

# **WHITEPAPER**

# RSID Token Sustainable Restaurants and Sports facilities





## 1. INTRODUCTION

The exciting world **of Blockchain** allows for the creation of different mechanisms for launching projects such as the one we are dealing with here.

A project such as "SUSTAINABLE RESTAURANTS AND SPORTS FACILITIES" is ideal for preserving the planet, bringing together ecology and sustainability in farms that generate job opportunities, help families and facilitate integration and sustainability on our planet.

Although a large part of society has already become aware of how important it is to preserve the environment so that future generations can enjoy it as we are doing, there is still much to be done. And hundreds of thousands of restaurants around the world are working on this, implementing various actions whose main concern is to avoid wasting the resources we have at our disposal and to use local and home-grown products.

This is why there are several points to consider:

## 1. Donate leftover food

Today, 800 million people around the world are hungry and it is estimated that **in Spain alone**, **each restaurant throws away an average of 3,000 kilos of food per year.** The solution to both problems would be very simple if these establishments donated this "waste" to the most disadvantaged.

## 2. Prepare an inventory of perishable products

Sustainable restaurant management involves keeping an up-to-date inventory in order to avoid food waste and, consequently, save as much money as possible. Various studies claim that one third of the food produced in the world is never consumed, which in figures means losses of around 4 billion euros.

To always offer quality raw materials, the "first in, first out" rule must be applied to perishable products, ordering them according to their expiration date.

## 3. Offer a menu of locally grown and locally sourced products.

The hospitality service with local cuisine is becoming more and more accepted in our society, taking into account all the tastes and trends that currently exist.





## 4. Bet on organic and local products

More and more diners are demanding local products as long as they contribute to improving the local economy and do not pose a threat to the environment.

So much so that there are many restaurants that base their menu on organic food of local origin.



## 5. Reduce the amount of waste

Organic waste mainly ends up in landfills or in a composting plant and, in either case, treating waste requires energy and it is estimated that approximately 3 kg of CO2 are generated for each kilogram. The most advisable thing would be to try to reduce the amount of waste to a minimum.





## 6. Recycle

A sustainable restaurant worth its salt must have a recycling system in its facilities that also includes diners, with the aim of establishing a chain that goes beyond the restaurant and becomes a daily habit for everyone.

To take care of our natural surroundings, it is important to take all these factors into account, and recycling and preserving the nature in which we are part of is a primary factor.



## 7. Transform waste into energy and compost.

After separating organic waste, it is time to transform it to give it a second use. How? With actions such as those carried out by 80 restaurants and hotels in Paris in a **pilot project that aims to transform the waste generated after a meal into biogas to produce electricity, heat and compost.** France thus joins other countries with similar practices such as the United States, Germany, Denmark, the Netherlands, Belgium and Austria.



## 8. Do not waste water

Since water consumption is expected to increase by 30% by 2030, it is essential not to waste a drop. To achieve this, sustainable restaurants implement measures such as **using the dishwasher only when it is full, installing taps with motion sensors, having low-flow toilets or waterless urinals.** A step further is collecting rainwater to water the garden, the greenhouse and also to run the toilets, as some restaurants in the Basque Country already do.



## 9. Participate in charitable causes.

Hundreds of restaurants around the world are part of foundations that help the most disadvantaged or cooperate by organizing events for charitable purposes.

Our main objective is to take care of the environment and actively participate in the care of nature and help in a supportive way to improve children's health mainly.

On the other hand, and with regard to the **RECOVERY OF HERITAGE**, the rehabilitation of internationally listed buildings means giving a new life and



form of exploitation of these cultural architectural elements and which are otherwise very difficult to maintain and preserve their legacy.

**SELF-PRODUCTION** and BOOSTING **OF KM 0 RESOURCES** are also fundamental to our project. In fact, we are already planning to start the first restaurant with a small **FARM** of chickens and other animals, as well as **an ORGANIC GARDEN** and later start growing snails for self-consumption **(HELICICULTURE).** 



Of course, it is essential to be able to generate enough electricity by installing **PHOTOVOLTAIC SOLAR PANELS** to reduce the environmental impact. This would also allow for increased **SUSTAINABILITY** and reduced **CARBON FOOTPRINT**.



In addition to this energy generation system, it is also planned to install a **COMPOST GENERATION** system and a **BIOGAS** GENERATION system with the waste generated.

Each RSID facility will consist of an **AGRO-STORE** that will offer products grown in its own garden, eggs, snails, and even dishes already prepared in the kitchen.



from the restaurant. In this way, it will also be possible to offer a "Take Away" service for RSID preparations.



Another very important aspect is the dissemination of the activity that can be organised by the restaurant in the form of **Guided Tours to the Farm and the Heliciculture Area** for groups, families or anyone interested in learning about the activities of an RSID.

It will even be possible to include a specific section related to Heliciculture, which would be the **Snail Museum,** in which a whole interactive museographic project could be included. novel about this world that is as interesting at a nutritional and sustainable level.



Being able to specify and interact with clients with **DIRECTED ACTIVITIES** gives an extra boost to the RSID who can thus promote and promote the economic and solidarity activity of SUSTAINABLE RESTAURANTS AND SPORTS FACILITIES.

Another of the aspects already mentioned above is **LOCAL SOLIDARITY**, in addition to generating work in new restoration projects such as the RSID for people in the area where the RSID is established.

Taking advantage of collaboration with charitable organizations in the area is also a fundamental aspect of our project.









The **RSID** project has international scope and of course has no limits in its commercial development.

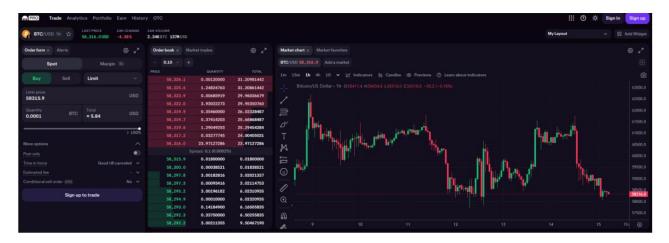
It is for all the above that our project, with a long **INTERNATIONAL TRAJECTORY**, can offer INVESTORS **IN RSID TOKENS** a series of very important possibilities that in the long run can be rewarded by their revaluation.

Anyone who invests in the acquisition of **RSID TOKENS** will be able to trade, sell or hold them over time to observe their valuation in specific token markets **(EXCHANGES)**.

Some examples of the main token and cryptoasset exchanges:

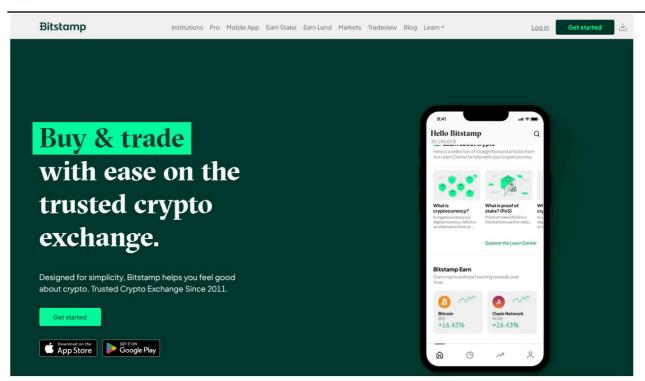


Binance

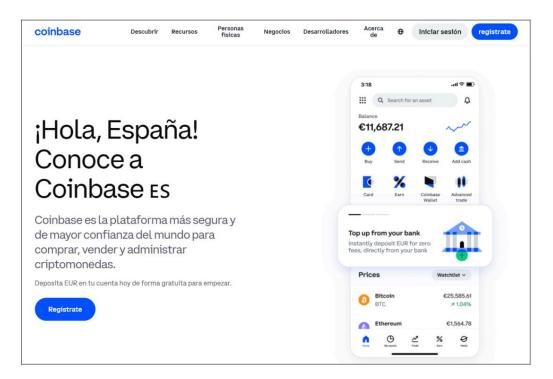


Kraken





## Bitstamp



Coinbase





CoinEx



## 2. CURRENT SITUATION

Many restaurants today already take into account many of the aspects that we have already mentioned in the introduction to this project. However, no existing project to date has taken into account all of the points already mentioned.

The **SUSTAINABLE RESTAURANTS AND SPORTS FACILITIES (RSID)** Project has already begun its journey through the acquisition of the exploitation rights of a historic building near Barcelona (Spain) and is expected to integrate the necessary resources to promote and implement all the aspects of SUSTAINABILITY already mentioned.

Restoration and adaptation work has begun on the building to make it suitable for short-term operation and for expansion in a second phase in order to continue with the same self-sustaining model in the rest of the restaurants where this scheme is intended to be applied.

The promoter of this RSID project had already started its exploitation a few years ago and had been in full operation so in a real way it had already made the start of the activities a reality, and it is now that a long-term exploitation has been implemented that can guarantee the success of this **RSID project.** 

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## 3. RSID TOKEN LAUNCH PLANNING

The launch of the **RSID Token** is directly linked to the **SUSTAINABLE RESTAURANTS AND SPORTS FACILITIES** project, which consists of offering a sustainable, ecological and balanced restaurant service to customers.

## **RSID TOKEN: PROJECT FINANCING**

By selling RSID tokens, this highly beneficial project can be launched and executed. We are also aware that whoever invests in the Token will know that the objectives will be met with great precision since a complete economic feasibility study has been carried out that truly guarantees its success.

The aim is to create an RSID COMMUNITY around this project that will expand to other countries.

It is worth noting that the RSID Token itself will have its own path and at the same time will be boosted by the company's philanthropic activity, allocating a portion of the income obtained from the sale of RSID tokens to charity foundations.

A group of experts will be the ones who will technically ensure that the RSID TOKEN will have the appropriate consensus, operational guarantees and technological security.

An ecosystem will also be created that will allow the exchange of RSID tokens within the Foundation's services that have also been planned to be created and the events and promotions for its owners, who will obviously have advanced and special preferences and functions. A treatment that will also be increased based on the progress in the sale of RSID TOKENS.



## 4. OBJECTIVES

**RSID** wants to establish itself in this sector as an innovative, supportive, humanitarian and highly expanding project.

The main objectives are:

# **4.1.** GENERATION OF A GLOBAL ECOSYSTEM FOR SUSTAINABLE RESTAURANTS AND SPORTS FACILITIES

It is important to generate project development with positive results for all those involved, from clients, asset owners and finally investors in **RSID Tokens**. Of course, without ruling out the philanthropic and aid objectives of the company by allocating a portion of the income obtained from the sale of RSID tokens to **SOLIDARITY FOOD Foundations**.

## 4.2. CREATION OF AN ALTERNATIVE FINANCING SYSTEM.

The service system of SUSTAINABLE RESTAURANTS AND SPORTS FACILITIES is based on offering end customers a quality and sustainability that does not exist until now. Investors of RSID tokens will see their value increased when the project has been consolidated in each of its different stages.

## 4.3. FINANCING AID PROJECTS

This goal is one of the most important for us. Without it, all the work and efforts made have no meaning. Currently, there are many problems with food waste, problems related to the supply of food products in unexpected places. Our goal is to help certain foundations, hospitals, and one of our own creation by contributing part of the profits obtained from the sale of tokens.



## 5. RSID TOKEN CONTROL

The RSID Token is based on the **TRON** network, which in turn resides on the Blockchain. Tron was born with the aim of being a viable alternative to Ethereum. The problem with Ethereum, like other cryptocurrencies with proof-of-work consensus, is scalability. Having limitations in the capacity to process transactions generates high commissions. Tron adds a different mechanism that allows a large number of transactions to be processed per second.

TRON was first launched in July 2018 by the charismatic and controversial Justin Sun, who has made a name for himself in the market with his fiery statements. The vision for the blockchain, first conceived in 2017, has been described as "decentralizing the web," though its focus has narrowed in more recent times. The TRON Foundation leads the development of the TRON blockchain and cryptocurrency, and interestingly, it was first available on Ethereum, though it has since been separated. The Tronix (TRX) token was often present in the top 30 cryptocurrencies by market cap, though newer coins have since demoted it a few positions. However, TRON's evolution over the years has still kept it relevant.

Some of TRON's key features include its delegated Proof of Stake (PoS) consensus algorithm, its unique token standard that supports a few different token types including an NFT, and its DApp ecosystem.

In terms of DApps, TRON's ecosystem includes a DEX, a blockchain explorer, a wallet, a lending platform, and a decentralized oracle, among other applications. In more recent months, TRON has also been trending toward decentralized finance (DeFi), with some applications supporting related services.

Thus, the network standard that **RSID** is going to use is very widespread today and therefore guarantees security and operation. It is also an energy-sustainable system since it does not require a large infrastructure and therefore high energy consumption.



TRX (TRONIX) Symbol



# 6. RSID TOKEN LAUNCH

## General information:

1. NUMBER OF TOKENS: 6,000,000,000 RSID.

2. VALUE: 1 RSID=0.001 USD 3. PRE-

LAUNCH: 50% OFF

4. MINIMUM NUMBER OF TOKENS: 100,000 RSID (100 USD)

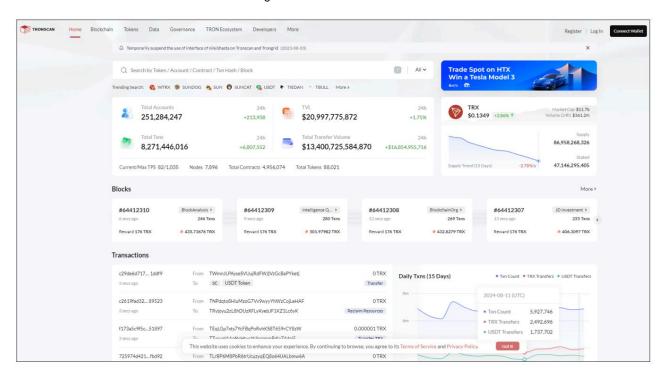


TOKEN Symbol:

"RSID"

Protocol: TRON

Blockchain Check: Tronscan: "www.tronscan.org"



TRON Blockchain Visualizer

20% of all RSIDs will also be reserved for external consultants and services.



## 7. INVESTMENTS AND TRANSPARENCY

All values are indicated in EUROS since the start of the **RESTAURANTS** project **SUSTAINABLE AND SPORTS FACILITIES** begins at the European level.

INVESTMENTS	START ACTIVITY	YEAR 1	YEAR 2	YEAR 3	YEAR 4	YEAR 5	VINE TO USEFUL
ACTION NOT CURRENT (A)							
WORKS	1,000,000			2,000,000		3,000,000 35	
FACILITIES	400,000			800,000		1,200,000 35	5
MACHINERY	300,000			600,000		900,000 10	
PHOTOVOLTAIC EQUIPMENT			400,000	800,000		1,200,000 10	)
BIOGAS GENERATORS			100,000	200,000		300,000 10	)
ACCESSORIES AND HELICICULTURE	300,000			600,000		900,000	5
TOTAL NON-CURRENT	2,000,000		500,000	5,000,000		7,500,000	

All data will be published monthly on the website that will be enabled at such effect.

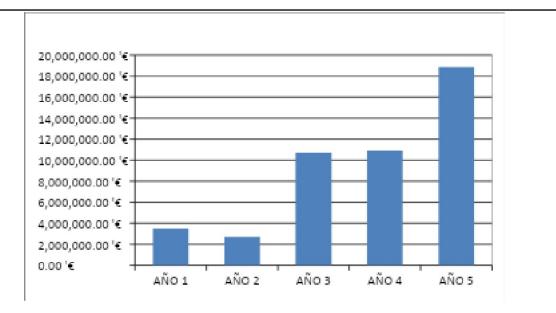
## 8. INCOME AND EXPENSES

## INCOME:

SALES / INCOME		YEAR 1	YEAR 2	YEAR 3	YEAR 4	YEAR 5
RESTAURANT INCOME	units	25,000	27,000	84,000	84,000	150,000
	price	37.50	40,00	41.20	42,44	43.71
	income	937,500	1,080,000	3,460,800	3,564,624	6,556,362
AGRICULTURAL STORE SALES	units	1	1	3	3	6
	price	275,000.00	283,250.00	291,747.50	300,499.93	309,514.92
	income	275,000	283,250	875.243	901.500	1,857,090
CORPORATE EVENTS	units	30	35	37	45	45
	price	10,000	10,000	10,000	10,000	10,000
	income	300,000	350,000	370,000	450,000	450,000
RSID TOKEN	units 4,000,0					
	price	0.0005	0.0010	0.0020	0.0020	0.0020
	income	2,000,000	1,000,000	6,000,000	6,000,000	10,000,000
TOTAL INCOME		3,512,500	2,713,250	10.706.043	10.916.124	18,863,452

During the third year it is planned to launch a new issue of RSID Tokens for that those who would not have had the opportunity to invest can do so.







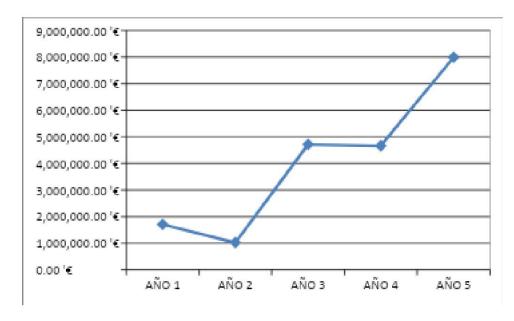
## BILLS:

STAFF	DATA	YEAR	YEAR	YEAR	YEAR	YEAR 5
Average monthly salary	1,750	<b>1</b> 294,000	<b>2</b> 378,525	<b>3</b> 1,169,642	<b>4</b> 1,338,591	2,068,122
Annual salary increase	3.00%					
Number of employees year 1	12					
Number of employees year 2	15					
Number of employees year 3	45					
Number of employees year 4	50					
Number of employees year	75					
5 % Social Security cost	32.00%	94.080	121.128	374,286	428.349	661,799
Other social expenses	1.10%	3.234	4.164	12.866	14.724	22.749
Total personnel expenses		388.080	499,653	1,543,928	1,766,940	2,729,922
OTHER EXPENSES						
Electricity	1.667	20,000	20.600	63,654	65,564	135.061
Water	425	5.100	5.253	16.232	16.719	34.441
Gas	1,600	19.200	19,776	61.108	62.941	129,659
Phone	90	1.080	1.112	3.437	3.540	7.293
Office supplies	100	1,200	1.236	3.819	3.934	8.104
Computer Material	300	3.600	3.708	11.458	11.801	24.311
Social spending	417	5.000	5.150	15.914	16.391	33.765
External services	5.417	65,000	66.950	206,876	213.082	438.948
Other management	250	3.000	3.090	9.548	9.835	20.259
expenses	600	7.200	7.416	22.915	23.603	48.622
Cleaning	1,700	1,700	1,751	5.411	5.573	11.480
RC Insurance	2.000	24,000	24.720	76.385	78,676	162.073
Vehicle rental Management and	i	2.900	2.987	9.230	9.507	19,584
Prevention 2,900 Repair and		2.200	2.266	7.002	7.212	14.857
maintenance 2,200 FEE 24,000		24,000	24,000	72,000	72,000	144,000
Marketing 833.33 Average annu	ıal	10,000	10.300	31.827	32.782	67,531
increase in % 3.00%						
TOTAL OTHER EXPENSES		195.180	200.315	616.815	633.159	1,299,988
TOTAL EXPENSES (INCL. PERSON	NAL)	583,260	699.968	2,160,742	2,400,099	4,029,909



# 9. EXPECTED RESULTS

	120					
	YEAR 1	YEAR 2	YEAR 3	YEAR 4	YEAR 5	
Sales	3,512,500	2,713,250	10.706.043	10.916.124	18,863,452	
Provisioning	525,000	473.163	1,719,002	1,759,462	3,104,763	
Variation in stocks	2,987,500	2,240,088	8,987,040	9.156.662	15,758,688	
Margin	2,987,500	2,240,088	8,987,040	9.156.662	15,758,688	
Personnel expenses	388.080	499,653	1,543,928	1,766,940	2,729,922	
Rentals						
Other expenses	195.180	200.315	616.815	633.159	1,299,988	
EBITDA	2,404,240	1,540,119	6,826,298	6,756,563	11,728,779	
Amortizations	130,000	180,000	540,000	540,000	1,080,000	
EBIT	2,274,240	1,360,119	6,286,298	6,216,563	10,648,779	
Financial expenses						
EBITDA (cash flow)	2,274,240	1,360,119	6,286,298	6,216,563	10,648,779	
Income tax	568.560	340.030	1,571,575	1,554,141	2,662,195	
Net result	1,705,680	1,020,089	4,714,724	4,662,422	7,986,584	



**NET RESULTS AFTER TAXES** 



# 10. WHO WE ARE

We are a group of multidisciplinary people who complement our work to give greater energy to an ambitious and totally profitable project in the medium term that will change the way we understand the concept of **SUSTAINABLE RESTAURANT SERVICE**.

Our experience in the areas of restaurant management, hospitality and technological services (security, telecommunications, information technology, etc.), economics and history mean that the synergies between us are very high.



On the other hand, there is also the human part that we will indirectly benefit from the profits and benefits produced by the business.

We are a group of catering professionals, telecommunications engineers and specialists with extensive experience and knowledge in the sector.

Our team is committed to offering an efficient, supportive and sustainable service.

We work in a transparent and efficient manner, guaranteeing the trust and satisfaction of those who rely on us to enjoy life and help others do the same.



## 11. PROJECT WARRANTIES

In the cryptocurrency and token sector, there is an increasing demand that any project that comes to light has the legal, judicial and financial solvency guarantees to be able to face it, and that any buyer of the investment token has peace of mind to a very high degree.

This is why **SUSTAINABLE RESTAURANTS AND SPORTS FACILITIES** intend to use the assets that the company acquires to somehow make backup reservations. Live results can also be viewed through the update on our website and in the near future we will install live webcams to view our facilities and their evolution.



# 12. PLANNING

The RSID Token is under development and the following deadlines will be met approximately depending on how the SUSTAINABLE RESTAURANTS AND SPORTS FACILITIES project also evolves.



# 13. LEGAL NOTICES

**END OF DOCUMENT**