

#### **ABOUT US**

Banati is a self sustainable non profit organization. We work to eradicate food poverty in Baja California .

(Tijuana, Rosarito, Tecate and Ensenada)

With over 20 years of experience gathering and distributing quality food to nourish vulnerable groups in this region.

We are creating a new disruptive philanthropic community, connecting the donors with the beneficiaries so they may witness the impact on the lives of those in need.

We have a 100% transparency operating model.





### THE CRISIS

- The cost of basic food basket is 3 times greater than minimum wage.
- In 1987, with the minimum wage, a worker could buy 1.5 basic recommended baskets. With today's income, they can only buy 35% of the products.
  - 31% of food consumed by Mexican families comes from Agriculture.
- 6.3% of the annual field production goes to waste.
- Only **3.4**% of yearlong production could rescue most of the families in need.



#### **OUR GOAL**

Our mission is to improve the access to food supplies for vulnerable people in the region.

Along with our allies, disruptive philanthropists; our partnerships that enable our success.

#### **BENEFICIARIES**

- Orphanages
- Rehabilitation Centers
- Women's Shelters
- Migrants Shelters
- Retirement Homes
- Soup Kitchens
- Disadvantaged Communities

We serve up to 30,000 persons every week.







# SUSTAINABILITY/ ECOLOGY

Recovery fee helps us cover operating costs, it also empowers and dignifies our beneficiaries

- 1.30 MXN per Kg of fruits
- Non perishable items between 80-85% below its markets price.

In the near future We want to improve our facilities to make them self sustainable using ecologic technologies such as

- Rain water/Fog Harvesting
- Solar Panels
- Biogas bags



## **WORKSHOPS**

We empower people to nourish themselves and promote healthy lifestyles with our workshops:

- Urban organic gardens
- Economic healthy cooking
- Nutrition
- Family psychology
- Among others



- Develop a third facility to be able to extend the food life.
- Contribute to reduce food footprint and carbon emissions, minimizing food waste.
- Create jobs and empowering local communities.
- Promote local consumption.





- Acidification: Onion, Broccoli, Pickles, Chilies.
- **Jams:** Cucumber, Strawberry, Tomato, Blackberry, Cranberry.
- Juices: Strawberry, Tomato, Cranberry.
- Others: Mashed tomato, Ketchup, Sauces, jellies.

