

BIOVA PROJECT

**FOOD INNOVATION
AGAINST WASTE**



GLOBAL FOOD WASTE TODAY

1.05 billion tons of food wasted in 2022
19% of all available food is discarded.

Economic cost

\$1 trillion per year lost globally.

Environmental impact

8-10% of global greenhouse gas emissions
come from food waste.

Growing household waste

While 60% of waste occurs in homes, retail
and industrial sectors still play a major role.



1/3 of all food produced is wasted.

In Italy, **5.6 million tons of food** are wasted annually.

57% of food waste occurs at the production and distribution levels.

Biova Project's mission is to transform this waste into new value.



Biova Project is an innovative start up founded in November 2019 working in food innovation

We aim to **reduce food waste** by creating food and beverage products following **upcycling and circular economy** principles



ITALIAN REFERENCE PLAYER IN UPCYCLED FOOD AND FOOD INNOVATION



INNOVATIVE ROUTE TO MARKET BASED ON PARTNERSHIPS, WITH CLIENTS SUCH AS IKEA, EATALY, COOP, CARREFOUR, MELIA, MANDARIN ORIENTAL, NH HOTELS, RADISSON



EY DEFINED US AS *"A VIRTUOUS EXAMPLE OF AN ITALIAN STARTUP THAT HAS SUCCESSFULLY APPLIED THE PRINCIPLES OF THE CIRCULAR ECONOMY."*



SCALABLE BUSINESS MODEL DUE TO PARTNERSHIP PRODUCTION MODEL

Certificazione



CERTIFIED B CORP
SINCE 2023

CERTIFIED
MANAGEMENT SYSTEM



FSSC 22000



WHO ARE
OUR CUSTOMERS



01

We collect the surplus before
it is thrown away



**HOW DO
WE SOLVE THE
PROBLEM**

01

We collect the surplus before it is thrown away

02

We transport it to our Surplus Treatment Unit.



01

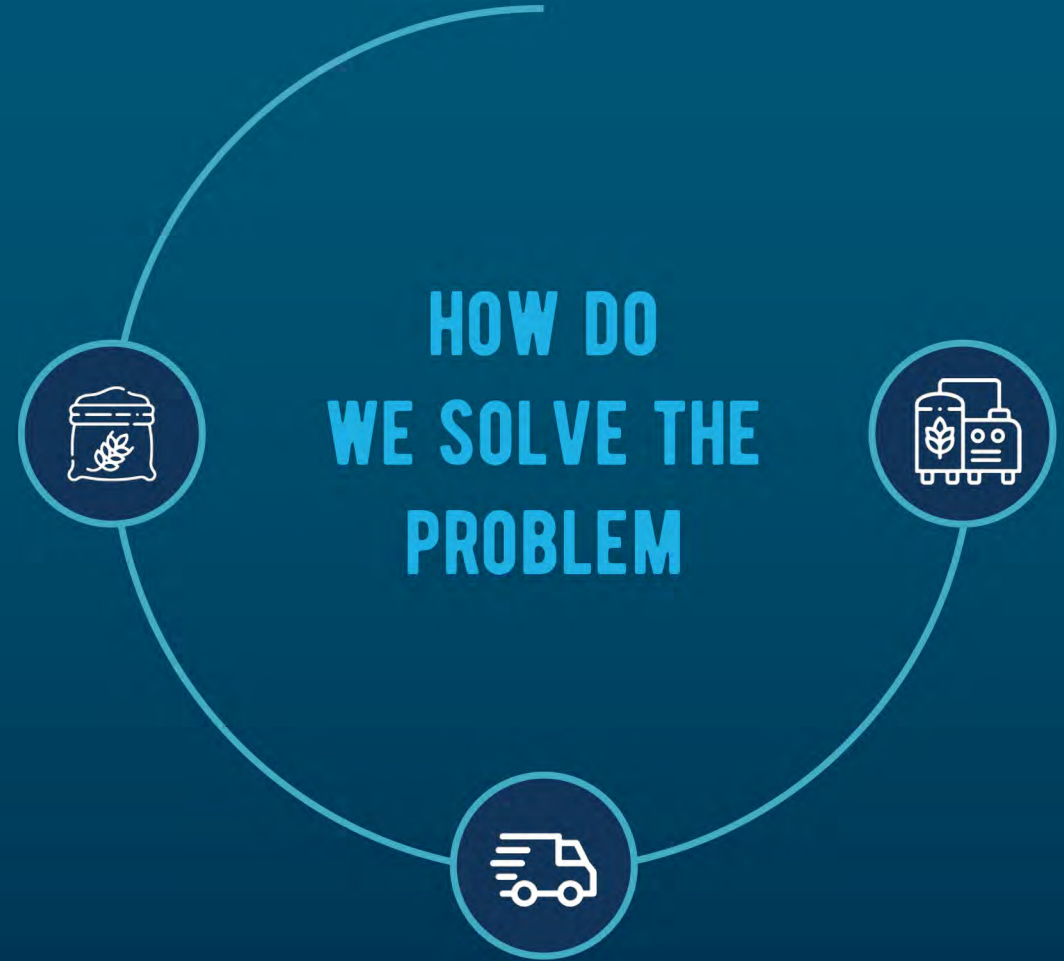
We collect the surplus before it is thrown away

02

We transport it to our Surplus Treatment Unit.

03

We take the surplus to our partners who process it



01

We collect the surplus before it is thrown away

02

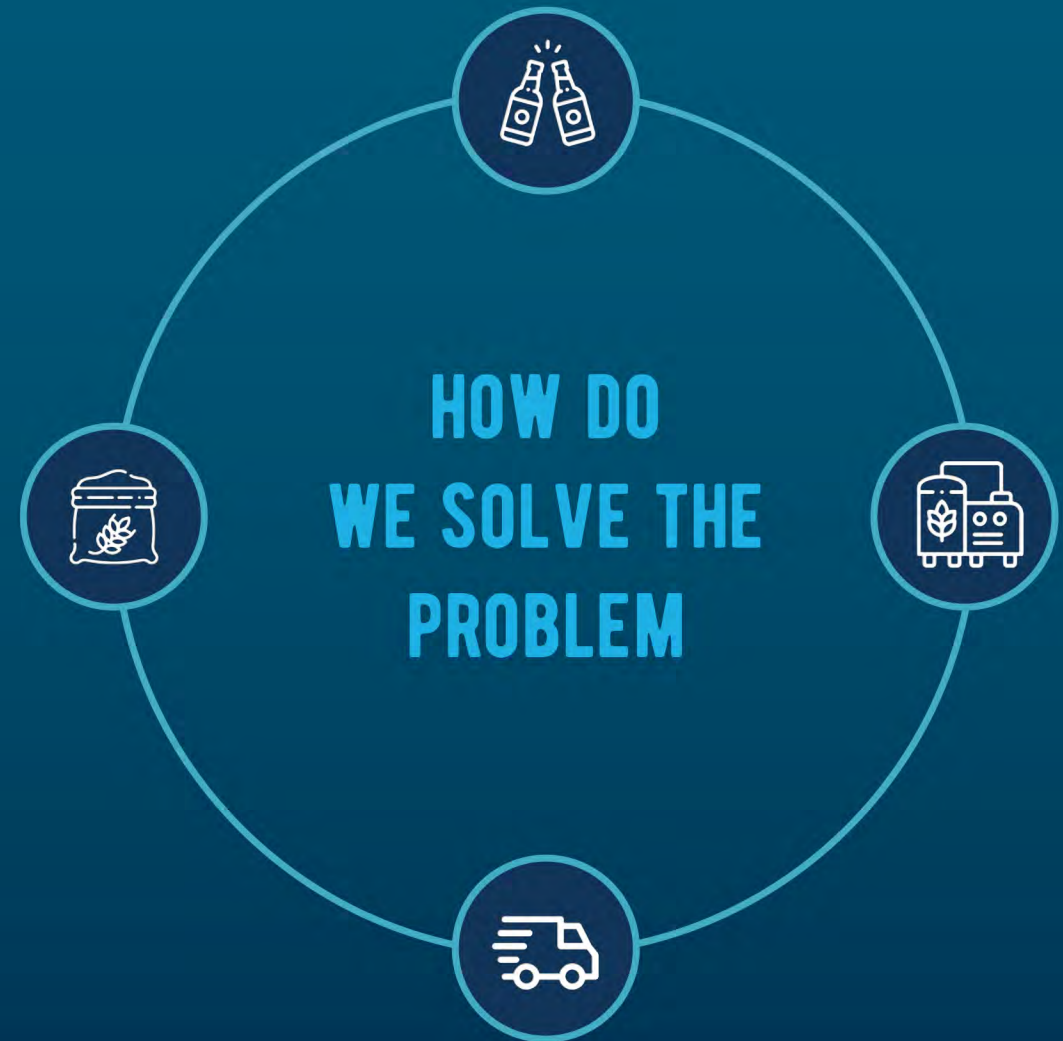
We transport it to our Surplus Treatment Unit.

03

We take the surplus to our partners who process it

04

We put new products on the market with new added value, very often the surplus supplier becomes the distributor of the products



SOCIAL IMPACT

10 ton
Of malt

of malt saved in beer
production



2%
of annual revenue donated

to NGOs fighting food waste



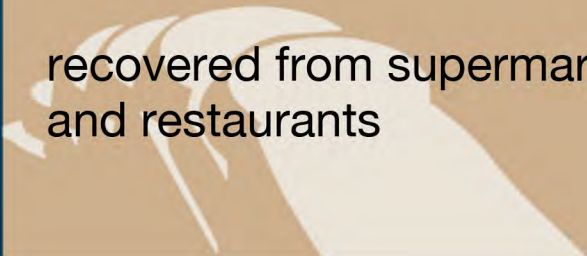
136,5 ton
of CO2

saved through surplus
management



15 ton
Of bread

recovered from supermarkets
and restaurants



150 TON
Of packaging

100% recycled packaging



5700 €
Public money saved

saved on the management of
unsold food before it became
waste





Biova Classica
From unsold
bread



Biova Integrale
From broken
pasta



Biova Leggera
From broken
rice



Ri-snack
From spent
barley malt



Kombucha
launch

TAILORED B2B STRATEGIE FOR CORPORATES



ECO-BRANDING LOGIC

Our products are also a concrete surplus recovery service for our customers.

We can say on the label that "This Biova is made from bread recovered from...YOUR LOGO HERE."

THE PRODUCT THEN BECOMES A HIGHLY CONCRETE AND COMMUNICABLE CSR OPERATION



Assembling the
Future Together.
Via Tortona 58

17:00–17:45
The Future of Design
Collective





Starting from
November 1, 2024

Biova Classica
available in all
Frecciarossa
restaurant cars.





Starting from Easter
Monday 2025

in 200 Aldi Italia
stores





babaco
market





CAPATOAST
toasteria

 **Miccone**

INNSiDE by Meliã
Milano Torre GalFa

 **EATALY**
alti cibi

HOTELLERIE

Presence in large hotel groups, Meliá, Mandarin, NH, Radisson, where Biova is offered in hotel room minibars for immediate sellin and sellout. To complement the business, Biova bottled or on tap is included in hotel restaurants.

MELIÁ

HOTELS & RESORTS



LUNGARNO
COLLECTION



RADISSON
HOTELS



MANDARIN ORIENTAL
THE HOTEL GROUP

nh
HOTELES



OUR TEAM



FRANCO DIPIETRO
Founder, CEO



EMANUELA BARBANO
Founder, President



ANTONELLA CELIBERTI
Brand Editor



MARIA CHIARA CANESTRI
Planning and logistics



MATTEO SAVELLA
Jr sales, man on the road

CONCLUSION AND OPPORTUNITY



WHY INVEST IN BIOVA?

Expanding market

Scalable and replicable model

Leadership in upcycled food

Strong growth and traction



THIRSTY NOW?



Biova Project



@biovaprotect



Biova Project



Biovaprotect.com