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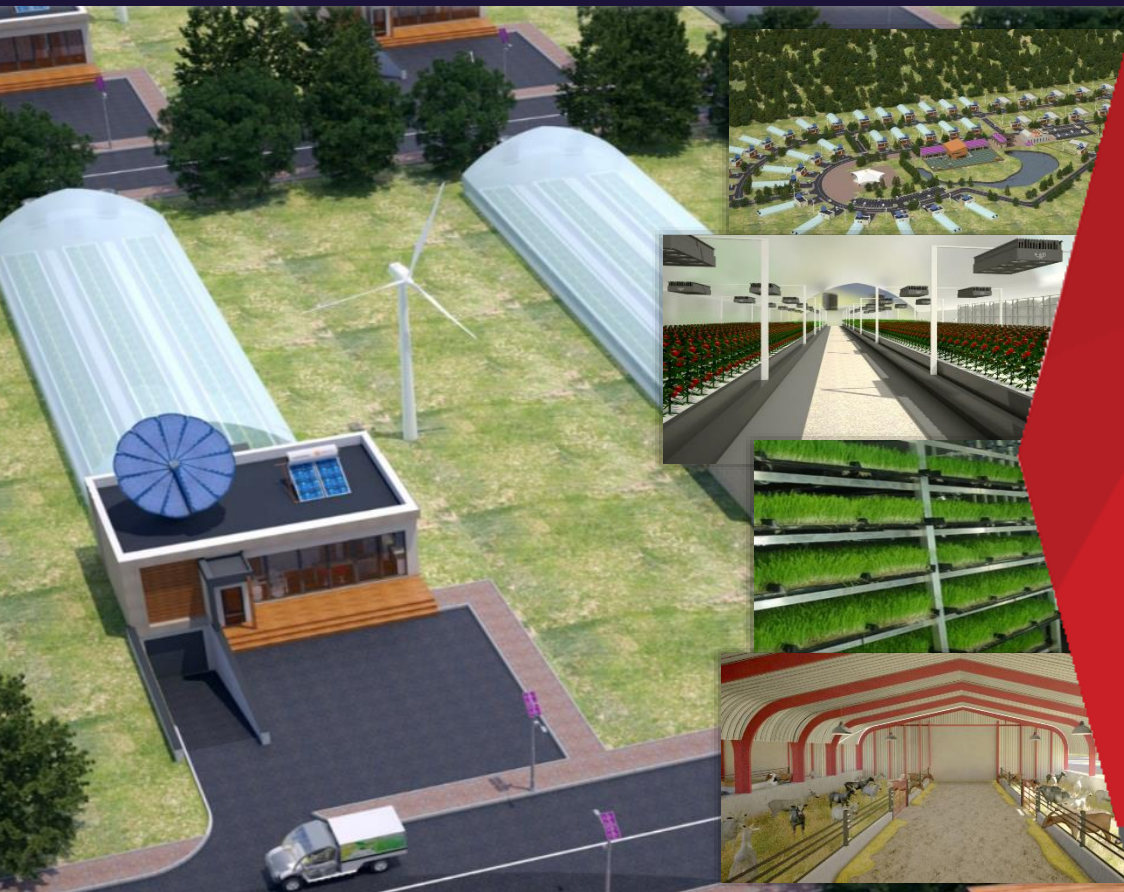
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SATILU ECV – Eco Village Initiative

Eco Village of future

October 2023, v 0.3



Get involved and support local organic food and green energy production!

Create green jobs for others and yourself.

Participate in profitable food and green energy production!

Bypass the natural disasters we are witnessing!

Be a part of the future now and here!

addyrn.com/satilu/ecv

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Background

With the realization of the project of building SATILU Eco Villages of the future we will create a minimum of 150 new green jobs. Give the home and work to 50 families.

Provide quality care for their children in SATILU eco kindergartens. We will supply the local market with organic, fresh food products.

With a rapidly increasing population, the availability of fresh, affordable, and safe food has become a major concern. In many countries all over the world governments identified the agriculture industry as a national priority.

Of particular interest may be the application of aquaponics agriculture.



Establishing a modern Eco village SATILU with innovative food industry will support national strategic priorities, resulting in:

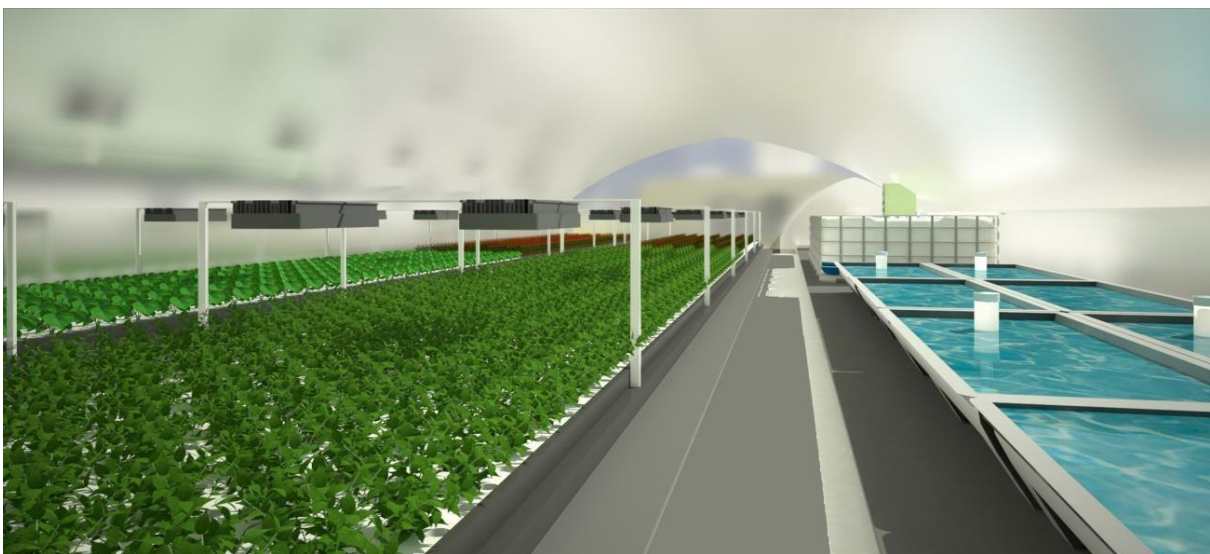
- **Environmental benefits** – introducing environmentally friendly agriculture technology and techniques, (plus zero housing, zero waste, zero carbon, organic food production...)
- **Economic benefits** – job creation, reduced poverty, reduced dependency on foreign food products, reduced food imports and hopefully also reduced cost of food; and
- **Social improvement** – support sustainable urban development, improvement to the quality of life, greater local food self-sufficiency, better quality of locally produced food products.
- **Tourism** - offering farming tourism is very topical worldwide. We expect a lot of visitors SATILU village which will significantly contribute to the visibility of the country and the development of tourism.

- **Technological development and new jobs** in SATILU village there is included many technologies related to organic food production, energy, renewable energy ... which opens the new opportunity to use these technologies in other areas and allow new jobs creation.



Proposed SATILU Eco Village Solution

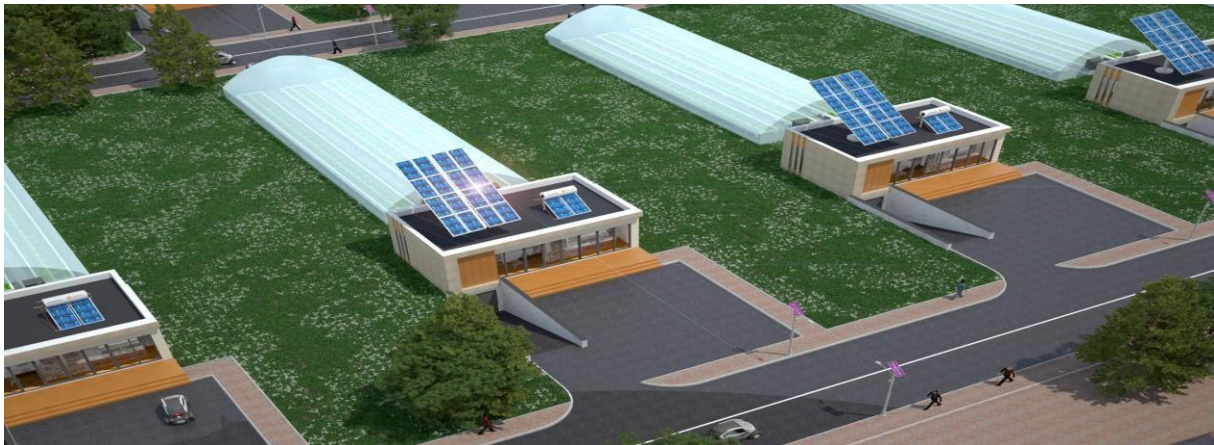
SATILU is a community family based environmentally friendly, energy self-sufficient and organic food production farming solution. It applies the most modern greenhouse and renewable green energy technologies, using aquaponics to produce high quality organic vegetable, fish, and goat dairy products for both local and export markets.



One SATILU village is composed of 50 or more individual family units to manage the production of specific.

Organic food products. Each family unit consists of:

- A 50 unit Plus energy single family houses, built in a Passive Standard that uses 90% less energy than a standard building.
- 30-unit greenhouses that manages the year-round production of specific organic food products: 30 aquaponics farms for fish and vegetable production; and
- 20 organic goat farms to support the production of organic goat dairy products.



In addition to the 50 individual family operated home/greenhouse Aquaponics farms unit, there are several support facilities:

- Dairy production facility – production of organic goat milk, yogurt, and cheese products.
- An on-site Rooftop restaurant providing SATILU grown organic food products.
- An eco-kindergarten for 150 children.

- An eco-education centers.
- An onsite retail outlet.
- A warehousing and distribution center.
- Waste to energy power station providing electricity and heating from waste.



SATILU is energy self-sufficient using solar and wind electricity production and with its own green Power Plant using food production and household bio waste and PWED (Plastic Waste energy Device) for the processing of emission-free plastic waste and the production of green hydrogen from excess electricity for energy storage. The on-site energy production will have sufficient capacity to meet the SATILU community's electricity and heating/cooling requirements.



SATILU ECV Investment Requirements

The SATILU ECV greenhouse solution is based on a modular approach. The initial “SATILU ECV Community” consists of a minimum of 50 individual family units.

The community can be expanded on an incremental basis in the future to up to 300 or more units.

Investment requirement for a 50-family unit SATILU Community depends on a lot of factors I can be confidently said after examining the location and making a detailed feasibility study.

In any case, the return-on-investment time is around 5 years.

Construction period is 12-15 months.

Goat milk

Goat milk is considered one of **the healthiest foods**. It **contains vitamins B1, B2, B6 and B12**, which are important for **strengthening the nervous system**, and is also rich in **minerals** (calcium, phosphorus, zinc, selenium) that play an important role for **bone strength and maintaining immunity**.



Goat milk is used as **a remedy for** bronchitis, heart disease, suppression of allergies, strengthening of the lungs and respiratory system, and diseases of bile and gallstones. It has **a low level of allergens** and is very **easily digestible**.

Find out more about **the differences between cow's and goat's milk** and how goat milk is used below.

Goat milk – health benefits

Goat milk is rich in nutrients such as protein, vitamins, and minerals. Experts from the health portal *Healthline* state that **one glass (about 200 ml) of goat's milk contains:**

There are many **benefits of goat milk** that can be extremely beneficial for human health:

- **fatty acid content** – goat's milk contains short-chain fatty acids that are metabolized faster, resulting in easier digestibility, and the characteristic fatty acids in goat milk are capric, caprine and capric,
- **less allergens** – people who are allergic to cow's milk are usually not allergic to goat milk, and it is thought that this is due to the lack of lactalbumin contained in cow's milk,
- **metabolic activity** – goat's milk increases the ability to metabolize iron and copper, and is recommended for people suffering from iron deficiency anemia in the blood,
- **similarity to human milk** – a study published in the *Scientific Journal of Pediatric Gastroenterology and Nutrition* has shown that goat's milk has a great similarity with the structure of breast milk, which makes goat's milk extremely suitable for children,
- **protein** – there is a higher proportion of whey protein in goat's milk, which is considered to be the most biologically valuable nutritional protein,
- **amino acid taurine** – the presence of this amino acid in goat's milk plays an important role in brain growth and development,
- **richness in vitamins** – goat milk contains vitamins B1, B2, B6 and B12, which are important for strengthening the nervous system, and contains more vitamin A compared to cow's milk,
- **richness in minerals** – goat milk is a rich source of calcium, iron, phosphorus, magnesium, zinc and selenium, which play an important role in many life functions,
- **exceptional nutrition** – to meet the daily needs of the body, it is enough to drink a glass of goat milk of 200 milliliters,
- **environmental protection** – goats require less space and food than cows,
- **less toxicity** – many cows are given growth hormones to increase milk production in an unnatural way, while goats are rarely treated this way,
- **goat milk for children** – in children who were fed goat's milk, faster growth, higher body weight and better bone mineralization were observed, unlike children who consumed cow's milk.



Goat milk and cow's milk – similarities and differences

Some experts believe that goat's milk is **very similar to cow's milk**, and that it has no higher nutritional value compared to cow's milk.

However, there are many **advantages of goat milk** compared to cow's milk, primarily in **the content of short and medium-chain fatty acids**, and **better and faster digestibility** (about 40 minutes), while in cow's milk digestibility lasts almost three hours. Because of this, cow's milk often causes bloating, gases and other forms of indigestion.

Goat milk contains about **the same amount of lactose** as cow's milk, but it is easier to digest due to the different composition of fatty acids. If you are lactose intolerant, **prefer to eat goat milk products** such as goat cheese.

Important differences that are stated **in favor of cow's milk** are that goat milk has **less folic acid**, which can lead to the development of **megaloblastic anemia in children** (vitamin B12 deficiency) fed exclusively goat's milk. Also, goat cheese and yogurt, have **an extremely stronger taste and aroma** than cheese and yogurt made from cow's milk, which can make it extremely difficult for some to consume it.

Also, goat milk contains **three times more niacin (vitamin B3)** than cow's milk. Also, goat milk has a slightly **higher pH than cow's milk**, so people suffering from heartburn will tolerate it better.

However, goat milk **is not necessarily better or worse** than cow's milk, but it all depends on the individual who consumes it and his needs and preferences.



Goat milk – boil or not?

Many people wonder **how to drink goat's milk**, or whether it is better **to drink raw or boil**. The fact is that milk is **most useful if it is drunk raw**, and thus contains all vitamins, minerals, enzymes and other easily degradable components.

However, it is believed that **raw goat milk is** best drunk raw only the first and possibly the second day after milking goats. Every day it should be boiled.

The dairy industry, which produces goat's milk for the wider market, uses sterilization techniques **using ultra-high pressure at lower temperatures**, so that the valuable ingredients of goat's milk do not break down, and so that the milk remains sterile.

Furthermore, it is recommended **to dilute goat milk with water** if it is given to young children, but opinions are also quite divided about this.

Goat milk and honey

Goat milk in combination with **honey** is found in a quality **natural soap** that protects and nourishes the skin of the body and face. Although ideal for sensitive and dry skin, soap made from goat's milk and honey **suits all skin types**. Soap softens the skin in a natural way and provides hydration and youthful appearance.

Numerous benefits and healing properties of these two foods show how useful this type of product is, although it has nothing to do with nutrition, and it is often known to add some oils (almond oil, coconut oil, etc.) when making this soap that improve its effect.

Goat milk and honey soap can also be bought in some stores, and the price is about **5 EUR**.

Goat milk is generally used outside **the diet**, and many consider it especially useful for sensitive and dry skin, solving acne problems, facial cleansing, moisturizing the skin and the like.

Production of fish feed and fish processing



The best fish feed in SATILU farms are freeze-dried California earthworms, fly larvae and offal formed from cleaning produced fish and produced vegetable. This feed can also be used outside the SATILU system for feeding cattle, chickens, and pigs because it is 100% organic has exceptional nutritional value.

Lyophilization is a unique method of freezing food. This is the best way to dry foods in a frozen state, which results in the preservation of nutrients and maximum utilization in our body.

This technological process is based on a freezing drying process in which water is removed by sublimation of ice from a previously frozen product. It is this process that makes lyophilization so superior and perfect to other drying methods. It does not use excessive temperatures that otherwise destroy a large amount of nutrients.

Lyophilization can be used to dry food, biological materials (blood, plasma), some antibiotics and live microorganisms.

The course of lyophilization takes place in three main stages:

- Freezing, at very low temperatures (-30 °C and below) and in a rapid way,

- Primary drying (dehydration) by sublimation of ice under vacuum and
- Secondary drying (drying) to a moisture content below 3 % with normal vacuum drying.

The size of the crystal plays the greatest role in the first stage of lyophilization and the success of the entire drying process depends on it.

Slow freezing leads to the formation of large ice crystals that can lead to cracking of the cell wall of the material, which impairs the quality of the final product - lyophilizate. The faster the freezing, the smaller the ice crystals, and their total active surface area is larger, leading to faster and more efficient lyophilization.

Proper freezing can reduce primary drying time by 30% which is the longest lyophilization step.

Proper freezing of the material, below its triple point, ensures the successful implementation of the sublimation process (the second stage).

At this stage, water that is in the form of ice is removed, this is the so-called free water.

Freezing drying takes place at reduced (vacuum) pressure and heat is added to the material to result in immediate sublimation of ice crystals. At no time does water appear in a liquid state.

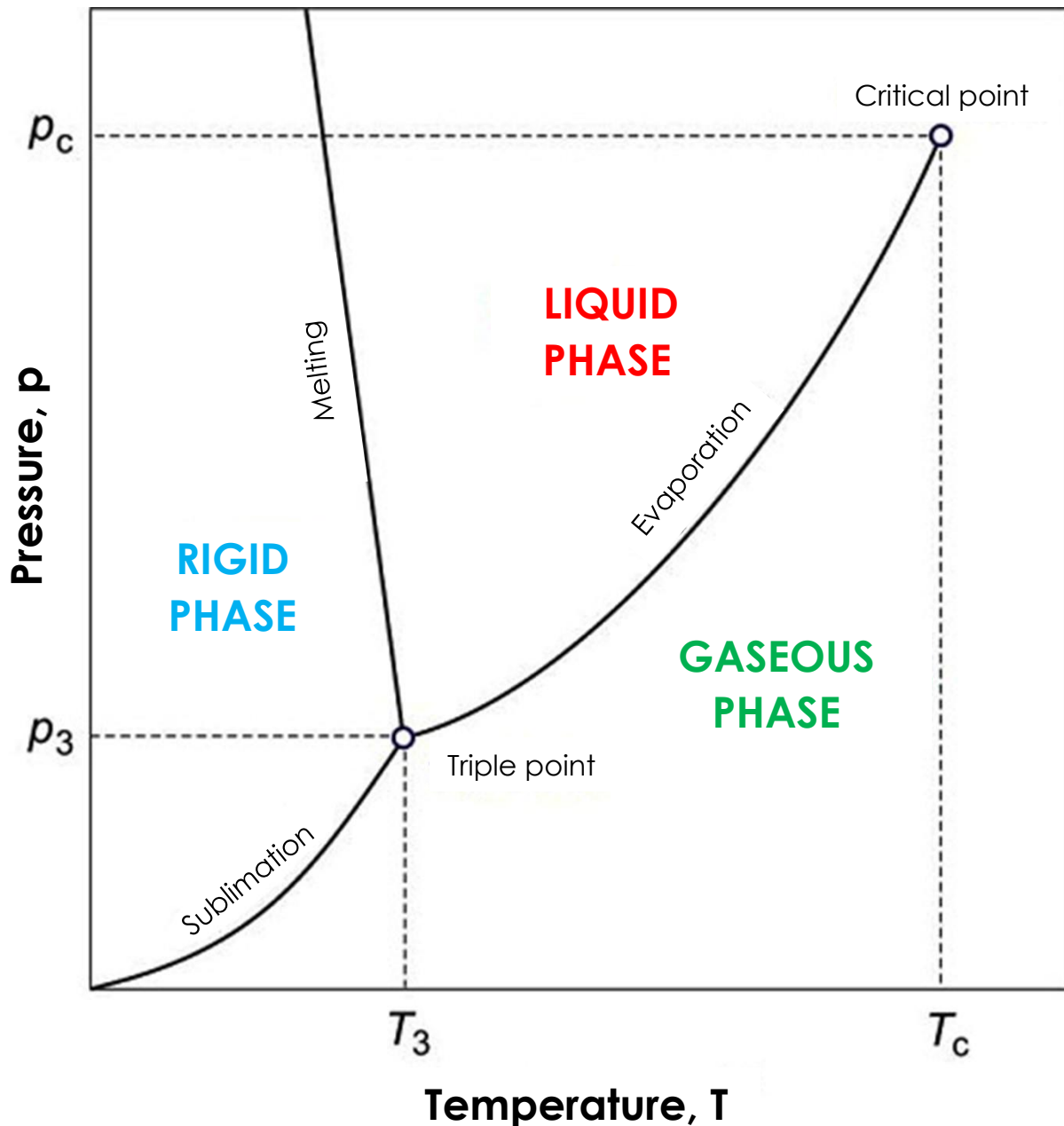
The product must remain frozen during the entire primary drying process. Great caution is required here because when bringing heat, such a low temperature of the material must be always maintained, which results in a balance of the amount of heat supplied and that required for sublimation.

At this stage, about 95% of the water in the material is removed, the rest is water that has not turned into ice by hypothesizing the preparation.

SUBLIMATION is the process of transferring water from a solid state (ice) directly to a gaseous state (water vapor), without a transitional liquid phase (water).

A triple point is considered to be that point at which a substance is located in all 3 states of matter at one time, while maintaining thermodynamic equilibrium. In it, the equilibrium curves of all phase changes where they are in equilibrium are intersected.

From the phase diagram it is evident that for the sublimation process to take place (primary drying), the pressure and temperature values should be less than the triple point. By creating low pressure i.e. vacuum we increase the pressure on the surface of the ice that needs to evaporate (from the material) relative to the pressure in the surrounding space.



The triple point is the state in which the substance is, at the same time, in all 3 states of matter – Kivilaks

The primary drying is followed by the final phase of lyophilization where the removal of capillary water, i.e. residual water that did not pass into ice during freezing.

This phase takes place under a high vacuum for a certain period of time with an increase in temperature to about 20 - 50 °C. Under such conditions, the connections between the material and water molecules "break" occur, resulting in additional drying of the material.

Most materials can be dried to 1-5% residual moisture.

Standard drying methods use high temperatures that affect the reduction of the activity of biologically active components. This results in a significant loss of quality of the final product.

Also, these methods do not have the possibility of complete dehydration, i.e. the possibility of completely removing water from the final product. Consequently, the shelf life of the product itself is shortened.

Advantages of lyophilization:

- **Optimal concentration of the active substance** and the best **preservation and integrity** of the phyto complex in the preparation.
- The **biochemical profile is almost equal to that of the original fresh plant**, but much more concentrated due to the water removed.
- **Complete preservation of the natural color** of the starting raw material, other sensory properties (smell and taste) are preserved. Lyophilized foods resemble fresh fruits in appearance because their shape and size have remained almost unchanged.
- **Thermolabile components are not damaged**, due to the mild heat treatment, so the dried product retains its full biological value.
- **The durability of the final product is prolonged**, as water and the final lyophilizate are completely removed.
- Minimal loss of nutrients such as vitamins, proteins, enzymes, antioxidants and flavonoids.
- **High porosity** of the final product, which **promotes easy and rapid re-hydration**, because of which the dried product easily absorbs water. This is an essential item for all freeze-dried products.



Freeze Dried Tilapia Fillets



Product Description

One bulk package of freeze-dried uncooked tilapia fillets packaged for long term storage.

- Vacuum sealed, packed in a moisture and oxygen-free environment.
- Easy-tear top bag that is re-sealable.
- Fast, free shipping.

AND

- 100% satisfaction guarantee with FREE return shipping and FULL refund if you are not 100% satisfied.

With this product you will be purchasing one bulk package of freshly freeze-dried raw tilapia filets with a net weight of 4.0 ounces, packaged for long term storage.

This bag contains 4 ounces of all natural freeze-dried tilapia fillets, which is the equivalent of 24 ounces or a pound and a half of fresh tilapia fillets if purchased at your local fresh seafood market once rehydrated and ready for use. Each ounce of tilapia will weigh approximately 6 ounces of fresh tilapia when rehydrated.

This package of tilapia is uncooked, so it is perfect to take on a hike or a camping trip without the hassle, mess and waste of having to lug a cooler around with a lot of ice. You get to decide how to prepare it, but also how to season it to your own taste! No additives or ingredients you can't pronounce! Try getting that out of a commercial freeze-dried meal!

These tilapia fillets are great over a campfire just add some water to rehydrate them and cook. Try steaming them in a small, covered pot. Pan fry them with some butter or oil and some of your favorite seasonings. Wrap them in tinfoil and poach them with lemon pepper in the coals. Or, cook them over an open flame - the possibilities are endless! Your meal doesn't have to rough it just because you are!

Simply rehydrate with water for a few minutes (instructions on the label) cook, season and serve! Also be sure to check out our freeze side dishes, vegetables and desserts for a complete meal!



The image is prepared for this promotional material and the actual product may look different

Nutrition Facts	
Serving size	3.5 oz (100g)
Amount Per Serving	
Calories	100
	%Daily Value*
Total Fat 1.5g	2%
Saturated Fat 0.5g	3%
<i>Trans</i> Fat 0g	
Cholesterol 50mg	17%
Sodium 50mg	2%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 20g	
Vitamin D 3mcg	15%
Calcium 10mg	0%
Iron 1mg	4%
Potassium 302mg	6%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

The data is realistic and corresponds to the facts





Shelf Life - Unopened Bags

Addryn LLC guarantees a shelf life to 10 years on every product we sell. But with the advances that have been made in the new multi-layered, bonded, and composite mylar packaging that we use, you can likely double that and probably even triple it if you just keep them sealed in the factory packaging and store them out of direct sunlight. This is like the shelf life of canned items, with the only difference being that cans are more rodent-proof than mylar pouches, so store your pouches in a bin or an area that is rodent free.

We use this new packaging on all of the products we manufacture, because besides better portion control and the cost savings of not having to use a steel can, the biggest benefit to you is that we can now ship all of our items in smaller boxes without bulky packing materials without fear of damages or denting like you would normally worry about with cans. And since all the shipping carriers base their rates on "dimensional weight" (or size) instead of just the weight, for the first time ever, we're able to offer free shipping on all of our products because our shipping boxes are smaller and lighter and therefore less expensive for us to ship to you safely and discreetly.

Another advantage of this new packaging is that you can see the product through the window without having to open a can or a pack. No more guessing what is in there! Plus, when you do open a pouch and want to save a portion for future use, it is quick and easy to just "zip" the remaining portion back up in the pouch with the integrated closure and leave it for a future date.

Shelf Life - After Opening

Once you tear open a package and remove a portion of the food to consume, when you reseal the bag with the remaining food and keep the oxygen absorber and the moisture desiccant in there, you'll drop the shelf life from 25+ years to approximately 3 months to a year depending on a number of factors (what the product is, how well you seal the bag, how much oxygen was introduced and for how long, how much moisture was introduced in the form of humidity, etc.).

The bags we use have their own zip enclosure built-in, so it's easy to just "zip" the remaining portion back up in the pouch and leave for a later date. However, if you have a home vacuum sealer, you can reseal the pouch using your sealer to remove any residual oxygen and that will extend the remaining shelf life out to 5+ years at a minimum.

To be safe though, we recommend that you use any remaining portions of meat in a bag that was opened and re-closed within 90-days/3 months. Non-meat items like fruits, vegetables, side dishes and dessert will probably last up to a year once opened and re-sealed depending on the conditions where you are.

A few facts about tilapia fish

- It grows and multiplies rapidly.
- It is suitable for aquaponic cultivation,
- It is not picky about food and food for tilapia is easily produced in the aquaponic system and from fast-growing larvae of special flies that quickly die,
- She needs a permanent water temperature of about 22° C, moderately saturated with oxygen,
- In all markets there is a high demand for tilapia, especially from cultivation in clean water, which is our case in the cultivation of tilapia in aquaponic conditions, and not in mulchy ponds, which is a common case of tilapia cultivation in China, Asia, and Africa,
- In addition to the fact that the meat of tilapia has a taste and texture like chicken and without a characteristic fish smell, the flesh of tilapia is rich in natural taurine¹.

¹ Taurin - Taurine is an organic compound. It is up to 0.1% of total human body weight and is a main constituent of bile. Taurine is essential for the heart, the skeletal muscles, the retina, and the nerves. The body makes it from the amino acid cysteine.

Taurine comes from the Latin /taurus/ which means bull or ox. It was first extracted from ox bile in 1827.

Taurine is in fish and meat. The daily intake is around 58 mg (range from 9 to 400 mg). It is low or negligible from a strict vegan diet. Taurine intake is generally less than 200 mg/day.

Taurine is used to make some "energy drinks". Many contain 1000 mg per serving, and some as much as 2000 mg. One serving of tilapia contains 4000 mg of natural taurine and is completely harmless to consume.