



BAMBOO SPIRITS

CRAFTING INNOVATION
SIPPING SUSTAINABILITY





WHO WE ARE

Our team blends deep bamboo industry experience with world-class culinary and distillation talent. Marc Shollenberger and Roberto Seminara bring years of hands-on leadership in Florida's bamboo farming, processing, and product development. They are paired with Alfredo Peña, an award-winning master distiller known from Moonshiners Master Distiller, and Chef Giuliano Tassinari, a Michelin-recognized international chef driving our culinary innovation. Together, this combination of agricultural expertise and flavor craftsmanship allows Bamboo Spirits Inc. to create truly unique, bamboo-based beers, spirits, and food concepts unlike anything else on the market.



Marc Shollenberger
President, Founder



Alfredo Peña
Master Distiller, Founder



Roberto Seminara
Vice President, Founder



Giuliano Tassinari
Culinary Advisor



WHY BSI EXISTS

Bamboo Spirits Inc. exists to turn Florida-grown bamboo into innovative, high-value consumer products that create real, stable demand for growers.

Our team combines bamboo industry expertise with culinary and distillation excellence, allowing us to develop one-of-a-kind beers, spirits, and food items all derived from bamboo.

By pushing new product innovation and expanding bamboo into mainstream markets, we're building reliable, long-term outlets for shoots, supporting the economic future of bamboo farming in Florida.





BSI'S PRODUCT LINES

Bamboo Spirits Inc. is pioneering the first bamboo-based beverage portfolio in the United States with 2 main brand lines.

Our **Bamboo Grove** craft beer line features our flagship Premium Blonde Ale—light, crisp, and brewed with bamboo shoots.

The **Wendy's** brand adds a playful, seasonal personality with Wendy's Bam Ale, already gaining strong traction at festivals and in retail locations.





BSI'S PRODUCT LINES

BSI is expanding its bamboo innovation pipeline to unlock even greater demand for Florida-grown bamboo.

The Bamboo Grove lineup will grow with new releases like the Amber Ale and Stout, while the Wendy's brand prepares to launch specialty flavors such as the Dragon Fruit & Bamboo Ale, focusing on lighter flavors.

On the spirits side, we are developing bamboo-forward liqueurs and advanced distillation projects with our first bamboo-influenced rum, vodka, and gin batches in development and early testing, strengthening the bamboo brand story, and creating recurring, scalable purchasing needs for Florida growers.





WHAT MAKES BAMBOO BEER UNIQUE

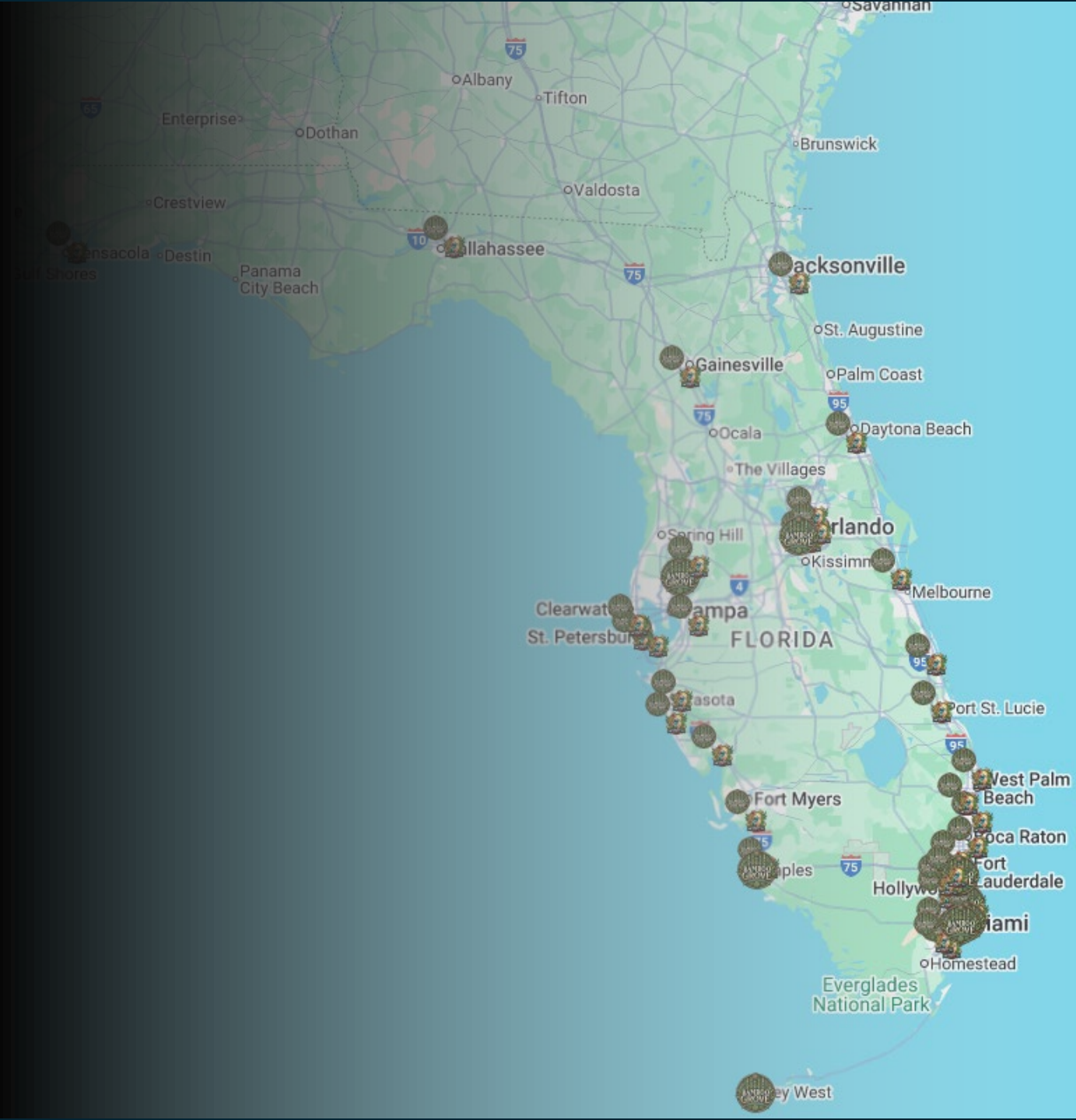
- First beer in the world brewed using bamboo shoots
- Light, clean, aromatic notes from bamboo sugars
- Sustainability story consumers love
- Use of Florida-grown bamboo





CURRENT MARKET FOOTPRINT

- Products placed in ~35 Total Wine & More stores
- Distribution in:
 - Bars
 - Restaurants
 - Taprooms
- Growing presence at festivals and tasting events
- New distributorship on Florida's West Coast
 - Soon to gain 52 new Bar locations
- Strong demand for “eco-forward” beverages





WHY THIS MATTERS TO GROWERS

- Every beer + spirit produced requires **Florida bamboo shoots**
 - As sales grow, BSI's demand will expand
 - Creates stable purchase orders for growers
 - Reduces dependence on one-use markets
 - Helps build the public brand of bamboo grown in Florida
-





BAMBOO DINNER NIGHTS

- BSI, through its partnerships with OnlyMoso and Onlymoso Harvest, created Bamboo Night as a statewide platform to promote Florida's bamboo industry through high-visibility dining events.
- Showcases Florida-grown bamboo shoots in chef-driven, Michelin-inspired menus.
- Features Bamboo Grove beers brewed with local bamboo, connecting agriculture directly to finished products.
- Educates consumers, restaurants, and hospitality groups on bamboo's flavor, versatility, and sustainability.
- Partners with restaurants and provides staff training, strengthening industry knowledge at the front line.
- Promotes events across BSI's social media channels, increasing visibility for bamboo farming statewide.
- Drives new culinary demand for bamboo and expands market opportunities for Florida growers.
- Helps establish bamboo as a premium, eco-forward ingredient, elevating the overall industry brand.





HOW BSI WILL INCREASE BAMBOO DEMAND

- **Beer Production**
 - Primary annual use of shoots
 - Future multi-state distribution
- **Distilled Spirits**
 - Specialty liqueurs planned
 - High-margin category
- **Food Product Synergy**
 - Bamboo pesto
 - Bamboo cream
 - Jarred bamboo lines
 - Restaurant integration





HOW GROWERS CAN PARTICIPATE

- Advocate for bamboo products in your community
- Participate in tasting events
- Become Part of The BSI team
- Support Social Media efforts
- Share pictures of products with your Bamboo Fields





THANK YOU FOR YOUR TIME

CONTACT US

- ❖ Email
 - ❖ info@bamboospiritsusa.com
- ❖ Marc Shollenberger
 - ❖ (407)-718-4569
- ❖ Roberto Seminara
 - ❖ (786) 657-0972

FOLLOW US ON SOCIAL MEDIA

Bamboo Spirits Inc,



Bamboo Grove



Wendy's

