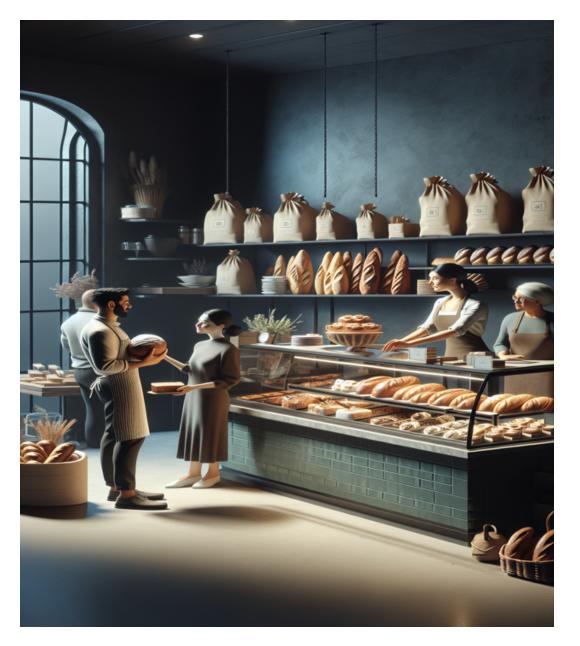


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# OUR VISION & MISSION

#### **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



Key performance indicators

(Base Scenario Y3)

\$ 129,628

Revenue

\$ 58,333

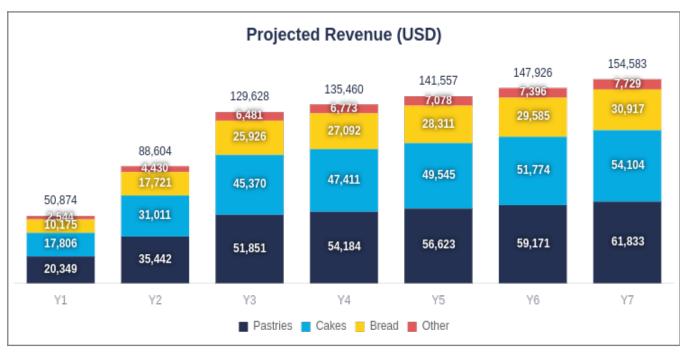
**Gross Profit** 

\$41,338

**EBITDA** 

0.00%

**Target Market Share** 









#### EBITDA Margin



# Funding round is aimed to accelerate the development of Phases and create core infrastructure for operations.

Foundational Offering Product Enhancement and Market Expansion Streams Innovative Ventures

Investment will be used to finance CAPEX, WC buffers, etc.

Investment \$ 175,000

Y1 CAPEX \$ 165,000

WC \$ 9,539





**Project Phases** 

# 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.

Sources: Company's Prop Vision September 2024 Overview Aalst, Belgium 5

# The Main Phases: Projects & Impacts



### Foundational Offering

Phase I.

Launch PastryJoy with a core range of artisanal breads, pastries, and cakes using premium, locally sourced ingredients to establish brand presence.

**Product Enhancement** and Market Expansion

Phase II.

Enhance product quality and variety, expand customer base through new retail locations, partnerships, and online platforms to solidify market position.

**New Revenue Streams** 

Phase III.

Introduce catering services and seasonal product lines, explore wholesale opportunities with local cafes and restaurants to diversify income sources.

**Innovative Ventures** 

Phase IV.

Invest in high-risk, high-reward opportunities like franchising, integrating advanced baking technologies, and developing international markets to drive long-term growth.

# Product Impact on Core Stakeholders



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



Sources: Company's Prop Assessment

### **Key Performance Components**



### **Competitive Advantage**

#### Premium Ingredients

PastryJoy uses only the highest quality, locally sourced ingredients to ensure the finest taste and freshness in every product.

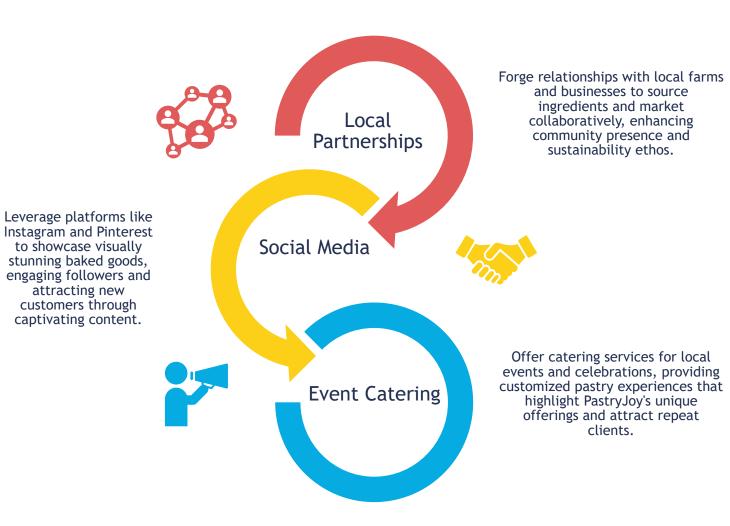
### **Creative Offerings**

The bakery stands out with its diverse and creative selection of pastries, cakes, and breads, each crafted to be visually stunning and uniquely delicious.

#### Sustainable Practices

PastryJoy is committed to using sustainable impact.

### Marketing and Growth Strategy



practices in its baking process, supporting the local community and minimizing environmental

September 2024

# Target Groups

Sources: Company's Prop Assessment



Industries	Description
I Local Families	Families looking for premium, locally sourced baked goods for everyday enjoyment and special occasions will find delight in PastryJoy's offerings.
II Food Enthusiasts	Individuals passionate about unique and high-quality culinary experiences who seek artisanal bread, pastries, and cakes to satisfy their refined palates.
III 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 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.



### Painpoints & Solutions

Sources: Company's Prop Assessment



### Solution from Phase I to Phase IV

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

# Strategic Analysis: SWOT



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.

Weaknesses

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.

 $\psi_{\widetilde{\mathbb{Q}}_{\mathbb{R}}^{+}}^{(i)}$  Opportunities

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.

、分 Threats

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.

### Pestel: Analysis



<b>⋒</b> P	E	e S	T	€ E	⊀ L
Political 7 / 10	Economic 8 / 10	Social 8 / 10	Technological 9 / 10	Environmental 7 / 10	Legal 7 / 10
Regulations: Food safety and health	Consumer Spending: Economic fluctuations	Health Trends: Rising health	Automation: Advancements in baking	Sustainability: Consumers increasingly	Labeling Laws: Compliance with
regulations impact production processes	influence consumer spending on luxury items	consciousness drives demand for healthier baked goods options	technology can streamline operations	prefer environmentally sustainable practices	nutritional labeling 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	and market reach and    ingredients reduce carbon    and operation	

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.

September 2024

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



### **VRIO Framework: Analysis**

Company & Product

Does the resource or capability enable the firm to exploit an opportunity or neutralize a threat in the environment?

PastryJoy's focus on quality, creativity, and exceptional customer service enables it to exploit opportunities for and neutralize customer loyalty competitive threats.

Sources: Company's Prop Planning

Is the resource or capability controlled by only a few firms or no other firms?

Using premium, locally sourced ingredients and sustainable practices distinguishes PastryJoy from many competitors.

Is the resource or capability costly for other firms to imitate?

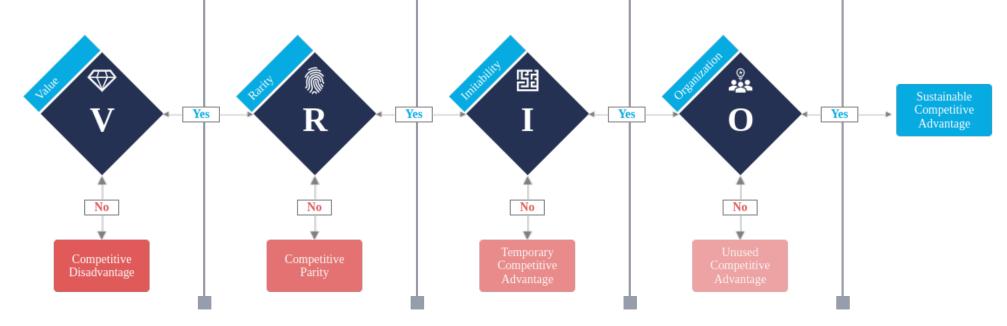
Replicating the unique combination of PastryJov's quality ingredients, creativity, and exceptional customer service requires significant effort and resources.

Is the firm organized to exploit the resource or capability?

PastryJoy's commitment to sustainable practices, quality control, community support suggests structured to effectively utilize its resources and capabilities.

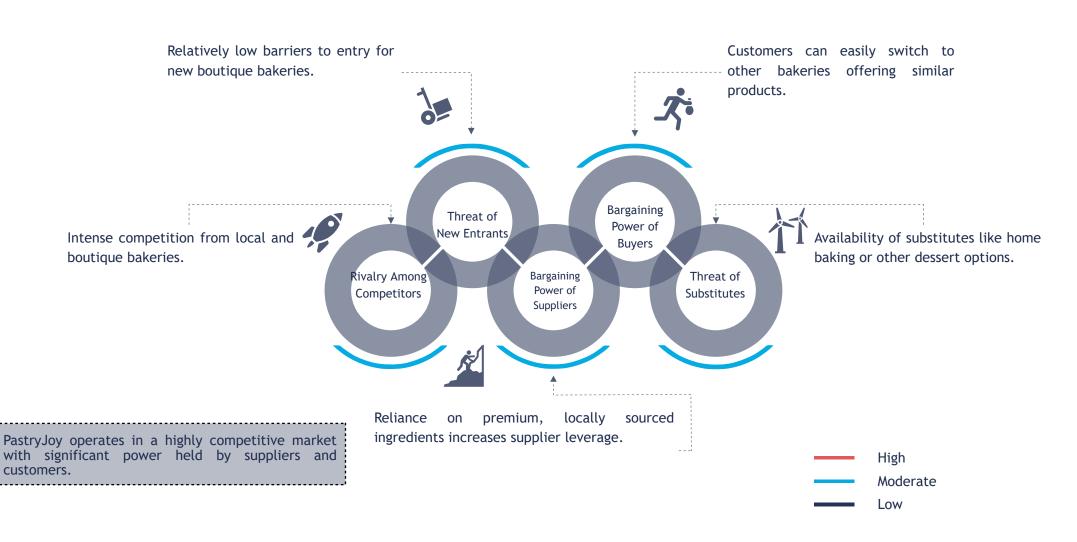
Aalst, Belgium

PastryJoy's focus on local, high-quality ingredients, creativity, sustainability offers distinct advantages, positioning the company well within the competitive bakery industry.



# Porter's Five Forces: Analysis





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### Management Team

Company & Product

#### Overview

Over 15 years in the bakery industry, leading PastryJoy with a passion for creating highquality, artisanal pastries.

Luc De Wilde



Co-Founder & CEO

#### Sophie Dupuis



Co-Founder & Head Baker

#### Overview

Skilled in crafting a wide range of pastries, Sophie ensures each product meets the highest standards of taste and quality.

#### Overview

Experienced in managing bakery operations, ensuring smooth production processes and efficient inventory management.

Tom Janssens



Operations Manager

Eva Peeters



Customer Service Manager

#### Overview

Focused on providing exceptional customer service, Eva ensures clients have an outstanding experience every time they visit.



### History & Roadmap





#### **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.

PastryJoy

# Organizational and Marketing Tasks



Check List & Risk

#	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	CMO	2 weeks
2	Create a Company Website	Not Started	High	CMO	1 month
3	Establish Social Media Presence	Not Started	Medium	CMO	1 month
4	Launch Initial Press Release	Not Started	High	CRO	3 weeks
5	Design Initial Marketing Campaign	Not Started	High	CMO	1.5 months
6	Develop Partnerships with Local Influencers	Not Started	Medium	CMO	2 months
7	Create Promotional Materials (Flyers, Brochures, etc.)	Not Started	Medium	CMO	3 weeks
8	Set Up Google and Social Media Ads Campaigns	Not Started	High	CRO	1 month

### Overview of **Phases**

Sources: Company's Prop Planning



Check List & Risk

#	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	СРО	3 weeks
3	Setup production facility	Not Started	High	C00	6 weeks
4	Develop initial product recipes	Not Started	High	СРО	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	CMO	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

PastryJoy

### Overview of **Phases**



Check List & Risk

#	Check List Item	Status	Priority	Area	ETA
Phas	e 3				
1	Introduce Catering Services	Not Started	High	C00	2 months
2	Develop Seasonal Product Lines	Not Started	High	СРО	3 months
3	Explore Wholesale Opportunities	Not Started	Medium	CRO	4 months
4	Partnerships with Local Cafes	Not Started	High	CMO	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

PastryJoy

# Core Risks & Mitigation Strategies



### 1. Operation and maintenance risks

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

Aalst, Belgium 20 PastryJoy

# Core Risks & Mitigation Strategies



3. St	trategic/Market Risk				
#	Risk Type	Area	Mitigation Strategy		
1	Intense competition	CEO	Differentiate with quality and unique offerings.		
2	Changing consumer preferences	CPO	Continuously innovate product line.		
3	Market saturation	CMO	Explore niche markets and online sales.		
4	Economic downturns	CFO	Maintain liquidity and flexible pricing.		
5	Failure in market expansion	COO Conduct thorough market research.			
4. F	inance risk				
#	Risk Type	Area	Mitigation Strategy		
1	Cash Flow Shortage	CFO	Maintain a strong cash reserve and optimize working capital		
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. 0	ther general risk				
#	Risk Type	Area	Mitigation Strategy		
1	Brand Reputation	CMO	Regularly monitor customer feedback and address issues promptly.		
2	Supply Chain Disruptions	C00	Secure multiple suppliers and maintain safety stock levels.		
3	Talent Retention	CPO	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.		

Sources: Company's Prop Assessment September 2024 Risks Overview Aalst, Belgium 21

### Market Overview (TAM, SAM and SOM)



Users, Market & Inv.



Target Available
Market (TAM)

Manufacture of bakery products
Subindustry

\$ 3,391,545,345

Source:

TAM is based on third party market estimation provided by IBIS World.

CAGR is based on open source web research.

Expected CAGR for industry is 4.50%





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**

1 2 3 4 5 6 7 8

Users, Market & Inv.

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

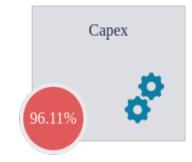
Y1 Cash Flow Streem(USD)	Inflows	Outlows					
Gross Profit	22,893						
Payroll Expenses		2,544					
Rent & Utilities		1,272					
Marketing and Branding		1,221					
Training and Development		509					
Capex		165,000					
Other Miscellaneous		509					
Communication Expenses		203					
Legal and Professional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









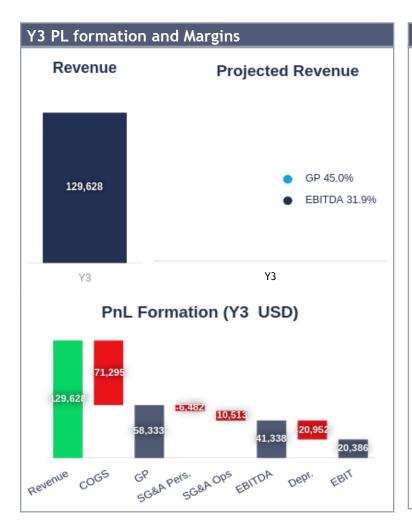


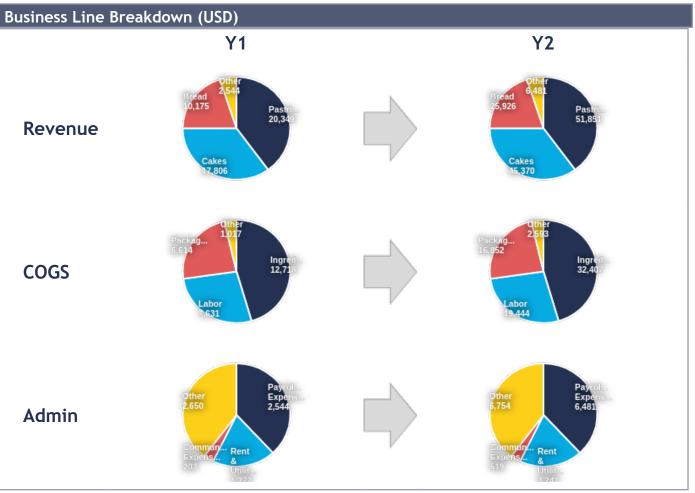


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### Financials Dashboard







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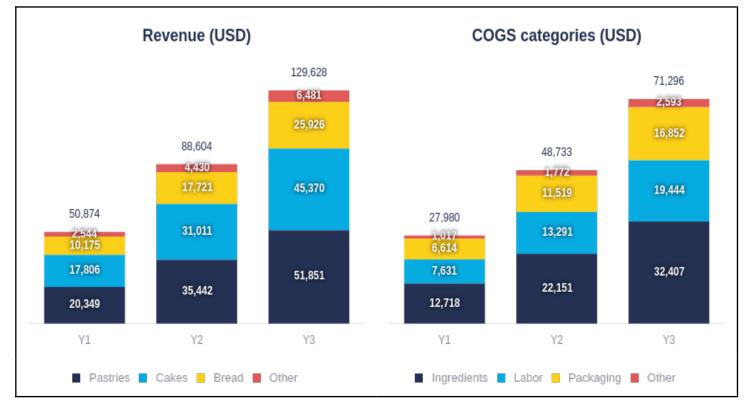
### **Revenue Formation Narrative**



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 Projected Revenue

0.00% Market share



Sources: Business Valuation September 2024 Revenue at Glance Aalst, Belgium 25



### Revenue Calculation Details



Revenue Formation	M1	M2	М3	M4	M5	M6	M7	M8	М9	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%

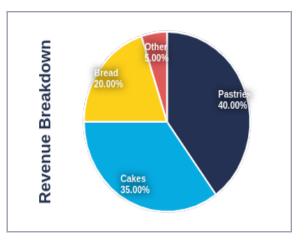
Pastries	1,272	1,272	1,272	1,526	1,526	1,526	1,865	1,865	1,865	2,120	2,120	2,120	20,349	35,442	51,851
Cakes	1,113	1,113	1,113	1,335	1,335	1,335	1,632	1,632	1,632	1,855	1,855	1,855	17,806	31,011	45,370
Bread	636	636	636	763	763	763	933	933	933	1,060	1,060	1,060	10,175	17,721	25,926
Other	159	159	159	191	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 %



Sources: Company's Prop Planning September 2024 Revenue at Glance Aalst, Belgium 26



### **COGS Calculation Details**



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%

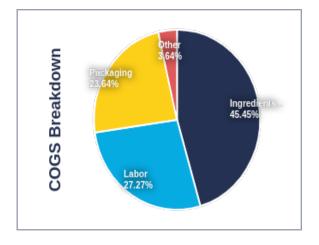
Ingredients	795	795	795	954	954	954	1,166	1,166	1,166	1,325	1,325	1,325	12,718	22,151	32,407
Labor	477	477	477	572	572	572	700	700	700	795	795	795	7,631	13,291	19,444
Packaging	413	413	413	496	496	496	606	606	606	689	689	689	6,614	11,519	16,852
Other	64	64	64	76	76	76	93	93	93	106	106	106	1,017	1,772	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 %



### SG&A Calculation Details

Representation and Entertainment

Training and Development

Other Miscellaneous

Sources: Company's Prop Planning

0.30%

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OPEX Formation	M1	M2	M3	M4	M5	M6	M7	M8	М9	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%

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Total SG&A (USD)	417	417	417	500	500	500	611	611	611	695	695	695	6,669	11,616	16,994
Other Miscellaneous	32	32	32	38	38	38	47	47	47	53	53	53	509	886	1,296
Training and Development	32	32	32	38	38	38	47	47	47	53	53	53	509	886	1,29
Representation and Entertainment	10	10	10	11	11	11	14	14	14	16	16	16	153	266	389
Marketing and Branding	76	76	76	92	92	92	112	112	112	127	127	127	1,221	2,126	3,111
Legal and Professional Fees	10	10	10	12	12	12	14	14	14	16	16	16	158	275	402
Office supplies	6	6	6	8	8	8	9	9	9	11	11	11	102	177	259
Communication Expenses	13	13	13	15	15	15	19	19	19	21	21	21	203	354	519
Rent & Utilities	79	79	79	95	95	95	117	117	117	132	132	132	1,272	2,215	3,241
Payroll Expenses	159	159	159	191	191	191	233	233	233	265	265	265	2,544	4,430	6,48

PastryJoy

# **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

Sources: Company's Prop Planning September 2024 Profit after Tax Aalst, Belgium 29



### **Balance Sheet Statement**

1	2	3	4	5	6	7	8
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Financial Projection

Balance Sheet (USD)	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
Cash & Cash Equivalents	6,086	7,100	7,738	8,345	9,561	10,277	10,951	12,438	13,550	14,630	16,320	17,869	17,869	40,839	53,062
Accounts Receivable	3,180	3,180	3,180	3,815	3,815	3,815	4,663	4,663	4,663	5,299	5,299	5,299	5,299	9,230	13,503
Inventory	1,749	1,749	2,099	2,099	2,099	2,565	2,565	2,565	2,915	2,915	2,915	3,046	3,046	4,456	7,427
Prepaid Expenses	129	129	155	155	155	189	189	189	215	215	215	225	225	329	548
Deferred Tax Assets	183	366	549	681	814	946	1,011	1,075	1,140	1,154	1,168	1,182	1,182	-	-
Current Assets	11,326	12,523	13,720	15,095	16,444	17,793	19,379	20,931	22,483	24,213	25,917	27,621	27,621	54,854	74,539
Bakery Equipment & Machinery	69,417	68,833	68,250	67,667	67,083	66,500	65,917	65,333	64,750	64,167	63,583	63,000	63,000	56,000	49,000
Leasehold Improvements & Renovations	44,750	44,500	44,250	44,000	43,750	43,500	43,250	43,000	42,750	42,500	42,250	42,000	42,000	39,000	36,000
Furniture & Fixtures	29,643	29,286	28,929	28,571	28,214	27,857	27,500	27,143	26,786	26,429	26,071	25,714	25,714	21,429	17,143
IT & POS Systems	19,444	18,889	18,333	17,778	17,222	16,667	16,111	15,556	15,000	14,444	13,889	13,333	13,333	6,667	20,000
Non-Current Assets	163,254	161,508	159,762	158,016	156,270	154,524	152,778	151,032	149,286	147,540	145,794	144,048	144,048	123,095	122,143
Total Assets	174,580	174,031	173,482	173,111	172,714	172,317	172,157	171,963	171,769	171,752	171,710	171,668	171,668	177,949	196,682
Accounts Payable	129	129	129	155	155	155	189	189	189	215	215	215	215	374	548
Short-Term Loans	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Accrued Interest Expenses	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Deferred Tax Liabilities	-	-	-	-	-	-	-	-	-	-	-	-	-	644	3,914
Current Liabilities	129	129	129	155	155	155	189	189	189	215	215	215	215	1,018	4,462
Loans and other borrowings	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
Non-Current Liabilities	-	-	-	-			-		-	-	-	-	-	-	-
Total Liabilities	129	129	129	155	155	155	189	189	189	215	215	215	215	1,018	4,462
Paid-In Capital	175,000	175,000	175,000	175,000	175,000	175,000	175,000	175,000	175,000	175,000	175,000	175,000	175,000	175,000	175,000
Retained Earnings	-	-	-	-	-	-	-	-	-	-	-	-	-	-3,547	1,931
Current Period Earnings	-549	-1,098	-1,647	-2,044	-2,441	-2,838	-3,032	-3,226	-3,420	-3,463	-3,505	-3,547	-3,547	5,478	15,289
Total Equity	174,451	173,902	173,353	172,956	172,559	172,162	171,968	171,774	171,580	171,537	171,495	171,453	171,453	176,931	192,220

Sources: Company's Prop Planning September 2024 Balance Sheet Aalst, Belgium 30



### Cash Flow Statement - Direct



Financial Projection

Cash Flow Statement - Direct (USD)	M1	M2	M3	M4	M5	M6	M7	M8	M9	M10	M11	M12	Y1	Y2	Y3
Initial Balance	8,122	6,086	7,100	7,738	8,345	9,561	10,277	10,951	12,438	13,550	14,630	16,320	-	17,869	40,839
Cash from sales of goods/services	-	3,180	3,180	3,180	3,815	3,815	3,815	4,663	4,663	4,663	5,299	5,299	45,574	84,674	125,355
Payments to employees/vendors	-2,037	-2,166	-2,515	-2,573	-2,599	-3,065	-3,142	-3,176	-3,526	-3,584	-3,609	-3,741	-37,481	-61,599	-91,087
Advances paid/received	-	-	-26	-	-	-34	-	-	-26	-	-	-10	-225	-104	-219
Taxes paid	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-1,826
Interest paid	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
CF from Operating Activities	-2,037	1,014	638	607	1,217	716	674	1,487	1,112	1,080	1,690	1,549	7,869	22,971	32,223
Acquisition of															
Bakery Equipment & Machinery	-	-	-	-	-	-	-	-	-	-	-	-	-70,000	-	-
Leasehold Improvements & Renovations	-	-	-	-	-	-	-	-	-	-	-	-	-45,000	-	-
Furniture & Fixtures	-	-	-	-	-	-	-	-	-	-	-	-	-30,000	-	-
IT & POS Systems	-	-	-	-	-	-	-	-	-	-	-	-	-20,000	-	-20,000
CF from Investing Activities	-	-	-	-	-	-	-	-	-	-	-	-	-165,000	-	-20,000
Loans received / paid	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Investments received / paid	-	-	-	-	-	-	-	-	-	-	-	-	175,000	-	-
CF from Financing activities	-	-	-	-	-		-	-	-	-	-	-	175,000	-	-
Ending Balance	6,086	7,100	7,738	8,345	9,561	10,277	10,951	12,438	13,550	14,630	16,320	17,869	17,869	40,839	53,062

Cash Flow

#### Assumptions:

- invoices are paid in 30 days; - half of admin expenses except salaries is prepaid;

- half of admin expenses except salaries is paid in 30 days; - inventory is built for the next month;

- salaries are paid in the same month; - interest expenses are paid in the next month.



### Cash Flow Statement - Indirect



Financial Projection

Cash Flow Statement - Indirect (USD)	M1	M2	M3	M4	M5	M6	M7	M8	М9	M10	M11	M12	Y1	Y2	Y3
Initial Balance	8,122	6,086	7,100	7,738	8,345	9,561	10,277	10,951	12,438	13,550	14,630	16,320	-	17,869	40,839
EBIT	-732	-732	-732	-529	-529	-529	-259	-259	-259	-56	-56	-56	-4,729	7,303	20,386
Δ Receivables & Prepaids	-3,180	-	-26	-636	-	-34	-848	-	-26	-636	-	-10	-5,524	-4,034	-4,492
Δ Payables	129	-	-	26	-	-	34	-	-	26	-	-	215	159	173
Δ Inventory	-	-	-350	-	-	-466	-	-	-350	-	-	-131	-3,046	-1,410	-2,971
Δ 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
Tax Paid	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-1,826
Interest Expenses	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
CF from Operating Activities	-2,037	1,014	638	607	1,217	716	674	1,487	1,112	1,080	1,690	1,549	7,869	22,971	32,223
Acquisition of															
Bakery Equipment & Machinery	-	-	-	-	-	-	-	-	-	-	-	-	-70,000	-	-
Leasehold Improvements & Renovations	-	-	-	-	-	-	-	-	-	-	-	-	-45,000	-	-
Furniture & Fixtures	-	-	-	-	-	-	-	-	-	-	-	-	-30,000	-	-
IT & POS Systems	-	-	-	-	-	-	-	-	-	-	-	-	-20,000	-	-20,000
CF from Investing Activities	-	-		-	-	-	-	-	-	-	-	-	-165,000	-	-20,000
Loans received / paid	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Investments received / paid	-	-	-	-	-	-	-	-	-	-	-	-	175,000	-	
CF from Financing activities		-				-		-			-	-	175,000		-
Ending Balance	6,086	7,100	7,738	8,345	9,561	10,277	10,951	12,438	13,550	14,630	16,320	17,869	17,869	40,839	53,062

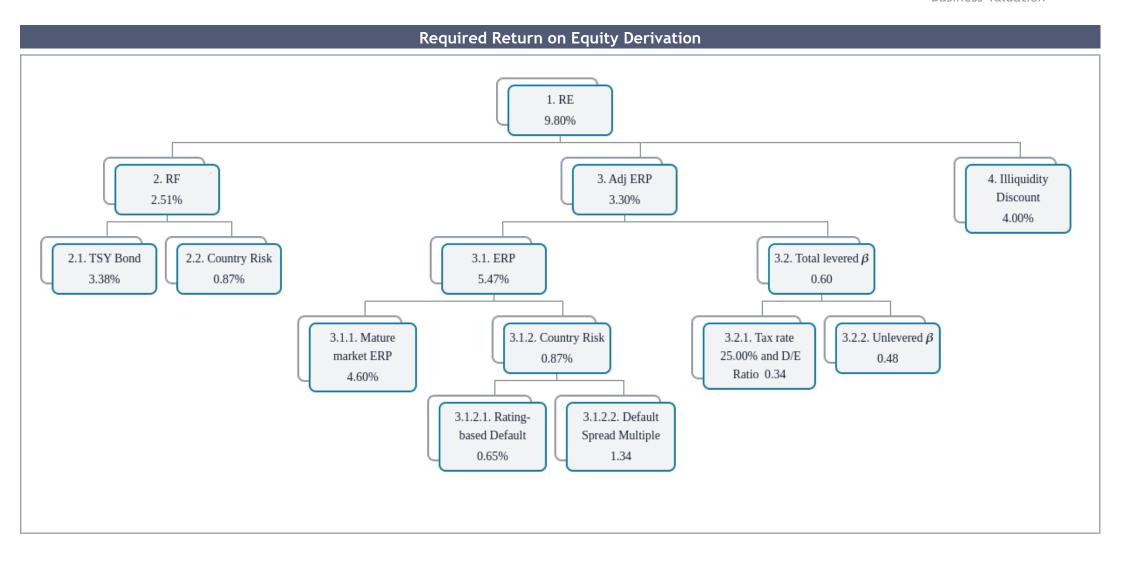
### Assumptions:

- invoices are paid in 30 days; half of admin expenses except salaries is prepaid;
- inventory is built for the next month; half of admin expenses except salaries is paid in 30 days;
- salaries are paid in the same month; interest expenses are paid in the next month.



# Cost of Capital Estimation







### Cost of Capital: CAPM Inputs

### 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  $R(E)=R(F)+\beta*(ERP)$ . 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

	Pre	oportion of f	irms that we	re started in	1998 that si	urvived thro	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

**RoE Calculation** 

http://pages.stern.nyu.edu/~adamodar/

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### **Business Valuation**

**Final Valuation** 

Sources: Business Valuation



	(USD)	Y1	Y2	Y3	Y4	Y5	Y6	Y7
	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%			
R	WACC				9.80%			
۵	PV Y1-Y7 at Y0	-3,230	4,543	11,549	10,991	10,460	9,954	9,473
	PV Y7> Y0				155,519			
	NPV (USD)				209,259			

Average Survival Rate for 3 Years

\$ 104,629

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.

> Aalst, Belgium 35

50%

# Scenario Analysis: Narrative



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.

KPI	Scenario	Narrative	KPI affected by	
Davanua	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%	
6066	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%	

Scenario Analysis



# 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 Anal	ysis	品 Rev	enue		OGS	m Discount Rate		
$\Delta \downarrow \Delta$	KPIs	Base	Positive	Negative	Positive	Negative	Positive	Negative	
ţ	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	no impact	no impact	no impact	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%	
	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	



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### 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

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.

#### **KPIs** impact

Revenue

Higher by 20%

COGS

Higher by 30%

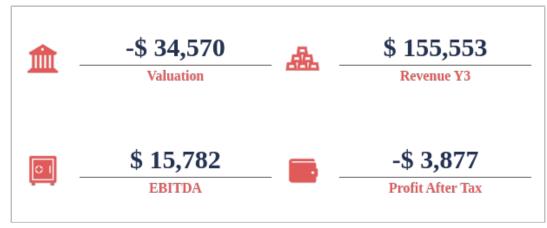
OPEX

Higher by 40%

Discount Rate unaffected

#### Results







### 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

# The Perfect Storm

Sources: Company's Prop Information

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 cash flows. Businesses facing 'The Perfect Storm' must focus on resilience through diversified revenue streams, cost-control measures, and contingency planning.

#### KPIs impact

Revenue

Lower by 10%

COGS

Higher by 25%

OPEX

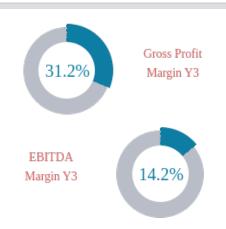
Higher by 30%

Discount Rate Higher by 10%

#### Results







# Sensitivity Analysis: SAM & SOM



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.

		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	\$ 55,452
	Y2	\$ 70,883	\$ 79,744	\$ 84,174	\$ 93,034	\$ 97,465	\$ 106,325	\$ 80,630	\$ 83,288	\$ 85,946	\$ 91,262	\$ 93,920	\$ 96,578
	Y3	\$ 103,702	\$ 116,665	\$ 123,146	\$ 136,109	\$ 142,591	\$ 155,553	\$ 117,961	\$ 121,850	\$ 125,739	\$ 133,517	\$ 137,406	\$ 141,294
Gross Profit	Y1	\$ 18,314	\$ 20,604	\$ 21,748	\$ 24,038	\$ 25,182	\$ 27,472	\$ 20,833	\$ 21,519	\$ 22,206	\$ 23,580	\$ 24,267	\$ 24,953
	Y2	\$ 31,897	\$ 35,885	\$ 37,878	\$ 41,865	\$ 43,859	\$ 47,846	\$ 36,283	\$ 37,480	\$ 38,676	\$ 41,068	\$ 42,264	\$ 43,460
FIOIR	Y3	\$ 46,666	\$ 52,499	\$ 55,416	\$ 61,249	\$ 64,166	\$ 69,999	\$ 53,083	\$ 54,833	\$ 56,583	\$ 60,082	\$ 61,832	\$ 63,582
	Y1	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%
GP Margin	Y2	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%
	Y3	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%	45%
	Y1	\$ 12,979	\$ 14,601	\$ 15,412	\$ 17,035	\$ 17,846	\$ 19,468	\$ 14,763	\$ 15,250	\$ 15,737	\$ 16,710	\$ 17,197	\$ 17,684
EBITDA	Y2	\$ 22,605	\$ 25,430	\$ 26,843	\$ 29,669	\$ 31,081	\$ 33,907	\$ 25,713	\$ 26,561	\$ 27,408	\$ 29,104	\$ 29,951	\$ 30,799
	Y3	\$ 33,071	\$ 37,204	\$ 39,271	\$ 43,405	\$ 45,472	\$ 49,606	\$ 37,618	\$ 38,858	\$ 40,098	\$ 42,578	\$ 43,819	<b>\$</b> 45,059
EDITE A	Y1	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%
EBITDA Margin	Y2	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%
ividigiii	Y3	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%	32%
	Y1	-\$ 5,980	-\$ 4,763	-\$ 4,155	-\$ 2,938	-\$ 2,330	-\$ 1,113	-\$ 4,642	-\$ 4,277	-\$ 3,912	-\$ 3,182	-\$ 2,817	-\$ 2,452
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	\$ 7,385
	Y3	\$ 9,089	\$ 12,189	\$ 13,739	\$ 16,840	\$ 18,390	\$ 21,490	\$ 12,499	\$ 13,429	\$ 14,359	\$ 16,220	\$ 17,150	\$ 18,080
Profit	Y1	-15%	-10%	-9%	-6%	-4%	-2%	-10%	-9%	-8%	-6%	-5%	-4%
Margin	Y2	2%	4%	5%	7%	8%	9%	4%	5%	6%	7%	7%	8%
Margin	Y3	9%	10%	11%	12%	13%	14%	11%	11%	11%	12%	12%	13%
Final Valuation		\$ 59,597	\$ 82,113	\$ 93,371	\$ 115,888	\$ 127,146	\$ 149,662	\$ 84,365	\$ 91,120	\$ 97,875	\$ 111,384	\$ 118,139	\$ 124,894



Sources: Company's Prop Information

### Glossary



#### Financial and Technical

b S - Billions of S

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



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