Capital Need

Past Investment - $236,000
Ben Franklin (BFTP) - $75,000
Current Need - $1,200,000

Use of Funds

Marketing and Sales - $400K
Capital Improvements - $300K
Operations - $500K
## Projected Company Performance
(2,500 bbl./month UVO Processing Plants)

<table>
<thead>
<tr>
<th>Desc.</th>
<th>Year 1</th>
<th>Year 2</th>
<th>Year 3</th>
<th>Year 4</th>
<th>Year 5</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plants</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
</tr>
<tr>
<td>Sales $</td>
<td>$3.0MM</td>
<td>$6.0MM</td>
<td>$9.0MM</td>
<td>$12.0MM</td>
<td>$15.0MM</td>
</tr>
<tr>
<td>Product Gallons</td>
<td>1.26MM (1.54%)</td>
<td>2.52MM (1.56%)</td>
<td>3.78MM</td>
<td>5.04MM</td>
<td>6.3MM</td>
</tr>
<tr>
<td>BBLs</td>
<td>30,000</td>
<td>60,000</td>
<td>90,000</td>
<td>120,000</td>
<td>150,000</td>
</tr>
<tr>
<td>Profit (EBITDA)</td>
<td>$.90MM</td>
<td>$1.5MM</td>
<td>$2.4MM</td>
<td>$3.3MM</td>
<td>$4.2MM</td>
</tr>
<tr>
<td>(4) Unit Process Gal Flow Capacity</td>
<td>81.6MM Total Treated Waste</td>
<td>163MM Total Treated Waste</td>
<td>245MM Total Treated Waste</td>
<td>326MM Total Treated Waste</td>
<td>408MM Total Treated Waste</td>
</tr>
</tbody>
</table>

Note: Prices assume an average Jacobsen Index of $.31/lb.
Grease Harvesting Process
Vegetable Oil Plant w/(4) A-Ceptor™
Value Proposition

- UVO Sales Revenue/Mo. (4) unit factory ...... $250,000
- A-Ceptor™ capital cost x (4) unit factory ...... $75,000
- Tanks, Pumps, Screens, Piping, Controls ... $125,000
- Heaters, Boilers, Plant Set-up & Install ...... $100,000
- Factory, Admin, Sales - wages benefits/Mo. $50,000
- Factory Rent, Insurance & Utilities/Mo. ...... $60,000
- Oil Collection-Trucks & Operator Costs/Mo... $40,000
- Capital Payback per month .................... $25,000
- Factory YR 1 Gross Profit/Mo............... $75,000
- Capital Payback < 1 Year
Our Mission Statement

We believe that renewable resources and pure drinking water play a central role in sustainability and protecting the environment for future generations.
Problem
How do you recover the lost grease?

Answer
Harvest Grease before it degrades
Typical

30 day pump out
the other 29 days the grease is lost

To Landfill or Sewer Plant
The A-Ceptor™
Grease Harvesting Process

Revenues from grease sold

To Sewer Plant

SOLIDS
Convert Waste Streams to Revenue Streams

A-CEPTOR™ FLOW DIAGRAM

Influent Flow

Initial Treatment Stage

Gross Solids retention

Heated chamber

Secondary Treatment Stage

Grease Removal System

Recovered Grease

Tertiary Treatment Stage

Polishing

Effluent Flow

Bio-Energy Holdings, Inc.

Recovered FOG (fats, oil, grease) removal system

Polishing (pumping and ancillary treatment options available)
The A-Ceptor™
Grease Harvesting Process

The Heart of Water Treatment

(3) Units shown in parallel – modular design accommodates any flow rate required
How Much Grease & How Many $$$ Calculation

- A 300 seat typical restaurant requires 10 gallons of water per day per seat, (PA Sewage Code Chapter 73)=3,000 GPD Discharge
- x 4 Seatings per seat =1,200 plates/day
- x 1.56 oz. per plate = 14.67 GPD
- x 30 Days = 440 gallons of WVO/Grease per mo.
- x .31/lb (Jacobsen) x 7.54lb/gal=$1,028.00/Month
- x 12 Months=$12,000
A-Ceptor™
Grease Harvesting Process

Reduced Tipping Fees to Haulers

To Sewer Plant
A-Ceptor™
Grease Trap Pre-Treatment Process

Reduced Restaurant Surcharges

To Sewer Plant
Market Analysis
Plant Located in Telford, PA Servicing 25 Mile Radius

Montgomery County PA
- 810,000 population
- 97% Urban & 3% Rural
- 600 Full Service Restaurants
- 126 Grocery Stores
- (4) Super-centers (Ex) Walmart, BJ’s, Sam’s Club
- All restaurants generate fat, oil and grease (FOG) in daily operations and pay to have their grease traps serviced

Bucks County PA
- 630,000 population
- 91% Urban & 9% Rural
- 453 Full Service Restaurants
- 98 Grocery Stores
- (3) Super Centers
- Significant Tourism – for shoppers and eaters (Ex) Peddler’s Village & New Hope
Marketing
Potential Suppliers

Service Montgomery & Bucks County
• 35 Operators - Grease/Waste Haulers
• Doing business within 25 miles of our Telford Plant
• Source – Montgomery County Health Dept.

National Restaurant Association Encourages Sustainability Programs
• 74% of restaurant operators use recycling programs
• 60% of customers prefer to patronize restaurants that recycle
• 80% of restaurants recycle
Large & Growing Segmented Market

Over 700,000 USA Locations

- Restaurants & Food Service Facilities
- Industrial Food Processors
- Haulers/Pumpers/Renderers
- Bio Diesel Producers
- The Shale Gas Industry
Management Team

Pete Chapin, President & CEO is the inventor and patent holder of the A-Ceptor Interceptor technology. He is a Technology Consultant with more than thirty years of progressively responsible management experience solving problems and providing solutions for environmental liquid waste challenges.

Chris Clemes, Chief Operations Manager an entrepreneur and management consultant with extensive experience in Telecoms, Luxury and Retail sectors in the UK, America and Africa.

Veronica Cazarez, Chief Communications Officer an active entrepreneur having conceived and created multiple successful businesses. Veronica has extensive business experience in energy, trade, Telecom and is active with diplomatic matters in various locations throughout the world including Malaysia, Philippines, Middle East and Central Africa. from 1992 to 2003 she was made Executive Vice President of Public Relations for GULF Resources Corporation, an energy corporation specializing in oil and gas exploration.

Sales Strategy

- Rollout under our direct control in our region
- Field Service Reps. - sign up haulers & restaurants
- Dealers duplicate sales model - other territories
Summary of Key Points

• Product is fully tested w/no R & D required
• Large & growing customer base
• Solves a $25 Billion/YR Problem
• Viable opportunities in other markets
Bio-Energy Holdings, Inc.
Presenter: Peter Chapin, CEO

Tel. 570.241.7511, Mobile 570.241.7510
Email: info@bio-energyholdings.com
Competition

- Sell to restaurants who don’t like to service or maintain them
- Function as in kitchen grease traps
- Can not be serviced 24/7
- Odors & Backups can occur
- Health issues can result
Differentiating Factors

- Issued Patent w/ broad list of claims
- A-CEPTOR™ recovers more & better oil/grease than existing technologies
- Field Service Technicians collect the grease and maintain the units
- Eliminate 2 huge concerns for restaurants – backups and fines
US Markets include

- Restaurants 2013 - 616,000 which is an increase over 2012 by 7%; numbers declined from 2009-2012 and now on the increase
- Combined Hospital and nursing facilities - 21,800 (serving over 3 million meals)
- Colleges and universities - over 4,800, most of which serve 3 meals/day
- Food processors - 4,900
- Bio-diesel Producers - 139
Municipalities

- Food waste makes up about 13.9% of municipal solid waste, of which an estimated 2.8% is recoverable and recyclable.

- Sanitary sewer overflows and broken systems from wastewater issues projected over the next 20 years is growing and the cost of dealing with this problem will reach $300 billion. Government regulations are becoming increasingly more stringent on municipalities for addressing this problem.
Shale Gas Industry

- represented 23% of US gas production in 2010
- by 2035 it will represent 50% of US gas production
- High growth expected through 2020.