



NETTLE PAPER

NETTLE NET INTERNATIONAL

-part T-

- **VISION**
- **THE NETTLE WORLD GUIDE**
- **COME WITH NETTLE**
- **VALUE**
- **RESEARCH**
- **WITH NATURE**
- **FOR 4 GENERATIONS WHO KNOW THE NETTLE**
- **CIRCULAR PRODUCTION**

INTRODUCTION

OUR GOAL IS TO REVERSE NETTLE IN COST-EFFECTIVE CROP

WHY WE HAVE DECIDED TO DO IT?

NETTLE IS A PLANT WITH A UNLIMITED POTENTIAL FOR USAGE. FIRST OF ALL, NETTLE IS A SUPERFOOD AFTER THAT. IT IS SUITABLE FOR THE PHARMACY, TEXTILE, COSMETICS AND FOOD INDUSTRIE. THE ECONOMY OF ITS CULTIVATION HAS GOOD ROI STARTING INPUTS. IT MEANS, WE ARE ABLE TO DO PROFITABLE NETTLE PRODUCTS BASED ON THE LOW COST.

HOW WE CAN DO IT?

BASED OUR COOPERATION WITH RESEARCHING ORGANISATION, WE WILL REVERTED NETTLE IN A CROP BY USING MOLECULAR BIOLOGY TOOLS. FURTHERMORE, WE HAVE PROPERLY DONE A BASE FOR EXCELLENT PROPAGATION OF NETTLE. THIS BASE CALLED THE NETTLE NET INTERNATIONAL HUB.

HISTORY

At the start, we had trouble on our fields with stubborn weeds. We did not have a chance to remove it from them. Therefore we started to ask ourself if it is possible to use nettle somehow because in our farm we are focused on an ecological approach to farming. And idea was there, because a nettle is a really tasty vegetable. So we started to experiment with the taste and mix the extract from it into different products (pasta, lemonade etc.). We found the taste is really fascinating and moreover the nettle is incredibly healthy and it belongs to a superfood! Time is running and people are starting to be interested in nettle foods and we found out we need to have nettle as a crop due to a lot of utilisation (food, textil, cosmetics). Therefore we started a biotechnological approach in collaboration with Mendel's university In Brno. We obtain special clones to make our growth homogenous. Our main know-how is the production of 3 INDUSTRIAL products suitable for retail packaging as well. Our production process is specific in 3 ways of fermentation more. We are able to preserve it by natral technology. Moreover, we can produce as well as nettle extract for cosmetics and pharmacy.

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.

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, textile, cosmetics and pharmacy ware based on knowledge from genomics or nanotechnology and their tools.

To realize our vision we need an economic tool making external markets available, therefore we take advantage of blockchain and token economy.

BIOTECHNOLOGY, NANOTECHNOLOGY AND OUR VISION (FROM TUBES THROUGH THE FIELDS ON THE FORKS AND BODY)

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 as. 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.

NETTLE AS FOOD

Among nettle food products you will find such products that even classic large food businesses or food retail companies need not be ashamed of. 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 gluten-free and non-cacate products, vegetarian and vegan foods. Typical products of bakers, confectioners, liqueurs, brewers, milkmen, cheesemakers, butchers, ... Not only these nominal products can find an excellent basis or ingredient in the technologically well-processed and prepared nettle.

NETTLE AS FOOD

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. Cleans the kidneys and supports pancreatic function. It clears the blood and regulates the blood sugar content. Its content of valuable substances (nettle contains calcium, potassium, magnesium, iron, sodium, calcium, manganese, copper, zinc, vitamin A, vitamins of group B, vitamin C, vitamin K, carotenoids 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

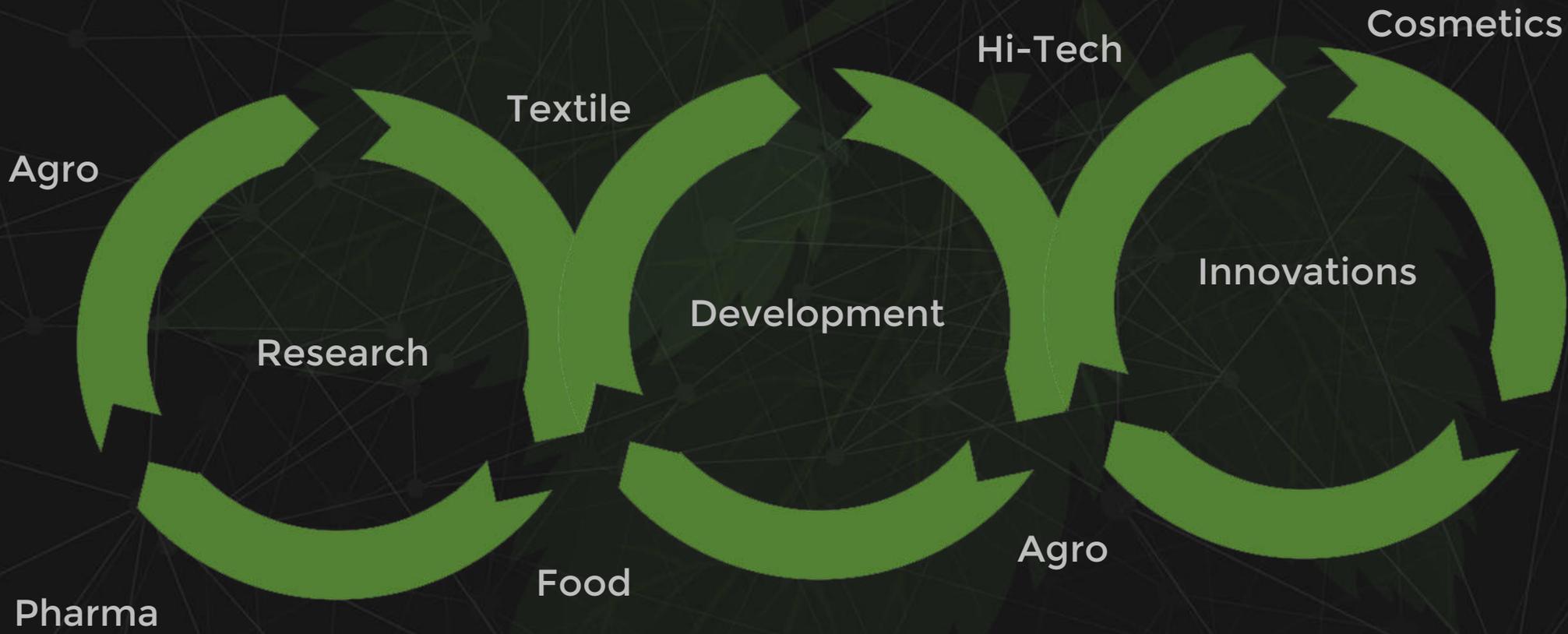
phosphorus

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

FAQ



NETWORK 1

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

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

NETWORK 2

- basic research and development at levels from the whole plant through its tissue, cells to the level of chemism of the proteosynthetic and general metabolic pathways,
- work at the level of practical technological and processing applications in all spheres of the national economy,
- 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.

MARKET SOLUTIONS 2



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 it 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.

TECHNOLOGY

WE HAVE

- Explantation
- Aeroponics
- Hydroponics
- Cloning
- Breeding
- Genetic Modification for Medicine
- Fiber (nano)
- Fermentation

WE NEED FOR GROW

- Cloning line
for the production of genetic material
in the agro-industry
- Production line
for processing nettles
from the field harvest (own tech. design)
- Centrifuge protein separation (acquisition)

WE HAVE PARTNERS IN PROCESS



On-line retailers
Retail chains
Catering
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

NETTLE NET INTERNATIONAL TOKEN

1st

25% Private Presale	22.9.2021-20.12.2021
25% Public Technology Sale	21.12.2021-21.6.2022
25% Public Franchising Sale	22.6.2022-21.12.2022
25% Public Sale	od 1.1.2023

- 13,000,000 USD
- price per token \$0.33 (private presale)
- 40 MIL tokens
- type of token: basic

4 pcs NNI Tokens correspond to 1kg annual harvest of raw nettle
(excluded counting the value added generated in subsequent sectoral processing)

TÝM

TEAM

Pavel Hala – Founder, CEO, Technologist, Nettle-chain Architect

Radomír Eliáš – Chairman of the Board, Promotion Manager, Project Manager

Václav Jáchim – Vice-Chairman of the Board, Business Manager, Project Manager

Ing. Eva Nevrtalová, Ph.D. – Member of the Board, R&D Manager, Office Manager

TÝM



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