



Once a chopstick, now a statement.

ChopValue is a pioneering circular economy business at the forefront of sustainable material innovation.

With a core focus on building a decentralized, global manufacturing network in over **80 locations worldwide**, each Microfactory uses the company's developed technology to revolutionize the utilization of discarded resources by value-engineering these into high quality, market ready end products for various applications.

ChopValue's scalable yet localized approach has garnered global recognition as a Top 5% Certified B-Corporation.











Our Impact

130+ Million chopsticks recycled 6,710,570.7

kgCO2 saved

1500+

recycling partners

Our Partners







































Microfactories



Microfactories opening soon



ChopValue Bali



ChopValue Calgary





ChopValue Dallas



ChopValue Dubai



ChopValue Fraser Valley



ChopValue Las Vegas





ChopValue Montreal



ChopValue Philippines



ChopValue Singapore



ChopValue Toronto



ChopValue Toronto East



ChopValue UK



ChopValue Vancouver



1.5 Billion

disposable chopsticks are used worldwide, per week.

Most travel 9000+ km for a 20-30 minute single use, and then sent to landfills.

We have the responsibility to do better.

Currently, we throw away most of our waste and miss a huge opportunity to transform it into a valuable resource. A circular economy creates the system for us to turn *waste* into *resources*.

We made it our mission to operate within that framework and work on the problem directly.



Why it Matters: Working Towards a Circular Economy

CLIMATE POSITIVE, CARBON NEGATIVE

We harvest urban resources for circular engineered, second life products which extends the duration of the carbon retained in the wood and bamboo material, and avoids virgin resources (trees) to be cut down for new wooden furniture. When recycled, processed, and engineered, our material is created for a new, extended and circular lifetime.

We collect from thousands of restaurants, food courts and hotel partners globally. Collections are free of charge and our partners are able to meaningfully improve their environmental footprint.











LOCAL MICRO-MANUFACTURING



Our Viable Approach to Scale Circularity

Chopsticks are currently a vastly underutilized waste resource in cities around the world. We decided to do something about it.

We call it: urban harvesting.



Recycling Chopsticks

Urban harvesting disposable chopsticks from the landfill



Producing in Microfactories

Lean manufacturing using locally available resources to minimize environmental footprint



Creating Minimalistic Design

Beautiful circular economy products from an innovative high performance engineered material

ChopValue® Natural MicroFibre Performance is a highly densified, solid composite material made from compressed recycled chopsticks, and engineered to last a second lifetime, making it suitable for the toughest conditions.















Our Hyperlocal Concept Allows Us To Scale Globally.

We develop product and design solutions in local markets from our unique material. This gives chopsticks a second life, and places them into the circular economy.

Together, we are redefining the term *waste* to *resource*, one chopstick at a time.



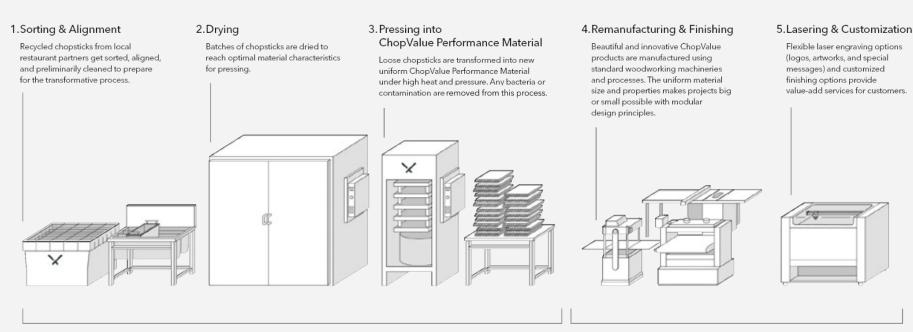






Illustration of The ChopValue Microfactory Concept

The production line is subdivided into our CV proprietary core equipment and the remanufacturing machinery from resource to finished end product for your community.





capacity of chopsticks that can be transformed into circular products in each Microfactory, annually.



74,752 kg solid waste conversion per year



1,212,253 kg of CO2 emissions saved per year



3,738 equivalent # of desks per year

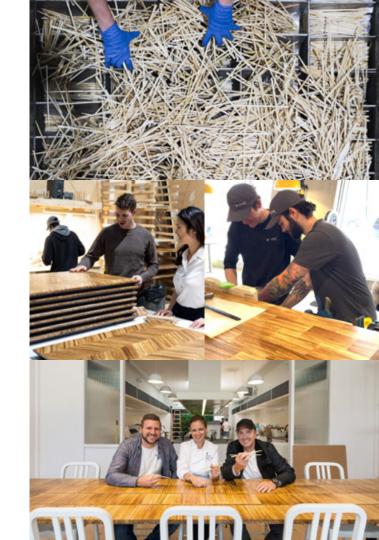
Responsible manufacturing. Custom solutions. Sustainable storytelling.

Global network of Microfactories to meet demand and deliver on short lead times.

Local sourcing, manufacturing, and distribution as close as possible to our clients to reduce carbon footprint.

Full service design, logistics and installation support.

Dedicated co-marketing and storytelling, helping our partners translate impact into brand equity and education.



Exposure and Engagement

With an increasing interest in tangible circular economy solutions, ChopValue and our partners have been featured in many high profile media outlets. We work with you to build on this, and use our sustainability story to create high impact digital campaigns, translating this exposure into engagement, and interest.

Highlights with new partnership features include mentions in:

Feature film series with BBC Storyworks + WWF

Business Insider video with over 33 million views across. Facebook, Youtube, and Instagram

Leading media publications such as The Guardian and BBC

International coverage with Esquire SG and SBS Australia

















Average Monthly Exposure:



133.578 Impressions 100+ posts

amplified network

95 NPS

3.75%

Engagement channels



Sustainability Solutions without Compromising Quality and Design

To keep the circular economy in motion, and as part of our global zero waste strategy, we work directly with our partners in a variety of industries to design and manufacture modular, versatile and environmentally conscious solutions of any size and scale.

Closed Loop Restaurant & Hospitality Solutions Corporate Offices & Contract Furniture

Educational Institutions

Home & Accessories



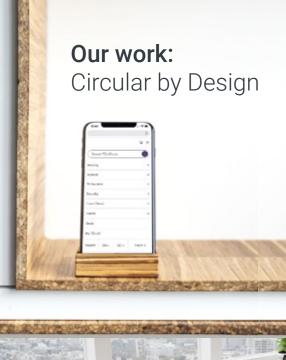






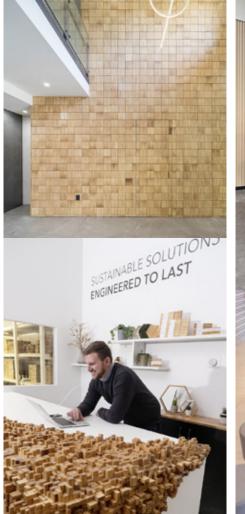


















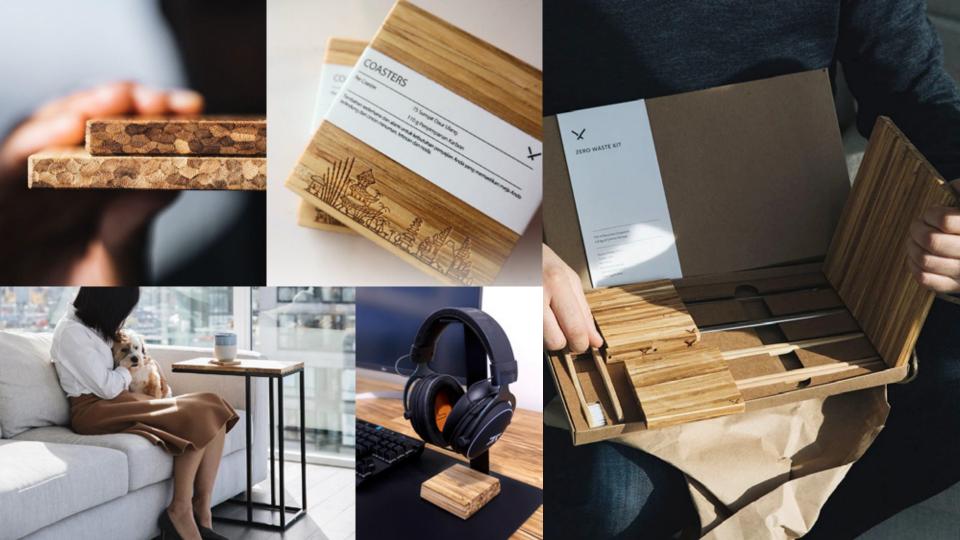














ChopValue's B Corp Certification

Our team's continuous commitment to redefine the term waste to resource has paved the way for our achievement of Best For The World: Environment; during our first year as a B Corp in 2021 and in 2022. As the top 5% in our Impact Assessment area we are evaluated on the criteria in the right graphic.







2021



Scope 1

GHG emissions that occur from sources controlled or owned by ChopValue Emissions from truck for the urban harvesting practice from our restaurant partners in local communities for chopsticks

Scope 2
Emissions that ChopValue causes indirectly when the energy we purchase and use is produced

Our electricity usage in our microfactory to power machinery

Carbon intensity of our operations Our 'microfactory' concept means we use less square footage

Resources used

No water usage in our microfactory, BC's electricity is 95% renewable (hydro), transportation is a pick-up truck and we use software to ensure our routes are efficient

How and where we source our material

Local restaurants are our suppliers

Waste management and circularity

Embedded in our business model

Measurement of results, outcomes, effects and impact of our products/service

Using third party data to aggregate and compare impact performance.

Community & Social Impact



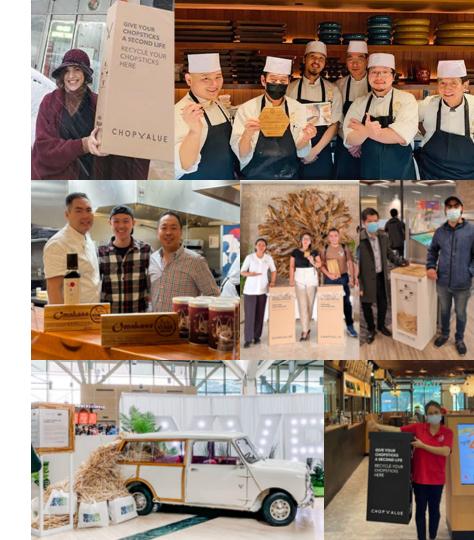
Community is at the heart of our business

ChopValue connects multiple industries to create a positive social impact. It takes a whole community and proactive efforts to make the circular economy the norm. We work with a range of partners to give waste a second life, including restaurants, chains, hotels and the hospitality industry, businesses, developers, property management companies etc.

Through our franchising model and local microfactories, we are able to scale our impact responsibly. We view this as an opportunity to educate and inspire others to reutilize waste into resources.

Using the example of repurposing one chopstick at a time, ChopValue's community of partners have created a significant impact on its local and global communities.

Our impact continues to grow each year.



Environmental Impact - Leading with Transparency

ChopValue's business decisions are motivated by our desire to be an inspiring leader in environmental impact and transparency. As the business expands, it is vital to us to ensure that expansion decisions, including the addition of new chopstick collection partners, incorporate our core aim of sustainability.



-113% less CO2

Through choosing waste streams over virgin materials as **resource**



-41% less CO2

Through choosing a lean **manufacturing** process



-39% less CO2

Through decentralized manufacturing and localized **logistics**



3 times extended

Lifetime through the use of solid material



Single Microfactory has the potential to process

24,917,333

recycled and urban harvested **chopsticks** annually.

This saves up to

1,212 TON CO2

annually

Decentralized Manufacturing - Our Hyperlocal Concept



Decentralized Manufacturing



VS

Centralized Manufacturing



Hyperlocal Urban Harvesting



Hyperlocal Remanufacturing



Hyperlocal **Distributing**

Made local on a global scale.

Lean manufacturing of high-value products under shared ownership, using locally available resources to minimize our society's environmental footprint: Our expansion philosophy ensures that ChopValue is manufacturing and delivering premium, circular products globally: carbon neutral or better.

A Comparative Material Analysis

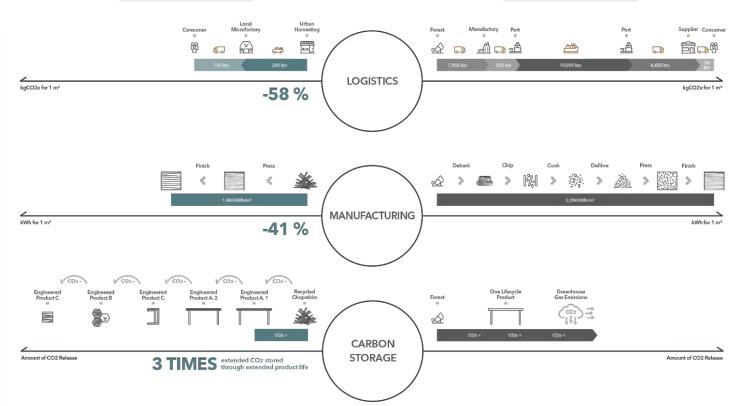
ChopValue Material vs Fibreboard

This shows a comparative analysis of the carbon footprint of a tile produced from ChopValue Material vs. Melamine Fibreboard. On logistics, our approach in collecting chopsticks from restaurants locally, transporting them to the closest microfactory and then to local consumers shows a 58% decrease in CO2 emissions in comparison to the process of sourcing, producing and shipping fibreboard products.

On manufacturing, our simple process (press and finish) represents a 41% decrease in CO2 emissions compared to a 6-step process to manufacture fibreboard. In addition, by engineering our products into other products, we are able to maintain the CO2 emissions stored through the extended product life.

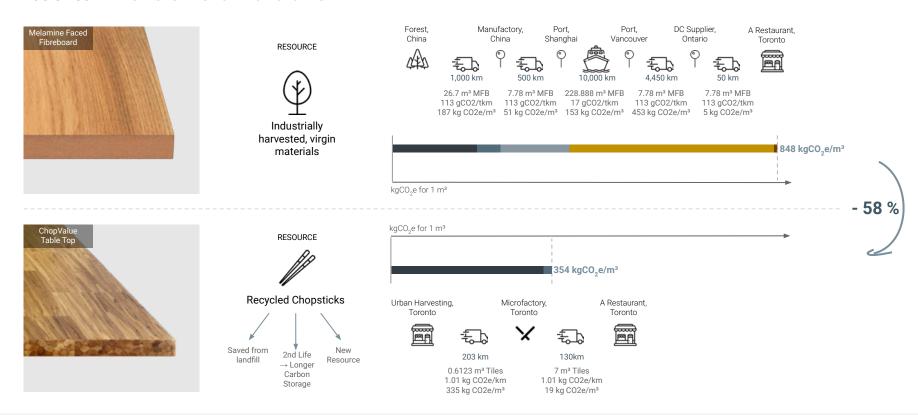






1 Logistics - The Carbon Footprint of Restaurant Tables

LOGISTICS - MANUFACTURING - CARBON STORAGE



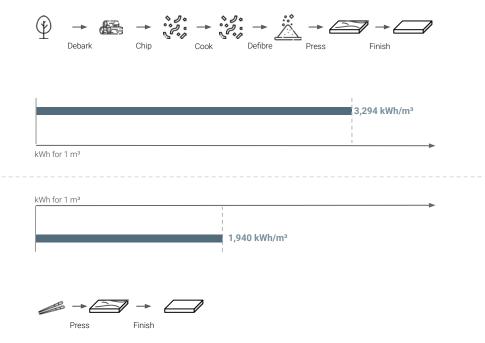
ChopValue

Table Top

2 Manufacturing - The Carbon Footprint of Restaurant Tables

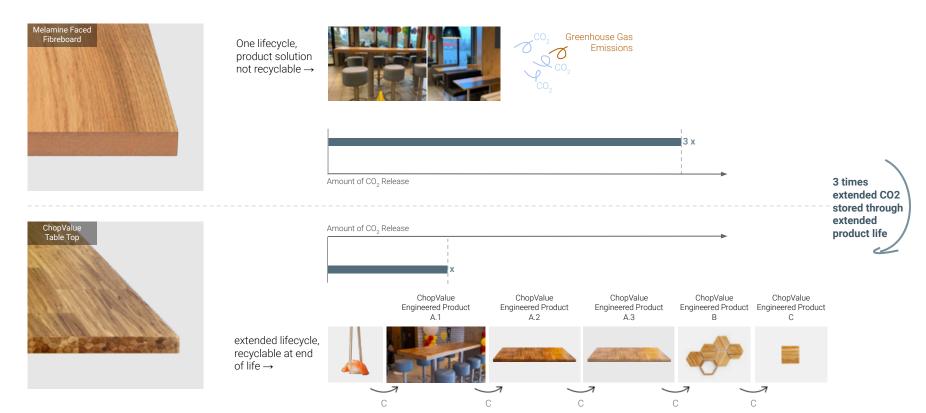
LOGISTICS - MANUFACTURING - CARBON STORAGE





3 Carbon Storage - The Carbon Footprint of Restaurant Tables

LOGISTICS - MANUFACTURING - CARBON STORAGE



4 Summary - The Carbon Footprint of Restaurant Tables

KEY TAKEAWAYS





-41 % less Energy by avoiding the use of virgin materials as resources



3 times extended lifetime through the use of solid material



Single restaurant location

1 location with 17 tabletops

→ 0.28 m³

140 less kgC02e

383.25 less kWh



Chain Restaurant Network

1,400 locations with **17 tabletops**→ **396 m³**195,892 less kgCO2e

536,549.58 less kWh

It's not just about chopsticks.

It's about taking the first step committing to scalable, sustainable solutions that help us to reduce the stress on our natural resources, and therefore our environment.

Our ultimate goal is to help support you in adopting more circular, climate positive solutions in your restaurants.

We are are actively evaluating and investing in new ways to use neglected resources. Looking ahead, we can work together on custom circularity solutions that meet your specific requirements and help you reach your sustainability targets.

Together, we can lead by example.



