

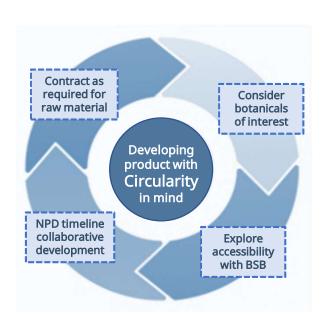


As part of our commitment to reducing waste, and the comprehensive utilisation of natural resources in line with the **Blue Sky Botanics** company vision, our range of products developed with materials that may not otherwise be utilised is expanding. Our Green Chemistry extraction process allows for valuable residual compounds to be harvested from **upcycled** material, **by-products** of primary industry, or resources that would otherwise go to waste. In line with goals to produce only as demanded this range is not actively held in stock as finished product, but aims to inspire, and to enable us to support you to incorporate shared sustainability objectives into the earliest stage of your NPD projects.

Our enhanced range features products that may only be accessible if there is a viable project **timeline** or contract **volume**. It is important to discuss your requirements and goals with the Sales team so we can direct you towards ideal product selection. For example, some resource streams could be designed out through operational efficiencies, some may be created as standard and have ongoing availability in useable format, and others may not be reserved and revalorised unless there is large enough commitment in advance of the 'waste' creation.

In the botanical world, no producer aims to create imperfect items, waste, or surplus, so the availability of these products can be subject to **seasonal changes**, and it is likely to be necessary to contract required volumes at the optimal point aligned with primary processing. They should be selected with the knowledge that a longer lead time and higher minimum order quantities may be necessary to make the creation of the finished product batch viable, or perhaps 'Limited Edition' branding might be considered. Furthermore, consistent accessibility may be challenging to a customer's own production commitment – if you would like to develop your product with additional security measures in place then we can provide costings based on both your goal material, and a secondary standard range alternative in case one may temporarily be required.

Please review this advice alongside your own NPD roadmap, and discuss goals and obstacles with your Account Manager.





Glossary of Terms

Circular Economy: The movement to abolish linear operations which consume resources and create waste. Building frameworks to design out waste, create efficiency in line with natural factors, and maximise on usefulness of resources.

By-product: Additional resources generated in the pursuit of a primary material, such as other parts of a plant, inedible parts of a food crop, or imperfect units unavoidable in preparation of an edible harvest.

Upcycled: Materials which can be reused after their original intended purpose, such as pomace revalorised via drying, peels or trimmings reserved after processing, or extracted material with residual value.

Seasonality / Accessibility: Different primary products are harvested at different points in the year. Some resources highlighted will only be available to purchase as raw material at the aligned point in the season.

Low / High MOQ: Some botanicals are readily being produced and purchased so it may be possible to add a lower volume finished product order to existing requirements. In other cases raw material may only be obtained if a large volume of raw material and larger volume of finished product can be contracted appropriately.

Food / Cosmetic use: All botanicals shown in this collection are safe for cosmetics (please discuss China compliance with your Account Manager if required). Some may not be applicable for food applications.

COLLECTIONS: CIRCULAR SOURCING



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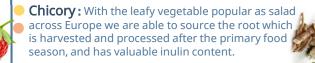
- Rose: As a BSB bestseller, Castle Farm must cultivate contingency volumes. At the end of a season, surplus petals can be used to produce this extract, with limited availability as per harvest yield.
- Vanilla: Premium vanilla extract is used is bulk in food manufacturing and the production uses an enormous numbers of pods. Extraction allows us to obtain further flavour and aroma in a second use.
- **Mint:** With the leaf sought after for tea large amounts of Peppermint/Spearmint stems are cut away during processing. With more subtle aroma they can give a fresh note in a pairing, or create an oil infusion.

- **Chamomile:** Tea production commonly sees the flowers harvested with long stems so as to protect them for transit. Stems are cut away in processing but have residual phytocompound value.
- Cacao: Cacao which is harvested in enormous volumes for chocolate production creates a great deal of waste husk from each pod. Husk from traceable sources can be used for extracts.
- **Lemon Balm:** With the leaf used for tea, stalks of lemon balm are trimmed at point of processing. They can be used for extract production to access residual phytocompounds with more subtle flavour.

- **Raspberry:** There are great fresh berry growers local to BSB and supplying into supermarkets. Some raspberries will inevitably be imperfect after hand-picking but can be rescued for extracts.
- Oak: As an important species at Castle Farm, we've harvested bark from Oak branches that fell due to storm damage. This material is available in limited quantity as we can't plan more to be found.
- **Orange:** As with the many citrus, orange peels are sometimes dried after juice processing, and cut into ribbons or diced pieces for culinary use and in tea. Peel or trim can then be used to produce extracts.

- **Blackberry:** As with raspberry, some fresh blackberry will be graded-out when packing perfect punnets for fresh food supply. These berries can be rescued and used in processing.
- Pine: With EU forestry working with this tree for timber, we are able to source needles that are rescued from sustainably felled trees [PEFC cert] via a traceable source who value local biodiversity.
- **Lemon:** Similarly, dried lemon peel pieces are sought after for other uses across food and drink applications. This extract can be produced with peel or trimmings leftover after primary industry.





Bergamot: After the fruit flavour is extracted, peels can be reserved and dried so the aromatic compounds can be utilised for other drinks. This extract is made using imperfect trimmings of peels.



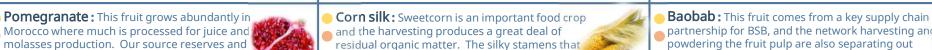
- **Blackcurrant:** This British berry is often undervalued but is a produced in good volume in the UK and houses
- valuable anthocyanin content. This extract is produced with pomace leftover from juicing.

dries peel with residual antioxidant value.

Cucumber: This UK salad grower cuts part of their harvest to supply 'half' portions as set by supermarket specification. The offcut leftover from trimming to size can be used in an extract.



Yuzu: This unusual and beautifully aromatic citrus is grown in Japan where the fruit is harvested for juice production. The peels are reserved, dried, and cut to enable us to produce a fragrant extract.



- surround each cob can be used for extracts.
- partnership for BSB, and the network harvesting and powdering the fruit pulp are also separating out inedible fibres which have antioxidant value.