
experience***



***Water saving
(90% less water)***



Sans pesticide



***Reduction of food waste and
carbon footprint***



100% local



Ultra fresh



***Full traceability and
monitoring***

Our ultra fresh products



Herbs, a great entry point into the shop and one of the products with the highest markdown rate in the classic scheme (70% loss)



The traditional range

Basil, curly parsley, coriander, mint and chives
80/20 of sales in supermarkets



The complementary range

Seasonal sales in shop: thyme,
rosemary, oregano, dill, sage, flat
parsley



Exotic products

Thai basil, purple basil, lemon basil,
cinnamon basil, lemon grass,
peppermint

Our team



Juliette Wannepain

Communication Officer



University of Lille -

IUT Tourcoing Campus (Com)

Margaux Colpaert

Plant experimentation officer



ISA Agronomist Engineer -
Specialized in Agro ecology

Lucien Mailliet

Innovation Engineer



Engineer ESME SUDRIA Lille Campus -
Special School of Mechanics and Electricity

Camille Ernould

CEO & Com and plant officer

Agricultural Engineer ISA Lille 2018 -
specialized in marketing Communication

3 years experience in plant experimentation,
business development and communication

Jérémie Delbart

CTO -Tech and R&D officer

Engineer ICAM 2017 - Specialised in automation

3 years experience as a new works manager (project management, engineering and project management, engineering and technical team management)

Tomogrow is the idea of two ambitious and original founders



Thank you !