



Connecting sustainable farmers to sustaining chefs

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## **FSX NUTRIENT DELIVERY SYSTEMS**

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# **THE FOODS YOU LOVE THAT LOVE YOU BACK**

**FoodShed Exchange virtually connects sustainable farmers, and other producers with sustaining chefs and restaurateurs, empowering them with the information they need to make smart nutritious purchasing decisions and the ability to order on the spot. FSX also keeps its members informed on the latest developments in the world of food - both domestically and internationally.**

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# The Challenges

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How do we feed the growing world population now & in the future?  
 How do we cure the world's growing waistline & declining health?

**The world needs a safe sustainable protein and nutrient delivery system**

### World Population Growth Estimates

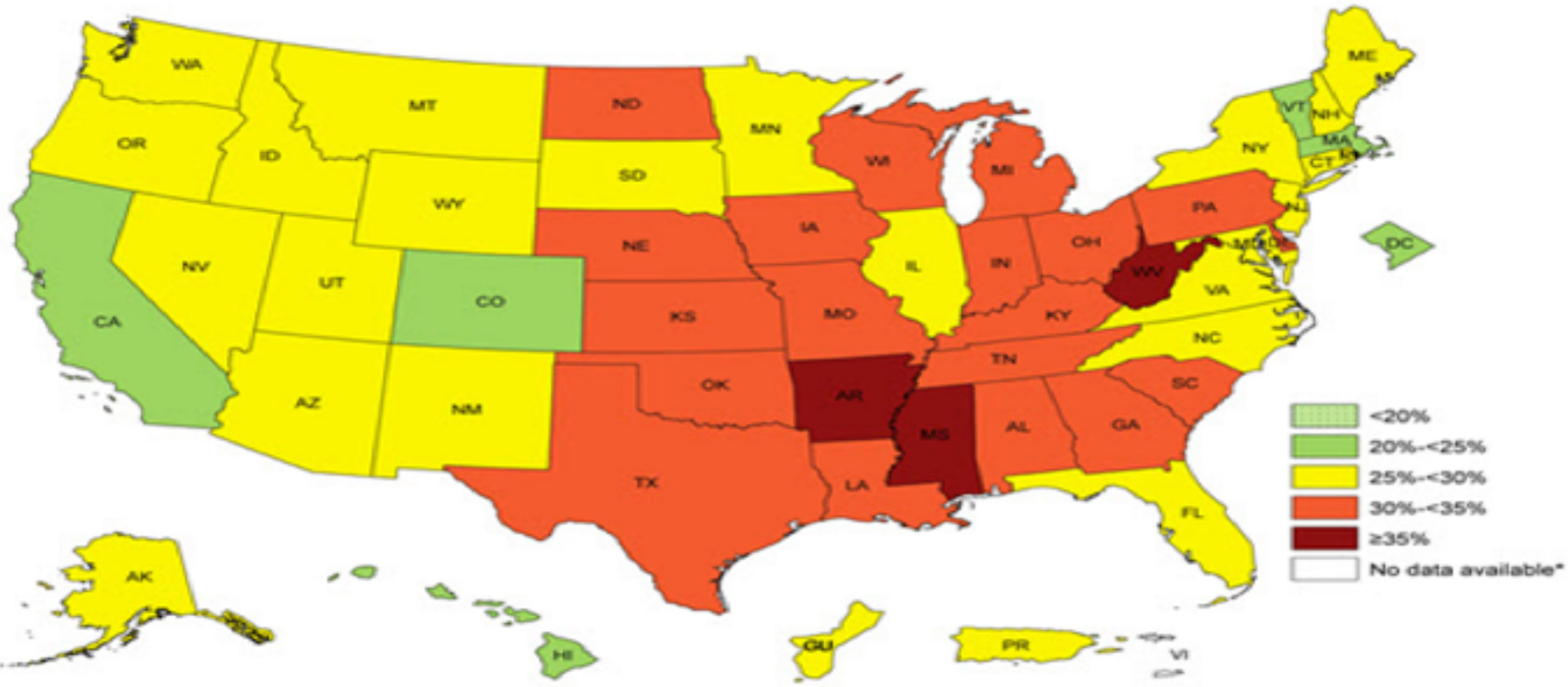
Year	USA	World
2016	324 Million	7.45 Billion
2020	333 Million	7.75 Billion
2025	345 Million	8.15 Billion
2050	388 Million	9.73 Billion

### USA 2014 Health Statistics

- 40 Million Diagnosed Diabetics
- 86 Million Pre Diabetics
- 2 out of 3 Americans avoid or limit pizza & other high carb food consumption due to weight and obesity challenges

**Population Growth Requires Increased Sustainable Protein Delivery From Plant Based Sources**

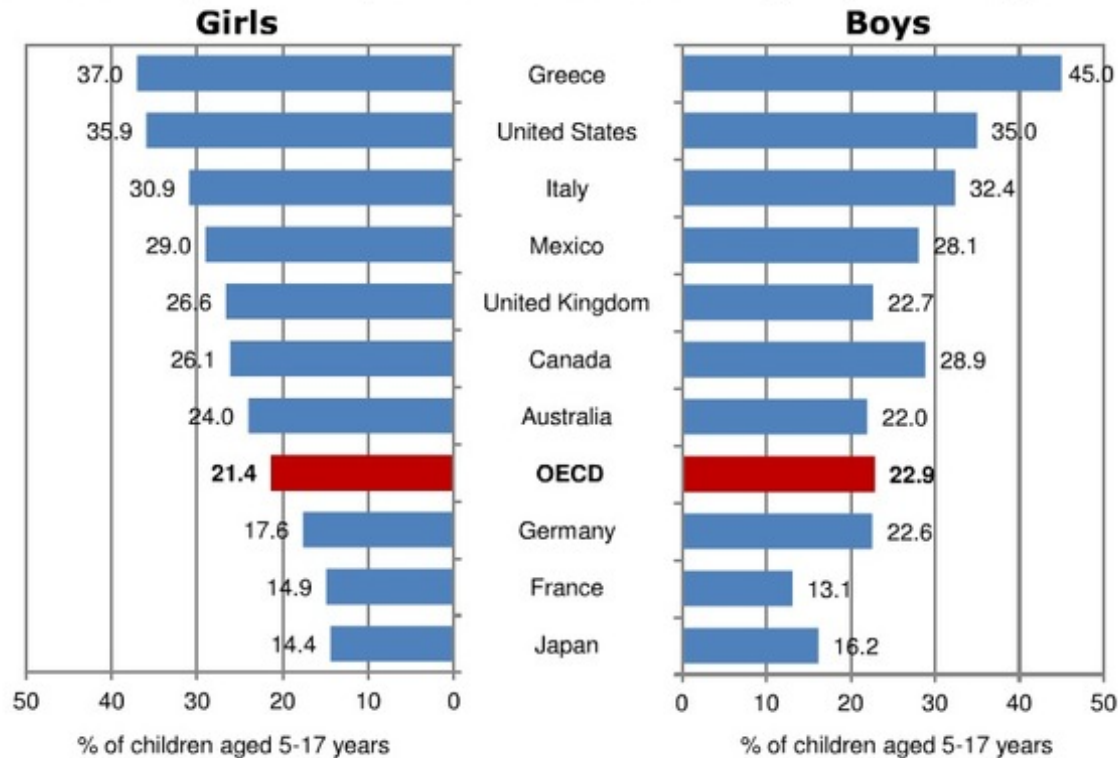
# Obesity in America



# Overweight Children

## Over one-third of children in the US are overweight or obese

Children aged 5-17 years who are overweight (including obese)



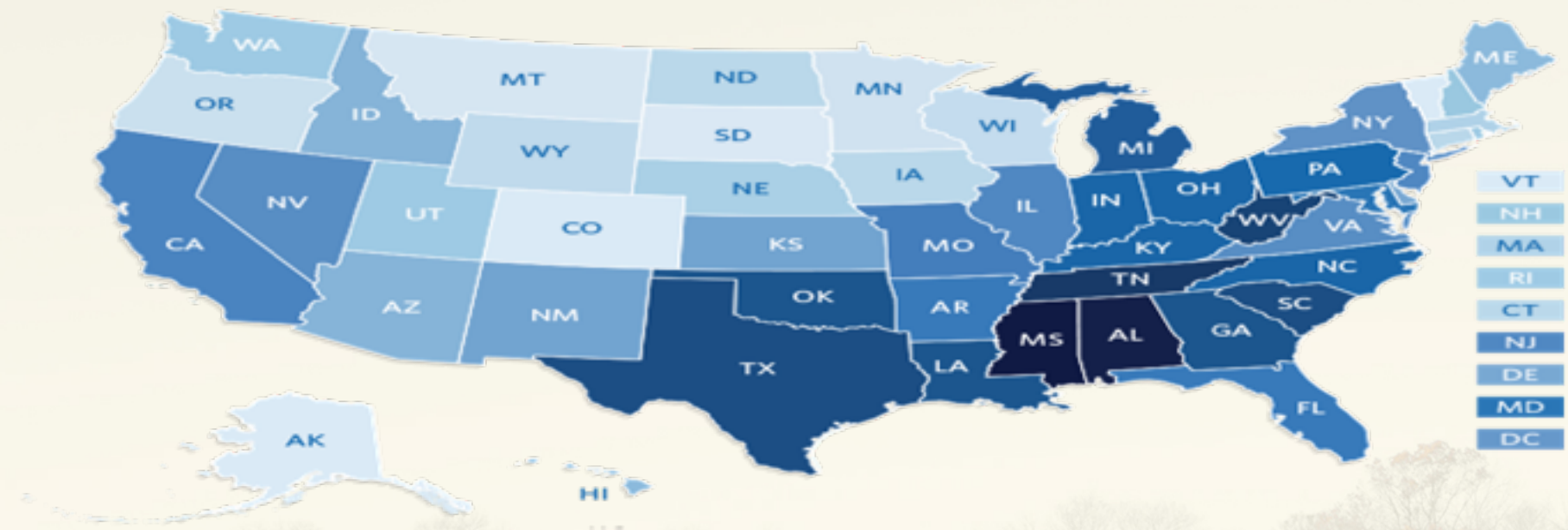
Source: International Association for the Study of Obesity (2011).

# American Diabetes

5 of 5

## Diabetes Rate Among Adults

Percentage of respondents age 18 and older who report being told they have diabetes, 2010



**8.1** U.S. median

Note: These data were age-adjusted.  
Source: Centers for Disease Control and Prevention  
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DNA – Genes in our bodies

Human 25,000 genes = 7%

Biome 3.3 million genes = 93%

Biome bacterial cells outnumber human cells by a factor of 10 to 1.

Human DNA is 99.9% identical, yet no 2 people share the same microbial makeup, even identical twins.

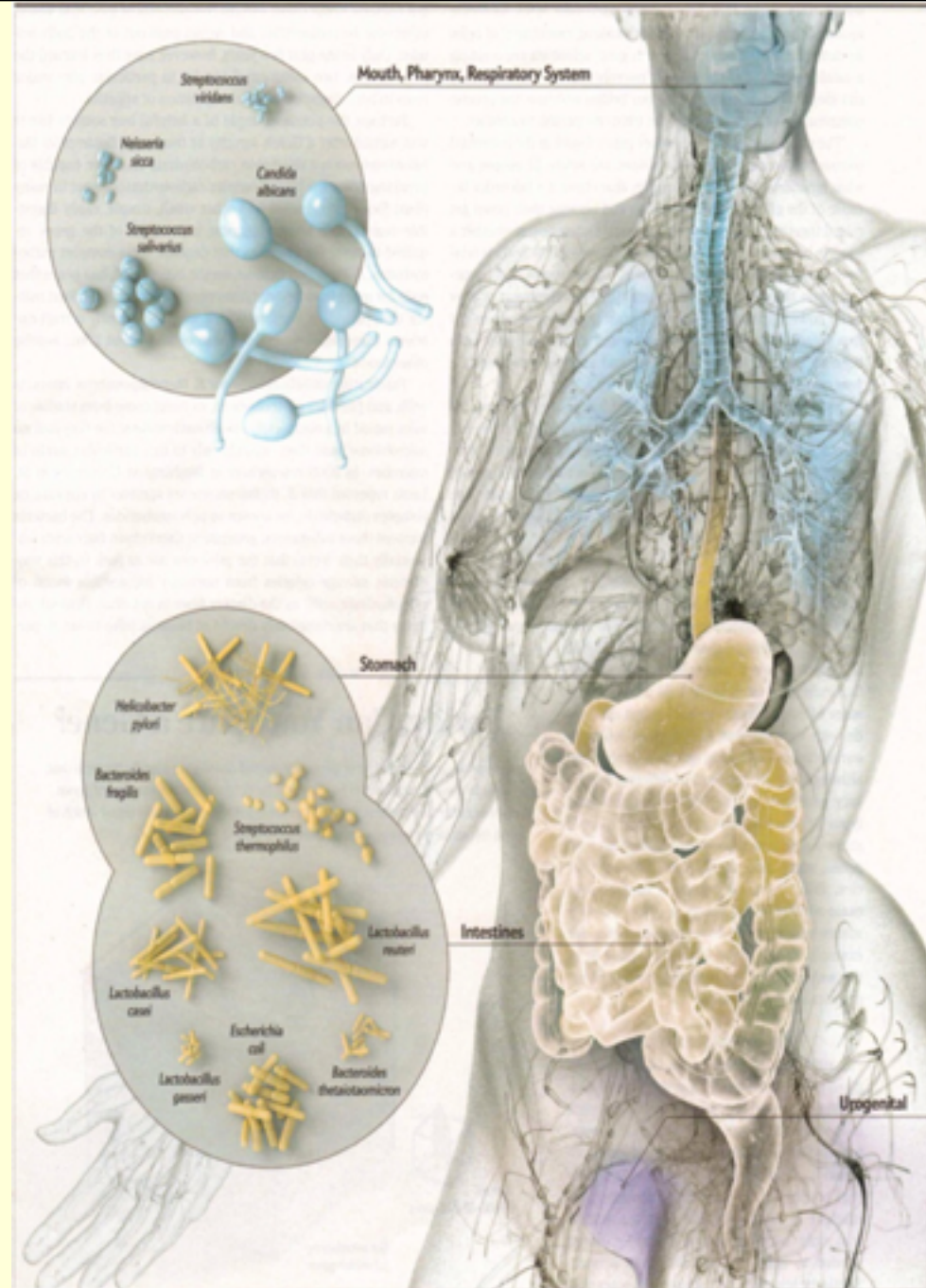
Humans are not a self sufficient island but a complex ecosystem, that has aligned the interests of the human host and the biome bugs. In exchange for raw materials and shelter in our bodies, the microbes that live in our gut feed and protect us as an integral component of our human well being.

This Biome bacteria may also cause or effect diseases beyond acute infections to play a crucial role in chronic illnesses such as obesity, diabetes, heart disease, asthma, MS, autoimmune and neurological conditions.

## How does the Biome cause these effects?

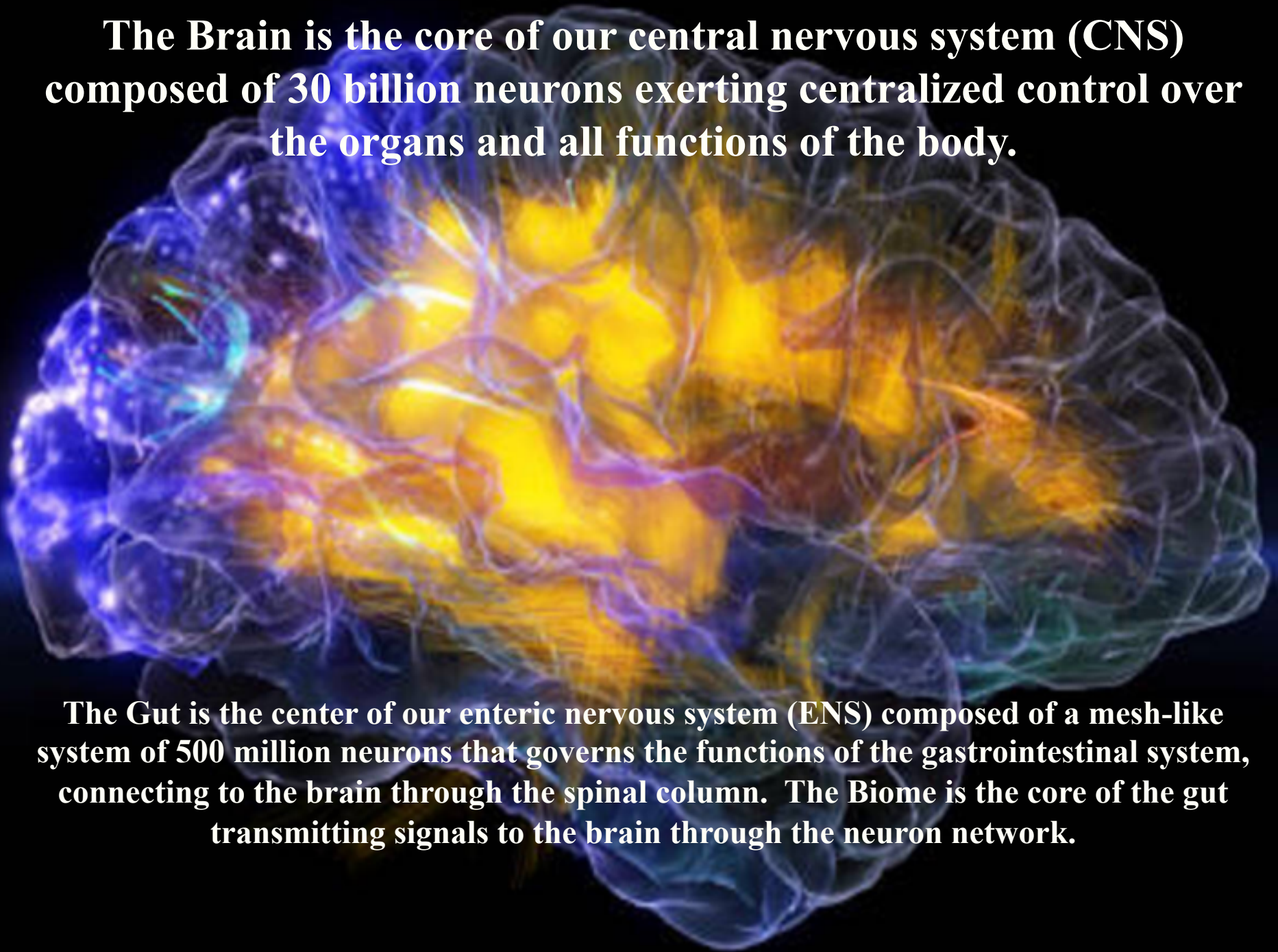
The human biome is organized into 4 large groups of bacteria known as phyla, that each have a different repertoire of specialized biochemical capabilities that are crucial to our nutrition. An off balance biome can effect the body by causing overfeeding or underfeeding it, which has been connected to obesity, heart disease and type-2 diabetes.

Immune system cells live in the gut wall where they have the unenviable task of distinguishing friendly bacteria from hostile ones, by the basis of molecules on the bacteria surface (generally proteins and carbs). The resemblance between the suspicious looking bacteria marker and one from a human cell lead to an attack of the like human cells. Certain biome components also seem to be confusing the immune system to the detriment of body cells elsewhere. These include type-1 diabetes, asthma, eczema, MS, Alzheimer's, and Parkinson's diseases.



**The Brain is the core of our central nervous system (CNS) composed of 30 billion neurons exerting centralized control over the organs and all functions of the body.**

**The Gut is the center of our enteric nervous system (ENS) composed of a mesh-like system of 500 million neurons that governs the functions of the gastrointestinal system, connecting to the brain through the spinal column. The Biome is the core of the gut transmitting signals to the brain through the neuron network.**





# YOU ARE WHAT YOUR BIOME EATS!

## Food Choices

Eating a nutritious wholesome balanced diet is believed to provide good health. But the foods that you eat directly effect your Biome as they enable the digestion and conversion to nutritional elements to be absorbed into the blood system by the body.

This Direct Nutritional value has been the core of our belief on health, but we now know it is more complicated as it effects the prosperity of the Biome. Modern chemically enhanced farming techniques, food processing and additives all have negative effects on the Biome. Sustainably grown and directly cooked is better but the foods you eat and their components play a more important role.

Recent research has identified Lectins, which are principally plant based proteins, have a significant detrimental effect on the Biome and health. They play numerous roles in biological recognition phenomena involving cells, carbohydrates and proteins. Some lectins are powerful toxins such as ricin related to the plant's defensive resistance to pests, and to a plant humans are just a big pest. (Gluten is a Lectin)



# Alternate Protein & Nutrient Delivery System

**We Can't Change what 7.5 Billion people want to eat!  
We Can Enable the foods that people love to nourish  
not cripple!  
Foods that you Love that Love You back!**



# Protein & Nutrient Delivery Technology

Proteins are positively charged naturally repelling each other when combined. We have discovered a natural way to get them to work together to create the crust, breads and other products that deliver high protein, low carbs and lower calories without harmful lectins-glutens and grain allergens. The proprietary ingredients and technique is protected by a secure licensed supply chain.

**THE SCIENCE**

**THE TECHNOLOGY** | DELIVERING AFFORDABLE NUTRITION

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The technology is simple: Getting proteins from different sources to work together. Typically proteins are all positively charged and as we know like charges repel.

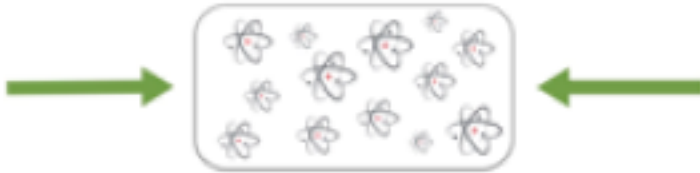


TYPICALLY PROTEINS  
**REPEL**

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We have discovered a natural way to get these proteins to work together to form substances which become the crust, bread and other products and deliver them with high protein, low carbs, low calories, lectin free (gluten is a lectin) in foods you love.

**OUR PROTEINS WORK TOGETHER**





*\*\* Technology in use since 2000 in many popular retail foods*

# Protein & Nutrient Delivery Technology Pizza Crust and Dough Kits

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**SweetProtein PIZZA™ is the reincarnation of Delicious PIZZA as a SUPERFOOD Delivering SUPERIOR Nutrition from**

## **HIGH PROTEIN – LOW CARB CRUST**

*Only* SweetProtein PIZZA™ DELIVERS

- HIGHER PROTEIN in the foods people LOVE to EAT  
In an Exploding Sustainable Protein Market Worldwide
- LOWER CARBS So people can EAT the foods THEY LOVE  
For a Growing Health Need & UNDERSERVED Market
- NO GLUTEN - NO LECTINS  
In a Growing Health Need Worldwide
- NO NUT, SOY, WHEAT, GRAIN ALLERGENS

**LECTINS are primarily plant based protein structures that have been identified to potentially damage and destroy the cells in our intestines, spike inflammation in the joints, skin, cardiovascular systems and the cause of autoimmune disease.**

**GLUTEN IS A LECTIN**

<http://www.precisionnutrition.com/all-about-lectins>



**GLUTEN FREE PIZZA CONTAINS LECTINS & CARBS WITH USUALLY LESS PROTEINS**



**Everybody LOVES Cookies!**  
**SmartCookies combine the best**  
**tasting "good for you"**  
**ingredients with chef technique to**  
**deliver the great nutrition in your**  
**favorite cookies!**  
**Smart Cookies captures the**  
**Cookies You Love that Love You**  
**Back!**

# Protein & Nutrient Delivery Technology

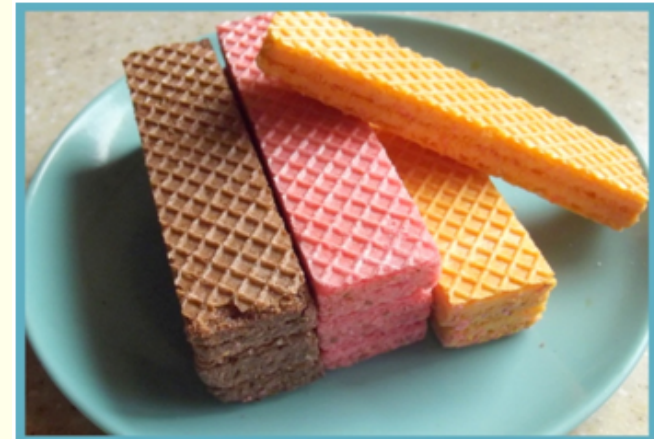
## Cookies and Wafers

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SmartCookies start with ancient seeds and grains which contribute more protein with few carbohydrates, naturally sweet vegetable fibers, and invigorating fruit oils to produce delicious nutritious cookies. Our technology creates sugar free fiber based caramel, protein based nougats, creams and a wide range of nutritionally superior confection components. Together the "sweet treats" we love are actually good for us!



The Taste Winner with:  
Higher Sweet Protein – Lower Carbs  
Higher Fiber – Lower Calories  
All without Glutens and Low Lectins



# Protein & Nutrient Delivery Technology

## Waffles, Pancakes, and Muffins

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The Waffle, Pancakes, Muffins and Biscuits we LOVE can now deliver High Protein without the Carbohydrates, Good Fiber without the Gluten/Lectins that mess up your gut and maybe even shorten your active enjoyable life.

NO SOY, NO NUTS, NO PEANUTS, NO GRAINS, NO GLUTEN, NO LECTINS

### **THE DOUGH TECHNOLOGY**

The technology of the high protein dough allows more efficient heat transfer and thus quicker cooking time to deliver a fresh waffle, muffin, pancake and biscuit in minutes every time all day long. No Knead - No Proof/No Ferment - Long Dough Life under refrigeration

The dough technology allows proteins that are positively charged that normally repel each other to work together to make better tasting and nutritional sound waffles and muffins.



### **EASY TO MIX DOUGH KIT**

delivers the best nutrition  
anywhere with a few easy steps



# Protein & Nutrient Delivery Technology Hamburger and Hotdog Buns

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Nutritional sound buns, cooked at the same time as your hamburger patty. CREATE the BEST FRESH COOKED BURGER! Finally a cooked now bun that matches your cooked now hamburger, a NEW DEFINITION OF FRESH and TASTE PLEASURE!

The BUN delivers High Protein without the Carbohydrates, Good Fiber without the Gluten/Lectins that mess up your gut and maybe even shorten your active enjoyable life.

NO SOY, NO NUTS, NO PEANUTS, NO GRAINS, NO GLUTEN, NO LECTINS

The technology of the high protein bun allows more efficient heat transfer and thus quicker cooking time to deliver a fresh bun in minutes every time all day long. No Knead - No Proof/No Ferment - Self shape forming - Long Dough Life under refrigeration

The dough technology allows proteins that are positively charged that normally repel each other to work together to make better tasting and nutritional sound buns.





# Protein & Nutrient Delivery Technology Pasta

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The many forms of PASTA we LOVE can now deliver High Protein without the Carbohydrates, Good Fiber without the Gluten/Lectins that mess up your gut and maybe even shorten your active enjoyable life.

NO SOY, NO NUTS, NO PEANUTS, NO GRAINS, NO GLUTEN, NO LECTINS

## **THE DOUGH TECHNOLOGY**

The technology of the high protein pasta allows more efficient heat transfer and thus quicker cooking time to make your dinner.



# Nutrient Delivery Technology

## Smart Chocolate™



SmartChocolate is formulated first for superior nutrition with lower or sugar free. The primary configuration is a chocolate outer shell with a truffle center enriched with natural botanicals and nutrients...think chocolate gel cap.

SmartChocolate covers the entire confectionary market as a complete nutrient delivery system.



# FSX Core Business

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Commercialization of Proprietary High Protein & Low Carb waffles, pasta, pizza crust, breads, smart chocolates, cookies, wafers, really all dough based foods...

Higher Nutrition creates higher costs, FSX manages this with

- Economy of Scale over multiple products and existing projects
- Lean Contract Manufacturing & Strategic Logistics Partnerships
- FSX Ordering, Vendor Management and Distribution Systems
- FSX Protein Tracking System <sup>TM</sup>

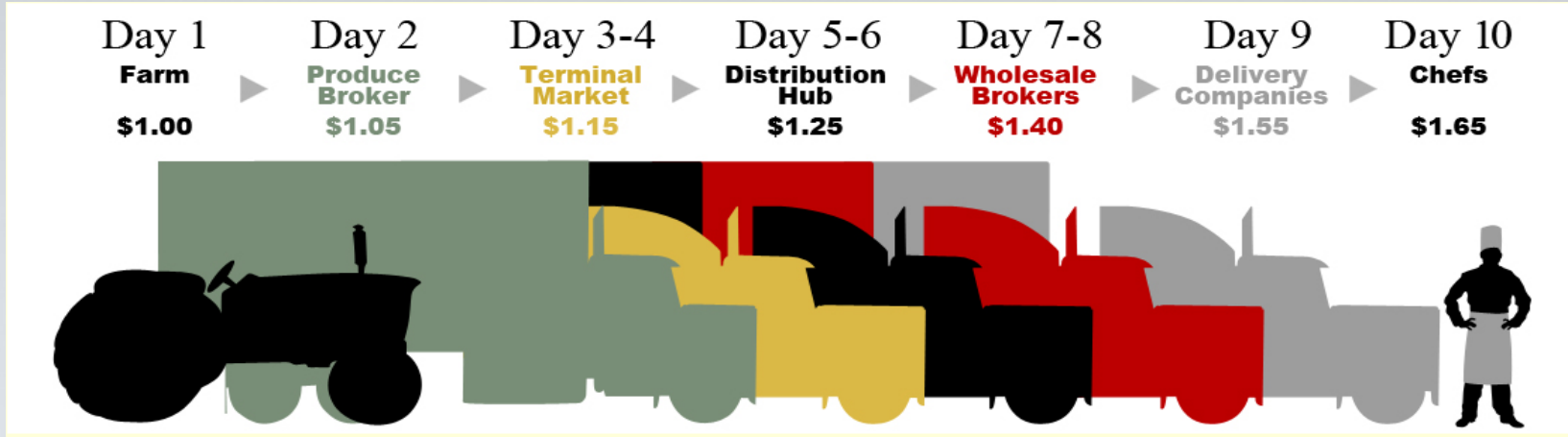
## FSX Customers

- Private Label National Distribution...
- Waldorf Astoria, SLS Vegas Group, ...
- Sodexo Healthcare Systems, Sanford Healthcare, ...

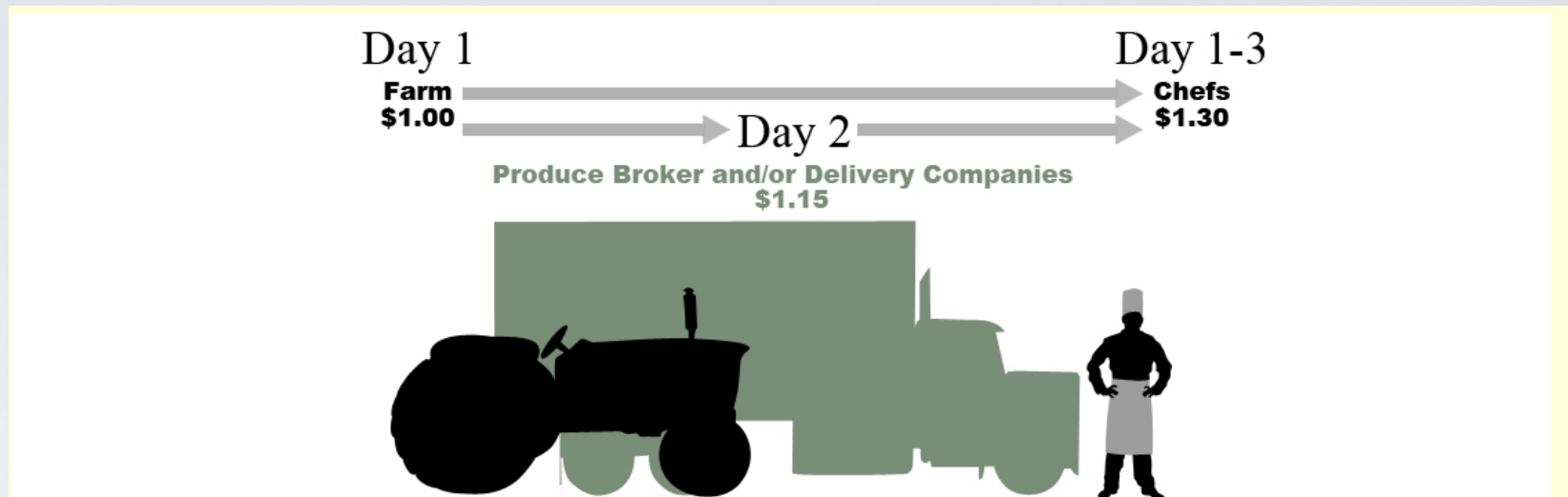


# Efficient Sustaining Distribution Protocol

## Conventional Distribution



## FoodShed Exchange Distribution



**TREMENDOUS WORLDWIDE NEED**  
for a paradigm shift in  
**THE NUTRITIONAL VALUE OF**  
**WHAT WE ARE REALLY EATING**

**High Quality Nutritious Food Choices = Better Health =  
Better Quality of Life for Everyone in the FOODSHED**



## **Chef Jimmy Schmidt**

- Three times James Beard award winner
- Founder of The Chef's Collaborative
- Source of the FSX culinary philosophy
- Representative to the food and chef community
- Chef, Restaurant Consultant, Product Development, and Author
- Chief of all things food

## **Thomas Morley Jr.**

- Executive and entrepreneur
- Manufacturing expert in new product development.
- Distribution Expert with multiple perishable and non-perishable products.
- OEM and Private Label food product expert.
- Has held multiple C-level positions and Board seats

## **Ran Davis**

- Technology Entrepreneur and Solution Architect
  - running multiple technology companies since 1998.
- 2011 Texas A&M Distinguished Former Student of the Computer Science and Engineering Department recipient.
- Senior architect for Fidelity Investments on-line internet trading system (US and Europe)
- History of industry firsts in business application suites based on next generation technologies





# Contact Information

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# Bibliography & Research Sources



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