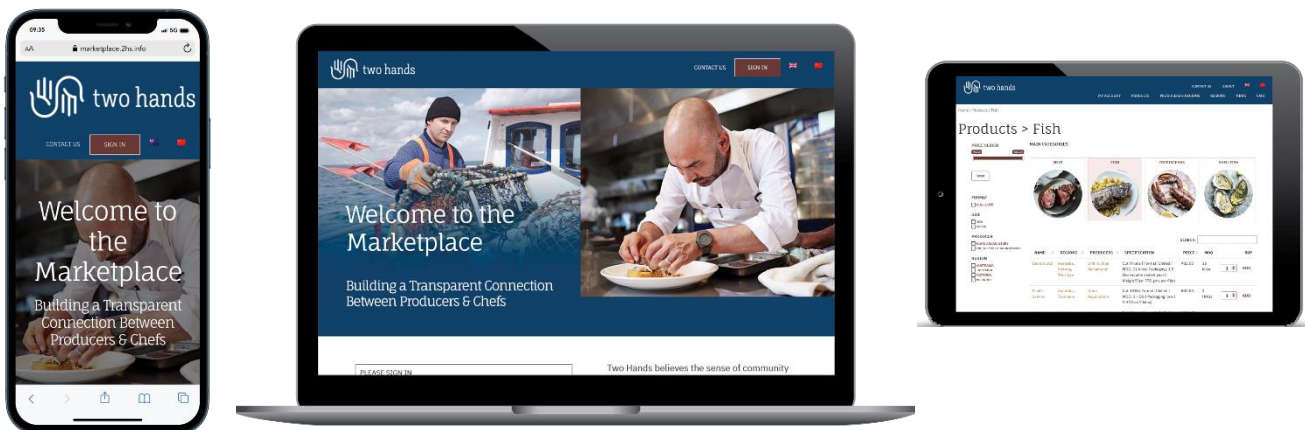


# A peek at our marketplace

To protect the integrity of our offering, we currently do not allow access to our marketplace until a producer or restaurant has signed up and aligned with our ethical approach.

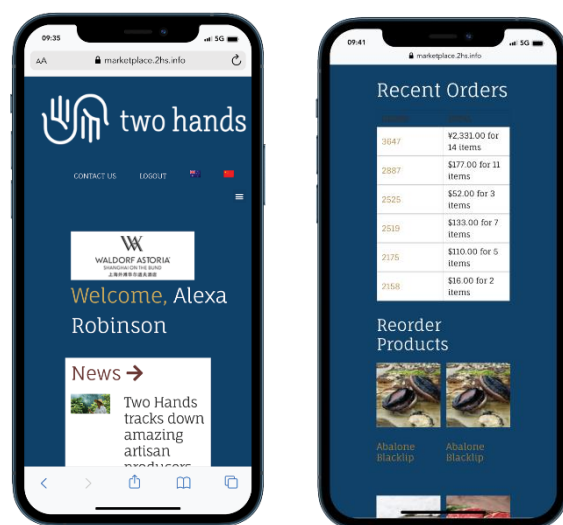
But below is a sneak peek of the way our marketplace works.

1. Our marketplace is equally accessible on mobile, laptop and tablet.

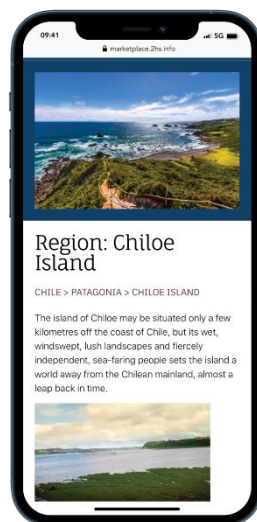
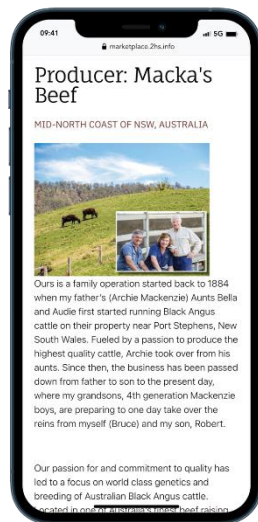
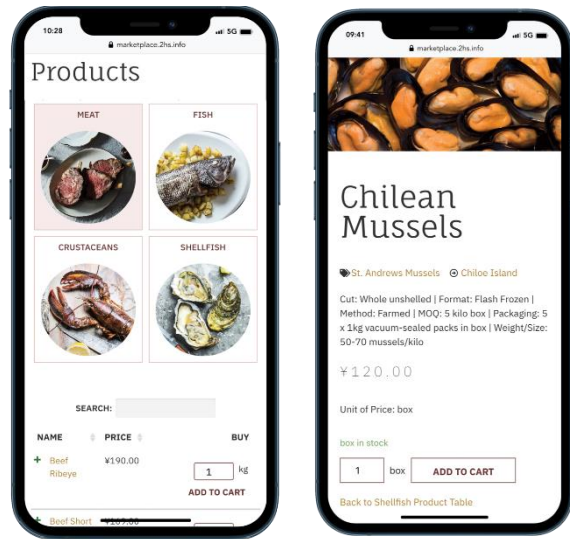


2. Chefs (or relevant person at restaurant) are issued a sign in, which also includes customisation for their delivery requirements, authorisation process and trading terms .

3. Once signed in, chef lands on personalised page, which includes their previous orders, relevant news articles, and easy link to reorder.



4. From there, chefs can navigate to look through our product offering, then click on individual products to get full details on their specifications, sustainability, and source (both producer and region). Various filters allow chefs to easily navigate down to the types of specifications they prefer.



5. Either from the product page or via the producers and/or regions pages, the chef can click to learn more about the potential source of their produce. They can easily find and order the relevant products through any of those routes.

6. From there, orders are placed on the shopping cart, then totalled and summarised, before chef places the order with Two Hands.

Now all that's left to do is wait for the fresh, smart-tagged product to arrive, where the chef and diners can scan the code to see the information about the product, producer and region, as well as the blockchain dashboard of the product's journey, providing 100% authentication and transparency.

