NATURALSHRIMP®
Always Fresh • Always Natural

NaturalShrimp Incorporated
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NaturalShrimp Inc.
OTCQB: SHMP

Sector	Aquaculture Technology
Share Price[1]	$0.37
Market Cap[1]	$221.8M
Cash & Cash Equivalents[2]	$6.0M
Shares[2] Outstanding	603M
Float[1]	597M
Options/ Warrants	0/10M
Headquarters	Dallas, TX
Year End	March 31

1) As of September 2, 2021
2) As of June 30, 2021 10-Q Filing

NaturalShrimp, Inc. (OTCQB: SHMP) is a publicly traded aquaculture Company, headquartered in Dallas, with production facilities located near San Antonio, Texas and Webster City, Iowa. The Company has developed the first commercially viable system for growing shrimp in enclosed, salt-water systems, using patented technology to produce fresh, never frozen, naturally grown shrimp, without the use of antibiotics or toxic chemicals. NaturalShrimp systems can be located anywhere in the world to produce gourmet-grade Pacific white shrimp.

Investment Highlights

Large & Growing Shrimp Market

- Shrimp is the largest seafood market in the U.S.
- U.S. shrimp market estimated to be $13 billion and growing at a CAGR of 5.6%
- Over 90% of U.S. shrimp is imported from South Asian and Latin American countries with poor safety standards and pervasive use of chemicals and antibiotics

Focused on supply constrained, premium segment of the large shrimp market selling at 20%-30% price premiums

Propriety, Proven and Scalable Production System

- Patented proprietary technologies to produce fresh, land-based gourmet-grade shrimp without the use of antibiotics, probiotics or toxic chemicals
- Patents for key technologies for Vibrio Suppression and ElectroCoagulation "EC" technology

Limited Production Coming Online in Q4

- First harvests on track in IA and TX farms in Q4 2021
- Numerous sales/channel partners in place

Attractive Business Model & Unit Economics

- High projected ROI with typical plant generating IRR of 35%
- Capital efficient model supports regional rollout across 10 largest population centers in U.S.

Strong management team with key experience in introducing disruptive technologies to the food and seafood industry

Production Facilities

- Integrated system for Pacific white shrimp farming consists of fully contained, independent production facilities that are ecologically controlled, high density, low-cost environments
- Located in geographically strategic, high consumption areas, enabling “Fresh, Never Frozen” positioning in the marketplace

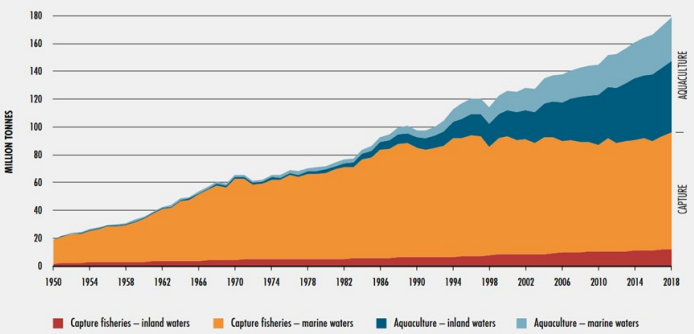
Location	Type	Size	Tanks
La Coste, TX	Nursery & Grow-Out	37 Acres / 40K+ Sq Ft	20 Nursery, 40 Grow-Out
Blairsburg, IA	Nursery	20 Acres / 50K+ Sq Ft	240 Nursery, 18 Grow-Out
Webster City, IA	Grow-Out	13+ Acres / 270K+ Sq Ft	240 Grow-Out

Aquaculture

Rising to Fill the Gap in Demand

- Global aquaculture production increased by +527%, from 1990 to 2018[2]
- Most shrimp are now farmed
- Worldwide shrimp market was $18.3B in 2020 and is expected to reach $23.4B by 2026[1]
- Growing demand for U.S. grown shrimp where strict quality control requirements are in place and auditable[2]
- Problems created by typical aquaculture include high rates of death and disease, threats to wild native species, algae blooms and feces

World Capture Fisheries & Aquaculture Production[2]



1) Research and Markets 2) The State of World Fisheries and Aquaculture 2020 (fao.org)

Technology

Vibrio Suppression Technology

- Innovative system developed and patented jointly by NaturalShrimp and F&T Water Solutions
- Utilizes Electrocoagulation (EC) technology as part of the filtration loop
- Simplifies the system design by replacing the need for biofilters and "BioFloc." Control of the water chemistry is now electronic and automatically controlled rather than relying on populations of uncontrollable bacteria

Hydrogas Technology

- Hydrogas™ and RLS™ are next-generation, hyper-reducing agents that mitigate the industrial and biological problems caused by oxidative reactions in chemical and biological species
- Provides solutions to a wide variety of billion-dollar problems including corrosion, putrifaction, wastewater treatment, ammonia, sour gas, high acidity, bacterial growth, biological oxidative stress, low alkalinity, and other processes that can be affected by a non-toxic highly reducing liquid and gas

Hydrenesis Aquaculture Technology Acquisition

- "Redox" water treatment enables expansion into $30.5 Billion global salmon market, barramundi and other freshwater fish

Environmental Advantages

Incorporating Environmental & Social (ESG) into Technologies, Purpose and Culture

- **Antibiotic Free Product**, without the use of toxic chemicals
- **Sustainability** - Closed-loop, Recirculating Aquaculture System has minimal land water exchange requirements
- **Zero Liquid Discharge** - Reduced water usage (intake)
- **Resource Efficiency** - Use of green energy can be incorporated

Commercialization

Bringing Shrimp to Market

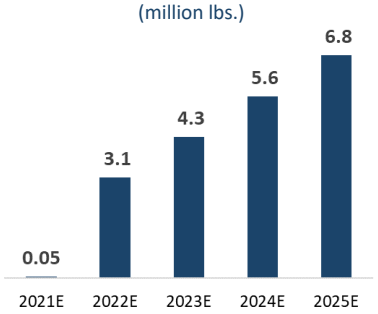
- Limited weekly production on track for Q4 2021
- Weekly production on track for Q1 2022
- Numerous sales channel partners in place
- Attracting customers and finalizing customer agreements with distributors and processors for long term supply agreements

Facility	Status	Weight (lbs)	Harvest
La Coste, TX	Growout	39,000	Q1 2022
Webster City, IA	Growout	143,000	Q1 2022

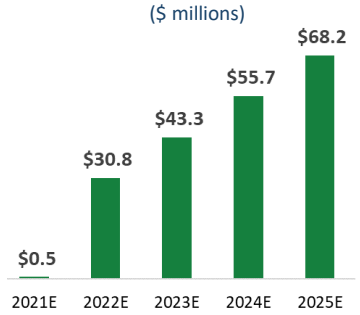
Current & Long-Term Growth Targets[1]

- 2021 projections assume one system produces 6,000 pounds per week at the existing Texas and Iowa facilities
- 2022 projections assume additional expansion in Texas and Iowa and one new facility (4 systems) in Florida
- 2023 through 2025 projections include adding one new facility (4 systems) each year
- ~4 year payback period
- Company also expects to begin licensing the technology in Q4 2021 (not included in these projections)

Projected Production Output
(million lbs.)



Projected Revenue
($ millions)



1) Based on NaturalShrimp assumptions and projections

Key Milestones

2001	Proof of Concept
2002-2004	Prototype
2005-2007	Pilot Plant
2008-2011	Filtration Method Research
2012-2014	Research
2015-2017	Development
2018-2019	Electrocoagulation (EC) Production
2020	• Capital Expenditure of $5M for La Coste, TX New Shrimp Production Building with Innovative Gravity Flow System • $10M VeroBlue Farms Acquisition
2021	• $10M F&T Water Solutions Acquisition for 100% Ownership of EC technology • $12.5M Acquisition of the Hydrenesis Hydrogas/RLS technology for Aquaculture with Worldwide Rights • Successful Initial Salmon Trial Results at RASLab Using Hydrogas

Management

Gerald Easterling - Chief Executive Officer & President
Served as President and a Director since inception in 2001 and CEO since 2019. He is also President and Director for Natural Aquatic Systems, LLC the holder of the intellectual technology rights for indoor aquatic species patent issued in 2018. He served as President of Café Quick Enterprises and Board member from 1988 to 2016. He was a co-developer and named inventor of the Café Quick™ fast food vending concept and worldwide patented technology, building the business from concept to production. In 1981 he co-founded Process Technology (Fresh Fry™), where he served as President and Director. It In 1982, Salt Lake City based U.I. Group acquired all the Fresh Fry patented technology, where he continued to serve as EVP and Board member.

William Delgado - Chief Financial Officer & Treasurer
Served as a consultant to numerous public and private companies in a management capacity and as a board member. He is currently restructuring Global Digital Solutions (GDSI), a security and technology company, serving as CEO/CFO. Mr. Delgado served as a former Chief Budget Analyst for the Nor. California region for Pacific Bell. B.S. with Honors in Applied Economics from the Univ. of San Francisco and graduate studies in Telecom Mgmt. at Southern Methodist University.

Thomas Untermeyer - Chief Technology Officer & Chief Operating Officer
Co-founder and inventor of the initial technology behind the Company's computer-controlled shrimp-raising system. He served as an engineering consultant since 2001. He was a Sr. Program Manager with Southwest Research Institute in San Antonio, TX for 34 years. He has spent his career defining, designing, and developing electronic products and systems for commercial and government clients, including small design programs to large multi-million programs involving large multidisciplinary teams of software, electrical, and mechanical engineers. Bachelor of Science in Electrical Engineering from St. Mary's University.