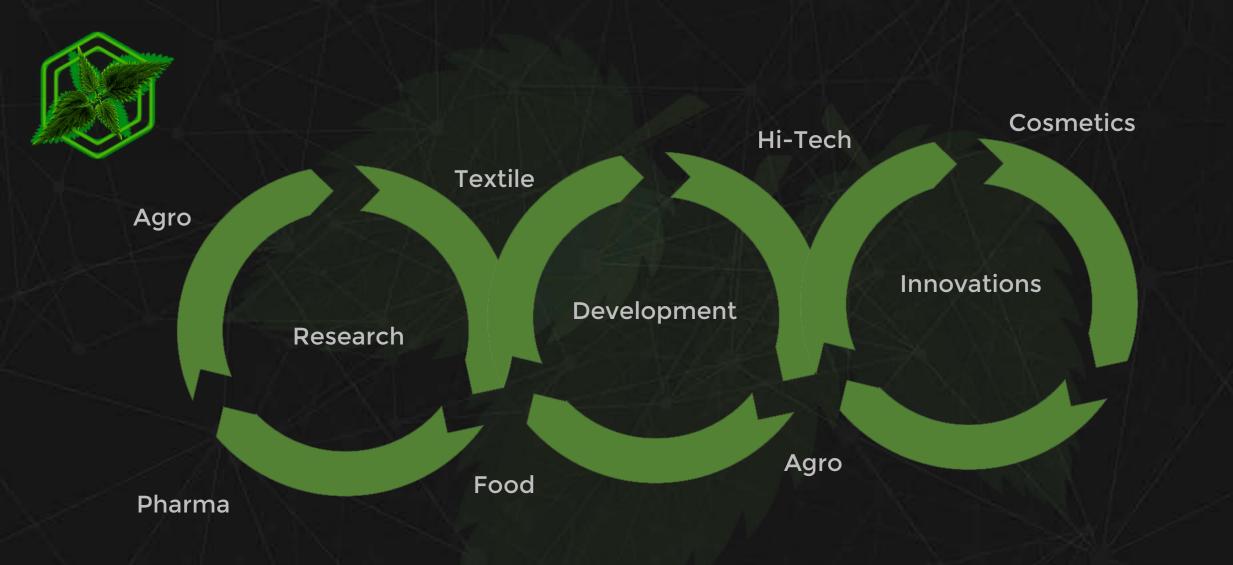


NETTLE PAPER NETTLE NET INTERNATIONAL







Why tokens? It is not only an "easy money" or "dirty money". It is useful in this nettle project for many things from field through research to nettle services. And benefits for nettle-nerds, nettle-people and nettle-customers.

NETTLE NET INTERNATIONAL TOKENS FAMILY

•8.000.000 NNIA Agro tokens on blockchain

•12.000.000 NNIB Biochemistry tokens on blockchain

•10.000.000 NNII Industrial tokens on blockchain

all tokens are basic

Public Sale since 1.1.2023

NNIF - Nette Net International Franchees token available for business clients.

SAFETY AND TRANSPARENCY OF NNI TOKENS FAMILY

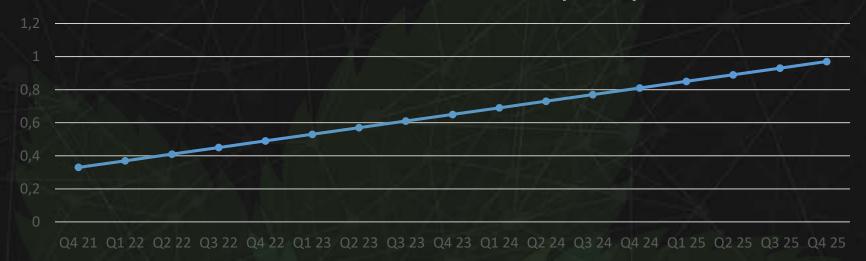
1 pcs NNI Token correspond to 1kg harvest of raw nettle

All nettle farmers and nettle product producers are welcomed to European Cooperative Society





Nettle Net International demand / investment / token price prediction



Token price in relation to nettle price and sales quantity





COSTS ALLOCATIONS

Chain Allocations

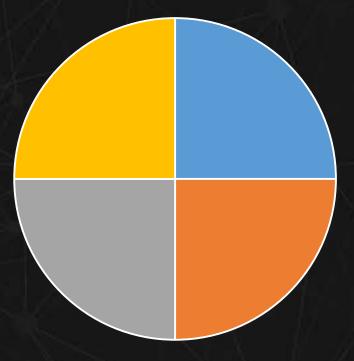
People&Company

Production&Technology

Sales&Promotion

Research&Applications

Proportions



- Sales&Promotion
- Production&Technology
- Research&Applications
- People&Company



INTRODUCTION

OUR GOAL IS TO REVERSE NETTLE IN COST-EFFECTIVE CROP

WHY DID WE DECIDE TO DO IT?

NETTLE IS A SUPERFOOD PLANT WITH AN UNLIMITED POTENTIAL FOR USAGE.

IT IS SUITABLE FOR THE PHARMACY, TEXTILE, COSMETICS AND OTHER INDUSTRY.

HOW DO WE DO IT?

BASED OUR COOPERATION WITH RESEARCHING ORGANISATION, WE REVERSE NETTLE IN A CROP BY USING ANCESTOR'S KNOWLEDGES, FARMER'S HANDS, PRODUCER'S SKILLS AND MOLECULAR BIOLOGY OR NANOTECHNOLOGY TOOLS AS WELL.

RAISING OF PUBLIC AWARENESS IS ENSURED BY THE NETTLE NET INTERNATIONAL HUB.



NETTLE AS NUTRIENT

Due to the fact that in classic products of intensive agriculture, the levels of functional content substances have been declining for several decades in a row, properly processed or treated nettle can become one of the carrier food raw materials, supplements or additives on an industrial scale.

Whether you use nettle as a 100% raw material (nettle towels, baker's mixture...) or as a complement to a given product, you will not miss out on interesting taste and especially valuable substances. Nettle has significant cleaning effects. It cleans kidneys and supports pancreatic function.

It clears the blood and regulates the blood sugar content and other beneficial compounds) strengthens immunity and contributes to better fitness and beauty.



calcium (Ca)
potassium (K)
magnesium (Mg)
iron (Fe)
sodium (Na)

vitamin A
vitamin B6 pyridoxine
vitamin C

phosphorus

silicon manganese copper zinc acetylcholine
fatty acids
terpenes
phenylpropanoids
lignans
bioflavonoids
tannoids
cumarin
ceramides
sterols
lectins

chlorophyll
B2 riboflavin
B3 niacin
vitamin K
B9 folic acid
B5 panthothenic acid
beta caroten
karotenoids



NETTLE AS A MEDICINE

The effects of nettle mainly affect the kidneys (cleaning of blood and body), pancreas (regulation of blood sugars) and spleen (blood recovery and hematopoiesis). This is basically very sufficient, to the extent that a number of follow-up metabolic processes are associated with it. In addition to supporting the activity of the pancreas and its internal secretion of hormones regulating the processing of sugars in the body, nettle has a beneficial effect on the blood. Blood can be cleaned, enriched and honestly restored and better performs its function of distributing nutrients and other necessary substances to cells throughout the body.



INNOVATION - OUR FUTURE

Our potencial, we see in the combination of new disciplines of biotechnology, nanotechnology and blockchain.

Our vision is to make quality nettle products which will be fitted for food, textil, cosmetics and pharmacy based on knowledge from genomics or nanotechnology and their tools.



NETTLE AS FOOD

Among nettle food products you will find such products that even classic large food businesses or food retail companies need not to be ashamed of it.

They are both conventional and organic products. Superfood, kitchen ingredients and semi-finished products, products for direct consumption originating from ecologically clean locations, of course glutein-free products, vegetarian and vegan foods.

Typical products of bakers, confectioners, liqueurs, brewers, milkmen, cheesemakers, butchers, smokers can find the amazing raw-material in the nettle plant.

Not only these nominal products can find an excellent basis or ingredient in the technologically well-processed and prepared nettle.



BIOTECHNOLOGY, NANOTECHNOLOGY AND OUR VISION

Clones are a future for nettle farming due to obstacles with homogenization due to dioecy of Urtica dioica. Our co-partner Mendel's university has a long tradition with explant cultures, this technology is suitable for micropropagation and cloning of nettles in vitro. We were successful in finding a protocol on the preparation of the cultivation medium, acclimation as well. Our plan is to do deeper genomic analysis based on next generation sequencing. We have already processed genome sequencing by an Illumina method to see basic differences between male and female. Based on this data, we clearly see that transcriptome sequencing will be needed to reveal candidate genes playing a crucial role in metabolic pathways which are targeted.

FROM TUBES THROUGH THE FIELDS ON THE FORKS AND BODY

NETWORK 1

Nettle had been inconspicuously encroaching on a very wide sphere of human activity since ancient times.

The Nettle Net International hub is a free, project group that collects and brings information about urticaria in various subjects, from various authors, from faculty institutes, research institutes, institutes, associations, farmers, processors, and other individuals or companies together.

- work at the level of practical technological and processing applications in all spheres of the economy,
- nettle availability not only specific people, specific economic operators.



MARKET SOLUTIONS 1

There is no company on the market focused on growing, supplying and processing nettle.

Nettle in dried form is only one of the assortment items of traders from herbs.

Vegetable nettle occurs on the market only in the form of in-out in the spring period, de facto raw, unsuitable for convenience use in the home.



Most often we hear that nettle grows everywhere and is therefore available to everyone.

Although this fact is a good subject for extensive discussion, nature probably wanted nettle to really be available to everyone.

So let the nettle really be available to everyone, year-round, in balance with nature, human art, even with the often rejected "consumerism", with territorial units and any economic groupings.



NETTLE MARKET FIELDS

On-line retailers
Retail chains
Cattering
Industry
Agro

Pastries
Drinks
Ice Cream
Cheese
Vegetables
Marmalade
Confectionery
Sausages
Clothes

Fresh
Frozen
Extract
Fermented
Preserved
Dried extract
Dried pellets
Dried seed
Thread

Clones
Seed
Feed
Protein
Cosmetics
Pharmacology

We teach nettle about people.... up to the molecular level.



Pavel Hala

Nettle Net International Hub Founder, Nettle-chain Architect

accompanied by "nettle nerds" ©