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Please see attached business plan which we have previously submitted. We created a new LLC entity from our last submission because we would like to keep the retail and wholesale spice business separate from the event/catering business. It is simply an internal modification so that we can operate the wholesale/retail spice business with 4 partners, and the new LLC with 3 (Patrick O'Halloran, Michelle Oyamada, Marcia Castro). The concept and business model are the same.

I. BUSINESS DESCRIPTION

The Deliciouser is a small batch, handcrafted, locally made spice boutique located in the heart of the Midwest. Our current facility is currently located at 2425 Atwood Avenue on Madison's east side. Our current retail strategy is focused on online sales through our website (TheDeliciouser.com) and through a wholesale platform. Our wholesale clients include specialty grocers and gourmet shops in Wisconsin. Our long-term business goals are to sell our collection of products nationwide, provide in-person and virtual cooking classes, and curated private events in a new space located in downtown Madison. Furthermore, we have plans in place to grow our brand into a nationally recognized name and leader in the spice industry through the educational and community engagement arm of our business.

We recently signed a lease in downtown Madison for a space to be used for spice production and will have a studio kitchen to host virtual and in-house cooking classes, and small events featuring our spice blends. Estimated open date for this space is mid-July. We will also utilize the space to launch of The Deliciouser Dish, our YouTube channel.

Year Goals

2022

- Lease a retail space in Madison, WI that can support our anticipated retail growth and reach our goal of providing in-person and virtual cooking classes, and curated private events.
- Build social media presence on a variety of platforms with the objective of reaching more customers.
- · Wholesale accounts regionally by online wholesale platforms (Faire), Amazon (see financial statement). 2023
- Continue to grow wholesale accounts regionally by online wholesale platforms (Faire), Amazon and dedicating a salesperson(s) for wholesale accounts (see financial statement).
- \cdot Build relationships with regional and local spice growers to buy closer to the source.

2024

- · Launch a Spice of the month club.
- · Expand production space and explore co-packers.

The spice industry is a global market generating sales of 13.7 billion dollars as of 2019 with projected growth of 6.3% annually, growing to 24 billion dollars by 2026 (Grand View Research, 2020). With more people cooking at home now than ever before there is a growing willingness to pay a premium for new flavors and globally inspired tastes. Forecasted trends in the industry show that the ready to use convenience of curated spice blends, specialty peppercorns, carefully sourced chilies and gourmet flavored salts are the strongest growing segments of the business (Forbes, 2019). The average US household now has over 40 different spices in their cupboard proving now more than ever that what was once considered exotic is no longer so (Forbes, 2019).

The Deliciouser Studio Tasting Room

(sample menu)

Antica chicken liver mousse, whipped ricotta Toasted sourdough, green apple, herb salad

Bortolini Angelo Prosecco Superiore Valdobbiadene 2018

Ora King salmon Crudo Togarashier, Avocado, shiso, labneh

Sineann Pear Blossom Vineyard Gruner Veltliner 2020

Butter basted Alaskan Halibut Misoyaki rub, roasted baby bok choy, aged soy sauce

> RoseRock Pinot Noir Drouhin Oregon 2016

Umamier rubbed Calotte Steak
Grilled over coals with Spring vegetables, veal reduction and tarragon cream

Heitz Cellar napa valley Cabernet Sauvignon 2016

Sweet and Bitter lettuces
Signature Seasoned salt, Lemon, Pornanino Olive Oil

Pavlova, the seasons first strawberries, chantilly cream Manodori balsamico, cubeb pepper

Emilio Vada Moscato d'Asti DOCG Piedmont, Italy



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DELICIOUSER, LLC 1218 UNIVERSITY BAY DR MADISON WI 53705

Wisconsin Department of Revenue Seller's Permit

Legal/real name:

DELICIOUSER, LLC

Business name:

DELICIOUSER, LLC

931 E Main St BUILDING Suite 7 Madison WI 53703

- This certificate confirms you are registered with the Wisconsin Department of Revenue and authorized in the business of selling tangible personal property and taxable services.
- · You may not transfer this permit.
- This permit must be displayed at the place of business and is not valid at any other location.
- If your business is not operated from a fixed location, you must carry or display this
 permit at all events.

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