

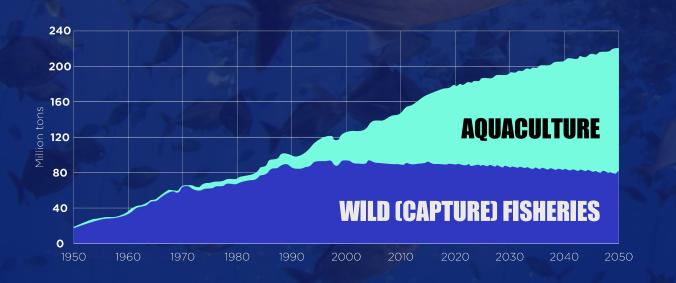
THE WORLD REQUIRES 50% MORE PROTEIN BY 2050. SEAFOOD IS THE MOST EFFICIENT AND SUSTAINABLE PROTEIN

CLIMATE CHANGE WILL MAKE LAND BASED FARMING INCREASINGLY UNSUSTAINABLE



			SME	Spal
	Farmed Seafood	Chicken	Pork	Beef
Carbon Footprint GHG kg per 100g of meat	6	6	8	50
Edible Yield	68%	46%	52%	38%
Protein Retention	31%	37%	21%	14%
Feed Conversion Ratio	1.3 - 1.8	1.7 - 2.2	3.9 - 5.0	8

GLOBAL DEMAND FOR SEAFOOD WILL DOUBLE BETWEEN 2020 AND 2050 CREATING AN EXCELLENT MARKET OPPORTUNITY





TOTAL FINFISH MARKET

\$360B

TOTAL SEAFOOD MARKET

+122%

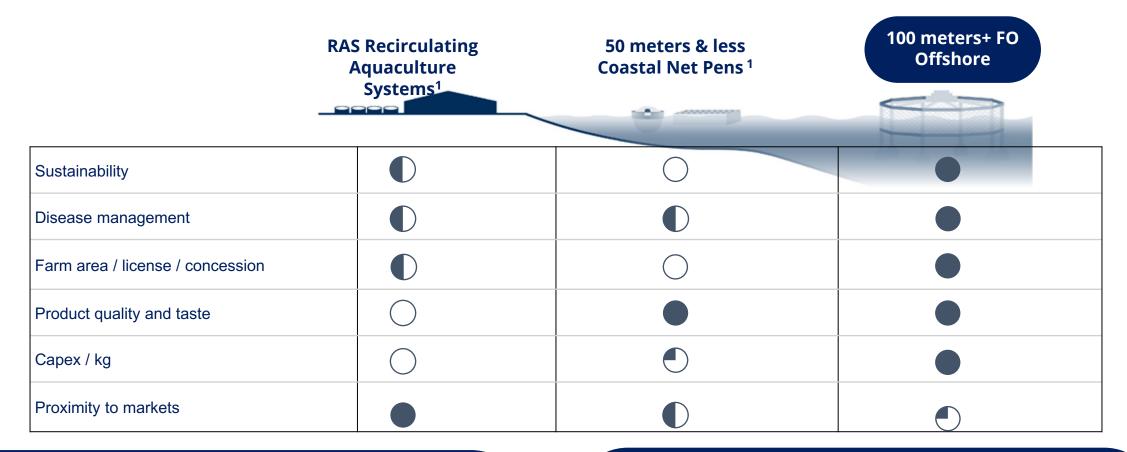
RISE IN TOTAL FOOD FISH CONSUMPTION FROM 1990 TO 2018

Finfish Aquaculture is the largest growth opportunity.





OFFSHORE AQUACULTURE IS THE NEXT LOGICAL EVOLUTION IN MARINE FARMING, AND IS RAPIDLY EMERGING AS ONE OF THE **KEY DISRUPTIVE TECHNOLOGIES** IN THE SEAFOOD INDUSTRY²

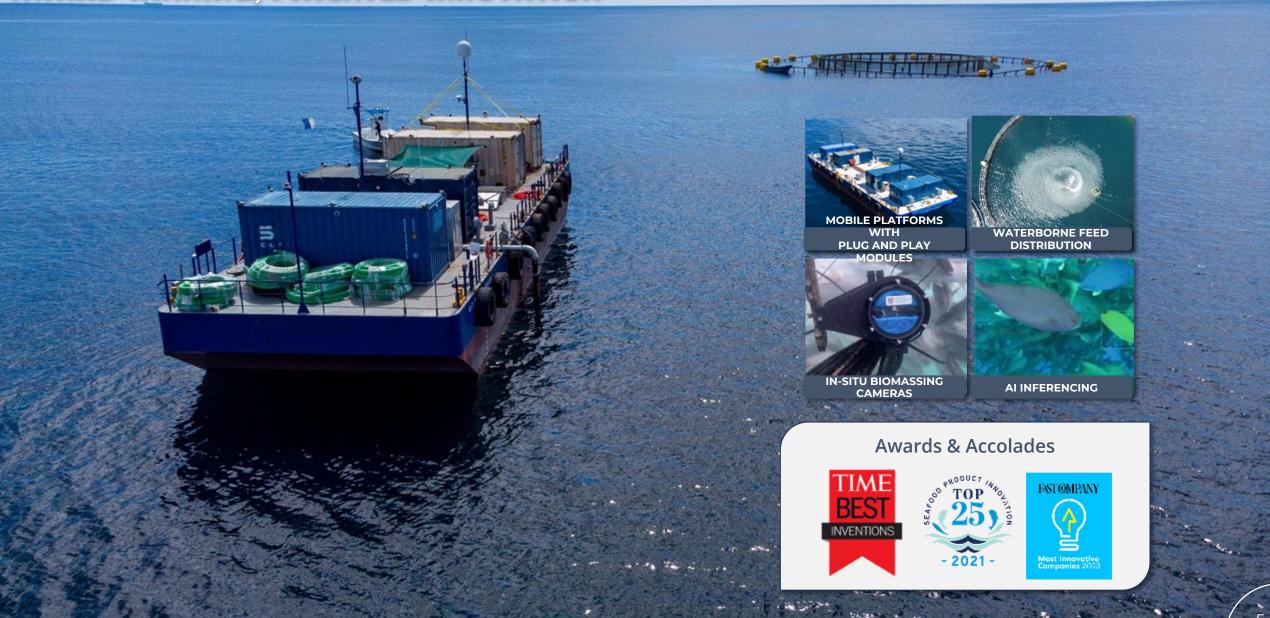


Salmon **Coastal Net Pen** aquaculture has produced private and external costs of **USD\$47 billion** since 2013 due to inherent location limitations and poor husbandry practices leading to high mortalities, lice treatments, and disease⁽³⁾

Forever Ocean's **Offshore** aquaculture solution leverages **Single Point Mooring** technology which helps avoid most of the fish health issues that Coastal Net Pen aquaculture is experiencing.



FOREVER OCEANS: OFFSHORE AQUACULTURE ENABLED BY AWARD WINNING, PATENTED INNOVATION



Technology Foundation For Expanding Production Scale

Large scale offshore feeding systems



3rd generation water borne feeding systems delivers

5-350 kg/min @ 8-11Kw 80-100% Cohort engagement Pellet friendly Local or remote management

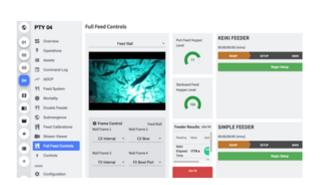
Open IoT marine edge hub network



Designed to meet the needs of marine environments (EoY 2024):

Solar power with integrated battery storage provides reliable cable runs
Can support multiple networking options for local or WAN access
Local compute and storage
Integrated overlay networking from seamlessly connectivity between nodes

Aqua Cube hybrid plattform



Minimal code required to integrate 3rd party solutions or create new internal capabilities Designed for day 1 security and big data applications Real-time and advance workflow support State of the art platform for multiple verticals

Driving efficiencies with data, AI, and ML



High-volume sampling of roughly 80% of current cohorts. Building towards intelligent and autonomous operations (EoY 2024):

Real-time biomass drives feeding controls, strategy, and customer satisfaction Early detection of health problems leads to better outcomes and reduced costs Fish health and behavior are building blocks



FOREVER OCEANS HAS ESTABLISHED MARKET LEADING GLOBAL PRODUCTION CAPACITY

8% of the global offshore footprint. \$3Bn+ Asset Value Offshore Concession Expansion Continues with Bali Expansion

Bali added to Existing concessions:



BRAZIL



PANAMA



INDONESIA – SULAWESI & BALI

CAPACITY

300,000

METRIC TONS

\$3Bn - 4Bn Asset Value (Based on Norway Salmon CONCESSION VALUE)

Long term concession targets:



MEXICO



TANZANIA / MEA

TARGET CAPACITY

200,000

METRIC TONS

\$2BN - 3BN ASSET VALUE



BENEFITS TO OPERATING DEEP OFFSHORE

- ✓ Multiple high-value species with attractive production metrics
- **✓** Better water quality and resulting fish health
- √ Rapid assimilation of nutrients via single point moorings
- ✓ Reduced spatial conflicts with ocean users and nearshore habitats
- ✓ Efficient licensing with virtually unlimited potential for expansion

Sources: Internal estimates; Asset Value from Norwegian 2020 concession auction adjusted for aquaculture company share price trends post 2022 Salmon Resource tax



ENVIRONMENTAL LEADERSHIP IS OUR PASSION

2.6m

Global CO2 reduction per 350,000 tons ... if 16% of FO fish replaces beef

93%
Less carbon footprint than beef

10%+ Less carbon footprint than Farmed Salmon





Zero Damage to Benthic Layer



Restorative Effect on Ocean Deserts

Return of Mahi around Hawaii cages and Snapper around Panama cages



Lower energy consumption

vs. RAS exclusive production growouts



Significant Reduction in Greenhouse Gases

1m+ tons in GHG annual savings by 2030 vs. land-based livestock (<0.5 kg CO2 per kg fish).



No prophylactic antibiotics

Advanced mooring limits pest treatment common in salmon production



Social responsibility

Local employment & engagement





"Our work with Forever Oceans demonstrates the environmental advantages of offshore aquaculture systems.

With the right intent and practices, these systems can contribute to building a low carbon food system and operate in harmony with ocean ecosystems,"

"We commend Forever Oceans for taking a proactive approach and moving forward with a scientifically rigorous process to develop its sustainability goals and encourage other operators to do the same."



OUR FISH ARE GENERATING GREAT REVIEWS

Andrew Zimmern, James Beard Celebrity Chef:

"WOW! I love this fish!"

"It has the delicious flavor of red snapper but a much finer texture that melts in your mouth"

"I noticed how beautiful this fish is. It has healthy fat and the meat is delicious and firm"

"I can grill it, steam it, sauté it, I can broil it. "

"Because it is grown in the ocean, it's good for you, it's good for the planet. "



OUTSTANDING PRODUCT & GTM MOMENTUM

Delicious, Versatile & Chef-Endorsed. Brand Kickoff in 2024.

Outstanding Product Blind Taste Test Winner

Restaurant Growth Accelerating 50+ Chef Endorsers & 300+Restaurants

Compelling Consumer Value Health & Sustainability



EXCELLENT SOURCE OF OMEGA 3 FATTY ACIDS

- Greater than farmed salmon & wild tuna
- 1 fish Contains 330 mg ALA per 100g serving

CENTER OF PLATE SASHIMI. SUSHI.



NICK DIGIOVANNI

10M FOLLOWERS

NICK DIGIOVANNI

System

chefs Chef on YouTube. TikTok, and Instagram. Forbes 30 under 30

IFT TILA

1.5M FOLLOWERS

Iron Chef America, Emmy,

and best-selling author **Pacific (**

James Beard nominee

















RICK MOONEN Celebrity chef and restaurateur. Sustainable seafood advocate







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FOREVER OCEANS & HOME CHEF FOREVER OCEANS X



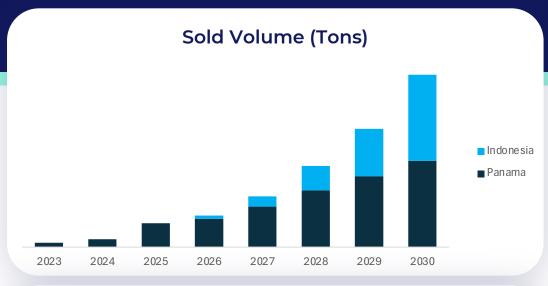


MEAL KIT DELIVERY PARTNERSHIP HIGHLIGHTS

- ✓ Launching November 20th, Home Chef will offer 7 weekly meal kits featuring Forever Oceans Kanpachi
- ✓ Home Chef is ranked as the #1 meal kit company in Customer Service by Newsweek & a subsidiary of The Kroger Co.
- ✓ Forever Oceans meal kits have received 4.5 out of 5 star reviews from Home Chef consumers.
- ✓ Forever Oceans Kanpachi is on track to be the record-highest reviewed seafood item in Home Chef history
- ✓ First sale was \$0.3M with additional follow up orders. Home Chef now increasing orders.

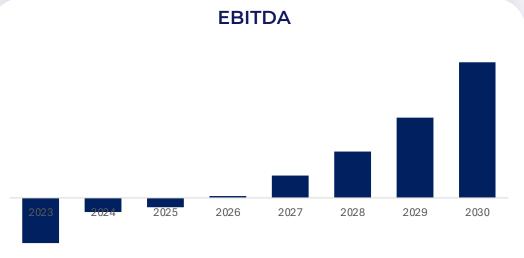


FOREVER OCEANS GROWTH & MARGIN OUTLOOK











WE ARE SUPPORTED BY MARKET - LEADING INVESTORS









KEY BUSINESS HIGHLIGHTS

- Positioned to gain a leading role in rapidly growing sustainable protein market. On target to achieve all GTM, operational, technology & sustainability goals
- Sales from first harvest accelerating driven by strategic account growth and global customer expansion
- Deep offshore technology offer widely recognized benefits such as sustainability, fish health, and social responsibility
- Record-setting grants of vast concession areas in Panama, Brazil & Indonesia (at a nominal cost). Production expansion on track. Bali site secured
- Capex-light, low-cost and low risk operations. Cash efficient financial plan drives attractive growth and liquidity
- 6 Series C extension provides attractive high-growth investment opportunity into industry disrupter.

