

BY THE NUMBERS



NOT ALL TERPENE SUPPLIERS ARE CREATED EQUAL

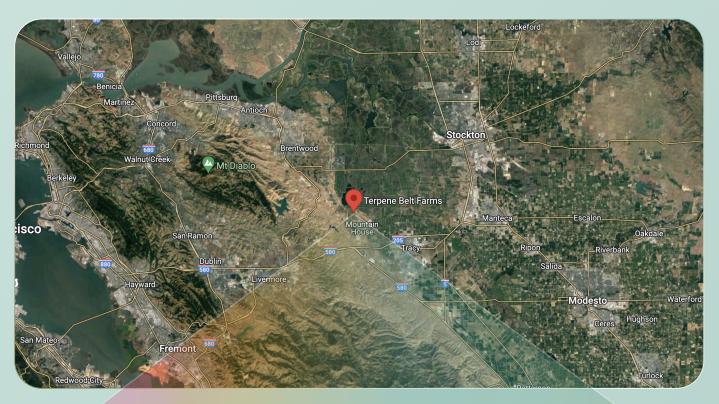
Terpene Belt Farms owns and controls every step of the supply chain — from genetics to farming to distillation. Other terpene suppliers contract with farmers to rotate in hemp, supply them with extraction equipment, and hope farmers follow "the SOP". This results in lots of well-intentioned experimentation leading to unpredictable results. Others won't even brave the plant touching operations, choosing instead to buy white-label oils and market them as their own. The end result is a mish mash of Myrcene and Terpinolene dominant hemp varieties.

	Terpene Belt Farms	Other Farms
Maintains dedicated farming operations team		*
Fully owns harvest, extraction and refinement processes		*
Exclusively markets oils produced in-house, never white-label oils		*

We stand by our commitment to authenticity.
We do not, and will never, sell white-label oil under our Terpene Belt Farms brand.

CALIFORNIA'S LARGEST FRESH FLOWER FARM

We work in one of the finest agricultural regions in the world, the San Joaquin Valley in the shadow of the Diablo Mountain Range. Our farm straddles Contra Costa and Alameda counties, thriving alongside California's most sought after crops: wine, nuts, and tomatoes.





ONE FOCUS, ONE PRODUCT, ONE CROP

We do not farm alternating crops in the offseason, lease our grounds, or farm as a rotation crop to fix nitrogen in the soil. We only grow hemp and cover crops to enrich our soil with organic material.

By protecting our grounds from experimentation, we ensure the cleanest product on the market each year. Every harvest lot is tested by a DEA-licensed lab and comes with a certificate of analysis (COA) bearing our name.

Other terpene suppliers are unable to produce a COA at the farm level and do not maintain a chain of custody in the same way we do.



INDUSTRY LEADING PROCESSING CAPACITY

10 Tons Fresh Flower / Hour Input

Immediately after our plants are harvested, processing begins. We don't harvest a day's worth of plants and send it to a freezer. Fresh Never Frozen® means we harvest 2.5 Tons every 15 minutes, turning the material into oil as fast as we harvest it. Our material handling strategy is carefully designed to maintain the integrity of the plant and preserve the California terroir expressing the seasonal nuances of each vintage

With a fully vertically integrated operation, Terpene Belt Farm's supply chain stands out against the competition. The ultimate results? Our product carries consistent quality that only we can deliver. We have set the standard year after year and we will continue charging towards higher quality at lower cost.