



CONFIDENTIAL Executive Summary

Purchase Price: \$350,000
Total Annual Sales*: \$521,354
Inventory: \$500
Managed Cash Flow**: \$145,018

Edible Arrangements #1326
1320 Floyd Ave, Suite #103
Modesto, CA, 95355



* Trailing 12 Months Ending 1/31/2019

** Cash Flow is a net income projection based on trailing 12 months sales and expenses as stated on Seller's P&Ls. Adjustments are made to reflect brand norms for the region and/or expected increases/decreases in costs. Analysis is for proforma purposes only, Buyer should complete his own due diligence review. Ask your agent for summary of adjustments.

Franchise Information:

Edible Arrangements was founded in East Haven, Connecticut in 1999. Franchising since 2001, the brand now has 1088 stores in the US and 116 stores abroad, and is the leader in fresh fruit bouquets. Edible Arrangements was ranked number 40 on Entrepreneur magazine's 2013 Entrepreneur Franchise 500 and has appeared on the magazine's list of Top Global Franchises and Fastest-Growing Franchises for five consecutive years. It was also ranked first in category in the Franchise 500 in the years 2007, 2008, 2009, 2010, 2011, 2012, and 2013.

Franchise Agreement Expiration: 7/30/2021

Transfer Fee: \$10,000

Training Location: Wallingford, CT

Royalty: 5.0%

Advertising: 3.5%

Training Period: 2 weeks

Remodel Requirements: No remodel required.

Lease Information:

Monthly Base Rent: \$2,164

Options: 1x5 yr

Security Deposit: \$1,760

Percentage Rent: None

CAM: \$373

Real Property Available: No

Expiration: 7/1/2021

Monthly Property Tax: \$313

Increases: 3% annually

Location Details:

Business Established: 10/1/2011

Building Type: Strip Mall

Building Size: 1,100 SF

Owner Since: 10/1/2011

Seating: None

Employees: 6

Hours of Operation: M-F 8a-7p, Sat 8a-5p, Sun 10a-3p

Licenses Needed: Business and Health

Equipment Value: \$20,000

Located at the corner of Roselle Avenue and Floyd Avenue. Nearby stores include Panda Express, Buffalo Wild Wings, Mountain Mike's Pizza and Squeeze Inn. Proforma includes Area Manager's salary. One refrigerated catering vehicle is included in the price.

Remember you have agreed to keep all FranBizNetwork listings confidential.

As a part of the due diligence process you are encouraged to contact other franchisees with questions about the brand, but remember you are bound by a confidentiality agreement and cannot share the location or any details about the business you are considering buying. Please direct any questions you might have for the Seller to your FranBizNetwork agent. Feel free to visit the location(s) as a customer, but be discreet and do not ask questions of employees, managers, or other customers. Please do not draw unnecessary attention to yourself, as rumors of a pending sale can hurt the business.



Edible Arrangements #1326 PROFORMA

Trailing 12 Months Ending 1/31/2019		
SALES	\$ 521,354	
COGS:	\$ 104,271	20.0%
Crew Labor:	\$ 57,349	11.0%
GM:	\$ 35,000	6.7%
Workers Comp*:	\$ 5,541	6.0%
Payroll Taxes*:	\$ 29,182	31.6%
R&M:	\$ 1,303	0.3%
Non-Ingredient:	\$ 1,303	0.3%
Utilities:	\$ 8,210	1.6%
Rent:	\$ 25,968	5.0%
CAM:	\$ 4,476	0.9%
Property Tax:	\$ 3,756	0.7%
Personal Property Tax:	\$ 3,600	0.7%
Local Advertising:	\$ 1,043	0.2%
Nat'l Advertising:	\$ 18,247	3.5%
Royalty:	\$ 26,068	5.0%
Equipment Lease:	\$ 950	0.2%
Insurance:	\$ 2,750	0.5%
Bank Charges:	\$ 600	0.1%
Credit Card Fees:	\$ 6,517	1.3%
Professional Services:	\$ 4,000	0.8%
Outside Services:	\$ 8,550	1.6%
Laundry/Uniforms:	\$ 200	0.0%
Auto	\$ 21,200	4.1%
Permits & Licenses:	\$ 475	0.1%
Cash Over/Short:	\$ 521	0.1%
Employee Benefits:	\$ 380	0.1%
Other G&A:	\$ 4,875	0.9%
Total Expenses:	\$ 376,336	72.2%
Managed Cash Flow:	\$ 145,018	27.8%

*Workers Comp and Payroll Taxes shown as a % of Total Labor.

Executive Summary materials and Proforma were derived from documents provided by Seller and were prepared by FranBizNetwork to help prospective Buyers complete a summary review. These materials should not replace the Buyer's review of actual books and records and a thorough due diligence process. Buyers should not rely on these materials as definitive, but should instead consult the actual due diligence documents.