

Buoy addresses the widely-recognized waste problem of the fast-growing take-out industry

Disposable take-out food containers

25%

of all the materials in U.S. landfills

Restaurants account for

78% of all disposable packaging



Why now?



1. US regulatory pressure:

California and other states ban single use plastic packaging for restaurants by June 2023

Hawaii banned single use plastic packaging for restaurants in January 2021

SB1383 - Methane emission reduction act: We provide a solution for communities, our waste reducing system also reduces methane emissions in landfills

2. Global change towards reuse-systems:

Germany went 100% reuse in January 2023 followed by other European countries

3. Rising consumer demand for reuse alternatives to disposables



Buoy's System



Buoy's food containers

The first 100% turnkey take-out circular system for cities and communities.



Buoy's app





Home pick-up and distribution





Buoy's washing centers / local employment

Buoy's seamless circular system

Buoy collects dirty containers, scans them, cleans and sanitizes them

hem,

7 Buoy delivers clean containers back to restaurants

Clean Containers



Order take-out on the restaurants website without using the Buoy app **1B**

Using the Buoy app, customers choose neighborhood restaurants that provide Buoy food containers





The customer orders on restaurant's website

Restaurant scans outgoing containers

The order is delivered or picked up by the customer





Enjoy your meal



Containers



5Drop-off or pick-up solutions by Buoy



how it really works





Restaurants:

- Usage fee per outgoing container including washing fee.
- The restaurants can upcharge partially the usage fee to the customer's bill.
- Inventory re-stock guaranteed by Buoy.

Consumers:

- Customers can order without signing up immediately, we recover their informations from the restaurants POS-system and create an account for the customer. We will then send a reminder to the customer to sign up later on .
- Customers subscribe to the Buoy app in order to find participating restaurants free of charge.
- Perks and rewards
- \$3,- charge for optional home pick-up of used containers.
- \$5,- charge for non returned or damaged food containers.

Delivery companies:

- The Buoy Circular Economy System works around delivery services and their business is not disrupted.
- Option for reusable Buoy-containers on their app.

Buoy's:

- Containers are tracked via QR-codes.
- Washing centers clean, sanitize and deliver containers back to restaurants.
- Damaged containers will be recycled into new containers.
- We install drop-off collecting bins accross the city.







Made in USA from 100% recycled ocean-bound plastic

Recyclable in a circular economy - lowest carbon footprint - 100% solar powered manufacturing

FDA-foodgrade certified, BPA-free

No toxins, healthy option for environment and humans

Unique design: removable divider / ventilation for fried food / leak proof / dishwasher and microwave safe











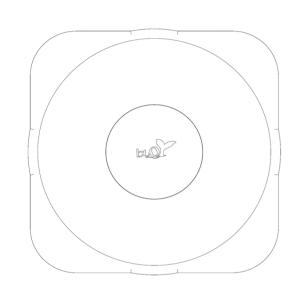




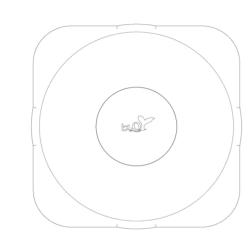
Buoy Products







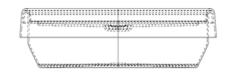
Cutlery





Drink cup 20oz / 12oz

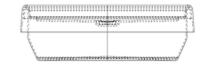








32oz container







24oz container



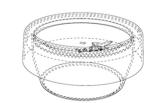




8oz container







3oz container







Why Buoy containers?

·= ·	• • •		,		-		
							Carbon footprint:
		Buoy	Made in USA	100% recycled HDPE / food safe BPA free	100% recyclable by Buoy and curbside	stackable - least space light-weight leak proof microwave safe most durable option: re-recycling when damaged	100% recycled / re-recycled by Buoy local manufacturing 100% solar powered
		Ozzie	Made in USA	20% recycled 80% virgin PP / food safe BPA free	recyclable by Ozzie but not curbside	Stackable - bulky light-weight not leak proof microwave safe lid fragile	virgin fossil fuels manufacturing maybe recycled
	3	G.E.T.	Made in China	100% virgin PP / food safe BPA free	not recycled in the USA	stackable - bulky light-weight not leak proof microwave safe lid fragile	virgin fossil fuels manufacturing transport / not recycled
		Stainless Steel	Made in China	100% virgin Stainless Steel 100% virgin	not recycled in the USA	Not stackable - most space heavy not microwave safe Get's very hot	destructive mining process manufacturing with fossil fuels and coal

plastic lid

food safe

transport / not recycled

Buoy-Impact

With each participating restaurant Buoy diverts every month:

• 4000 disposable food containers from being produced and discarded into landfills and waterways.





250lb of discarded ocean-bound plastic from entering the oceans, recycled into
500 of Buoy's reusable food containers.



Buoy captures food-waste and replaces compostable packaging that would release large quantities of Methane gases in landfills.

Buoy's Supply Chain

Environmentally sustainable and secured with our local partners.



We use recycled ocean-bound plastic collected in North America





Recycled in California FDA food-grade certified HDPE







Manufactured in California 100% solar powered, lowest carbon footprint





Compostables:

- compostable only in industrial facilities
- release toxic Methane gases in landfills
- release harmful substances into food

Bio-plastics:

• not recyclable, do not bio-degrade in landfills as promised

Disposable plastic containers:

- made from virgin fossil fuels that leach chemicals into food
- degrade into harmful micro plastics
- not recycled

Stainless steel / Aluminum:

• energy intense manufacturing - **highest carbon footprint**

Team



René HallenFounder / CEO

- World-renowned Fine-arts, Celebrity & Fashion Photographer
- Experienced company and agency managing partner
- Environmentalist, Freedive instructor, Speaker



Adrian ColesberryCo-founder / CFO / COO

- Operations, Quality, and Supply Chain Leader
- Chemical Engineer, MBA
- Operations leader in pharma
- Founder of Minted Consulting: compliance consulting for major movie-studios.



Pascal Schaller

Co-founder / CDO

- Award winning Interior and Product Designer
- Beaux Arts Alumni
- CEO, co-founder of Schaller Associates S.L. Mallorca design and interiors



Anouk Zisa

Co-founder / CMO / CGO

- Repeat entrepreneur & founder of VC and BA backed startups
- Multimillion dollar b2b and consumer brand builder
- Board member & adviser in deeptech, AI, edtech, sustainability, Web3, consumer & entertainment industries



Sandro Reinhardt

Partner / CRO / Restaurant business expert

- Founder and owner of several well established restaurants in New York and Los Angeles (Chapiteau, Pace, Cheebo etc)
- Created and opperates 'Sandro Kitchens' a ghost kitchen which offers 16 brands.



Gerrell Johnson

Partner / Government Relations Manager

- Municipal Strategist
- CA Department of Justice / Executive office of CA Attorney General Kamala Harris / public policy / media strategy
- BizDev at Ring (pre hypergrowth / Amazon acquisition)
- Go-to-market strategist at OpenGov (Led gen + customer success)





Christienne de Tournay

Zero Waste Specialist / Reuse systems

- Sustainable Policy Development
- Chair, City of Berkeley Zero Waste Commission
- Local government relations



Adi Eckhouse

Al Specialist / Fundraising

- IT/AI specialist
- Co-founder & CEO at Present gaming
- Apple aquisition of her app RealFace





Clement Hochard

Adviser / Expert in Tech & Reuse Systems

- Serial entrepreneur and founder of several impact driven startups and venture studio funds including:
- BarePack (aquired), a reusable food container app centric system launched in Singapore

Reuse Return Repeat



www.buoyzero.com IG/FB: buoyeco Rene Hallen / CEO rene@buoy.eco 323 540 8315 Anouk Ziza / CMO anouk@buoy.eco 310 619 9449

Buoy LLC 3019 Andrita Street Los Angeles, CA 90065 USA