

DistanSea is an innovative company developing groundbreaking water treatment solutions to extend the shelf life of **live seafood** by up to 45 days. Our patented technology removes harmful ammonia, enabling efficient and cost-effective **long-distance shipping** and **long-period holding**, while ensuring exceptional quality and freshness, reducing shipping costs and minimize carbon footprint.

This translates to significant benefits for the entire seafood supply chain, from catch/hatchery to plate.

PROBLEM:

- **Urgent Sales at Lower Prices:** Traders are forced to quickly sell live seafood due to its short shelf life, often accepting lower prices, diminishing profit margins.
- **High Mortality Rates:** Transporting live seafood entails significant losses due to high mortality rates, directly impacting revenues.
- **Inefficient Long-Distance Transport:** Current methods for long-distance shipping are inefficient and costly, requiring mid-journey stops for water changes, driving up costs and limiting market reach.
- **Economic and Logistical Challenges:** These issues combine to create a scenario where the live seafood industry faces economic pressures from reduced profitability, logistical inefficiencies, and restricted market expansion opportunities.

This succinct overview captures the critical economic and logistical challenges faced by the live seafood market, emphasizing the need for an innovative solution

SOLUTION:

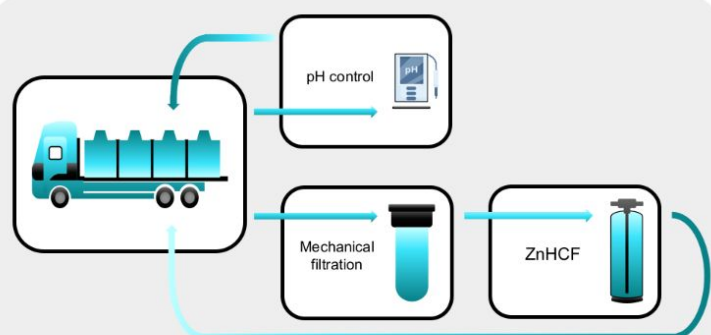
DistanSea introduces an advanced water treatment set of technologies that revolutionizes the transportation and storage of live seafood. By leveraging our proprietary system, we offer a solution that:

- **Maximizes Profitability:** Significantly extends the shelf life of live seafood, allowing traders to command higher prices without the pressure to sell quickly.
- **Reduces Mortality Rates:** Our cutting-edge tech minimizes losses during transport, safeguarding revenues by ensuring a higher survival rate of live seafood.
- **Streamlines Long-Distance Shipping:** Designed for efficiency, our technology eliminates the need for mid-journey stops, reducing shipping costs and opening up new markets.

This innovative approach addresses the core economic and logistical challenges identified, transforming the live seafood supply chain to enhance profitability, sustainability, and market reach.

TECHNOLOGY: DistanSea's breakthrough solutions redefines live seafood transport and holding with a focus on autonomy and efficiency. Key highlights of the technology include:

- **ZnHCF ammonia mitigation beads:** Passively remove ammonia, creating a pristine aquatic environment for optimal seafood health
- **All-In-One Seawater Solution:** Beyond ammonia removal, it integrates oxygen enrichment, CO₂ stripping, temperature control, and more, creating an optimal environment for live seafood.
- **Hands-Off Operation:** Designed for zero human intervention, our system thrives in isolated conditions, perfect for weeks-long sea voyages in shipping containers.
- **Simple and Sustainable:** Easy cartridge swaps on arrival or monthly, with a rechargeable material process, streamline operations and minimize waste.



DistanSea's tech is a game-changer for live seafood transport, ensuring health, longevity, and operational ease on a global scale. A provisional patent (USPTO 63/202,738) was registered.

BENEFITS

- **Increase longevity:**
Significantly extends the shelf life of live seafood.
- **Cost Reduction and Revenue Increase:**
Lowers operational costs, doubles transport load capacity, reduces mortality rates, replace air-freight with sea-freight, and enhances food quality.



Sustainability:

Dramatically reduces carbon emissions, minimizes food waste through improved survival rates.



User-Friendly Design:

Fully autonomous, simplifying maintenance, and streamlining the supply chain for hassle-free operations.

ART PRODUCT LINE: The ART (Ammonia Removal Treatment) product line disrupts the live seafood market by ensuring vibrant health and premium appearance throughout transport and holding, even across continents. **LocalArt** tackles regional logistics, like Norwegian King Crab reaching France. **ProArt** conquers ambitious routes, with Maine Lobsters arriving in Japan as fresh as ever. **RechargeArt** maximizes efficiency and minimizes downtime.

Dive into a sea of lucrative opportunities with ART – the future of fresh, global seafood commerce is here.

GROWING MARKET



18 MONTH PLAN

Bead Production & LocalArt Market Entry

- Optimize bead production
- Expand **LocalArt** testing to new species
- Facilitate EU controlled transports
- Initiate EU sales through distributors
- Expand to major market within 1 year

Advance Long-Distance Solutions

- Finalize **ProArt** development
- Develop **RegenerateART** system

Benefits

- Early revenue & market validation
- Global expansion foundation
- Future-proof technology

MARKET PENETRATION:

Initial Focus: Targets short-term transport of crustaceans in Europe, with plans to expand to major markets in China, the United States, and Japan.

COMPETITORS

live transportation companies with less efficient technologies, air cargo (more expensive), and chilled cargo (lower quality).

THE TEAM



Asaf Lahav



Prof. Ori Lahav



Dr. Raz Ben-Asher



Dr. Paz Nativ

Tap into a \$200B market with unmatched sustainability and profit potential