

NATURAL SHRIMP[®]
— Always Fresh • Always Natural —

OTCQB: SHMP

Investor Presentation

June 2022

Forward Looking Statements



This presentation contains "forward-looking statements." The statements contained in this presentation that are not purely historical are forward-looking statements. Forward-looking statements give the Company's current expectations or forecasts of future events. Such statements are subject to risks and uncertainties that are often difficult to predict and beyond the Company's control, and could cause the Company's results to differ materially from those described. In some cases forward-looking statements can be identified by terminology such as "may," "should," "potential," "continue," "expects," "anticipates," "intends," "plans," "believes," "estimates," and similar expressions. These statements include statements regarding moving forward with executing the Company's global growth strategy. The statements are based upon current beliefs, expectations and assumptions and are subject to a number of risks and uncertainties, many of which are difficult to predict. The Company is providing this information as of the date of this presentation and does not undertake any obligation to update any forward looking statements contained in this presentation as a result of new information, future events or otherwise, except as required by law. We have based these forward-looking statements largely on our current expectations and projections about future events and financial trends affecting the financial condition of our business. Forward-looking statements should not be read as a guarantee of future performance or results, and will not necessarily be accurate indications of the times at, or by, which such performance or results will be achieved. Important factors that could cause such differences include, but are not limited to the Risk Factors and other information set forth in the Company's Annual Report on Form 10-Q filed on November 15, 2020, and in our other filings with the U.S. Securities and Exchange Commission.

Corporate Overview



NaturalShrimp, Inc. is an aquaculture company that has developed patented proprietary technologies to produce fresh, land-based gourmet-grade shrimp without the use of antibiotics, probiotics or toxic chemicals at the largest indoor farming facilities in the U.S.

- U.S. consumes ~762,000 tons of mostly farmed shrimp per year¹, second only to China in total consumption, with over 90% imported
- Patented technology creates higher sustainable densities, consistent production, improved growth and survival rates, and improved food conversion
- 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
 - Weekly production at Texas facility expected in Q3 2022
- Premium pricing opportunity for fresh and locally grown product that is of superior quality and sustainable

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

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	<ul style="list-style-type: none">• La Coste, TX New Shrimp Facility• \$10M VeroBlue Farms Acquisition
2021	<ul style="list-style-type: none">• \$10M F&T Water Solutions Acquisition• \$12.5M Acquisition of the Hydrenesis Hydrogas/RLS technology• Successful Initial Salmon Trial at RASLab• Purchase agreement with Gulf Seafood
2022	<ul style="list-style-type: none">• Improved genetics reduced growout time by 20%• Announced production expansion at existing TX & IA facilities, new planned facilities in FL & NV
2023	<ul style="list-style-type: none">• International Joint Ventures and Technology Licensing

Worldwide Protein Trends

Population Growth

- Feeding a world population of a projected 9.1 billion people in 2050 will require raising overall food production by 70%¹

Protein Demand

- As countries develop, rising wealth creates additional demand for animal proteins
- Human per capita fish consumption has more than doubled over the past six decades, to 20.3 kilograms (44.8 pounds) in 2017²

Environmental Concerns

Increased land and water use to grow proteins has overstressed the environment

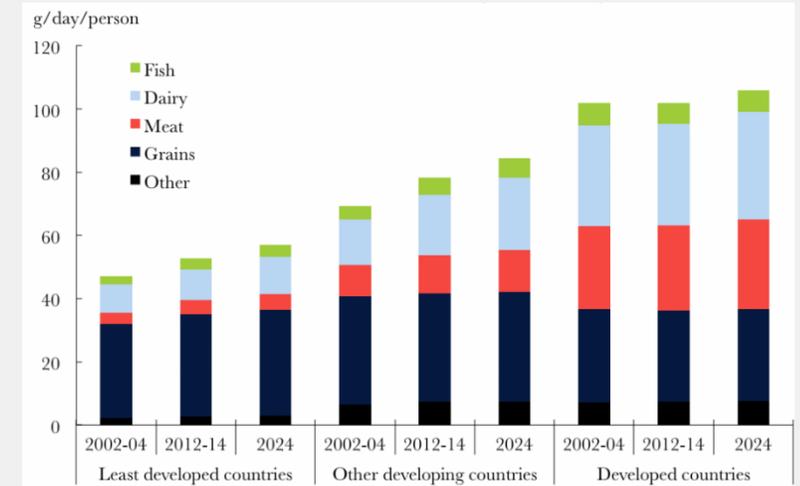
- 34.2% of global fish stocks are fished at a biologically unsustainable level²
- Cattle are the No. 1 agricultural source of greenhouse gases worldwide³
- Increasing scrutiny over water volume usage and water discharge for land-based aquaculture (biosecurity and resource use)

Consumer Awareness

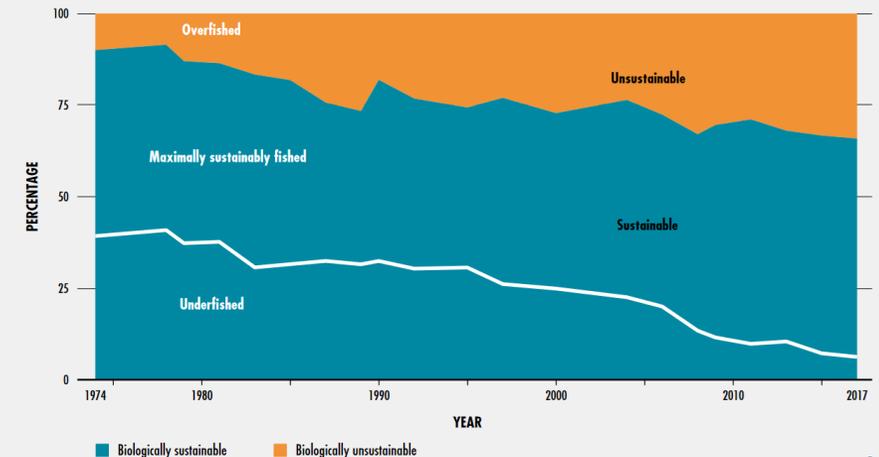
In response, consumers are demanding:

- Locally grown products
- Sustainable raw materials
- Socially responsible producers (animal welfare & environmental stewardship)

Protein Intake over Time, by Country Status⁴



Trends in the World's Marine Fish Stocks²



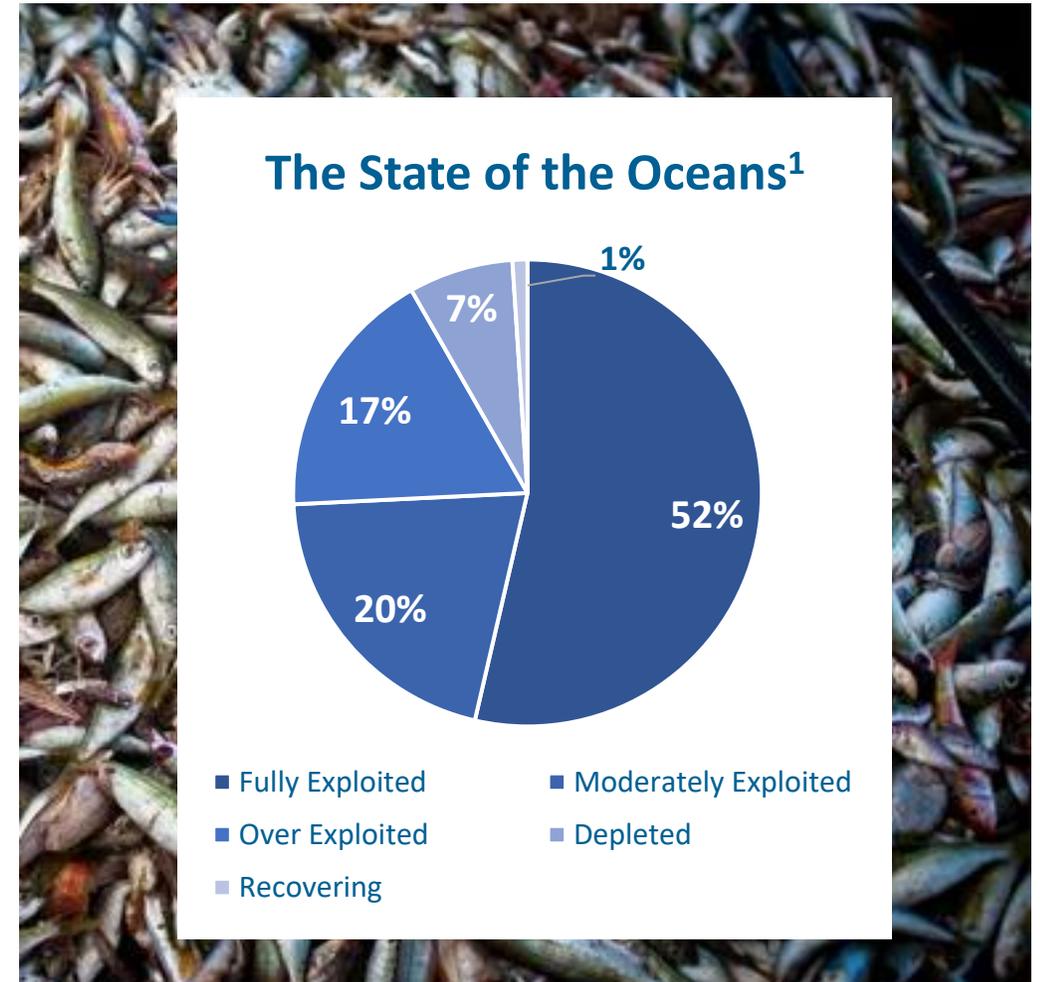
1) [Global Agriculture Toward 2050](#) 2) [FAO The State of World Fisheries and Aquaculture](#) 3) [FAO](#) 4) [Sustainable Fisheries](#)

Overfishing & Illegal Fishing

Overfishing occurs when fish are caught faster than nature can replace their supply

If the exploitation of our oceans' resources continues at its current rate, we can expect to see the total collapse of all edible fish stocks within the next 40 years¹

- Illegal and unregulated fishing constitutes an estimated 11-26 million tons (12-28%) of fishing world-wide²
- China is the world's biggest offender in this regard, and is believed to be responsible for 80% to 95% of the illegal fishing in the Indo-Pacific³
- In response, the Quad nations (Australia, India, Japan & the U.S.) are preparing to unveil a maritime surveillance initiative to protect exclusive economic zones in the Indo-Pacific against environmental damage



1) [Georgia Straight Alliance](#) 2) [FAO](#) 3) [Indian Express](#)

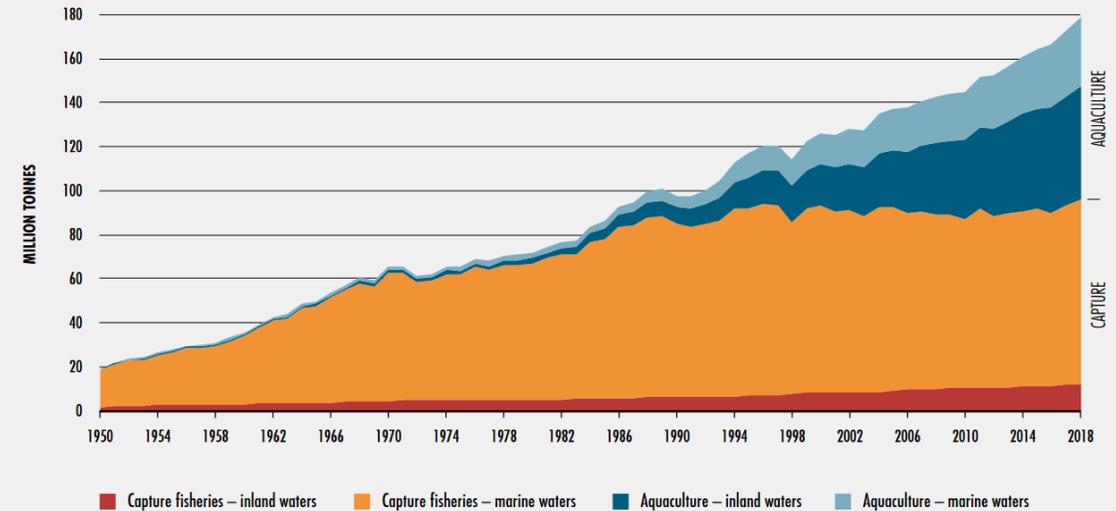
Aquaculture

Rising to Fill the Gap in Demand

- Global aquaculture production increased by +527%, from 1990 to 2018¹
- More shrimp are now farmed
- Worldwide shrimp market was \$18.3B in 2020 and is expected to reach \$23.4B by 2026²
- Growing demand for U.S. grown shrimp where strict quality control requirements are in place and auditable²
- Problems created by typical aquaculture include high rates of death and disease, threats to wild native species, algae blooms and feces
- In 2021 the United States Food and Drug Administration's (FDA) refused 75 entry lines of antibiotic-contaminated shrimp, over twice as many entry lines refused in 2020³

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

World Capture Fisheries & Aquaculture Production¹



NaturalShrimp Aquaculture



Complete Environmental Control

- There is a significant difference between NaturalShrimp (Farm Raised – Vibrio Suppression Technology) vs. Gulf Coast (Wild Caught) and other competing aquaculture technologies (Farm Raised – Biofloc Technology)
- The Recirculating Aquaculture System ("RAS") provides total control of water including: ammonia, bacteria, temperature, dissolved oxygen, etc. to optimize shrimp health and performance
- Clear water system will limit the development of off-flavor compounds
- Consistent product quality
- Predictable production outputs (tonnage and harvest)
- Handling/grading and welfare benefits
- Limits the risk of disease
- Not affected by weather or seasons

	NaturalShrimp Technology	Traditional Shrimp Farming	Ocean Trawling
Weather	Enclosed system – not impacted by weather	Impacted by extreme weather events – storms, cyclones, floods, etc.	Restricted by season and extreme weather events
Pollution	No effluent/discharge flowing out into the environment	Nutrient-rich effluent is discharged back into the marine environment	Discarded or entangled fishing nets are harmful to oceanic ecosystems
Disease & Contaminants	Highly controlled system: water is treated/disinfected, no disease or contaminants are introduced. Specific pathogen – free (SPF) are used.	Disease can spread from broodstock or intake water and back out to wild populations. Variable intake water quality. Even though SPF stock can be used, disease can be carried by intake water.	Disease and oceanic pollution can be present throughout fishing grounds.
Location	Land-based systems can be built anywhere in the world where there is demand for fresh shrimp	Must be located adjacent to ocean – sensitive mudflats/mangroves are often disrupted	Oceanic fishing grounds only
Production	Fresh shrimp can be produced year round	Shrimp only available seasonally if produced in the USA through traditional methods	Varies depending on season, weather conditions, quotas, etc.
Price	Fresh shrimp allows for premium market price	Commodity-priced product	Usually seasonal, slightly higher market price when sold fresh
Costs	Minimal shipping costs, no storage costs, environmentally friendly	Due to remote locations, costs increasing with price of oil.	Variable shipping, storage and fuel costs, depending on grounds fished and market. Increasing with the price of oil.

Environmental Advantages

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

Antibiotic – Free Product

- Product is antibiotic-free, without the use of toxic chemicals
- In the past few years, antimicrobial resistance has been a concern across the shrimp industry
- Biosecurity risk is significantly lowered with the use of Specific Pathogen Free (SPF) seedstock and control of intake water quality and disinfection

Sustainability

- Closed-loop, Recirculating Aquaculture System has minimal land water exchange requirements and therefore is sustainable, eco-friendly, environmentally sound, and produces a superior quality shrimp that is natural

Zero Liquid Discharge

- Reduced water usage (intake)
- Discharge can be cleaned up with the use of standard municipal wastewater systems, or similar technology, depending on the location of the facility
- Sustainable feed ingredients – reducing reliance on marine-based raw ingredients

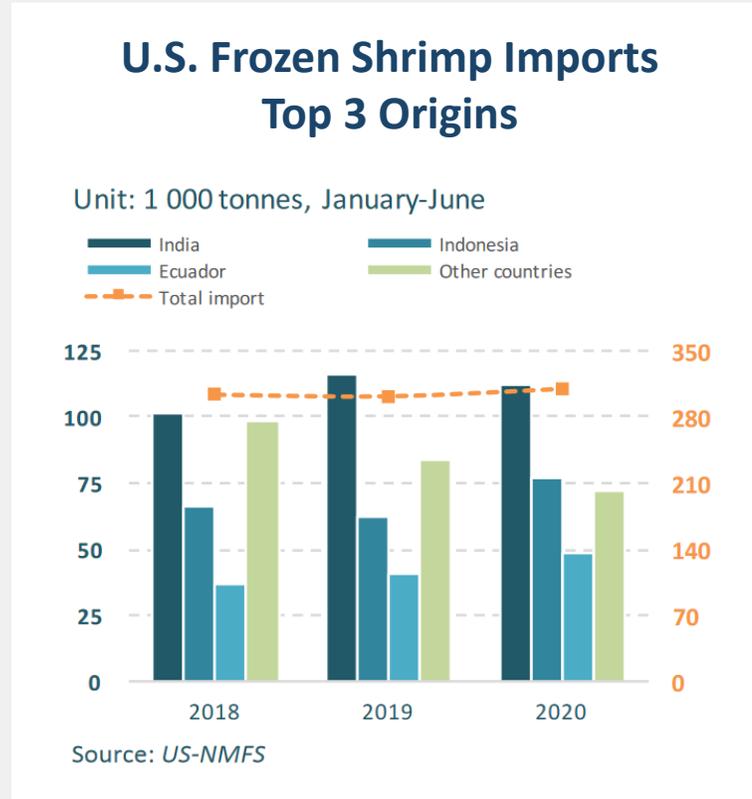
Resource Efficiency

- Use of green energy can be incorporated
- RAS typically exchanges water many times per day, but our patented technology reduces this to an effective one exchange per day
- Without additional equipment for denitrification



Premium Pricing Opportunity

- US food service sector uses the lion’s share of product (usually 75%) which was inevitably reduced due to COVID
- During COVID, food service sales decreased, but retail sales increased as home consumption increased
- Availability of fresh and locally grown is virtually not available in the U.S.
- Proprietary technology enables sustainable local production of “Fresh, Never Frozen” in a 400-mile market radius
- NaturalShrimp pricing strategy is to match imported Black Tiger Prawns, considered a premium species. Fresh and green prawns have always commanded a 25-30% premium over normal frozen processed pricing



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.

- Creates higher sustainable densities
- Consistent production
- Improved growth and survival rates
- Improved feed conversion
- Eliminates need for antibiotics, probiotics or unhealthy anti-microbial chemicals

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. EC combined with mechanical filtration components accomplishes the following:

- Automatically controls the level of bacteria within the system
- Removes ammonia from the system and greatly reduces nitrite and nitrate buildup
- Produces an anti-oxidative water chemistry beneficial to the health of shrimp



Electrocoagulation (EC) Units



Manufacturer's Photo of New Electrocoagulation (EC) Units

NaturalShrimp Licensed Hydrogas Technology

Hydrogas™ and RLS™ are next-generation, universal reducing agents that eliminate the industrial and biological problems caused by oxidation.

- Solves a wide variety of billion-dollar problems, including corrosion, rust, low oxygenation, deficient ORP, ammonia, sour gas, high acidity, oil separation, salt and PCB contamination, bacterial growth, toxic wastewater, carbon emissions, low alkalinity, inhibited apoptosis, venomous enzymes, and putrefaction
- Solutions combine various derivative formulas of Hydrogas™, RLS™ and other super antioxidants, and deliver them to the designated target chemical species that need to be protected (which may be solids, liquids, gases, or organisms) by means of proprietary compositions and/or proprietary mechanical and electro-mechanical controls that NaturalShrimp designs and engineers
- Reduces mortality rates, increases growth rates and protects the shrimp against ammonia spikes
- Hydrogas™ and RLS™ are non-toxic, non-caustic, easy to scale, and cost effective, that easily and cheaply solve high volume problems without risking injury or environmental contamination
- Exclusive distribution rights in aquaculture to the two technologies

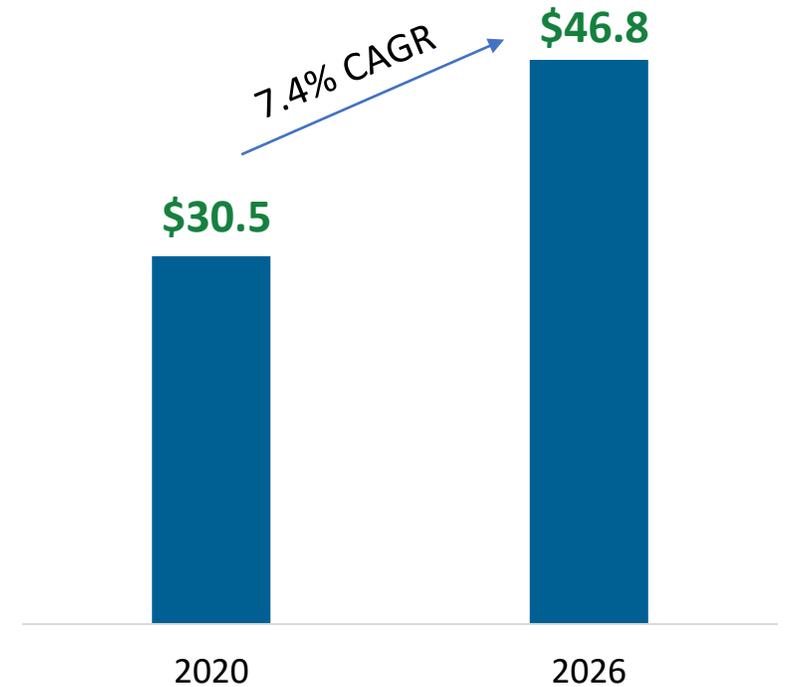


NaturalShrimp Acquisition of Hydrenesis Technology

“Redox” water treatment enables expansion into \$30.5 Billion global salmon market, barramundi and other freshwater fish markets.

- Redox water treatment technologies have the ability to affect water chemistry and elevate water quality
- Critical for scaling hatchery and nursery systems and impacting growth and health metrics
- Initial trials in Norway and Australia are showing preliminary efficacy in disease control in salmon, barramundi, and tilapia farming segments
 - Initial trial results at RASLab showed fish grown in Hydrogas had significantly improved welfare scores, fewer inflammatory gill lesions and reduced early maturation
- Demand for barramundi and tilapia continues to increase in the U.S., China, and other countries as consumers seek unique and sustainable fish options
- Now beginning integration and deployment of the technology in shrimp hatchery and nursery systems without interruption
- Expands licensing opportunities - expecting to file additional patents around the expansion of the application and use of the combined EC and Hydrenesis technology

Global Salmon Market¹

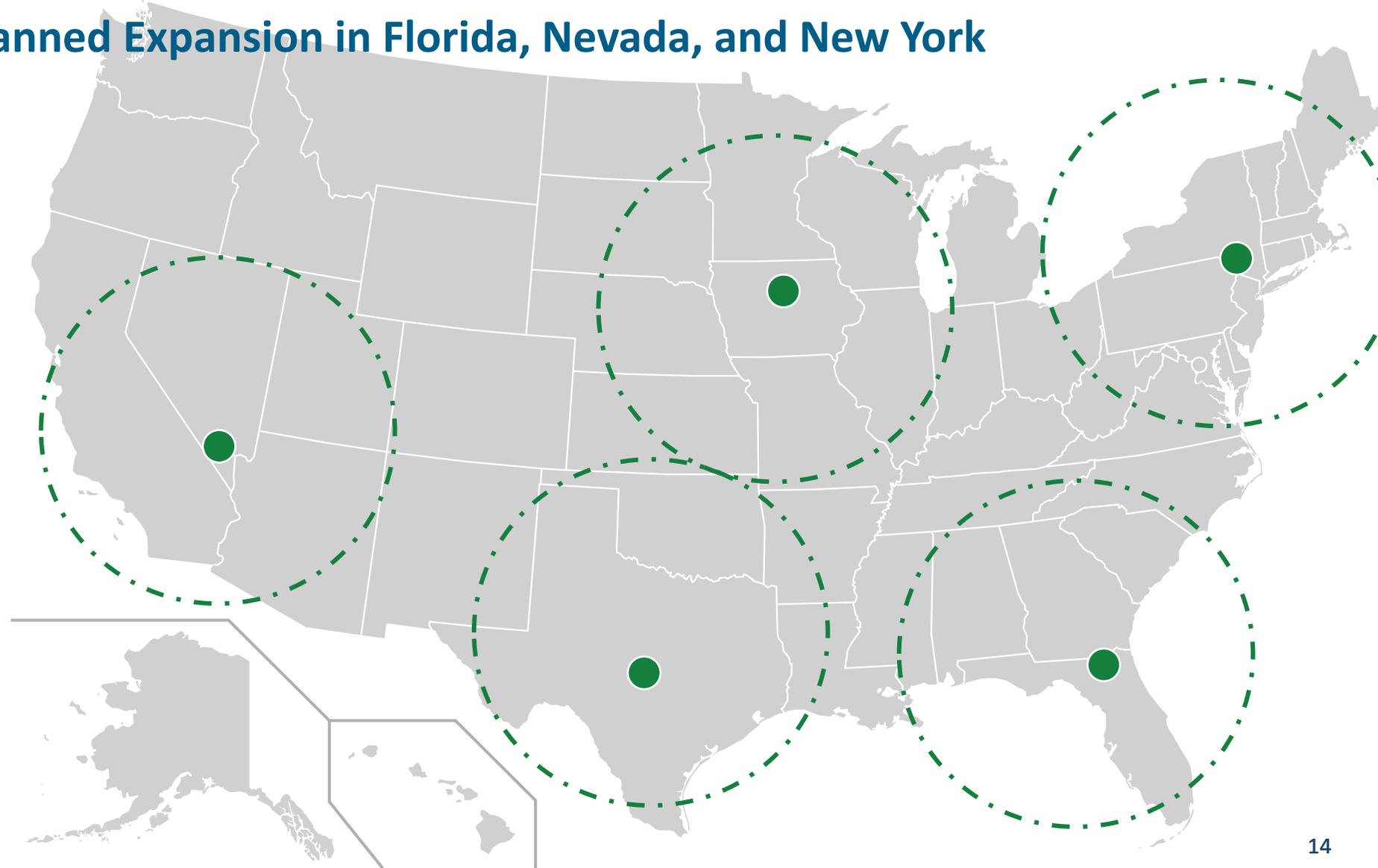


1) Research and Markets

Production Facilities

Texas and Iowa with Planned Expansion in Florida, Nevada, and New York

- 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



La Coste, Texas

Nursery & Grow-Out Facility

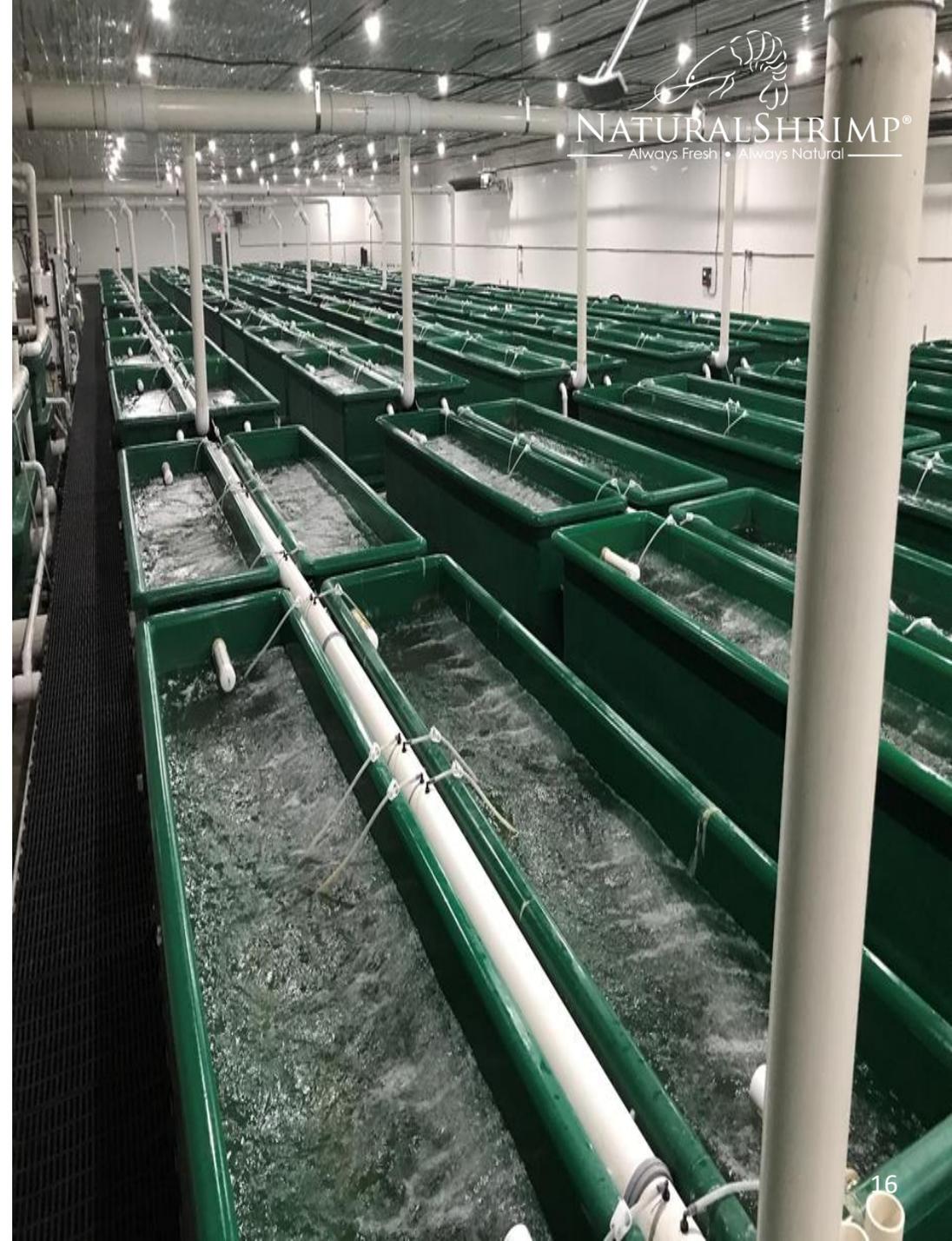
- Continuing to stock PL shrimp with plans to begin production with Q2 2022 sales. Q3 2022 – Beginning launch of live shrimp retail market and home delivery.
- 37 acres
- Building: 40,000+ square feet
- 20 nursery tanks (2,000 gallons)
- 40 grow-out tanks (20,000 gallons)
- Water treatment plant (8,000 sq. ft.)
- Laboratory for testing protocols
- Backup generator and three phase power for the facility
- City water and natural gas



Blairsburg, Iowa

Nursery Facility

- **2021 – Stocked first batch of postlarvae (PL) shrimp for system testing. Evaluating expanding into nauplii production.**
- 20 acres
- Building: 50,000+ square feet
- 240 nursery tanks ranging from 200 gallons to 500 gallons
- 18 grow-out tanks
- Area to set up laboratory for testing protocols
- Backup generator and three phase power for the facility
- Lagoon for water treatment
- Two wells producing over 35 GPM
- Offices with security system
- Drive in/indoor truck bay for unloading



Webster City, Iowa

Grow-Out Facility

- **2021 – Successfully transferred shrimp to grow-out facility for enhanced system testing. Q4 2021 – Successful launch of Gulf Seafood beta test of live shrimp shipping and customer acceptance.**
- 13+ acres
- Building: 270,000+ square feet
- 240 grow-out tanks that hold 10,000 gallons each
- Stand-alone water storage, ice machine, and HVAC system
- Two wells producing 250 GPM
- Backup generator and three phase power
- State-of-the-art chemistry and biology labs
- 16 bay loading docks
- Offices and IT infrastructure with security system



Buckeye, Iowa

Additional Growout Facility

- **Expect to begin stocking and production Q1 2023**
- 20 acres
- Building: 24,000+ square feet
- 24 grow-out tanks that hold 10,000 gallons each
- Area to set up laboratory for testing protocols
- Backup generator and three phase power for the facility
- Lagoon for water treatment
- Two wells producing over 35 GPM
- Offices with security system



Commercialization

Bringing Shrimp to Market

- Proof of production processes Q4 2021 through Q2 2022
- Weekly production on track for Q3 2022
- Numerous sales channel partners in place
- Attracting customers and finalizing customer agreements with distributors and processors for long term supply agreements

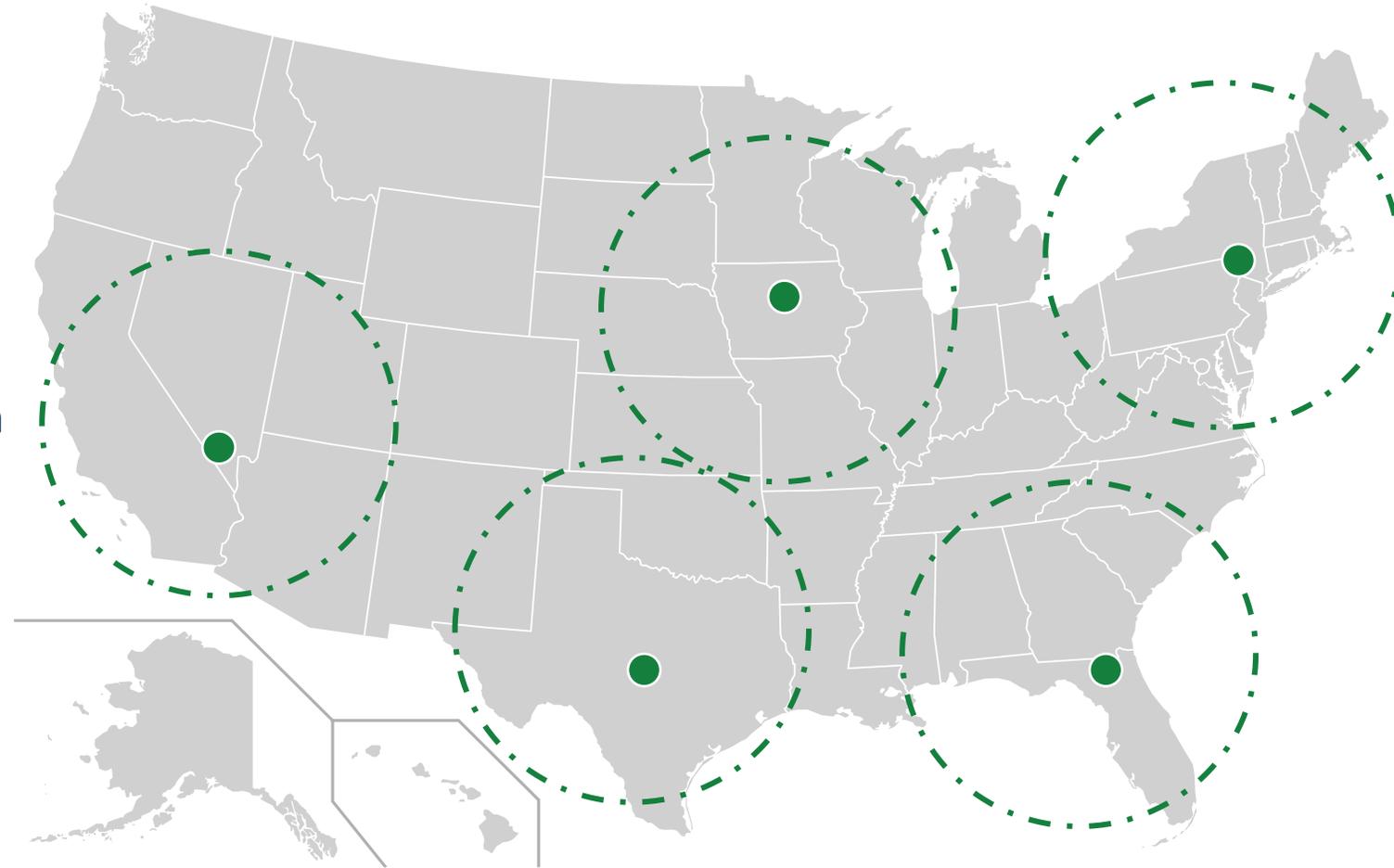
Facility	Status	Weight (lbs)	Harvest
La Coste	Growout	25,000	2022
Webster City	Growout	66,000	2022



Expansion

Highly Scalable, High IRR & Capital Efficient

- Evaluating sites in the U.S. and international
- Exploring international expansion opportunities and partners
- Capital efficient: projected new system cost ~\$5M compared to other Controlled Environment Agriculture such as produce and land-based salmon providers where facilities cost \$100M+



Long-Term Growth Targets¹

Regional Production Facility Weekly Production

(>1.5 million square feet of production)

2023 to 2025 – Texas (40,000 sq ft, 6,000 lbs)

2023 to 2025 – Iowa (250,000 sq ft, 18,000 lbs)

2023 to 2025 – Texas expansion (80,000 sq ft, 12,000 lbs, \$10M CapEx)

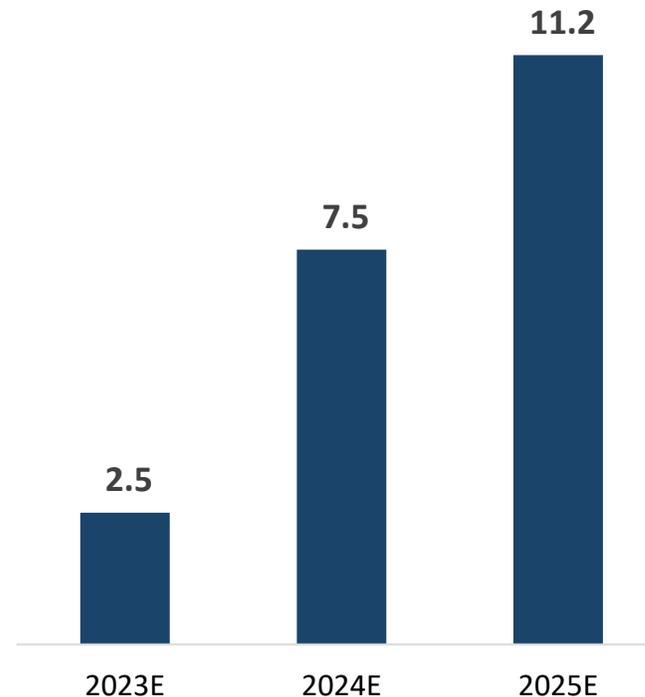
2023 to 2025 – Florida (240,000 sq ft, 36,000 lbs, \$25M CapEx with \$20M grant funding)

2025 to 2025 – Nevada (500,000 sq ft, 72,000 lbs. \$50M CapEx)

2025 – New York (500,000 sq ft, 72,000 lbs. \$50M CapEx)

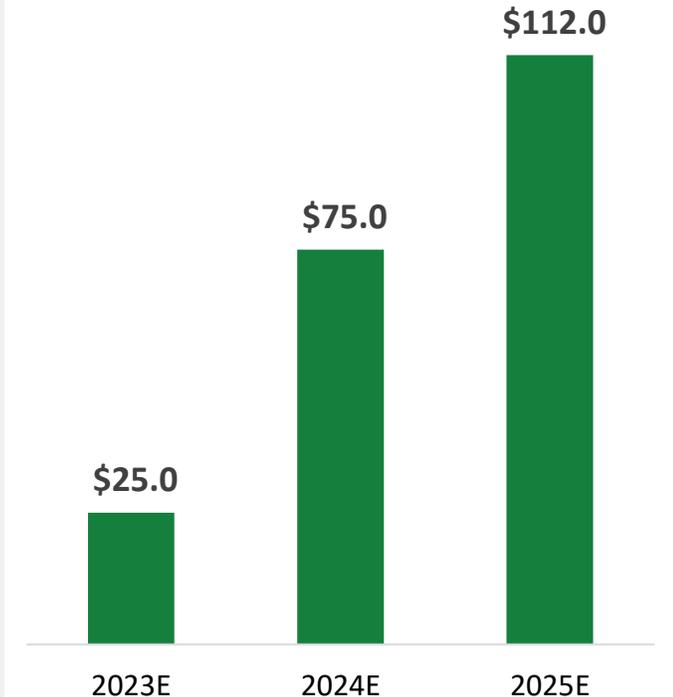
- 2025 production represents less than 0.5% of the United States shrimp consumption
- ~3 year payback period
- **Company also expects to begin licensing the technology in 2023 (not included in these projections)**

Projected Production Output (million lbs.)



Fiscal years starting April 1st of each year)

Projected Revenue (\$ million)



Fiscal years starting April 1st of each year)

1) Based on NaturalShrimp assumptions and projections

La Coste Operating Projections (full production)

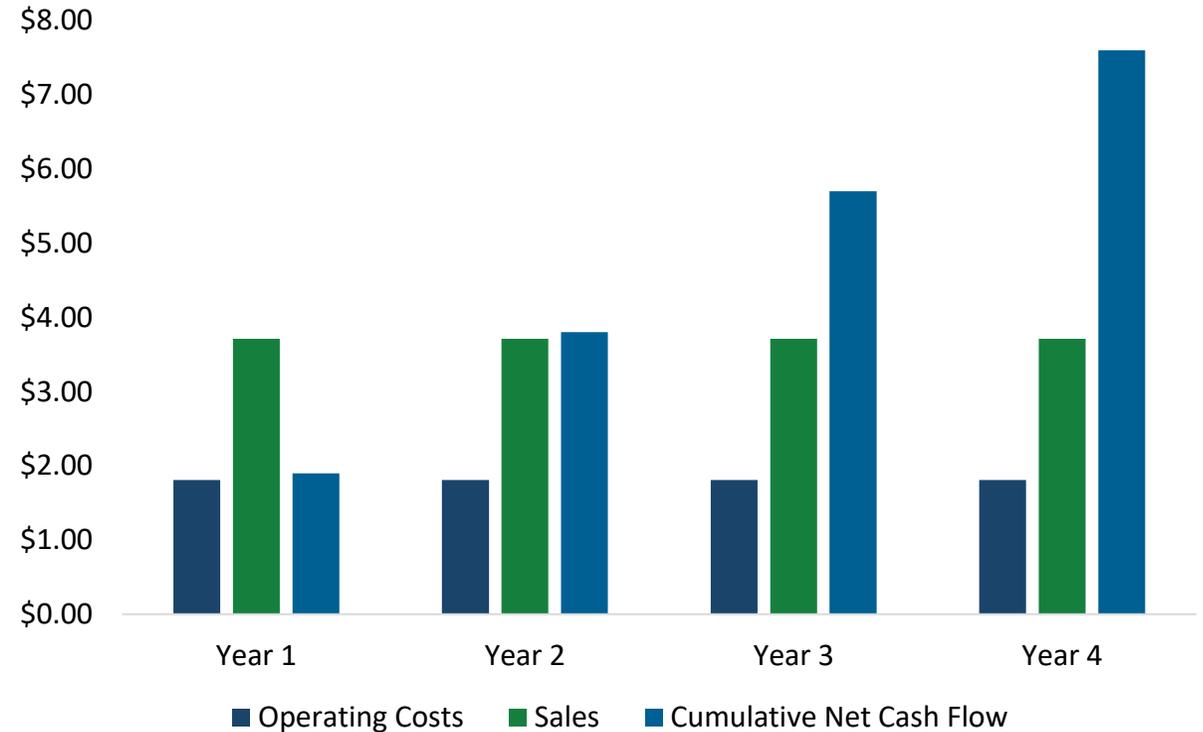


La Coste, TX	Fresh	Live
Final wt (g)	22.7	12
Total survival (%)	78	78
Harvest biomass (kg)	680	680
Harvest biomass (lbs)	1,500	1500
Number lots at facility capacity	20	20
Growout Period (weeks) (+6 weeks nursery)	14	6

Budget Summary: 12 Month Totals (\$ in millions)		
Total COG costs	\$0.39	\$0.72
Total payroll costs	\$0.34	\$0.34
Total COG + payroll costs	\$0.74	\$1.07
Total revenue shrimp sales	\$1.11	\$2.60
Cumulative cash flow for year	\$0.38	\$1.53

CPUP = Cost per unit production (\$/ lb shrimp)		
Total shrimp harvested (lbs/yr)	111,352	259,833
Total COG + payroll costs (\$ in million)	\$0.74	\$1.07
CPUP 12 month period (\$/lb)	\$6.63	\$4.11

Operating Projection
(\$ in millions)



Webster City Operating Projections (full production)

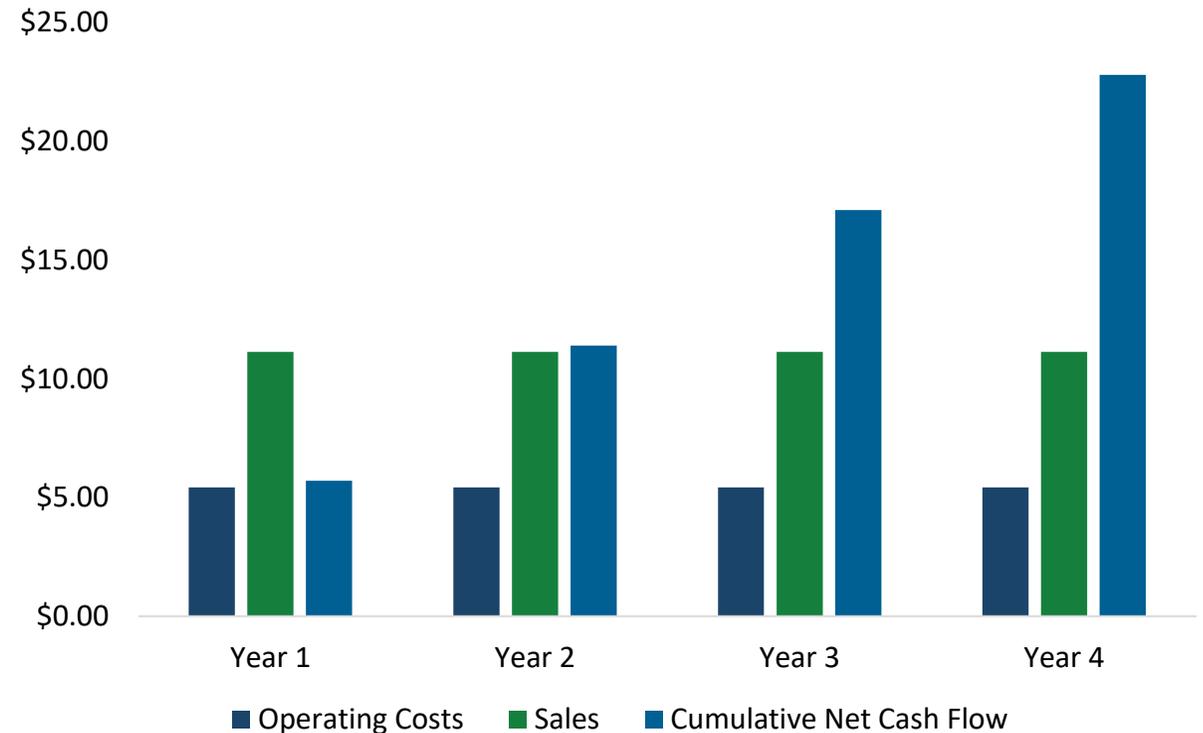


Webster City, IA	Fresh	Live
Final wt (g)	22.7	12
Total survival (%)	78	78
Harvest biomass (kg)	340	340
Harvest biomass (lbs)	750	750
Number lots at facility capacity	120	120
Growout Period (weeks) (+6 weeks nursery)	14	6

Budget Summary: 12 Month Totals (\$ in millions)		
Total COG costs	\$1.52	\$2.62
Total payroll costs	\$0.65	\$0.65
Total COG + payroll costs	\$2.17	\$3.26
Total revenue shrimp sales	\$3.34	\$7.79
Cumulative cash flow for year	\$1.17	\$4.53

CPUP = Cost per unit production (\$/ lb shrimp)		
Total shrimp harvested (lbs/yr)	333,969	779,500
Total COG + payroll costs	\$2.17	\$3.26
CPUP 12 month period (\$/lb)	\$6.50	\$4.19

Operating Projection
(\$ in millions)



Florida Operating Projections (full production)

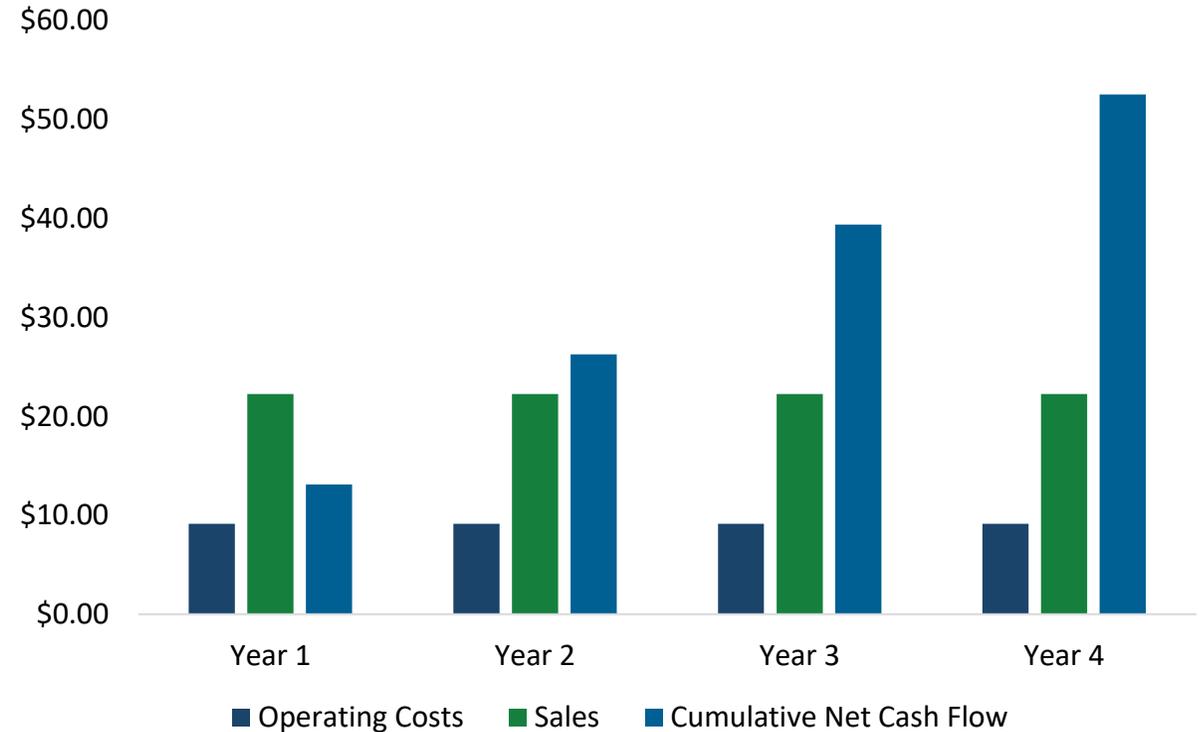


Florida	Fresh	Live
Final wt (g)	22.7	12
Total survival (%)	78	78
Harvest biomass (kg)	680	680
Harvest biomass (lbs)	1,500	1500
Number lots at facility capacity	120	120
Growout Period (weeks) (+6 weeks nursery)	14	6

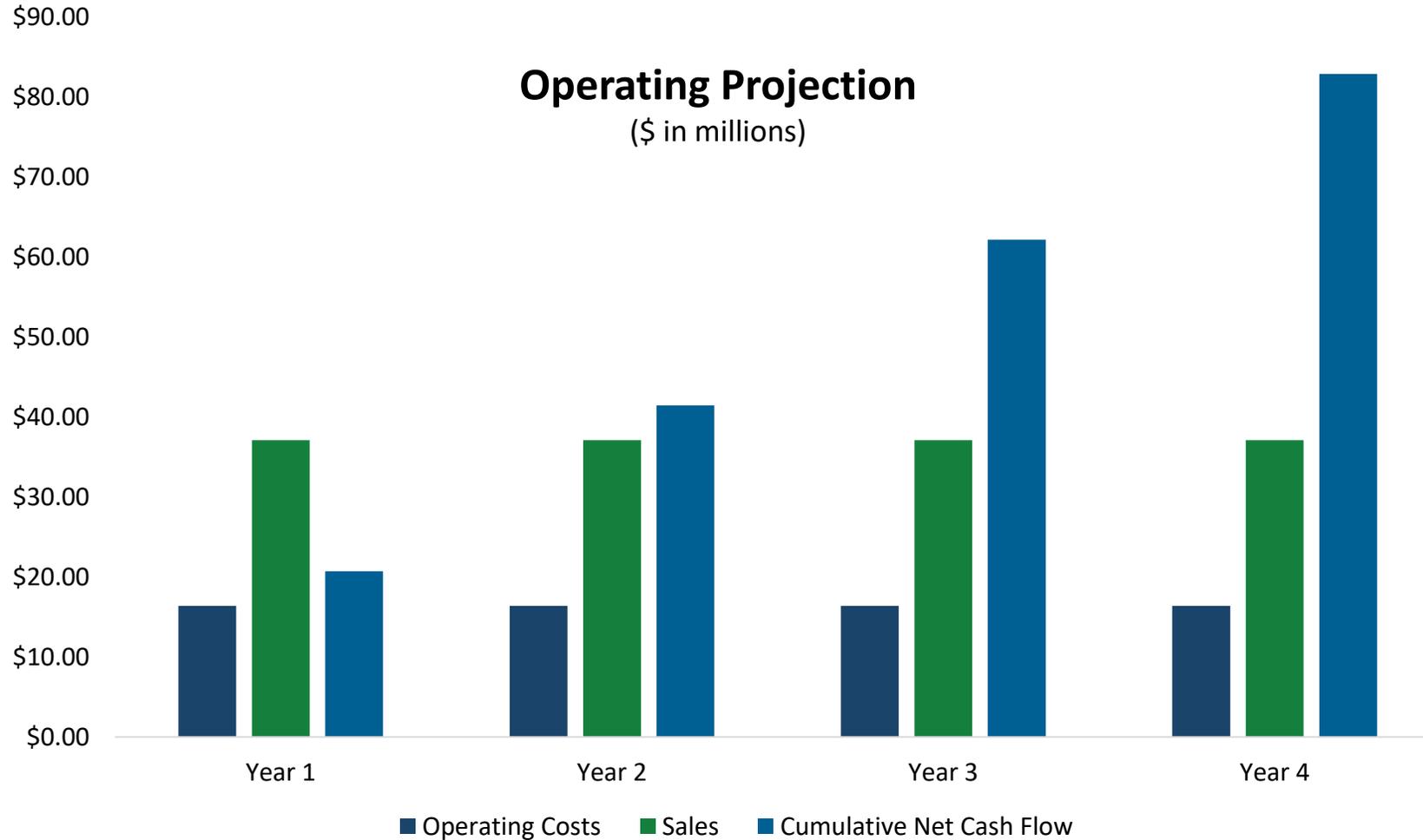
Budget Summary: 12 Month Totals (\$ in millions)		
Total COG costs	\$2.36	\$4.34
Total payroll costs	\$1.22	\$1.22
Total COG + payroll costs	\$3.58	\$5.56
Total revenue shrimp sales	\$6.68	\$15.59
Cumulative cash flow for year	\$3.10	\$10.03

CPUP = Cost per unit production (\$/ lb shrimp)		
Total shrimp harvested (lbs/yr)	668,113	1,558,999
Total COG + payroll costs	\$3.58	\$5.79
CPUP 12 month period (\$/lb)	\$5.36	\$3.71

Operating Projection
(\$ in millions)



Texas, Iowa, and Florida Combined Operating Projections



NaturalShrimp: The Next Generation Of Shrimp Aquaculture

Seeking Alpha α

NaturalShrimp Attends
the Texas Restaurant
Association Trade Show



CNBC Fast Money Peter Najarian Tours NaturalShrimp Iowa



Capital Markets



NaturalShrimp Inc.

OTCQB: SHMP

Sector	Aquaculture Technology
Share Price ¹	\$0.17
Market Cap ¹	\$112M
Cash & Cash Equivalents ²	\$2.7M
Shares Outstanding ²	642M
Float ¹	597M
Options/Warrants	None
Headquarters	Dallas, TX
Year End	March 31

1) As of June 1, 2022

2) As of December 31, 2021 10-Q Filing

News Releases

- Nominates Thomas Pickens, Paraic Mulgrew, Edward Rashid and Edward Johnson to BOD – April 27, 2022
- Issued Patent Number 11,297,809 for Ammonia Control in a Recirculating Aquaculture System – April 20, 2022
- Provides Update on Production Facility Retrofits – March 8, 2022
- Issues Shareholder Letter and Provides Corporate Update – March 2, 2022
- Partners with Jefferson County, Florida for New Shrimp Production Facility Property and to Seek \$25 Million in Available Grants – February 17, 2022
- NaturalShrimp and Gulf Seafood Announce Extension of Commercial Partnership Into 2022 Based on Key Milestone Achievements and Increased Customer Demand – January 31, 2022
- Provides Platform Technology Update – January 26, 2022
- Electrocoagulation Technology Shown to Reduce Nitrites in Recirculating Aquaculture Systems – January 6, 2022
- NaturalShrimp to Expand Production at Current Facilities and with Planned New Facilities in Florida and Nevada – January 3, 2022

Recent and Upcoming Events

- ROTH 8th Annual London Conference - June 21-23, 2022, London
- LD Micro Invitational XII Conference - June 7, 2022, Westlake Village, CA
- 34th Annual ROTH Conference - March 13-15, 2022, Dana Point, CA

Executive Leadership



Gerald Easterling - Chief Executive Officer & President

Mr. Gerald Easterling has served as President and a Director of NaturalShrimp since its inception in 2001. In 2019, he assumed the position of Chairman and CEO upon the retirement of Mr. Bill Williams. Mr. Easterling is instrumental in corporate direction, operations, acquisitions, and merger strategies for the company. He is also President and Director for Natural Aquatic Systems, LLC, which is the holder of the intellectual technology rights for indoor aquatic species patent issued December 2018. Mr. Easterling has oversight of business development, operations, and sales. He served as President of Café Quick Enterprises and was a member of the Board of Directors from 1988 until 2016. During this time Mr. Easterling was a co-developer and named inventor of the Café Quick® patented fast food vending concept. In this role, Mr. Easterling built the business model from concept to production. He was the key for developing the proprietary patented food delivery packaging and product specifications. The Café Quick® technology was patented worldwide; in 2012 the Company sold all its proprietary technology and assets to California based KRh Thermal Systems. In 1981 Mr. Easterling co-founded Process Technology (Fresh Fry®), where he served as President and Director. It was the first patented customer-operated French fry machine for the convenience store industry. In 1982, Salt Lake City based U.I. Group acquired all the Fresh Fry® patented technology. Mr. Easterling continued to serve as Executive Vice President and as a member of the Board of Directors for Fresh Fry Corporation .



William Delgado - Chief Financial Officer & Treasurer

Mr. Delgado has 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, Inc. ("GDSI"), a security and technology company, where he serves as the CEO/CFO. He served as a former Chief Budget Analyst for the Northern California region for Pacific Bell. Mr. Delgado holds a Bachelor of Science with Honors in Applied Economics from the University of San Francisco and Graduate studies in Telecommunications Management at Southern Methodist University.



Thomas Untermeyer - Chief Technology Officer & Chief Operating Officer

Mr. Untermeyer is a co-founder of NaturalShrimp and is the inventor of the initial technology behind the computer-controlled shrimp-raising system used by the Company. He has served as an engineering consultant to NaturalShrimp since 2001. Mr. Untermeyer served as a Senior Program Manager with Southwest Research Institute in San Antonio, Texas for 34 years, but is now working full time as the Chief Technology Officer for NaturalShrimp, Inc. His experience includes systems engineering, program development, and technical management. Mr. Untermeyer has spent his entire career defining, designing, and developing electronic products and systems for both commercial and government clients. This has included small design programs to large multi-million dollar programs involving large multidisciplinary teams composed of software, electrical, and mechanical engineers. Mr. Untermeyer holds a Bachelor of Science in Electrical Engineering from St. Mary's University.

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 market for large shrimp which sell 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 (ammonia removal)

Limited Production

- First harvests came online in IA farm in Q4 2021 and on track in TX farm in Q2 2022
- Improved genetics reduced growout time by 20%
- 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 the U.S.

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

Contact

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