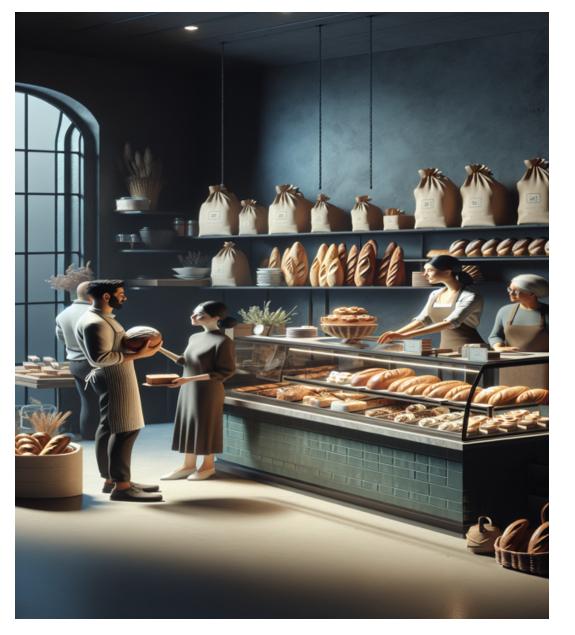


PastryJoy

		Part 1 Executive Summary	3 - 4
		Company & Product Overview	5 - 15
		Check List & Risk Overview	16 - 21
		Users, Market & Investment	22 - 23
nts		Part 2 Financial Projection	24 - 29
onten	(\$)	Business Valuation	30 - 32
Col		Stress Test, Scenario Analysis & Simulations	33 - 37
		Glossary & Disclaimer	38 - 39





OUR VISION & MISSION

Our Mission

PastryJoy is dedicated to crafting delightful pastries and baked goods that bring joy to every occasion. We focus on quality, creativity, and exceptional customer service, using premium, locally sourced ingredients and sustainable practices. Our mission is to create memorable experiences for our customers and support our local community through artisanal baking, ensuring that every product is both visually stunning and delicious.

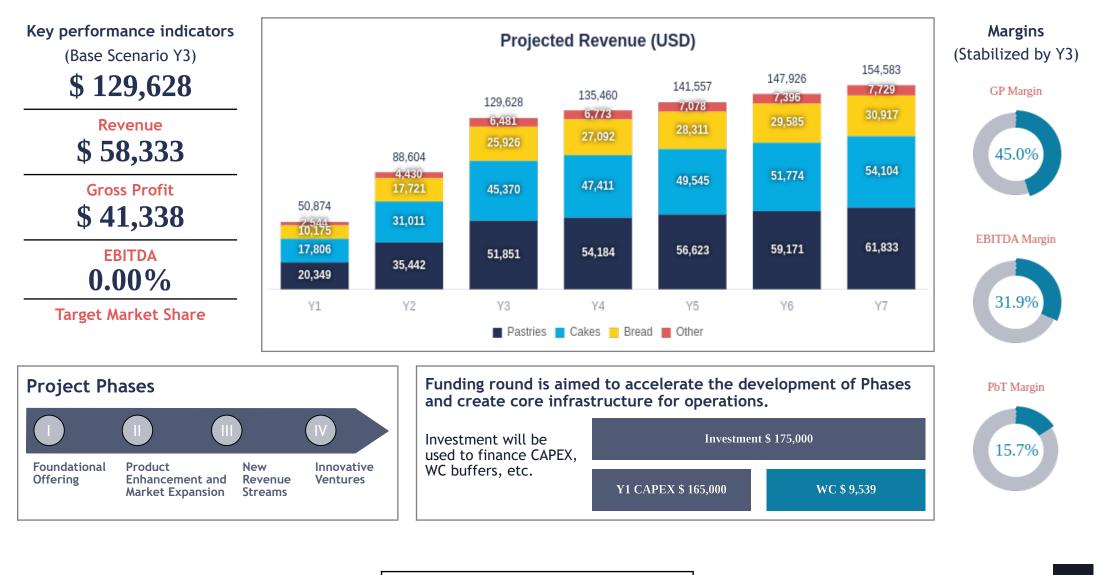
Our Vision

PastryJoy envisions a future where our bakery becomes synonymous with exceptional taste, quality, and creativity on a global scale. We aspire to expand our reach, bringing our exquisite pastries and baked goods to a wider audience while maintaining our commitment to sustainability and community. Through continuous innovation and dedication to excellence, we aim to set new standards in the industry and become a cherished part of celebrations and everyday moments, worldwide. Our ultimate goal is to be recognized not only for our delectable treats but also for our positive impact on the environment and the local communities we serve.

Summary Financials Dashboard

1 2 3 4 5 6 7 8

Executive Summary



Sources: Company's Prop Planning

September 2024

Executive Summary

4

About the Company: General Overview





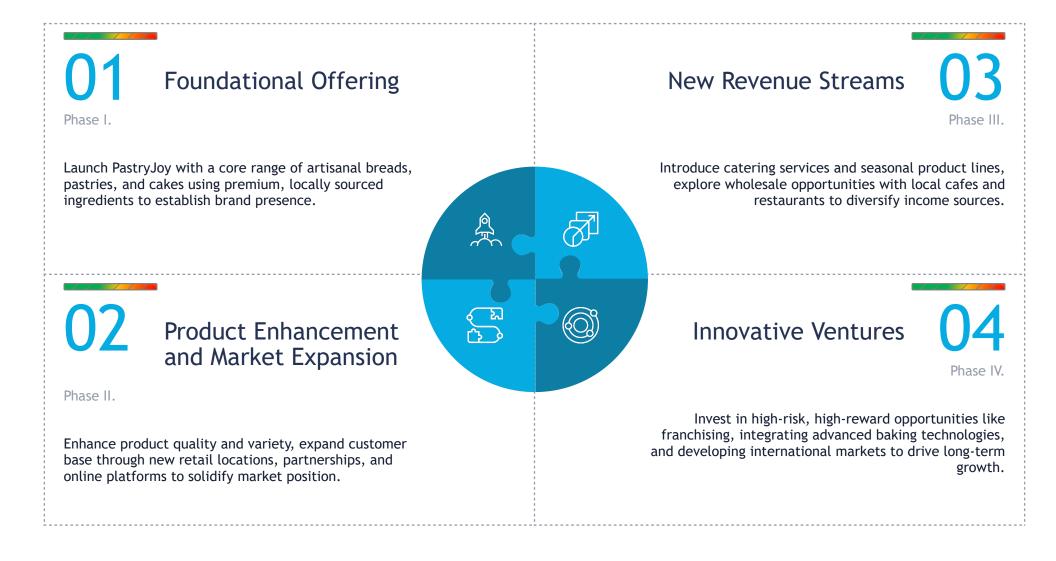
PastryJoy is a boutique bakery dedicated to crafting delightful pastries and baked goods that bring joy to every occasion. Our offerings include a diverse array of freshly baked treats, from artisanal breads to exquisite cakes and pastries, all made with premium, locally sourced ingredients. At PastryJoy, we focus on quality, creativity, and exceptional customer service, ensuring that every product is both visually stunning and delicious. With a commitment to using sustainable practices, we aim to provide a memorable experience while supporting our local community. Whether you're celebrating a special event or simply indulging in a sweet moment, PastryJoy is your destination for baked perfection.

Overview

Pas

The Main Phases: Projects & Impacts

1 2 3 4 5 6 7 8 General Overview



Core Phases of the Project

6

Product Impact on Core Stakeholders



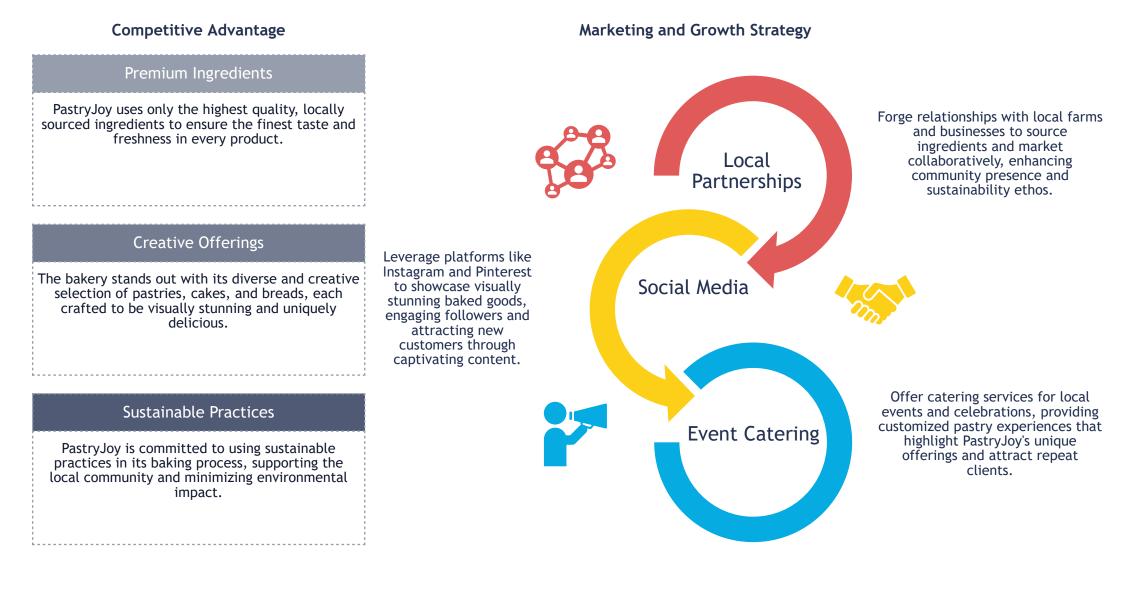
Company & Product

Main Stakeholder	Product Benefits
Customers	 Enjoy a diverse range of high-quality, delicious pastries and baked goods made from premium ingredients. Experience exceptional customer service and personal satisfaction through memorable culinary experiences. Benefit from the convenient access to our products through multiple retail locations and online platforms.
Employees	 Gain opportunities for skill development and career growth in a supportive and creative work environment. Experience job security and satisfaction from being part of a growing and community-focused company. Enjoy a positive workplace culture that values teamwork, innovation, and exceptional craftsmanship.
Local Farmers and Suppliers	 Increase sales and business opportunities through a stable partnership with PastryJoy. Receive fair compensation and consistent demand for high-quality, locally sourced ingredients. Contribute to sustainable farming practices and support the local economy by working with a community-oriented business.
Investors	 Achieve solid returns on investment through steady growth and market expansion of PastryJoy. Benefit from a diversified income stream as the company introduces new revenue channels like catering and wholesale. Enjoy long-term growth potential from innovative ventures such as franchising and international market development.
Local Community	 Experience enhanced community well-being through locally sourced, sustainable, and high-quality baked goods. Benefit from PastryJoy's involvement in local events and initiatives, fostering community engagement and pride. Enjoy increased local employment opportunities and economic growth from the bakery's success and expansion.
Business Partners and Retailers	 Gain access to premium, unique baked goods that attract and satisfy a broad range of customers. Increase sales and profitability by offering PastryJoy's distinctive products in their stores and cafes. Foster strong, mutually beneficial relationships with a reputable, quality-focused bakery brand.
Environmental Advocates	 Support sustainable practices through PastryJoy's commitment to using locally sourced ingredients and reducing waste. Promote environmental conservation by partnering with a company that prioritizes eco-friendly operational methods. Encourage other businesses to adopt similar sustainable initiatives by showcasing the success of PastryJoy's practices.

September 2024

Key Performance Components

1 2 3 4 5 6 7 8 Company & Product



September 2024

Key Performance Drivers

Ρα

Target Groups

1 2 3 4 5 6 7 8 Company & Product

	Industries	Description
1	Local Families	Families looking for premium, locally sourced baked goods for everyday enjoyment and special occasions will find delight in PastryJoy's offerings.
П	Food Enthusiasts	Individuals passionate about unique and high-quality culinary experiences who seek artisanal bread, pastries, and cakes to satisfy their refined palates.
Ш	Cafes and Restaurants	Local cafes and restaurants in need of high-quality baked goods to enhance their menu offerings can benefit from PastryJoy's wholesale opportunities.
IV	Corporate Clients	Businesses looking for reliable catering services for events and meetings can rely on PastryJoy to provide delicious and visually appealing pastry options.
V	-o o Event Planners	Event organizers who require exquisite baked goods for weddings, parties, and other special events will appreciate PastryJoy's commitment to quality and creativity.
VI	Health-Conscious Consumers	Individuals focused on eating high-quality, sustainably sourced ingredients can enjoy PastryJoy's offerings without compromising their dietary principles.
VII	Online Shoppers	Consumers who prefer the convenience of online shopping can easily access and enjoy PastryJoy's diverse range of baked goods through our online platform.

September 2024

Core Phases of the Project

PastryJoy

Painpoints & Solutions



Company & Product

			Solution fro	m Phase I to	Phase IV		
Painpoints	Limited High- Quality Baked Goods Customers often struggle to find high-quality, artisanal baked goods made with premium ingredients.	Lack of Locally Sourced Ingredients Consumers are increasingly seeking products made from locally sourced, sustainable ingredients but find few options available.	Inconsistent Product Quality Customers face inconsistent product quality in baked goods from different providers.	Limited Product Variety Customers often find their options limited when seeking diverse and innovative baked goods.	Accessibility of Premium Baked Goods Many consumers have difficulty accessing premium baked goods due to limited retail locations.	Lack of Reliable Distribution Partnerships Businesses struggle to find reliable bakery partners that deliver consistently high- quality products.	Insufficient Online Presence Consumers face difficulties purchasing premium baked goods online due to inadequate e- commerce options.
Solution	PastryJoy's core range of artisanal breads, pastries, and cakes will provide high- quality baked goods that meet customer expectations for taste and quality.	PastryJoy's commitment to using premium, locally sourced ingredients will meet the demand for sustainably produced baked goods.	By ensuring a focus on quality and consistency in every product, PastryJoy will deliver reliable and delicious baked goods every time.	PastryJoy will enhance its product quality and expand its variety, offering a wider range of unique and delectable treats.	PastryJoy will open new retail locations and leverage online platforms to make its high-quality products more accessible.	By establishing partnerships with various retail outlets and cafes, PastryJoy will ensure consistent distribution of its premium baked goods.	PastryJoy will develop a robust online presence, allowing customers to easily order and receive their favorite baked goods through a user-friendly platform.

September 2024

Core Features of Phase I - II

Strategic Analysis: SWOT

1 2 3 4 5 6 7 8 Company & Product

Strength

Premium, locally sourced ingredients ensure high-quality products. Strong brand identity in the artisanal and boutique bakery market. Commitment to sustainable practices enhances brand image. Exceptional customer service fosters customer loyalty. Diverse product range caters to various customer needs and preferences.

Rover Weaknesses

C Threats

High operational costs due to premium sourcing. Limited scale restricts market expansion. Dependence on local supply chains may cause disruptions. Higher price points might limit customer base. Seasonal demand fluctuations impact revenue stability.

Expansion into online sales and delivery services. Growth in health-conscious and niche markets. Potential for franchising to increase brand presence. Collaborations with local events and businesses. Introduction of new, innovative products can attract more customers. Competition from larger bakeries and franchises. Economic downturns can affect discretionary spending. Rising costs of raw materials impact profitability. Health trends toward low-carb and sugar-free diets. Regulatory changes in food industry standards.

Sources: Company's Prop Assessment

🖉 Opportunities

September 2024

SWOT Analysis

Pestel: Analysis

1 2 3 4 5 6 7 8 Company & Product

	E	e S		έ β Ε	<u>× L</u>
Political 7 / 10	Economic 8 / 10	Social 8 / 10	Technological 9 / 10	Environmental 7 / 10	Legal 7 / 10
Regulations: Food safety and health regulations impact	Consumer Spending: Economic fluctuations influence consumer	Health Trends: Rising health consciousness drives	Automation: Advancements in baking technology can streamline	Sustainability: Consumers increasingly prefer environmentally	Labeling Laws: Compliance with nutritional labeling
production processes	spending on luxury items	demand for healthier baked goods options	operations	sustainable practices	regulations is essential
Trade Policies:	Ingredient Costs:	Celebration Culture:	E-commerce:	Local Sourcing:	Employment Laws:
Trade policies affect ingredient import costs and availability	Variable ingredient prices affect production costs and profitability	Growing trend of celebrating occasions increases demand for specialty pastries	Online ordering systems expand market reach and improve convenience	Locally sourced ingredients reduce carbon footprint and support communities	Labor laws affect staffing and operational costs

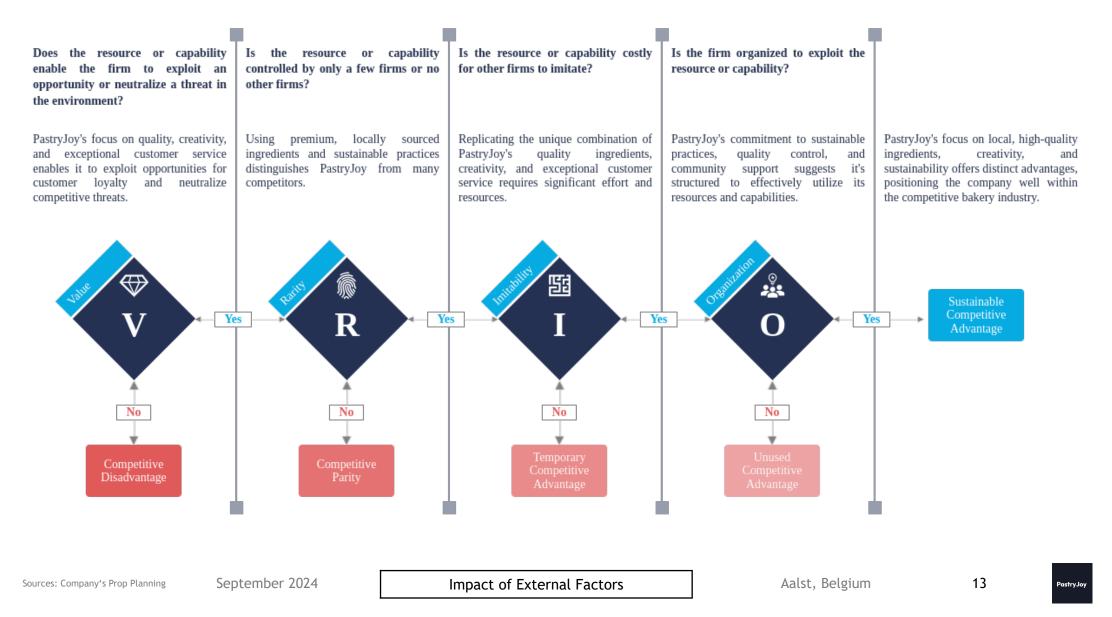
PastryJoy is poised to thrive by focusing on regulatory compliance, adapting to economic shifts, leveraging technology, and embracing sustainability. Awareness of PESTEL factors ensures alignment with opportunities and risk management in the dynamic bakery industry.

Scores reflect the relative importance and potential impact of each PESTEL factor on the business

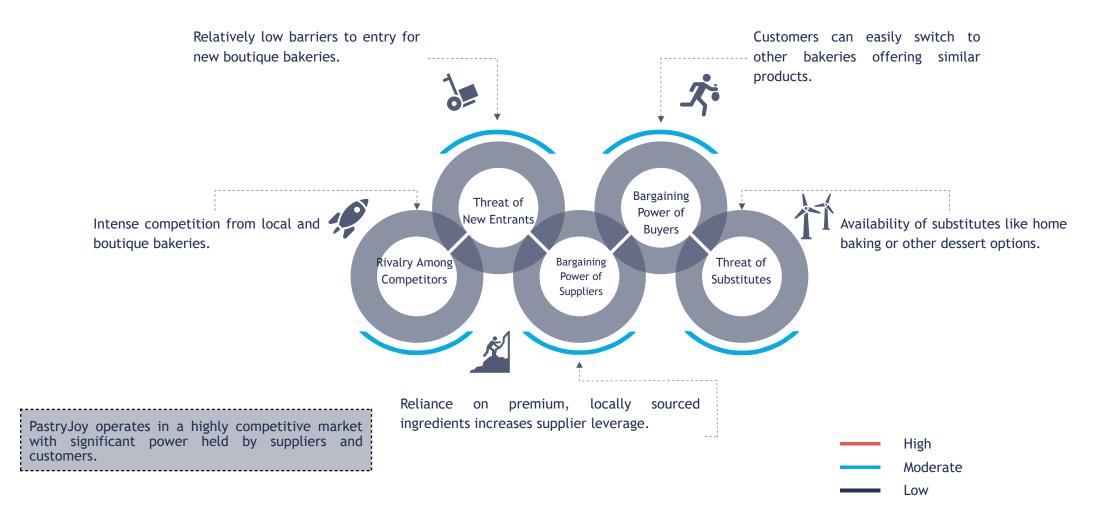
VRIO Framework: Analysis

1 2 3 4 5 6 7 8

Company & Product

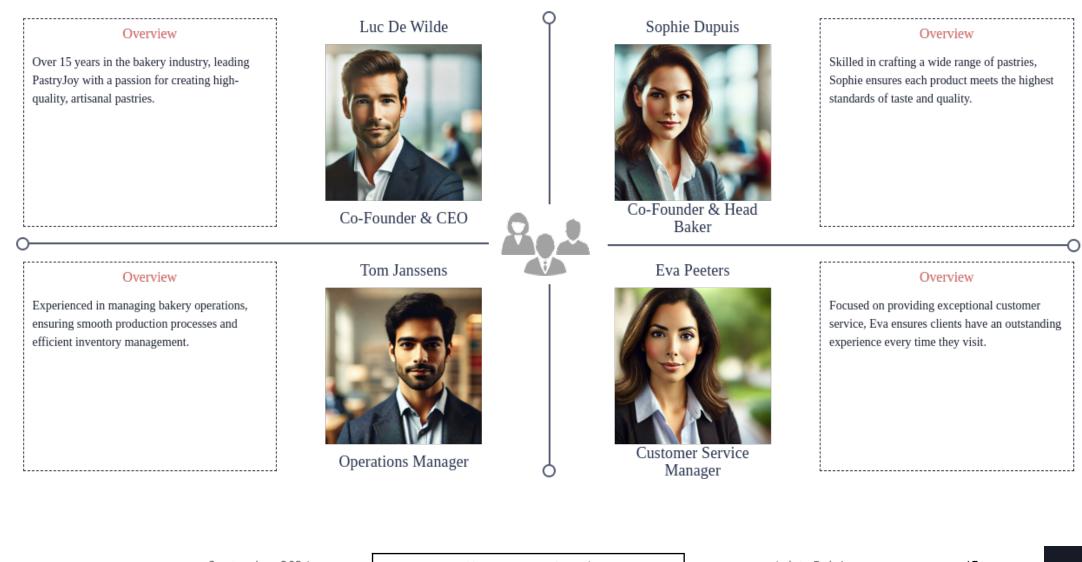


Porter's Five Forces: Analysis



Management Team

1 2 3 4 5 6 7 8 Company & Product



Sources: Company's Prop Profiles

September 2024

Management Board

15

History & Roadmap

1 2 3 4 5 6 7 8

Check List & Risk

Current Status.

- PastryJoy will introduce new pastries and bread varieties in Mar 2024.

- By Jul 2024, eco-friendly packaging and sourcing will be instituted.

- Nov 2024 marks the launch of a new website with e-commerce capabilities.

- In Feb 2025, a customer loyalty program will be rolled out.

- By Jun 2025, PastryJoy will open a second location.

- Collaborative partnerships with local businesses for events and promotions will occur by Oct 2025.

Collaborative Oct 2025 Partnerships Partner with local businesses for co-branded events and promotions. **New Store Opening** Jun 2025 M á **Customer Loyalty** Feb 2025 Program Introduce loyalty rewards to enhance customer retention. ° Nov 2024 Sustainability 📀 Jul 2024 Initiatives Implement eco-friendly packaging and sourcing local ingredients. 串 Mar 2024

Open second boutique location in a vibrant community.

Digital Presence Enhancement

Launch a new user-friendly website and e-commerce platform.

Product Line Expansion

Introduce new pastries and bread varieties to menu.

Sources: Company's Prop Vision

September 2024

Road so Far

16

Organizational and Marketing Tasks

1 2 3 4 5 6 7 8

#	Check List Item	Status	Priority	Area	ETA
Gene	eral Planning and Organization				
1	Finalize Business Plan	Not Started	High	CEO	2 weeks
2	Secure Initial Funding	Not Started	High	CFO	1 month
3	Register Business and Obtain Licenses	Not Started	High	C00	3 weeks
4	Set Up Company Structure and Governance	Not Started	Medium	CEO	1 month
5	Find Suitable Business Location	Not Started	High	C00	2 months
6	Develop Employee Handbook and Policies	Not Started	Medium	C00	1.5 months
7	Source and Secure Suppliers for Ingredients	Not Started	High	СРО	1 month
8	Establish Initial Inventory and Equipment	Not Started	High	СРО	1.5 months
Mark	eting				
1	Develop Comprehensive Branding Strategy	Not Started	High	СМО	2 weeks
2	Create a Company Website	Not Started	High	СМО	1 month
3	Establish Social Media Presence	Not Started	Medium	СМО	1 month
4	Launch Initial Press Release	Not Started	High	CRO	3 weeks
5	Design Initial Marketing Campaign	Not Started	High	СМО	1.5 months
6	Develop Partnerships with Local Influencers	Not Started	Medium	СМО	2 months
7	Create Promotional Materials (Flyers, Brochures, etc.)	Not Started	Medium	СМО	3 weeks
8	Set Up Google and Social Media Ads Campaigns	Not Started	High	CRO	1 month

Overview of Phases

1 2 3 4 5 6 7 8

#	Check List Item	Status	Priority	Area	ETA
Phas	e 1 & Technical Set Up for next Phases				
1	Identify initial product lineup	Not Started	High	CEO	2 weeks
2	Source premium, locally sourced ingredients	Not Started	High	CPO	3 weeks
3	Setup production facility	Not Started	High	C00	6 weeks
4	Develop initial product recipes	Not Started	High	CPO	4 weeks
5	Design initial packaging	Not Started	Medium	СВО	4 weeks
6	Establish supply chain logistics	Not Started	High	C00	5 weeks
7	Conduct trial production runs	Not Started	High	СРО	2 weeks
8	Implement Quality Control procedures	Not Started	High	CSO	3 weeks
Phas	e 2				
1	Enhance core product variety and quality	Not Started	High	СРО	3 months
2	Establish additional retail locations	Not Started	High	C00	6 months
3	Form strategic partnerships with local businesses	Not Started	Medium	CRO	4 months
4	Launch an e-commerce platform	Not Started	High	СТО	5 months
5	Implement a targeted marketing campaign	Not Started	Medium	СМО	4 months
6	Develop a customer loyalty program	Not Started	Medium	СМО	3 months
7	Conduct market research for further expansion	Not Started	Medium	CSO	3 months
8	Optimize supply chain operations	Not Started	High	C00	4 months

Overview of Phases

1 2 3 4 5 6 7 8

#	Check List Item	Status	Priority	Area	ETA
Phas	e 3				
1	Introduce Catering Services	Not Started	High	CO0	2 months
2	Develop Seasonal Product Lines	Not Started	High	CPO	3 months
3	Explore Wholesale Opportunities	Not Started	Medium	CRO	4 months
4	Partnerships with Local Cafes	Not Started	High	СМО	3 months
5	Expand Delivery Services	Not Started	Medium	C00	2 months
6	Target Corporate Clients	Not Started	Medium	CRO	4 months
7	Enhance Online Ordering System	Not Started	Medium	СТО	3 months
8	Optimize Packaging for Wholesale	Not Started	Low	СРО	5 months
Phas	e 4				
1	Explore Franchising Opportunities	Not Started	High	CEO	6 months
2	Research Advanced Baking Technologies	Not Started	Medium	СТО	4 months
3	Develop International Market Strategy	Not Started	High	CRO	8 months
4	Pilot Franchising Model	Not Started	High	C00	7 months
5	Evaluate ROI of Baking Technologies	Not Started	Medium	CFO	5 months
6	Establish International Distribution Channels	Not Started	High	CIO	9 months
7	Develop Franchise Training Programs	Not Started	Medium	CSO	6 months
8	Integrate Advanced Baking Technologies	Not Started	Medium	СТО	6 months

Core Risks & Mitigation Strategies



Check List & Risk

1. Operation and maintenance risks

#	Risk Type	Area	Mitigation Strategy
1	Supply Chain Disruptions	C00	Develop multiple supplier agreements.
2	Equipment Failure	C00	Implement regular maintenance schedules.
3	Quality Control Issues	СРО	Establish rigorous QC protocols.
4	Staffing Shortages	CEO	Create robust hiring and training programs.
5	Ingredient Spoilage	C00	Implement strict inventory management.

2. Regulatory and legal risks

#	Risk Type	Area	Mitigation Strategy
1	Health and Safety Violations	C00	Regular training and compliance audits
2	Food Labeling Non-compliance	СРО	Accurate labeling and regular review
3	Environmental Regulations	CSO	Adopt sustainable practices
4	Employment Law Violations	CFO	Periodic legal consultations
5	Licensing Issues	CEO	Ensure timely renewals

Risks Overview

S	trategic/Market Risk						
	Risk Type	Area	Mitigation Strategy				
	Intense competition	CEO	Differentiate with quality and unique offerings.				
	Changing consumer preferences	СРО	Continuously innovate product line.				
	Market saturation	СМО	Explore niche markets and online sales.				
	Economic downturns	CFO	Maintain liquidity and flexible pricing.				
	Failure in market expansion	C00	Conduct thorough market research.				
F	Finance risk						
	Risk Type	Area	Mitigation Strategy				
	Cash Flow Shortage	CFO	Maintain a strong cash reserve and optimize working capital				
_	Lligh Operational Costs	600	Inclusion and anytics meaning and dynamics and extensions				

2	High Operational Costs	C00	Implement cost-saving measures and streamline operations
3	Revenue Volatility	CEO	Diversify revenue streams and market presence
4	Debt Management	CFO	Structure favorable loan terms and monitor debt levels
5	Investment Risk	CIO	Conduct thorough risk assessments and diversify investments

5. Other general risk

3. Strategic/Market Risk

#

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3 4

5

1

4. Finance risk

#	Risk Type	Area	Mitigation Strategy
1	Brand Reputation	СМО	Regularly monitor customer feedback and address issues promptly.
2	Supply Chain Disruptions	C00	Secure multiple suppliers and maintain safety stock levels.
3	Talent Retention	СРО	Offer competitive salaries and growth opportunities.
4	Consumer Trends Shift	CSO	Continuously research and adapt to market preferences.
5	Economic Downturn	CFO	Maintain financial resilience through strict budgeting and a diverse product range.

2 3 4 5 6 7 8

Market Overview (TAM, SAM and SOM)

Users, Market & Inv.

1 2 3 4 5 6 7 8

S Target Available Market (TAM)	Manufacture of bakery products Subindustry	\$ 3,391,545,345 \$ 3,591,545,345 \$ 3,591,545,545,545,545,545 \$ 3,591,545,545,545,545,545,545,545,545,545,54
Service Available Market (SAM)	0.50%	Given PastryJoy's boutique nature, specialized offerings, and limited capital, it is realistic to estimate that they can capture about 0.5% of the TAM in Belgium's competitive bakery market. Their commitment to quality and sustainable practices will help them stand out, but their growth will be incremental.
Service Obtainable Market Y1-Y3 (SOM)	Year 1 0.30000% Year 2 0.50000% Year 3 0.70000%	PastryJoy, operating in the niche market of premium baked goods in Aalst, Belgium, faces intense competition from both local artisans and large-scale manufacturers. With initial capital of 175,000 EUR and a niche focus, capturing 0.3% of the market in the first year is realistic. By leveraging local sourcing and

Funding Allocation

The funding will be used to finance the CAPEX and cash deficit from Year 1 operations, aiming to expedite the development process. In subsequent years the company plans to sustain operations without requiring major additional capital injection. Table below presents the overview of expected inflows and outflows.

The total investment required is \$ 175,000

Y1 Cash Flow Streem(USD)	Inflows	Outlows
Gross Profit	22,893	
Payroll Expenses		2,544
Rent & Utilities		1,272
Marketing and Branding		1,221
Training and Development		509
Capex		165,000
Other Miscellaneous		509
Communication Expenses		203
Legal and Professional Fees		158
Representation and Entert.		153
Office supplies		102
CAPEX & WC shortage	Y1	148,777
Buffer		26,223
Total Required Investmen	t(USD)	175,000

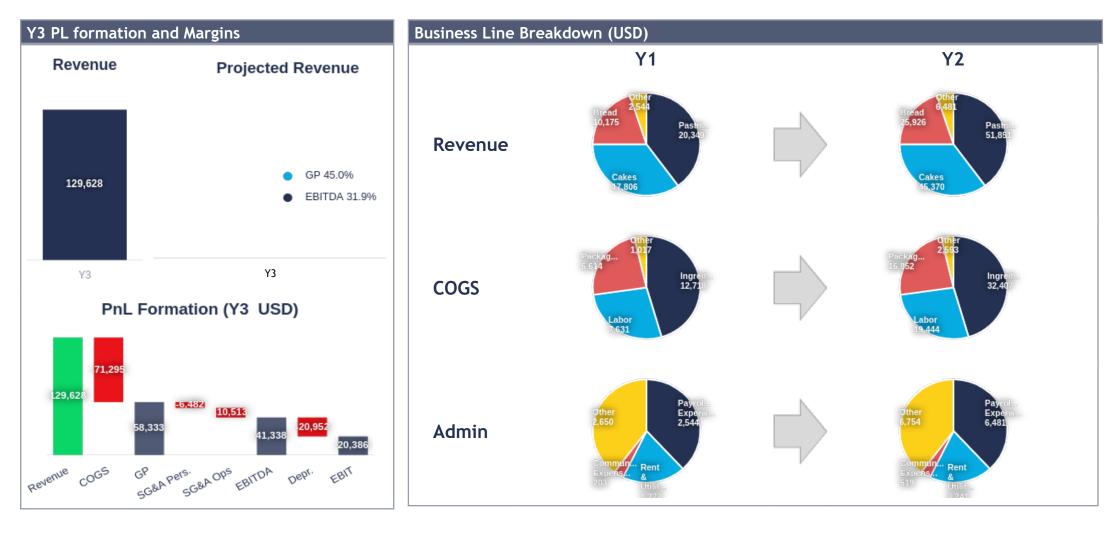


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Investment Utilization

Financials **Dashboard**

1 2 3 4 5 6 7 8 Financial Projection



Sources: Company's Prop Planning

September 2024

Summery Financials

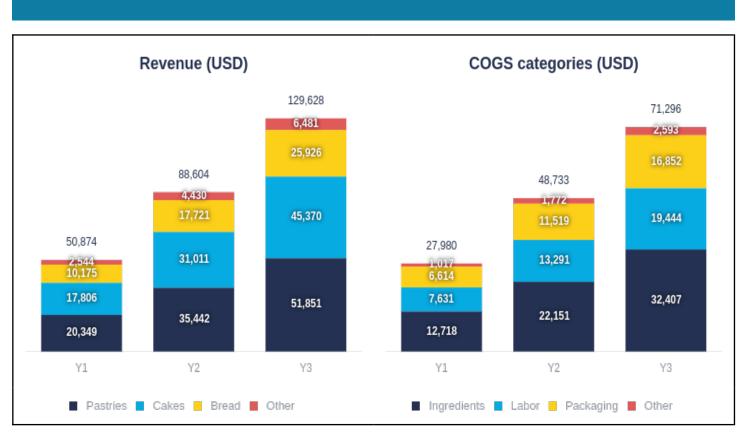
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PastryJ

Revenue Formation Narrative

PastryJoy, a boutique bakery known for its delightful and premium pastries, operates within the manufacturing sector, specifically the manufacture of other food products. With an estimated Total Addressable Market (TAM) of 3,391,545,345 USD in Belgium's competitive bakery market, PastryJoy's Serviceable Addressable Market (SAM) is approximately 0.50%. Given our boutique nature, specialized offerings, and focus on quality and sustainable practices, we project a gradual increase in our market share over the next three years. Initially, we estimate capturing 0.3% of the TAM, as indicated by our Year 1 revenue of 50,873.18 USD . By focusing on local sourcing and sustainability, we expect our market share to grow to 0.5% in the second year, translating to a revenue of 88,604.12 USD. Further brand recognition and an expanded customer base will drive our market share to 0.7% in the third year, resulting in a revenue of 129,627.83 USD. Our revenues are derived from four main lines of business: Pastries (40.00%), Cakes (35.00%), Bread (20.00%), and Other (5.00%). This diversified revenue stream ensures a balanced growth model while catering to a broad array of customer preferences. Through strategic positioning and unwavering commitment to quality and community, PastryJoy is poised to become a beloved name for baked perfection.

\$ 129,628 Y3 Projected Revenue



Revenue at Glance

25

1 2 3 4 5 6 7 8

Financial Projection

0.00% Market share

PastryJo

Revenue Calculation Details

1 2 3 4 5 6 7 8

Financial Projection

Revenue Formation	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
Pastries	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%	40.00%
Cakes	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%	35.00%
Bread	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%	20.00%
Other	5.00%	5.00%	5.00%	5.00%	5.00 %	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%

Pastries	1,272	1,272	1,272	1,526	1,526	1,526	1,865	1,865	1,865	2,120	2,120	2,120	20,349	35,442	51,851
Cakes	1,113	1,113	1,113	1,335	1,335	1,335	1,632	1,632	1,632	1,855	1,855	1,855	17,806	31,011	45,370
Bread	636	636	636	763	763	763	933	933	933	1,060	1,060	1,060	10,175	17,721	25,926
Other	159	159	159	191	191	191	233	233	233	265	265	265	2,544	4,430	6,481
Total Revenue (USD)	3,180	3,180	3,180	3,815	3,815	3,815	4,663	4,663	4,663	5,299	5,299	5,299	50,873	88,604	129,628

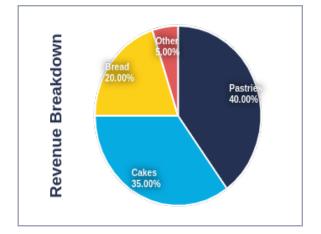
Total revenue is expected to reach \$ 129,628 by year 3.

Main revenue driver are:

• Pastries which generates \$ 51,851 by Year 3

• Cakes which generates \$ 45,370 by Year 3

Expected CAGR for total Revenue in Y1-Y3 is 59.63 %



Revenue at Glance

COGS Calculation Details

1 2 3 4 5 6 7 8

Financial Projection

COGS Formation	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
Ingredients	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%	25.00%
Labor	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%	15.00%
Packaging	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%	13.00%
Other	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%	2.00%

Ingredients	795	795	795	954	954	954	1,166	1,166	1,166	1,325	1,325	1,325	12,718	22,151	32,407
Labor	477	477	477	572	572	572	700	700	700	795	795	795	7,631	13,291	19,444
Packaging	413	413	413	496	496	496	606	606	606	689	689	689	6,614	11,519	16,852
Other	64	64	64	76	76	76	93	93	93	106	106	106	1,017	1,772	2,593
Total COGS (USD)	1,749	1,749	1,749	2,099	2,099	2,099	2,565	2,565	2,565	2,915	2,915	2,915	27,980	48,732	71,295

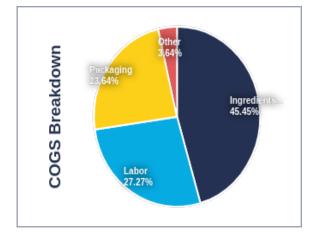
Total COGS is expected to reach \$ 71,295 by year 3.

Main revenue driver are:

• Ingredients which generates \$ 32,407 by Year 3

• Labor which generates \$ 19,444 by Year 3

Expected CAGR for total COGS in Y1-Y3 is 59.63 %



COGS at Glance

27

SG&A Calculation Details

1 2 3 4 5 6 7 8

Financial Projection

OPEX Formation	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
Payroll Expenses	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%	5.00%
Rent & Utilities	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%	2.50%
Communication Expenses	0.40%	0.40%	0.40%	0.40%	0.40 %	0.40%	0.40%	0.40%	0.40 %	0.40%	0.40 %	0.40%	0.40%	0.40%	0.40%
Office supplies	0.20%	0.20 %	0.20 %	0.20%	0.20%	0.20%	0.20 %	0.20%	0.20 %	0.20%	0.20%	0.20%	0.20%	0.20%	0.20%
Legal and Professional Fees	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%	0.31%
Marketing and Branding	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%	2.40%
Representation and Entertainment	0.30%	0.30 %	0.30 %	0.30%	0.30%	0.30%	0.30 %	0.30%	0.30 %	0.30%	0.30%	0.30 %	0.30%	0.30%	0.30%
Training and Development	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%
Other Miscellaneous	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%	1.00%

Payroll Expenses	159	159	159	191	191	191	233	233	233	265	265	265	2,544	4,430	6,481
Rent & Utilities	79	79	79	95	95	95	117	117	117	132	132	132	1,272	2,215	3,241
Communication Expenses	13	13	13	15	15	15	19	19	19	21	21	21	203	354	519
Office supplies	6	6	6	8	8	8	9	9	9	11	11	11	102	177	259
Legal and Professional Fees	10	10	10	12	12	12	14	14	14	16	16	16	158	275	402
Marketing and Branding	76	76	76	92	92	92	112	112	112	127	127	127	1,221	2,126	3,111
Representation and Entertainment	10	10	10	11	11	11	14	14	14	16	16	16	153	266	389
Training and Development	32	32	32	38	38	38	47	47	47	53	53	53	509	886	1,296
Other Miscellaneous	32	32	32	38	38	38	47	47	47	53	53	53	509	886	1,296
Total SG&A (USD)	417	417	417	500	500	500	611	611	611	695	695	695	6,669	11,616	16,994

SG&A at Glance

PaT Expectations

1 2 3 4 5 6 7 8

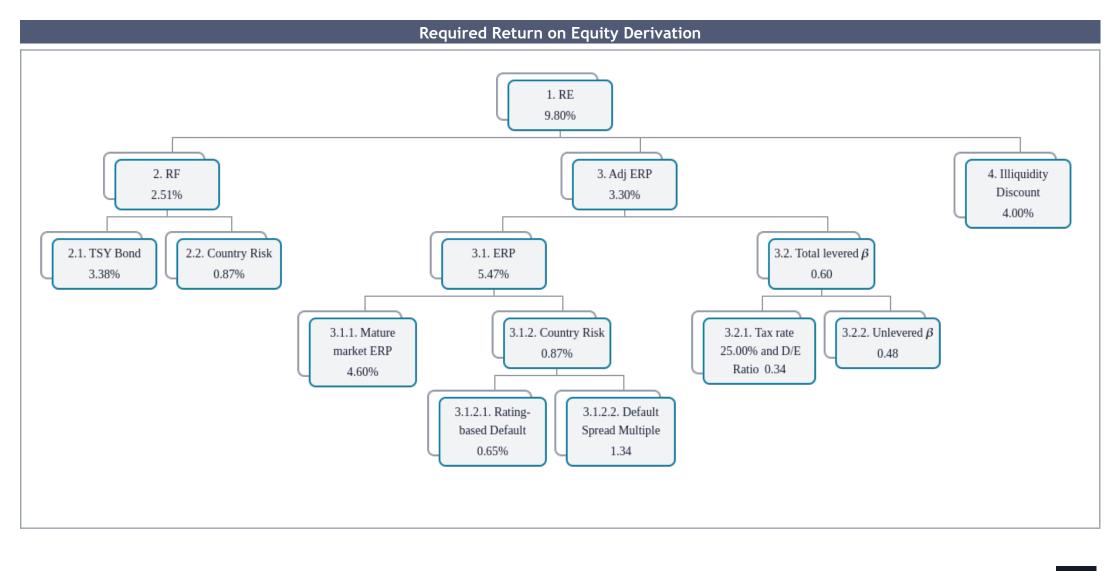
Financial Projection

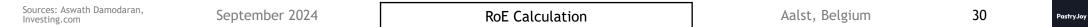
Income Statement (USD)	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
Revenue	3,180	3,180	3,180	3,815	3,815	3,815	4,663	4,663	4,663	5,299	5,299	5,299	50,873	88,604	129,628
Pastries	1,272	1,272	1,272	1,526	1,526	1,526	1,865	1,865	1,865	2,120	2,120	2,120	20,349	35,442	51,851
Cakes	1,113	1,113	1,113	1,335	1,335	1,335	1,632	1,632	1,632	1,855	1,855	1,855	17,806	31,011	45,370
Bread	636	636	636	763	763	763	933	933	933	1,060	1,060	1,060	10,175	17,721	25,926
Other	159	159	159	191	191	191	233	233	233	265	265	265	2,544	4,430	6,481
COGS	-1,749	-1,749	-1,749	-2,099	-2,099	-2,099	-2,565	-2,565	-2,565	-2,915	-2,915	-2,915	-27,980	-48,732	-71,295
Ingredients	-795	-795	-795	-954	-954	-954	-1,166	-1,166	-1,166	-1,325	-1,325	-1,325	-12,718	-22,151	-32,407
Labor	-477	-477	-477	-572	-572	-572	-700	-700	-700	-795	-795	-795	-7,631	-13,291	-19,444
Packaging	-413	-413	-413	-496	-496	-496	-606	-606	-606	-689	-689	-689	-6,614	-11,519	-16,852
Other	-64	-64	-64	-76	-76	-76	-93	-93	-93	-106	-106	-106	-1,017	-1,772	-2,593
Gross Profit	1,431	1,431	1,431	1,717	1,717	1,717	2,099	2,099	2,099	2,385	2,385	2,385	22,893	39,872	58,333
SG&A Personal Expenses	-159	-159	-159	-191	-191	-191	-233	-233	-233	-265	-265	-265	-2,544	-4,430	-6,481
SG&A Operating Expenses	-258	-258	-258	-309	-309	-309	-378	-378	-378	-430	-430	-430	-4,126	-7,186	-10,513
EBITDA	1,014	1,014	1,014	1,217	1,217	1,217	1,487	1,487	1,487	1,690	1,690	1,690	16,223	28,256	41,338
Depreciation	1,746	1,746	1,746	1,746	1,746	1,746	1,746	1,746	1,746	1,746	1,746	1,746	20,952	20,952	20,952
EBIT	-732	-732	-732	-529	-529	-529	-259	-259	-259	-56	-56	-56	-4,729	7,303	20,386
Interest Expense	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Profit before Tax	-732	-732	-732	-529	-529	-529	-259	-259	-259	-56	-56	-56	-4,729	7,303	20,386
Tax	-183	-183	-183	-132	-132	-132	-65	-65	-65	-14	-14	-14	-1,182	1,826	5,096
Profit after Tax (USD)	-549	-549	-549	-397	-397	-397	-194	-194	-194	-42	-42	-42	-3,547	5,478	15,289

Cost of Capital Estimation

1 2 3 4 5 6 7 8

Business Valuation





Cost of Capital: CAPM Inputs

1 2 3 4 5 6 7 8

Business Valuation

Methodology

Weighted Average Cost of Capital is calculated using Capital Asset Pricing Model (CAPM). Since the company is purely equity funded the WACC is equal to its Required Return on Equity R(E). The main research inputs used in calculations are based on studies published by professor at Stern School of Business Aswath Damodaran. Return on Equity R(E) is $R(E)=R(F)+\beta * (ERP)$, where: R(F) is Risk Free Rate. The basis for calculation of R(F) is the average of the yield of USD 30 Year TSY Bond. The horizon. ERP is Mature Market Equity Risk Premium. It incorporates market estimates for Rating-Based Default Spread and Default Spread Multiple (β) is average equity betas of corresponding industries. Despite the company has no debt, the unlevered beta was levered with industry average figures to reflect the long-term D/E ration in the capital structure. Additionally, Illiquidity Risk Premiumof 4% is added to the estimated Return on Equity to reflect risk associated with firm being Privately Held vs Publicly Traded Companies.

Additional Assumptions

To calculate the companies Firm Value, its future Free Cash Flow to Equity (FCFE) is discounted using estimated Required Return on Equity.

The 3rd-year projected cash flow is used as a representation of the long-term Free Cash Flow to the Equity (FCFE). This approach may understate the valuation because cash flows are expected to grow more aggressively in the first 10 years, and the growth from years 4 to 10 is not reflected in this calculation. Long-term growth rate of 5% is applied.

After discounting the cashflows and measuring the Firm Value it is adjusted to historical estimate of Start-up firm's survival rate. The allows to incorporate risk of start-ups fails.

Survival of new establishments founded in 1998

	Pro	oportion of f	ïrms that we	re started in	1998 that si	urvived throi	ugh
	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6	Year 7
Natural resources	82.33%	69.54%	59.41%	49.56%	43.43%	39.96%	36.68%
Construction	80.69%	65.73%	53.56%	42.59%	36.96%	33.36%	29.96%
Manufacturing	84.19%	68.67%	56.98%	47.41%	40.88%	37.03%	33.91%
Transportation	82.58%	66.82%	54.70%	44.68%	38.21%	34.12%	31.02%
Information	80.75%	62.85%	49.49%	37.70%	31.24%	28.29%	24.78%
Financial activities	84.09%	69.57%	58.56%	49.24%	43.93%	40.34%	36.90%
Business services	82.32%	66.82%	55.13%	44.28%	38.11%	34.46%	31.08%
Health services	85.59%	72.83%	63.73%	55.37%	50.09%	46.47%	43.71%
Leisure	81.15%	64.99%	53.61%	43.76%	38.11%	34.54%	31.40%
Other services	80.72%	64.81%	53.32%	43.88%	37.05%	32.33%	28.77%
All firms	81.24%	65.77%	54.29%	44.36%	38.29%	34.44%	31.18%

http://pages.stern.nyu.edu/~adamodar/New_Home_Page/datafile/ctryprem.html

https://pages.stern.nyu.edu/~adamodar/pdfiles/papers/ younggrowth.pdf http://pages.stern.nyu.edu/~adamodar/

Sources: Aswath Damodaran, Investing.com

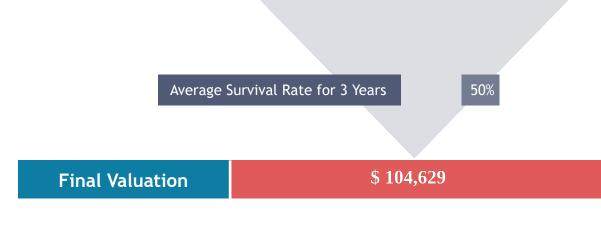
September 2024

RoE Calculation

31

Business Valuation

Y2 Y3 Y5 Y7 (USD) Y1 Y4 Y6 Profit after Tax -3.547 5.478 15.289 15,977 16.696 17,448 18,233 Growth% Y4-Y7 4.50% 4.50% 4.50% 4.50% Growth% Y7 --> 3.50% WACC 9.80% DCF 10,460 PV Y1-Y7 at Y0 -3,230 4.543 11.549 10,991 9,954 9,473 PV Y7 --> Y0 155,519 NPV (USD) 209,259



1 2 3 4 5 6 7 8 Business Valuation

The valuation is conducted using the Discounted Cash Flow (DCF) method. In this method, the projected cash flows for a period of 7 years, along with a terminal value, are discounted at a rate of 9.80 % to determine the Firm Value.

Starting from year 3 onwards, the cash flows are estimated to grow at a rate of 4.50 %, which is consistent with the market Compound Annual Growth Rate (CAGR) trend. Beyond year 7, the cash flows are assumed to grow at a long-term growth rate of 3.50 %.

To account for the inherent risks associated with a start-up venture, the Firm Value is adjusted using the historical survival rate of newly established firms. As indicated by the study conducted by Aswath Damodaran, there was approximately 50% probability of survival for Information sector companies. This adjustment allows to incorporate the risk profile of the business and provide a more comprehensive assessment of its value.

It is important to note that if the company can successfully navigate through its initial three years of operation, it is expected to have a significantly higher likelihood of becoming a going concern. This underscores the importance of demonstrating resilience and establishing a solid foundation during the critical early stages of the business.

Scenario Analysis: Narrative

1 2 3 4 5 6 7 8 Scenario Analyses

Scenario analysis explores how external and internal factors influence key assumptions in financial planning. By analyzing potential positive and negative outcomes, company can better anticipate risks and opportunities when evaluating their future cash flows and overall valuation.

КРІ	Scenario	Narrative	KPI affected by
Revenue	Positive	This scenario reflects a favorable market environment or a strategic breakthrough, leading to higher projected revenue. It showcases the potential rewards of scaling and innovative approaches.	higher by 15%
Revenue	Negative	This scenario accounts for challenging conditions such as economic downturns or market disruptions, forecasting a potential revenue decrease. It emphasizes the importance of adaptability and risk management.	lower by 15%
60.66	Positive	This scenario demonstrates the benefits of operational efficiency or cost-saving strategies, resulting in reduced COGS. It highlights the value of innovation in supply chain and operations.	lower by 20%
COGS	Negative	This scenario addresses rising costs due to external pressures, resulting in an increase in COGS. It underlines the need for proactive cost- control measures.	higher by 20%
Discount	Positive	This scenario assumes a decrease in the discount rate (RoE) due to improved market conditions, lower perceived risk, or favorable macroeconomic factors. A lower discount rate increases the present value of future cash flows, enhancing the company's valuation.	lower by 10%
Rate (RoE)	Negative	This scenario models an increase in the discount rate (RoE) driven by higher market risk, macroeconomic instability, or industry-specific challenges. A higher discount rate reduces the present value of future cash flows, decreasing the company's valuation.	higher by 10%

September 2024

Scenario Analysis

PastryJoy

Scenario Analysis: Results

Scenario analysis explores how external and internal factors influence key assumptions in financial planning. By analyzing potential positive and negative outcomes, company can better anticipate risks and opportunities when evaluating their future cash flows and overall valuation.

Scenario Analysis			晶 Rev	enue		GS	🏦 Discount Rate			
ΔŢΔ	KPIs	Base	Positive	Negative	Positive	Negative	Positive	Negative		
Ļ	Revenue	no impact	15%	-15%	no impact	no impact	no impact	no impact		
Input	COGS	no impact	no impact	no impact	-20%	20%	no impact	no impact		
-	RoE	no impact	-10%	10%						
	Revenue Y3	\$ 129,628	\$ 149,072	\$ 110,184	\$ 129,628	\$ 129,628	\$ 129,628	\$ 129,628		
	Gross Profit Y3	\$ 58,333	\$ 67,082	\$ 49,583	\$ 72,592	\$ 44,073	\$ 58,333	\$ 58,333		
	GP Margin	45%	45%	45%	56%	34%	45%	45%		
put	EBITDA Y3	\$ 41,338	\$ 47,539	\$ 35,138	\$ 55,597	\$ 27,079	\$ 41,338	\$ 41,338		
Output	EBITDA Margin	32%	32%	32%	43%	21%	32%	32%		
Ŭ	Net Profit Y3 \$ 15,289		\$ 19,940	\$ 10,639	\$ 25,984	\$ 4,595	\$ 15,289	\$ 15,289		
	Profit Margin	12%	13%	10%	20%	4%	12%	12%		
	Final Valuation	\$ 104,629	\$ 138,404	\$ 70,855	\$ 182,296	\$ 26,962	\$ 126,122	\$ 88,963		

Stress Test: Growth Under Pressure



Stress tests provide a comprehensive view of how businesses might perform under extreme conditions, enabling better preparation for the uncertainties of real-world challenges.

Scenario Name	Story	KPIs impact	
Growth Under Pressure	This scenario explores the challenges of managing rapid growth while dealing with operational bottlenecks. A surge in demand and revenue places significant strain on supply chains and internal processes. Despite achieving higher sales volumes, inefficiencies in scaling lead to increased costs and a heightened risk perception, keeping the discount rate elevated. 'Growth Under Pressure' examines how businesses can balance seizing growth opportunities while investing in infrastructure, talent, and systems to support scalability.	Revenue Higher by 20% OPEX Higher by 40%	COGS Higher by 30% Discount Rate unaffected

Results



Sources: Company's Prop Information September 2024 Stress Tests Aalst, Belgium 35

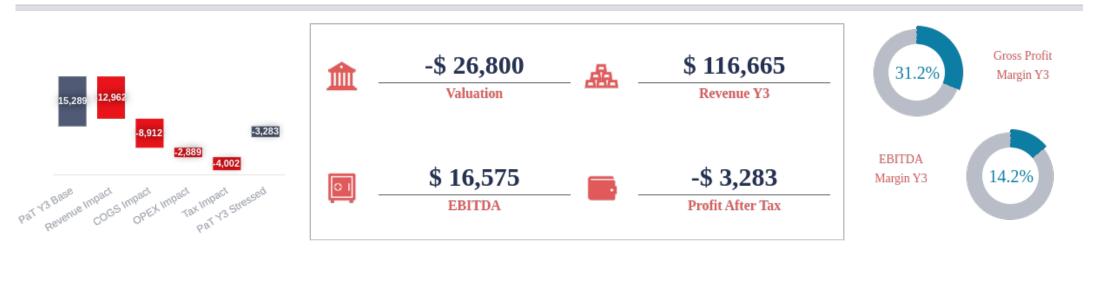
Stress Test: The Perfect Storm



Stress tests provide a comprehensive view of how businesses might perform under extreme conditions, enabling better preparation for the uncertainties of real-world challenges.

Scenario Name	Story	1	KPIs impact	
The Perfect	This scenario simulates the convergence of adverse market conditions and rising operational challenges. A sharp downturn in market demand coincides with increased costs due to inflation and supply chain disruptions. The combination results in a dual hit to both top-line revenue and operational margins. Additionally, external factors such as economic instability elevate the discount rate, amplifying the pressure on future		Revenue Lower by 10%	COGS Higher by 25%
Storm	cash flows. Businesses facing 'The Perfect Storm' must focus on resilience through diversified revenue streams, cost-control measures, and contingency planning.		OPEX Higher by 30%	Discount Rate Higher by 10%

Results



Sensitivity Analysis: SAM & SOM

01				-			-		71	<i>,,</i>					
		SAM							SOM						
		-20%	-10%	-5%	5%	10%	20%	-9%	-6%	-3%	3%	6%	9%		
Revenue	Y1	\$ 40,699	\$ 45,786	\$ 48,330	\$ 53,417	\$ 55,960	\$ 61,048	\$ 46,295	\$ 47,821	\$ 49,347	\$ 52,399	\$ 53,926	\$ 55,4		
	Y2	\$ 70,883	\$ 79,744	\$ 84,174	\$ 93,034	\$ 97,465	\$ 106,325	\$ 80,630	\$ 83,288	\$ 85,946	\$ 91,262	\$ 93,920	\$ 96,5		
	¥3	\$ 103,702	\$ 116,665	\$ 123,146	\$ 136,109	\$ 142,591	\$ 155,553	\$ 117,961	\$ 121,850	\$ 125,739	\$ 133,517	\$ 137,406	\$ 141,		
Gross	Y1	\$ 18,314	\$ 20,604	\$ 21,748	\$ 24,038	\$ 25,182	\$ 27,472	\$ 20,833	\$ 21,519	\$ 22,206	\$ 23,580	\$ 24,267	\$ 24,9		
Profit	Y2	\$ 31,897	\$ 35,885	\$ 37,878	\$ 41,865	\$ 43,859	\$ 47,846	\$ 36,283	\$ 37,480	\$ 38,676	\$ 41,068	\$ 42,264	\$ 43,4		
FIOIR	¥3	\$ 46,666	\$ 52,499	\$ 55,416	\$ 61,249	\$ 64,166	\$ 69,999	\$ 53,083	\$ 54,833	\$ 56,583	\$ 60,082	\$ 61,832	\$ 63,5		
	Y1	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	459		
GP Margin	Y2	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%		
	¥3	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	459		
	Y1	\$ 12,979	\$ 14,601	\$ 15,412	\$ 17,035	\$ 17,846	\$ 19,468	\$ 14,763	\$ 15,250	\$ 15,737	\$ 16,710	\$ 17,197	\$ 17,		
EBITDA	Y2	\$ 22,605	\$ 25,430	\$ 26,843	\$ 29,669	\$ 31,081	\$ 33,907	\$ 25,713	\$ 26,561	\$ 27,408	\$ 29,104	\$ 29,951	\$ 30,		
	¥3	\$ 33,071	\$ 37,204	\$ 39,271	\$ 43,405	\$ 45,472	\$ 49,606	\$ 37,618	\$ 38,858	\$ 40,098	\$ 42,578	\$ 43,819	\$ 45,		
EBITDA	Y1	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	329		
Margin	Y2	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	329		
wargin	¥3	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	329		
	Y1	-\$ 5,980	-\$ 4,763	-\$ 4,155	-\$ 2,938	-\$ 2,330	-\$ 1,113	-\$ 4,642	-\$ 4,277	-\$ 3,912	-\$ 3,182	-\$ 2,817	-\$ 2,4		
Net Profit	Y2	\$ 1,239	\$ 3,358	\$ 4,418	\$ 6,537	\$ 7,597	\$ 9,716	\$ 3,570	\$ 4,206	\$ 4,842	\$ 6,113	\$ 6,749	\$ 7,3		
	¥3	\$ 9,089	\$ 12,189	\$ 13,739	\$ 16,840	\$ 18,390	\$ 21,490	\$ 12,499	\$ 13,429	\$ 14,359	\$ 16,220	\$ 17,150	\$ 18,		
Profit Margin	Y1	-15%	-10%	-9%	-6%	-4%	-2%	-10%	-9%	-8%	-6%	-5%	-49		
	Y2	2%	4%	5%	7%	8%	9%	4%	5%	6%	7%	7%	8%		
	¥3	9%	10%	11%	12%	13%	14%	11%	11%	11%	12%	12%	139		
Final Valuation		\$ 59,597	\$ 82,113	\$ 93,371	\$ 115,888	\$ 127,146	\$ 149,662	\$ 84,365	\$ 91,120	\$ 97,875	\$ 111,384	\$ 118,139	\$ 124,		

This sensitivity analysis evaluates the potential impact of changes in Serviceable Addressable Market (SAM) and Serviceable Obtainable Market (SOM) on key financial metrics. By simulating percentage variations in SAM and SOM, this analysis helps identify how shifts in market assumptions affect revenue, profitability, and overall valuation.

Sources: Company's Prop Information

September 2024

Sensitivity Analysis

Glossary

1 2 3 4 5 6 7 8

Glossary & Disclaimer

Financial and Technical

b \$ - Billions of \$ B2B - Business to Business B2C - Business to Customer **CAPEX** - Capital Expenditure CAPM - Capital Asset Pricing Model COGS - Cost of oods sold DCF - Discounted cash flow Depr. - Depreciation EBIT - Earnings before interest and taxes EBITDA - Earnings before nterest, axes, depreciation, and amortization EBT - Earnings Before Tax ERP - Equity Risk Premium ETA - Estimated Time of Arrival EV - nterprise Value FA (Tangible and Intangible) - Fixed assets (tangible and intangible) FX - Foreign Exchange FY - Fiscal year GP - ross profit k \$ - Thousands of \$ LLM - Large Language Model LFY - Last fiscal year m \$ - Millions of \$ MTD - Month-to-date MVP - inimum Viable Product NFT - Non-Fungible Token NPV - Net present value **OPEX** - Operating Expense P&L - A profit and loss (P&L) tatement PaT - Profit after Tax POC - Proof of Concept PPE - Property, plant, and equipment SG&A - Sales, General and Administrative TSY bond rate - Treasury bond rate WACC - Weighted average cost of capital YTD - Year-to-date

Organisational Structure

CBDO - Chief Business Development Officer CEO - Chief Executive Officer **CPO** - Chief Product Officer CFO - Chief Financial Officer CTO Chief Technology Officer C-level - Chief level Eng - Engineer Dev - Developer HR - Human Resources

Other

- Av Average
- EoP End of Period LE - Legal Entity
- PE Private Equity
- TOM Target Operating Model

The following information and valuation analysis are provided for informational purposes only and do not constitute financial or investment advice. This presentation is based on assumptions, projections, and historical data, which are subject to inherent uncertainties and risks.

Please note that the valuation results presented here are based on the Discounted Cash Flow (DCF) method and various assumptions, including projected cash flows, growth rates, discount rates, and survival rates. These assumptions are subject to change and may not accurately reflect future market conditions or the performance of the business.

The valuation does not guarantee future financial performance or the accuracy of the projections. Actual results may differ materially from those presented in this analysis due to numerous factors, including but not limited to changes in economic conditions, market dynamics, competition, regulatory factors, and unforeseen events.

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September 2024

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