



ALL-NATURAL PATENTED CO₂ TECHNOLOGY FORMULATOR
OMRI Organic, FDA, USDA Approved

➤ **MOXIYO PRODUCT INFORMATION**

BACKGROUND

- Pete Fuller, a former NASA Scientist, was involved with NASA's Space Shuttle Programs.
- While at NASA, Pete and his team were credited in developing the process of turning water into gas as it was transported from earth into space.
- He became interested in the benefits of CO₂ to include extending perishable freshness, eliminating bacteria and providing numerous topical healing properties.
- 30 years of Research, Development, Testing and Product Development have gone into the development of Moxiyo's all-natural, organic CO₂ technology formulations including:
 - ❖ Organic CO₂ Packaging
 - ❖ Food Preservation Formulations
 - ❖ Refrigerated Formulations for Cold Storage & Transport
 - ❖ Filtration Formulations
 - ❖ Topical Formulations
 - ❖ Sanitizing Formulations

WHAT IS MOXIYO?

- Moxiyo is a USDA approved, all natural, organic product made from a natural crystalized mineral, the parent product for baking soda & baking powder.
- Moxiyo's patented process activates the Moxiyo formulations which creates CO₂ (carbon dioxide).
- Moxiyo on an average will release 400-600 ppm (parts per million) of CO₂.
- Moxiyo as a crystalized mineral is portable CO₂. It provides safe levels of natural, atmospheric CO₂ which reduces oxygen and blocks ethylene gas.
- Moxiyo formulations convert oxygen into CO₂ which is an inert gas known to have bacteriostatic properties, and an antimicrobial ingredient that reduces bacterial growth.

HOW SAFE IS MOXIYO?

Moxiyo is on the GRAS List (Generally Recognized as Safe). It is USDA, FDA approved and is OMRI Organic. It is also approved by Health Canada for use next to food products.

BENEFITS OF MOXIYO CO₂ FORMULATIONS

- CO₂ is an inert gas known to have anti-bacteriostatic properties. As a result, it has the ability to reduce bacteria in foods.
- Adding CO₂ into an environment will extend food freshness. It will reduce decay, extend storage length and will maintain the moisture content of packaged and fresh foods.
- CO₂ will also help to prevent chill damage and prevents fruits & vegetables from ripening too quickly.



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Because of the anti-bacteriostatic properties of Moxiyo formulations, perishable products such as produce, packaged foods, meat, poultry, fish & pork will remain fresher due to diminished bacteria growth.

In summary, Moxiyo formulations have been tested and proven to:

- Extend the shelf life of perishable products such as fruits, vegetables, meats, dairy, bakery,
- Preserve and extend the freshness of perishable and packaged foods.
- Prevent food from perishing due to temperature degradation.
- Minimize chill damage.
- Prevent fruits and vegetables from ripening too quickly.
- Lengthen the storage life of post-harvest produce.
- Reduce shrinkage and waste.
- Increase measurable cost savings

HOW DOES IT WORK?

- Moxiyo on average will release 400-600 ppm (parts per million) of CO₂. This creates an atmosphere similar to the areas around the equator where plant life flourishes. In addition, CO₂ is known to have anti-bacteriostatic properties. As a result, produce, fruit, floral, meat, poultry, fish & seafood as examples will have extended days of freshness.
- Moxiyo produces natural CO₂ that when placed with perishable products forms a protective environment slowing the natural decaying process.
- By placing packaged Moxiyo with produce upon harvesting, shipping, storage and transporting to the end user, additional days and weeks can be added to the current perishable life of products.

WHERE CAN MOXIYO BE USED?

Moxiyo has endothermic properties; as a result, it will keep perishables fresher and enhance refrigeration. It will keep food colder and will increase efficiencies with refrigeration systems. Moxiyo is packaged in a variety of sizes which can be placed where needed. Unlike CO₂ in a gas form, Moxiyo is transportable and continues to work as doors/containers are opened and closed.

- Use Moxiyo in reefer units - when trucking or transporting on long hauls, Moxiyo will maintain consistent refrigeration and keep perishables fresher.
- Place in walk-in coolers to keep all perishables fresher and maintain a consistent temperature.
- Place anywhere you have meat, produce, dairy and/or floral to keep it fresher and colder.
- Use in reefers units for transporting. This will keep food fresher, enhance refrigeration and save on fuel costs.
- Use with produce and packaged foods to extend freshness.



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INDUSTRIES SERVED

- Logistics – Cold Storage, Refrigerated Reefers, Vessels
- Perishable Distributors & Wholesalers
 - ❖ Produce
 - ❖ Vegetables
 - ❖ Protein – Seafood
 - ❖ Dairy
 - ❖ Packaged Foods (Jerky, Uncooked Flour Tortillas, Breads, Grains)
 - ❖ Floral
- Ecommerce Delivery
- Agriculture – Greenhouse – Farm to Table
- Direct to Home Providers (Home Delivery – Meal Kits)
- Food Banks
- Food Processors
- Food Service
- Retail
- School Food Service
- Industrial Productization - Co-Development

SAFETY APPROVALS

- FDA Approved
- USDA Approved
- OMRI Organic
- Made with All-Natural Food Grade Products
- On the FDA GRAS List (Generally Recognized As Safe)
- Safe: Non-Toxic
- Biodegradable & Recyclable
- Made in the USA
- Approved by Health Canada, Bureau of Chemical Safety for use next to food products



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MOXIYO ORGANIC CO₂ PACKAGING

Moxiyo Formulations finished goods are packaged in the following sizes:

1. **2-gram packets:**

These packets are placed in small packages such as berry containers, salad bags, uncooked flour tortillas, cheese, packaged foods, floral, as examples



2. **GemFresh:**

This ½ pound product has multi uses to include:

- Direct to Consumer for home refrigerator - shelf life of 120 days.
- Wholesale and Food Service



3. **Air Daddi:**

Air Daddi is a 3"x 9", 1 pound unit.

- Use in larger refrigeration areas, walk-in coolers, reefer trailers, retailers, etc.
- Lasts for 60 days in a commercial refrigerated or frozen environment.



All products are sealed in barrier bags. Once they are removed from their exterior clear barrier bag, **they become active upon exposure to oxygen.**

MOXIYO CONTACT INFORMATION

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