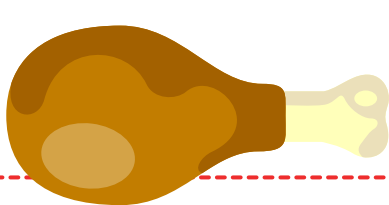


UPGRADING BONES TO INCOME

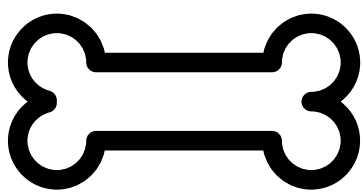
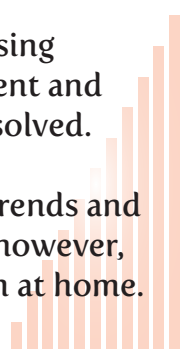
Coctio

Advances Food Industry

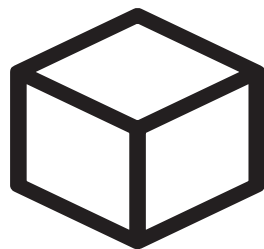


The consumption of fresh meat is increasing globally every year. Bone remains management and reducing bone waste is a major issue to be solved.

Bone broth is one of the biggest healthy food trends and its demand is growing. In hectic modern life, however, there is seldom time to simmer authentic broth at home.



VS.



BONE
BROTH

- Natural and tasty
- Rich in flavor
- No additives
- Ecological and efficient

STOCK
CUBE

- Flavor enhancers and additives
- Highly processed
- Unnatural consistency and taste
- Expensive to make

COCTIO RESPONDS TO THE DEMAND AND OFFERS NEW OPPORTUNITIES FOR THE FOOD INDUSTRY



Unique business concept around utilizing bones for slaughterhouses & fish and meat producers



Excellent opportunity for food manufactures to bring healthy and popular bone broth products to the consumer market

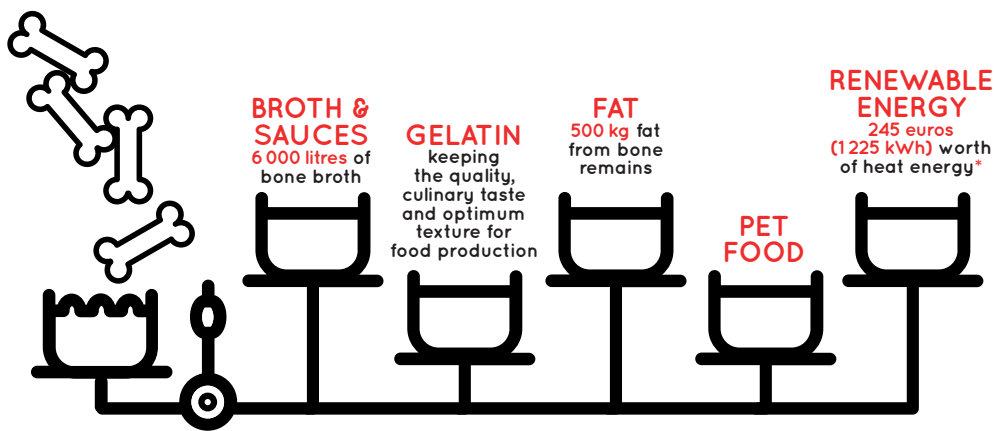


Convenience food and food service sectors can use the additive-free bone broths and sauces in their own production of consumer products. The products made with the Coctio method contain natural gelatin, which adds great taste and optimum texture

THE COCTIO MANUFACTURING LINE

The modular Coctio manufacturing line turns bones into broth and sauces as well as many other end products.

5 000 KG OF BONES CAN BE TURNED INTO:



*Bones can be burned into ashes and use as plant's heat energy production / 245 euros (1 225 kWh) worth of heat energy. Further ashes can be produced and sold as fertilizer.

TOP BENEFITS



One line, many commercial end products



Meeting the growing sustainability demand



Energy savings



Excellent financial return: a new business concept that improves profitability and cost savings in waste management

Coctio

PROFITABLE BUSINESS WITH THE FOOD INDUSTRY BONE REMAINS
www.coctio.com