November 19th 2019



aromatic non alcoholic blend®

MeMento



A FEW WORDS FROM US

Natural, authentic, healthy, pleasurable and sophisticated: MeMento is the first Non Alcoholic Mediterranean blend of distilled aromatic waters, able to gift consumers with the same complex and qualitative experience of regular drinking. Made from organic ingredients, with no alcohol, no sugar and no gluten, MeMento is an elegant vegan brand promoting healthy lifestyle, mindful choices and respect for nature. From the sophisticated recipe, inspired by ancient Florentine remedies, to the evocative bottle design, MeMento embodies our aim: the pursuit of inner harmony and happiness. MeMento



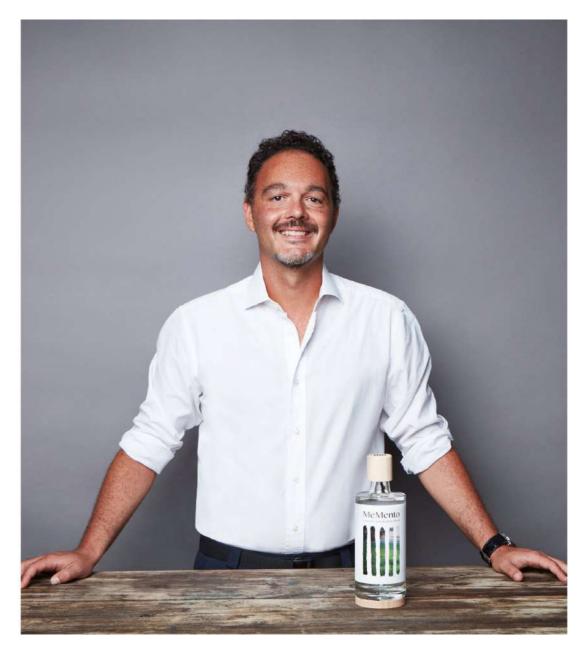
INNOVATION

A LITTLE BIT OF OUR HISTORY

The project is the brainchild of Eugenio Muraro, a 42year old engineer who, after working for years in the renewable energy sector, decided to pursue an 'Executive MBA' (2015-2017) at MIP Politecnico di Milano Graduate School of Business.

For his Master's Project Work, Eugenio, unlike the other MBA students, mainly concentrated on technological and IT innovations, developed the business plan of a groundbreaking idea focused on tradition, for which he also enrolled to A.I.B.E.S. bartending school.

As a result of the hard work, in July 2017 MeMento was awarded 'Best Project' by MIP Politecnico di Milano Graduate School of Business, in October 2017 was officially launched, and later on received the founding to give life to an innovative start-up company.





MeMento

November 2016 – June 2017





Problem Statement

- Up until 2025, the World Health Organization is expecting a continuous decrease in alcohol consumption as a consequence of alcohol policies together with constantly growing awareness and research for healthier and sustainable lifestyles
- Year after year, non-alcoholic beverages market is growing fast globally, but consumers are also more conscious of the risks associated with soft drinks such as obesity and nutritional deficiencies







NEED FOR HEALTHIER NON-ALCOHOLIC DRINKS

DIFFERENTIATING FROM NOWADAYS PROPOSAL



Creation of a drink

Natural, non-alcoholic, not carbonated, sugar and gluten free, biological without losing style, elegance and aesthetic taste.

Idea



Target

Stand-alone product, but also an unprecedented basis for non-alcoholic cocktails thus giving a concrete alternative to be proposed in a premium market segment targeting middle-aged public







Beverage Industry

Mature sector that includes companies which market Non-alcoholic and Alcoholic items. Few sizeable players dominate – intense competition

Soft Drinks are controlled by two major groups, The Coca-Cola Company and PepsiCo.

.... However, the sector is full of numerous businesses that have cut its own role launching specific products or products that are typical of a given territory.





Reference Products

BEER			
CATEGORY	Alcholic		
DESCRIPTION	Fermented Sparkling Grain Beverage		
Product C	haracteristics		
Color		Brown, Red, Yellow	
Taste		Bitter, Yeasty, Malty	
Ingredients		Water, Malt and Hops	
Alcohol Conte	nt	up to 10%	
Food Coupling	I	Various	
Service temperature		6 -14 °C	
Energy (Calori	es)		
Sugar			
Caffeine			
Gluten			
Carbonates			
Vitamines			
Additives			
GMO			
Recyclability		Bottle Glass - Can Aluminium	
Certifications		Quality & Supply Chain	
Product Shelf	Life	6-9 Months	
Geo availability		Worldwide	

CA	RBONATED	1 A		
CATEGORY	Non-Alcholic			
DESCRIPTION	Carbonated water, Sweetener, natural or artificial Flavouring			
Product C	haracteristics			
Color		All Possible		
Taste		All Possible		
Ingredients		Water, Sugar, Flavours, Additives		
Alcohol Content		09		
Food Coupling		Various		
Service temperature		6 - 10*0		
Energy (Calori	ies)			
Sugar				
Caffeine				
Gluten				
Carbonates				
Vitamines				
Additives				
GMO				
Recyclability		Bottle Glass/Plastic-Aluminium Can		
Certifications		Quality & Supply Chair		
Product Shelf	Life	12-24 Months		
Geo availabilit	a de la companya de l	Worldwide		

WINE		
CATEGORY	Alcholic	
DESCRIPTION	Fermented Grapes Beverage	A
Product C	haracteristics	
Color		Red, Yell ov
Taste		Acid, Fruity, Tannio
Ingredients		Water, Grapes, Sugars, Enzyme
Alcohol Conte	unt .	up to 159

Color	Red, Yellow
Taste	Acid, Fruity, Tannic
Ingredients	Water, Grapes, Sugars, Enzymes
Alcohoi Content	up to 15%
Food Coupling	Various
Service temperature	6 - 20°C
Energy (Calories)	
Sugar	
Caffeine	
Gluten	
Carbonates	
Vitamines	
Additives	
GMO	
Recyclability	Bottle Glass
Certifications	Quality & Supply Chain
Product Shelf Life	Many Years depending by Type
Geo availability	Worldwide

Analysis

Different products were put in comparison both alcoholic and non-alcoholic considering each specific characteristic.

JUICE		Sec.
CATEGORY	Non-Alcholic	
DESCRIPTION	Extraction of the liquid contained in fruit or vegetables	
Product C	Characteristics	
Color		All Possible
Taste		Sweet, Refreshing
Ingredients		Fruits, Vegetables, Herbs
Aicohol Cont	ent	05
Food Couplin	¢	Various
Service temperature		12 - 20*0
Energy (Calor	ies)	
Sugar		
Caffeine		
Gluten	1	
Carbonates		
Vitamines		
Additives		
GMD		
Recyclability		Bottle Glass - Aluminium box
Certifications		Quality & Supply Chain
Product Shell	fLife	6-12 Months
Geo availabili	ty	Worldwide

COCKTAIL			
CATEGORY	Alcholic		
DESCRIPTION	Mix of 2 or more ingredients if at least one contains Alcohol		
Product (Characteristics		
Color		All Possible	
Taste		All Possible	
Ingredients		Alchol, Fruits, Sugar, Herbs, Spices	
Alcohol Content		up to 40%	
Food Coupling		Various	
Service temperature		6 - 50°C	
Energy (Calo	ries)		
Sugar			
Caffeine			
Gluten			
Carbonates			
Vitamines			
Additives			
GMO			
Recyclability		Bottle Glass - Aluminium Can	
Certifications		Quality & Supply Chair	
Product Shel	f Life	Many Years depending by Type	
Geo availabil	ty	Worldwide	



Trends & Needs

- ≻Attention to authenticity of resource
- Preference for natural and biological products
- > Enjoy design and handcraft manufacturing



- > Concerning for sustainable brand, ethical labels and clean packaging
- >Not satisfaction with existing soft drinks







Mission - Vision

MeMento's MISSION

is to give PLEASURE in drinking HEALTHY while tasty, adopting natural elements to achieve a complex experience.



MeMento's VISION

statement is to promote a PROPER NUTRITION STYLE to well-being staying together in harmony and ENJOYING THE NATURE.





Product Description

who's MeMento?

A non-alcoholic aromatic blend

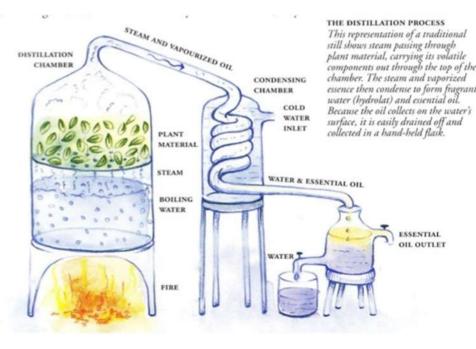
A **distilled** beverage made with **botanicals** coming from **Mediterranean lands**

MeMento's innovation is a meaning innovation.

Blend is obtained by mixing different plants and herbs using what is currently considered a secondary product to the steam distillation process of botanical elements, called *hydrolat* or *aromatic water*.

Elements are distilled in separate fractions, allowing to treat each fraction differently to get the best individual flavour.

At the end all the components are put together to get the best unified flavour profile possible.





Value Proposition

MeMento is a blend of aromatic waters obtained from certified herbs, flowers, roots and fruits of our territory becoming alternative to classic alcoholic distillates.

The objective is to sell a **SOPHISTICATED PRODUCT** for a **MULTISENSORY IMPACT** but at the same time being **NATURAL, WITHOUT ALCOHOL OR SUGAR, GLUTEN AND VEGAN FREE**.

MeMento places itself in the market as a new type of product that can enter its own niche.

MeMento should be drunk alone and as a base or flavouring for cocktails.

It will be wrapped up in a glass bottle with a wood cork and that hold 700 ml (24 fluid oz.), which display the name of the brand, logo, and facts related to the nutrition facts and list of ingredients.





Core Values

Multi-sensorial From smell to taste: complex bouquet, unique aroma

- Natural Organic, Botanical
- Authentic Handcraft, Genuine
- Heritage History, Roots, Remedies
- Healthy No alcohol, No sugar, Aromatherapy: plants benefits
- **Pleasure** Enjoy drinking, Enjoy nature, Relax, Take it slow
- **Sophisticated** Not ordinary, minimalist design



Putting these values together and integrating in the local environment the best character that identifies MeMento is

MEDITERRANEAN



Product distinctive elements genesis





Sales & Marketing Targets

B2C

Places to go

- Upscale/elegant bar
- Restaurants nature inspired, Veggies

B2B

Nature/wellbeing

- Organic restaurants, cafes, shops
- Wellness and beauty centers
- Locations related to plants, botanicals

Design/creativity

- Bars with attention to design, minimalism, natural environment
- Exhibitions, locations and events related to arts/culture/creativity/handcrafts

Territory (drink & food)

- Chefs, sommeliers

Outdoor sports/open air

 Events related to unusual and nature oriented open air activities Kind: Men/Women aged 25-50 Type: High Educated, Fashion-conscious, Health life style, Social and Responsible aware Location: Major cities in Italy and abroad Social life: Loves to travel, Party, Socializing Features: Bold, Vibrant, Imaginative Interests & Activities: Creative/handcrafts, Nature and Botanic lovers, Cocktail lovers, Cooking lovers, Natural beauty lover, Designers, Journalists, Artists, Sportsmen Natural/healthy products lovers, Veggies, Yoga.

Unlike alcoholics, it can be consumed by youngsters, athletes, those who are going to drive, pregnant women, those who can't drink for health reasons, those who are not allowed to drink alcohol for religious reasons and of course by the abstemious.



SWOT Analysis

STRENGHTS	OPPORTUNITIES
Flexibility in terms of costs and	No direct competition
 structure Authenticity: handcrafted in small batches 	 Concept areas uncovered as Wellbeing-Aromatherapy-Virgin Cocktails
Meet Emerging Trends	Increasing consumption of non-alcoholic drinks
Sole recipe product	
Historical and traditional roots	Creation of a unique brand
Distinctive look and packaging	Favourable laws on healthy products
	Transversal clients
WEEKNESSES	THREATS
WEEKNESSES Limited knowledge of beverage sector	THREATS Make acceptable an innovative product
Limited knowledge of beverage sector	Make acceptable an innovative
Limited knowledge of beverage	Make acceptable an innovative product
 Limited knowledge of beverage sector No external support as funding, 	 Make acceptable an innovative product Relative high price for the market
 Limited knowledge of beverage sector No external support as funding, distribution channels 	 Make acceptable an innovative product Relative high price for the market Enter a market of big corporations Possible new entrants
 Limited knowledge of beverage sector No external support as funding, distribution channels No direct control on the raw 	 Make acceptable an innovative product Relative high price for the market Enter a market of big corporations Possible new entrants
 Limited knowledge of beverage sector No external support as funding, distribution channels No direct control on the raw materials Strong specialization: one product 	 Make acceptable an innovative product Relative high price for the market Enter a market of big corporations Possible new entrants Customers may not switch for



Business Model Canvas

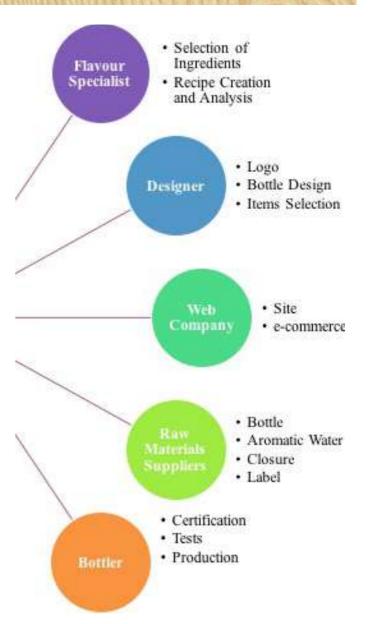
Key Partners Chefs Barmen Fashion sector Influencers Upscale Bars Hotels Wellness centers Restaurants Beverage Shops	Key Activities Create a brand awareness Optimize the web site and the e- commerce platform Verify the product production Key Resources Intellectual Human	Value Propo Newness Solve the of what to when you drinking Design	problem drink	Customer Relationships B2C Automated service B2B Personal Assistance Channels Sales Force Web Sales Partner Stores	Customer Segments B2C Target customers B2B Upscale Bars Hotels Wellness centers Restaurants Beverage Shops
Cost Structure		12	Revenue S	treams	A.
Minimum fixed costs			Direct Sal	es	



Operations – Prototype, Test, Production







Temperature temporte Committee utilizante par il portievo		Non refrigerats Confictions integra			
Preva	U.M	Rimiliato		Mietodio D.Lup 77 del 18/02/1993 GU M	100 101 101011000
traces everypetico: Noshorie (da calcolid)	R04/100 g	8,36			
Varune energefico: Kjoule (da calcola)	N.3/100 (J	1,53		D. Lgs 77 dei 16/02/1963 00/ F	
Carbonhuti (da celcolo)	5	0,0%		D.Lgs 77 del 16/02/1993 GU I	4.00 del terore cano
Zyiciheri,	5	0.09	(*)	M/1 328 REV 5/2000	
Dataminicactions graval	76	≈ 0.10		NMM, Nº 100, 1998	
Circuit saturit		~ 0,10	173	M.I. 637 REV.0:2014	
Determiniscione dell'azoto con melodo roalizato	8	< 0,10		150-1871:2008	
visions maito protaine (per calcolo)		00,00		10/0 1871:2009	
Fibra almoitere	36	< 0,10	67	MLI 128 REV.5:2009	
tale	g/100 g	$\times 0.10$	(*)	M.I 287 REV.5/2009	
				and the second s	in and





Best EMBA Project Work 2015-2017

MIP – Business School Politecnico Milan, Italy







OUR VALUES

With an ever growing consumers' awareness and inclination towards healthy lifestyle, a need of innovative products that respond to the market's evolution has arisen. After a thorough analysis and years of research, we have decided to give life to a premium Non Alcoholic drink able to provide a complex drinking experience without compromising on style, elegance and design.





FREE DRINKING

MeMento's elegant recipe was designed to promote a mindful lifestyle, without renouncing to pleasure.





MeMento

ALCOHOL FREE

SUGAR FREE



GLUTEN FREE



VEGAN



FOUR AROMATIC WATERS

Inspired by an old recipe discovered in "Ricettario Fiorentino", the recipe book published by the College of Physicians and Pharmacists Guild of Florence in 1498, always considered a reference point in the preparation of medicines, MeMento comes to life from a selection of *aquae aromaticae*, perfumed and palate cleansing waters with beneficial powers, blended according to ancient traditions.

The ingredients, distilled separately, allowing each single component to shine individually and to preserve its most precious qualities, at the end of the process are combined together into a non-alcoholic inebriating distillate, whose heady aroma and natural fragrance fill the palate and evoke memories of the Mediterranean: a déjà vu of well-being and happiness gifted by the scents of our unmistakable terroir.



ROSA

Delicacy and preciousness

LIPPIA CITRIODORA Exuberance and joy ROSMARINUS OFFICINALIS

HELYCHRYSUM ITALICUM

Equilibrium and depth

Energy and vigor



OUR ACCOLADES

Since the launch, MeMento has received International recognition for the quality of its unique tasting profile and for the elegant lines of its packaging.



MIP 2017 Best Project Work



BARAWARDS 2018

Most innovative product



SIP AWARDS

Package design



W B I A 2018

Best Packaging finalist



CIW MIXOLOGY

Award for excellence



COCKTAIL SPIRITS

Best soft drink finalist



WBIA 2018 Best Premium Adult

Drink finalist



SIP AWARDS

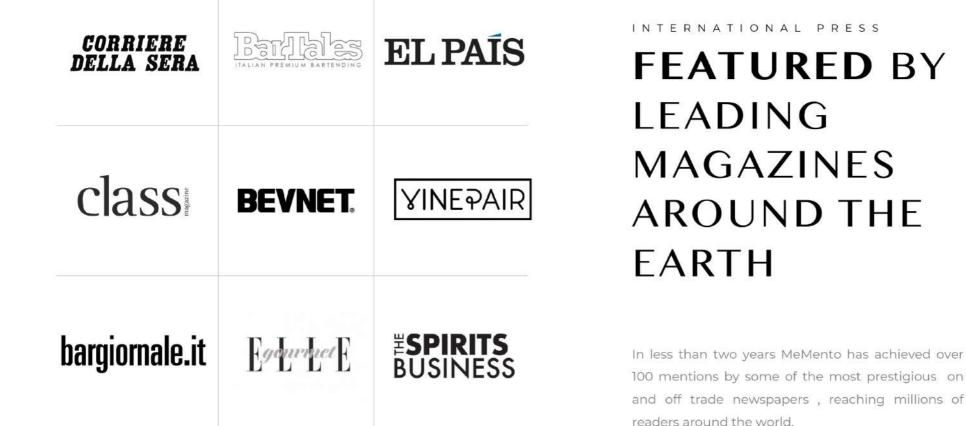
International consumer tasting



IWSC 2019

92 points







TRADE SHOWS

We believe in communicating with our customers directly and continuously. This is why we participate to so many trade shows: to talk to them, to hear them out and to enjoy MeMento together.



PRESS

In-depth articles in Local and International online and offline magazine and newspapers



MeMento

aromatic non alcoholic blend

DISTRIBUTION





CUSTOMERS















PROFESSIONAL CUSTOMERS



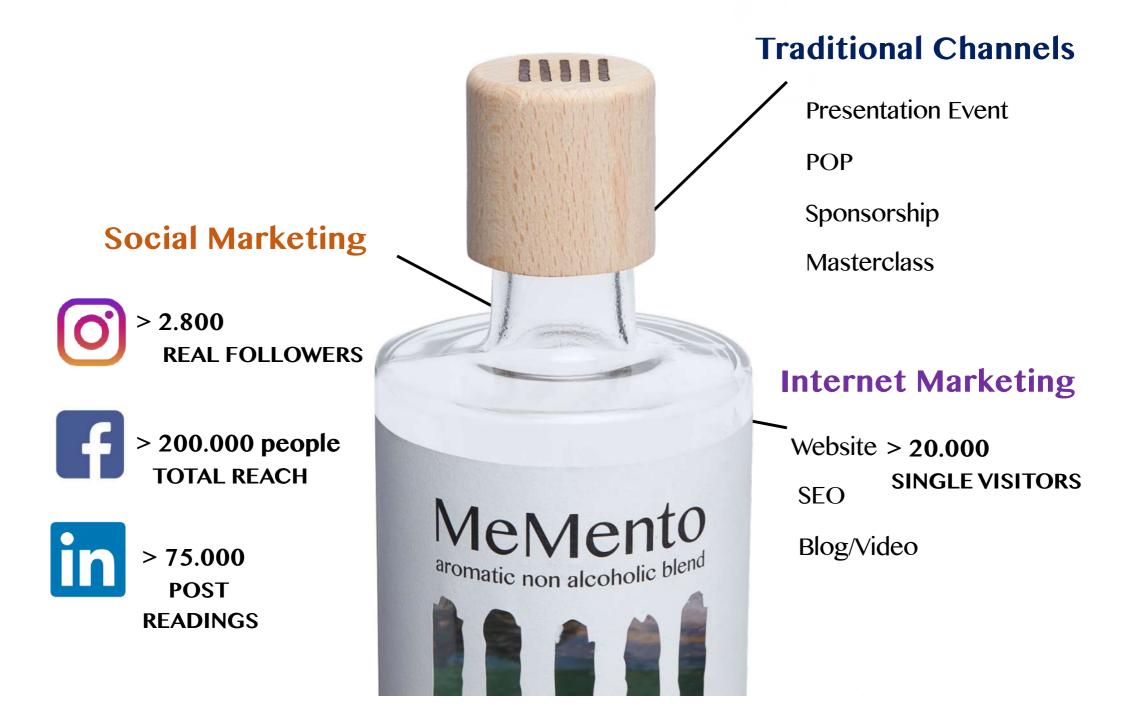
PRIVATE CUSTOMERS





PRODUCT MARKETING







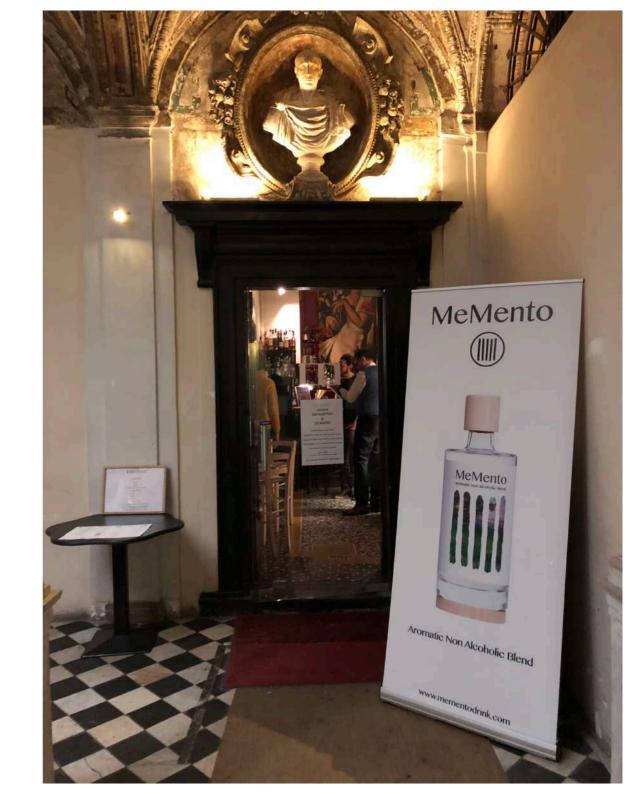
MASTERCLASS

MeMento 🏢



@mementodrink

www.mementodrink.com



PARTNERSHIP

Palmaria

MeMento (

Summer 2018

Mediterranean, Non-Alcoholic: the drink of Summer 2018 in the Gulf of Poets

Venus Bar and Palmaria Restaurant in Porto Venere (Liguria, Italy) have signed a partnership with MeMento, an alcohol-free spirit with the scents of Mediterranean aromatic plants.

The close collaboration involves the use of MeMento in the cocktails proposed by mixologists at Venus Bar and in the cuisine of Palmaria Restaurant - explains Cristina Raso, Communication and Marketing Manager at Grand Hotel Portovenere - "It explands the quality of non-alcoholic beverages with the objective of intercepting the new trends in contemporary drinking, which sees a greater demand for natural and alcohol-free products".

"Sunset in Portovenere" is the result of the mastery of the Barman at Grand Hotel Portovenere. This non-alcoholic, MeMento-based cocktail combines aromas of strawberry, coconut and orange, exalting essences and Bavors, and creating an intriguing and refined irink.

*Recipes created with syrups, spices and fuilt purees are very popular with our customers. The entire Grand Hotel team, from the kitchen to the dining room, is working on the preparation of new creations using MeMento" explains Cristina Rass. "The goal is to give pleasure by promoting a healthy iffestyle and at the same time achieving a multi-sensory and complex experience in harmony with nature, elevating the properties of the elements of our fand."

Grand Hotel Portavenere

Grand Hotel Portovenere is a 5-star bourique hotel in Porto Venere near the Cinque Terre. As one of the most prestigious properties in Liguria, it is a privileged venue for leisure & business stays. It features about 50 rooms of different types, the gournet Palmaria Restaurant and the creative Venus Bar.

MeMenta

MeMento is natural, authentic, pleasant and sophisticated, It is made with ingredients of organic origin, without alcohol and without sugars. This vegan and gluten-free product offers a refined and a versatile base for the creation of any cocktail.









DRINKING OUT OF THE BOX

An innovative competition that took place in 2019 at The Stage, in Milan, in which talented and creative mixologists were invited to make an inspiring MeMento cocktail, for one of the two chosen categories: "Low alcohol" and "No alcohol."

COMPETITION

Two categories, two winners, two prizes, one focus: give life to an outstanding MeMento based mindful drink.



LOW ALCOHOL

NO ALCOHOL

X

MAURO DE GREGORIO

"MyMento's Way"

ERICA ROSSI

"MeMento Breeze"









PROTECTION OF INTELLECTUAL PROPERTY









LIUC Università Cattaneo

Anno Accademico 2017 - 2018

Tesi di Laurea di Leonardo Bacchetta Matricola nº 0020478

Relatore: Prof. Andrea Urbinati Correlatore: Ing. Eugenio Muraro

MEMENTO: ANALISI DELLE STRATEGIE DI MARKETING DI UNA START-UP INNOVATIVA NELL'INDUSTRIA BEVERAGE

UNIVERSITÀ CARLO CATTANEO – LIUC SCUOLA DI INGEGNERIA INDUSTRIALE Corso di Lauras in Ingegneria Gestionale – Clasce L-Q





MeMento

Mixology





NON ALCOHOLIC

ROSEMARY & CLOVER

6 cl MeMento

3 cl Raspberry puree

1,5 cl Lemon juice

1,5 cl Egg white

1 cl Sugar syrup

TECHNIQUE: Shake & Strain GLASS & DECORATION: Goblet with raspberry skewer NON ALCOHOLIC

MeMento

CITRUS EDEN

6 cl MeMento 6 cl Pink Grapefruit juice 3 cl Lime juice 3 cl Sugar syrup

TECHNIQUE: Built over ice GLASS & DECORATION: Highball with pink grapefruit zest



NON ALCOHOLIC **MEDITERRANEO**

4,5 cl MeMento 1,5 cl Cucumber syrup 1 Fresh lime juice 10 Tonic Water TECHNIQUE: Shake & Strain GLASS & DECORATION: Tall glass with Mediterranean botanicals

6 cl MeMento 15 cl Tonic Water 2 cl Pomegranate syrup

TECHNIQUE: Built over ice GLASS & DECORATION: Goblet with tangerine and pomegranate









LOW ABV

FEELING PASSION

7,5 cl MeMento 1,5 cl Bitter 1,5 cl London Dry Gin 1,5 cl Lime juice 0,5 cl Passion syrup

TECHNIQUE: Mix & strain GLASS & DECORATION: Old fashioned with passion fruit and orange zest

LOW ABV

LADY MORGAN

6 cl MeMento 3 cl Irish Whiskey 3 cl Red vermouth

TECHNIQUE: Mix & strain GLASS & DECORATION: Coupette with lemon zest



Mediterranean scents MeMento Green

Recently launched, MeMento Green is the new brainchild of the team, whose members use their skills and expertise to develop another groundbreaking aromatic non alcoholic blend, able to offer to consumers a premium adult alternative to regular cocktails.

MeMento Green comes from a selection of four aromatic waters, well known since ancient times for their beneficial properties, combined together into an alcohol free herbal distillate, whose intense fragrance and refreshing aroma gift consumers with a hauntingly suggestive Mediterranean experience of well-being and health.



LAURUS NOBILIS

MELISSA

MYRTUS

CITRUS AURANTIUM

VEL

Bitterness and sweetness

Pungency and boldness

Citrus and spiciness

Purification and freshness



FAIRY'S HEALING

6 cl MeMento Green

3 cl Aloe juice

2 cl Elderflower syrup

TECHNIQUE: Shake & fine strain

GLASS & DECORATION: Cocktail glass with green leaves

GENERAL SHERMAN

MeMento

5 cl MeMento Green 2 cl Bourbon Whiskey 1,5 cl Pumpkin Puree TECHNIQUE: Shake & strain

GLASS & DECORATION: Cocktail glass with ice ball and orange ring



MeMento

FLAVOUR PROFILE: Delicate, aromatic and fragrant PACKAGING: 70 CL SHELF LIFE: 18 months from production date unopened. STORAGE: Store in a cool, dry place. After opening refrigerate to best preserve flavor and consume within 30 days. EUROPALLET: 240 bottles 70 CL EAN Code: 0793579964186



MeMento

MeMento Green

FLAVOUR PROFILE: Intense, herbal and refreshing PACKAGING: 70 CL SHELF LIFE: 18 months from production date unopened. STORAGE: Store in a cool, dry place. After opening refrigerate to best preserve flavor and consume within 30 days. EUROPALLET: 240 bottles

70 CL EAN Code: 0793579964193





LET'S CONNECT



@MeMentoDrink

3

#MeMentoDrink #MeMentoGreen #DrinkingOutTheBox #LowAbv #NonAlcoholicDrink #AlcoholFree #CheerfulDrinking



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