

motherferment

BECAUSE CLEAN SHOULDN'T KILL YOU

For Kitchen, Facility, and Food-Contact Cleaning

Patent Pending Technology • Food-Grade • Practically Non-Toxic

The Foodservice Cleaning Problem



The foodservice industry relies on cleaning products that:

- Emit harmful VOCs
- Leave chemical Residues
- Require PPE
- Trigger respiratory issues among staff
- Pose cross-contamination risks
- Are unsafe around food contact surfaces
- Damage indoor air quality in dining areas

No cleaning system today satisfies the needs of food-contact safety, worker safety, and operational efficiency simultaneously.

The Hidden Crisis in Foodservice Cleaning



Occupational Health Risks:

- Janitors, kitchen staff have a 54% higher risk of asthma compared to the general population
- Long-term exposure to cleaning chemicals is associated with:
- Increased lung cancer risk
- COPD (chronic obstructive pulmonary disease)
- Declines in lung function

A long-term respiratory cohort study found: Sustained use of conventional cleaners can cause lung damage comparable to smoking a pack of cigarettes a day.

These are your workers. These are your liabilities.

The Unknown Threat: “Green” Cleaners Are Not Safer

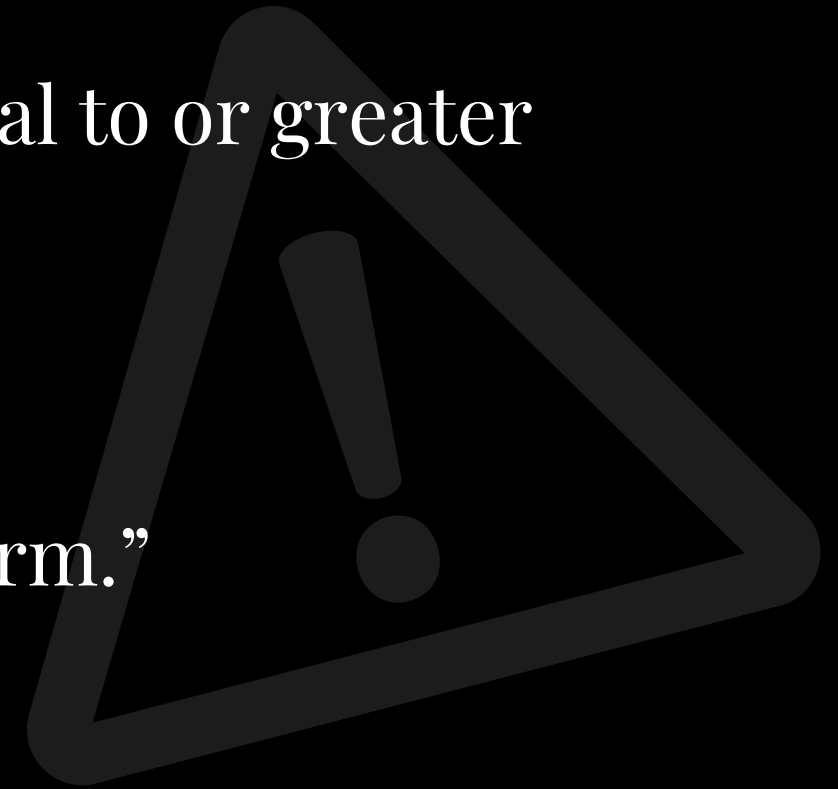
York University / Canadian Environmental Law Association Study (2022)

Findings:

- Many green cleaners emitted more VOCs than their petrochemical counterparts
- Several contained undisclosed hazardous chemicals
- “Green” products emitted carcinogens and respiratory irritants equal to or greater than traditional cleaners

Conclusion:

- “Green labels do not guarantee reduced health or environmental harm.”
- This is the problem the entire industry missed.



The Market Has No Safe Option Until Now

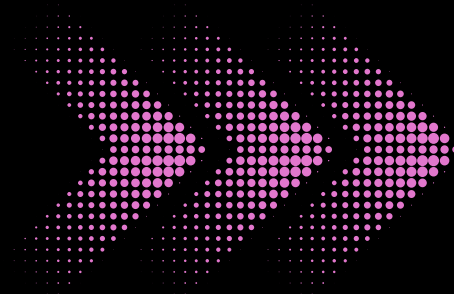
For 70 years, the industry has cycled between:

Petrochemical Cleaners

- Effective
- But toxic, corrosive, and highly hazardous

“Green” Cleaners

- Marketed as safer
- But often just diluted petrochemistry
- Still VOC-heavy
- Still biologically harmful



Motherferment creates an entirely NEW CATEGORY:

- Biofermented Post-Toxic Cleaning
- Not petrochemical
- Not greenwashed
- Fundamentally different

The Shift to Post-Toxic Cleaning: Why US Foods Should Care



Restaurants, cafeterias, hospitals, schools and hospitality clients now demand:

- Safer indoor air
- Category 4 – Practically non-toxic cleaning options
- Less chemical odor in dining areas
- Safer produce-washing solutions
- Reduced worker injury risk
- ESG-forward supply options
- Fewer SKUs and lower operational complexity

Motherferment gives US Foods a category that no competitor can offer

Introducing a Completely New Cleaning Architecture

motherferment

BECAUSE CLEAN SHOULDN'T KILL YOU

Zero Petrochemicals

No VOCs

✓ Food-Grade Safe

No Hormone Disruption

✓ Fermentation Based

No Toxic Scents

Zero Indoor Air Toxicity

No Carcinogens

No Compromises

No Skin Irritation

Safe enough for fruit – yet stronger than many industrial cleaners.

3 SKUs Replace 40+ Chemicals

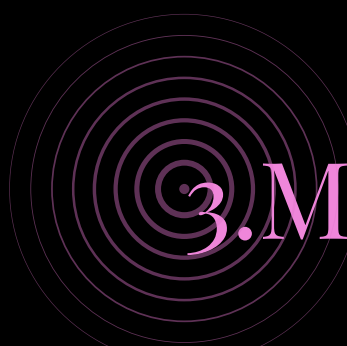


1. Motherferment™ All-Surface Concentrate

Glass, stainless, bathrooms, counters, appliances, walls, floors, upholstery, equipment, kitchens, produce wash, hands...CLEANS ANYTHING & EVERYTHING



2. Motherferment™ Floor Wax Remover / Stripper



3. Motherferment™ Antimicrobial Spray (100x stronger than Lysol)

WHOLE-BUILDING COVERAGE

One Product. Every Space.



Food Safety Advantage

Built on food-grade, biofermented ingredients

- Practically non-toxic
- Zero petrochemical residues
- No harmful fumes
- Safe around prep surfaces
- No chemical aftertaste
- No quaternary ammonium compounds

Critical for US Foods Customers including:

- Restaurants
- Schools
- Hospitals
- Senior living
- Hotels
- Catering operations
- Retail foodservice

The only cleaner safe enough for fruit but powerful enough for facility-wide sanitation

Worker Safety Transformation

Motherferment eliminates the top causes of cleaning-worker injuries:

- Chemical burns
- Respiratory irritation
- Asthma exacerbation
- Sensitization
- Long-term lung disease

Your workforce becomes the benchmark for modern cleaning teams:

- Safer
- Healthier
- More Loyal
- Cheaper to insure
- Easier to staff

The Future Is Cleaner, Safer, Smarter

All Operators Want This — And It Helps US Foods Win

Post-toxic cleaning strengthens US Foods' position as a value-added partner by helping customers operate safer facilities, meet ESG goals, and reduce operational and legal risk.

Operators/owners prioritize:

- Healthier indoor air (IAQ)
- Reduced VOCs
- Safer cleaning around children, seniors, and immune-sensitive populations
- Stronger ESG performance
- Cleaner, quieter, healthier maintenance practices
- Fewer customer complaints and lawsuits



A Safer, Cleaner, Lower-Risk Building



Key Benefits to Owners:

- Removes nearly all chemical hazard classifications
- Dramatically reduces VOCs and odors
- Supports ESG, LEED, and WELL goals
- Protects finishes and long-term asset value
- Lowers customer complaints in sensitive-use and high-traffic facilities

The Science Behind the Breakthrough



Verified at:

- University of Florida (pathogen control, biosurfactant efficacy)
- Eurofins Laboratories (cleaning performance, safety)

Proves:

- Equal or superior performance to harsh chemical cleaners
- No palm oil, no petroleum, no preservatives
- No damage to indoor surfaces or finishes with balanced PH
- No carcinogenic or endocrine-disruptive ingredients

A new standard for safety AND effectiveness

A New Growth Lever for US Foods

What This Unlocks for US Foods:

- A proprietary category to sell – post-toxic cleaning
- The ONLY foods-safe, facility-wide cleaner on the market
- A differentiated ESG-forward offering
- A way to reduce client churn tied to worker safety and complaints
- A product designed for kitchens AND full-building care

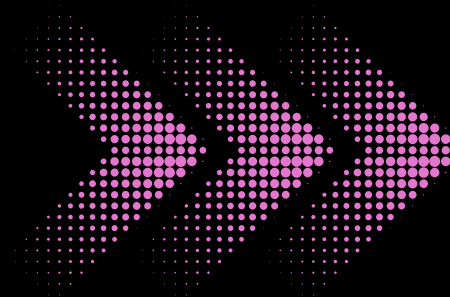


This is not a commodity cleaner. This is a category-defining partnership.

Simplified Operations = Lower Costs

Current system:

- Restaurant needs » 15–20 different cleaners
- School/hospital » 25–40 SKUs
- Training required for each
- Dilution errors are common
- Storage and compliance burdens
- Injury risks everywhere
- Chemical odors in dining areas



Motherferment system:

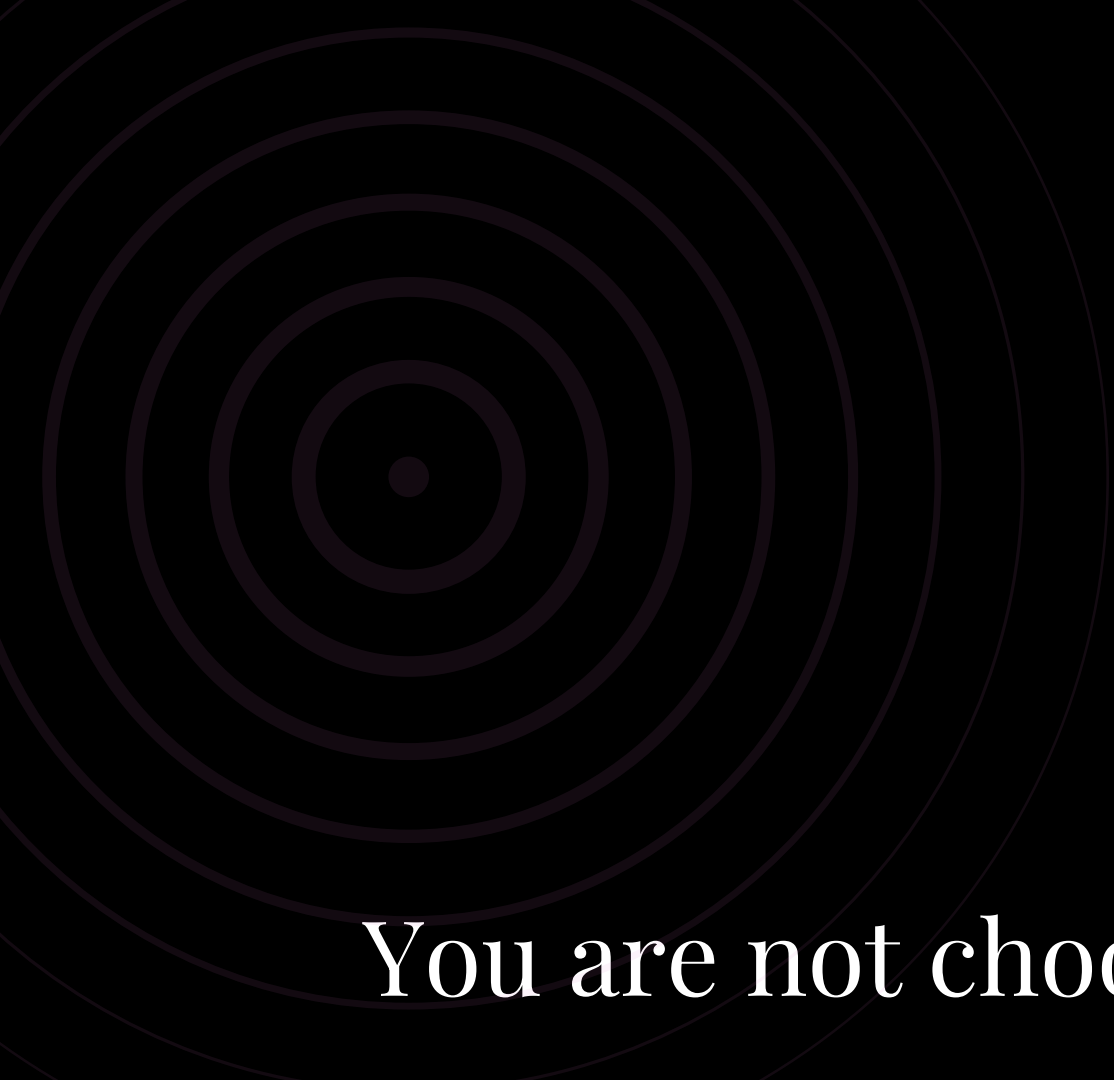
- 3 products only
- All surface
- Floor care
- Antimicrobial
- Operational impact:
- Faster training
- Fewer mistakes
- Lower cost per use (concentrate model)
- Less inventory
- No hazmat handling
- Safer around food

Why YOU Become Untouchable With Motherferment

No competitor can replicate this because:

- You offer a cleaning system competitors cannot replicate
- You differentiate instantly in RFPs with a patent-pending, non-toxic platform
- You protect your workforce better than anyone in the industry
- You deliver healthier buildings with fewer complaints
- You reduce liability, insurance risk, and incident rates across your entire portfolio

This is NOT a market they can “copy and compete with”

A series of concentric circles in a dark purple color, centered on the left side of the slide.

You are not choosing a product. You are choosing a new standard.

Motherferment is the world's first: Post-Toxic Cleaning System™

*“We are not cleaning surfaces.
We are removing harm from the system.”*
–Mark Queenan, Scientific Founder

motherferment
BECAUSE CLEAN SHOULDN'T KILL YOU