



St. Louis Style **Buttercake**

A Third Generation Family Recipe

Gary Plassmeyer Co-Founder and CEO

As seen on:











We were restaurateurs ... We took mom's recipe for butter cake and put it on our menu.

We named the cake after mom since she passed away right before we opened.

Fast forward two years and we now have the opportunity to share cake with the country!

We aim to help make the world a better place and if that means we do that through butter cake then so be it!

Gary Plassmeyer, Co-founder





Butter Cake anyone...

Bringing to life an almost century's old recipe known as the decadence and indulgence of St. Louis Style Butter Cake.

Seizing An Under-Met Need

- St. Louis Style Butter Cake
- **New EMERGING category**
- Extended shelf life
- Few competitors
- Experienced team of CPG vets
- Phenomenal traction



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Problem & Solution













No innovation with big brands.

Parents with kids have no time to bake.

Buyers looking for the next big thing.

NOVEL and INNOVATIVE 3-layer dessert.

Thaw, warm and serve!

Grocery shelf turns are ROCKING.



3 launch flavors and over 15 to follow it up with...



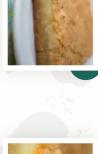
Chocolate Chip Cookie



Raspberry



Classic





Classic



Gluten Free



Blueberry



Cookie's 'n' Cream

Buttermilk Pancake

'n' Syrup



Red Velvet



Pecan Pie



Crumb Cake



Mint Chocolate Chip

Caramel Apple



Pumpkin



Peanut Butter Cookie



Salted Caramel



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Branding and Packaging







A Heathy And Growing Market

Brands are reinventing comfort foods and inspiring nostalgia. Belgian Boys French Toast, Chubby Snacks' Peanut Butter & Jelly sandwich, and Goodles Cheddy Mac to name a few



Frozen Bakery Products, Global, 2021

\$22.3B of Total Revenue

Source: Markets and Markets.com Published Date: Apr 2021 | Report Code: FB 1249

- published by Global Market Insights Inc. 2025, according to a new research study anticipated to cross USD \$7.8B (SOM) by The US frozen bakery market value is
- Serviceable Obtainable Market (SAM)of thaw and serve cakes is \$2.7B by 2025.
- healthy snacking at a national level. Indulgent snacking is currently outpacing



How Will We Do it?

Getting The Word Out...

- Develop relationships with 2-3 key accounts in 2-3 key markets
- Move into Food Service
- Direct to Consumer push
- Then what?
- National grocery expansion,
 Mass, C-Store, Club, and Drug
- Expanded foodservice
- National DTC expansion



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Our Brand Strategy



WHO WE ARE

Christian based group of recovered alcoholics, anxiety and mental health sufferers with and awesome cake!



WHAT WE DO

We bake the most decadent, indulgent, flaky, buttery, ooey gooey cake on the market.



HOW WE WILL DO IT

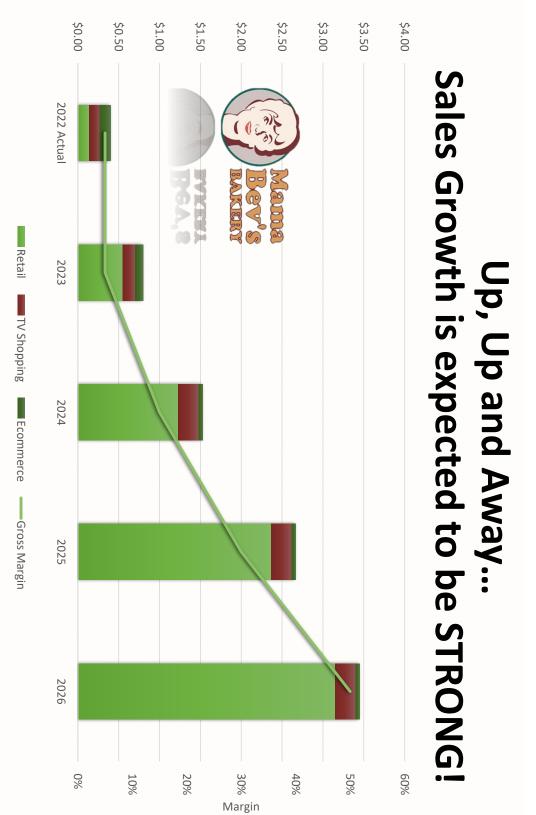
Get out into the community, introduce the cake to everyone, and go DTC to B2B through ecomm and grocery retail.







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Revenue (\$M)

Current Competition

Decadent and Indulgent

High-end indulgence with exceptional look and branding



Long Shelf-life

Short Shelf-life



Can be found in a gas station

Basic and Bland



Growth And Expansion

Current Customers







WO DMAN'S

X C F MILWAUKEE CENTER FOR INDEPENDENCE















2023 and beyond





KWIK TRIP













Publix







- National brand exposure through QVC with an average cake sell price of \$13 Access to over 6000 doors
- Single serve package release
- Break even projected Q1 2024
- 40% gross margin projected Q1 2025
- Distribution partners with AWG, UNFI, Certco, KeHE and Gordon Food Service



Food service partner with GFS

4 successful airing sell outs – 8000 units per 8-minute airing

Top 1% of brands to make it to 10+ airings

Extended product offering

Leadership Team

We're equipped to take this company from seed to exit.





























Gary Plassmeyer

- Founder and CEO
- 20-year restaurant vet with Texas Roadhouse. chain experience with the high volume corporate
- Serial entrepreneur on 3rd Thermonator Holdings. 9th Slice Pizza and start up with Mama Bev's,
- Specializes in operations, visionary build out. brand development and

<u>Alycia Pogreba</u>

- Director of Operations
- 15-year restaurant vet with experience with 9th Slice high volume start up
- Specializes in product customer relations. development, production line management and



Scott Corsi

- Chief Commercialization Officer
- 25-year FAB industry vet SPC Product Consulting with The Merco Group, Commercialization and Catapult

Services

Specializes in sales brand development. analytics, product and relations, margin marketing, broker

- Chief Development Jim Cain
- 30-year FAB industry vet Del Monte and Maine with Kraft, Campbells,
- Specializes in developing implementing creative strategic approaches and and packaging advances product formulations, technical solutions for process developments,



Carter Welch

- Chief Marketing Officer
- 30-year FAB industry vet and the Fig Tree Group Brach's Candies, Pillsbury with Proctor and Gamble
- Specializes in marketing, growth, biz dev, building management, scaling for negotiating, change revenue optimization, brand management. business processes, and teams, streamlining



Ryan Calton

- **Chief Financial Officer**
- 20-year finance industry vet with Brewer Co, Hampel Corp and Baker
- Specializes in mergers and go to market, and product development data-driven decision smart systems to support and acquisitions, new



Advisory Board

We're equipped to take this company from seed to exit



























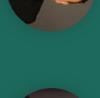


















Andrew Baer

Founder

15-year beverage

30 year cross-industry Palmetto Bank, Daniel; BI-LO Center; The professional with Fluor business and marketing

Serial entrepreneur on

Anheuser Busch. wholesaler owner with

Thermonator Holdings Bev's, 9th Slice Pizza, 4th start-up with Mama

and Advanced Learning alignment, communications Specializes in strategic and public relations. marketing; brand SoftwareONE

Specializes in logistics

management. and facility

> Advisor and Board Penny Arvanetes

> > Advisor and Board <u>Jamie Valenti Jordan</u>

- CEO of Catapult Services Commercialization
- Specializes in developing 20-year FAB industry vet with General Mills, Del Monte and Campbells.
- marketing and operations and executing aligned plans centered around products. novel food and beverage

<u>Tino Arvanetes</u>

- Advisor and Board
- VP of Wealth Management for PNC Bank
- 35-year finance industry vet with BMO, Johnson Financial, US Bank and
- adaptation. Specializes in business banking and investor relations and loan

Mikhail Palatnik

- Chairman and Advisor
- VP of Product
- 20-year software industry Development for Zywave

vet with Accenture,

CoreLogic and Zywave management, data & Specializes in product analytics and P&C

Brad Rostowfski

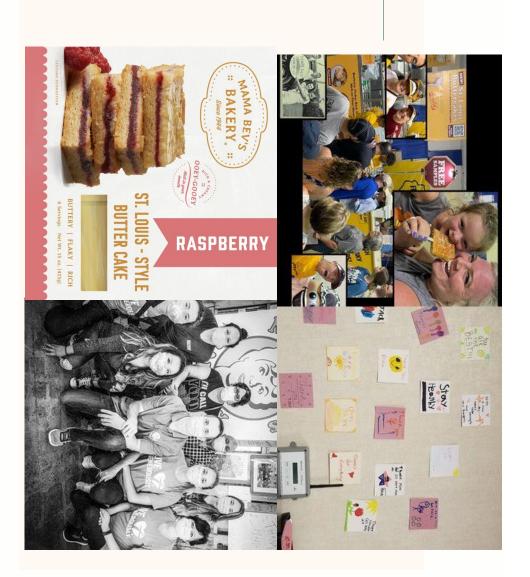
- Wisconsin Founder for Food Finance Institute and FaB
- 35-year FAB industry vet with Kraft, Sargento and Palermos Pizza.
- Specializes in new product management. integrated systems design engineering management development, marketing, and cross functional



Use Of Funds

How we will use the money

- Build our inventory.
- Hire some awesome people.
- Give us some runway to grow.
- Allow us to continue our community work.





Major Milestone's













WO DMAN'S

metcafer-

Launched Jan 2020

Q3 2020

Q1 2021

Secured our first grocery store chain.

and refocusing

contract with

DISTRIBUTION

Greco & Sons,

the restaurant

After closing

SIGNED

our efforts, we

Sysco and GFS on

regional and

national level

Jewel Osco opened up 188 stores.

Introduced St.

Q3 2021

2022

Louis Gooey
Butter Cake to
the nation.

Have had over 10+ successful

airings!

t. Gained WI

state acceptance with

Woodman's , Metcalfe's and Certco

Distribution



1-year.

Mama Bev's in

launched





Thank You

Let us know if you are interested in this opportunity; we'd love to send you some St. Louis Buttercake!

www.mamabevs.com

Gary Plassmeyer

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Co-founder/CEO

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