

**ZEAL AQUA LIMITED**  
**CIN No: L05004GJ2009PLC056270**



Date: 17/08/2022

To,  
BSE Limited  
Phiroze Jeejeebhoy Towers,  
Dalal Street,  
Mumbai- 400001

Script ID/ Code : ZEAL/539963

Subject : Disclosure of information pursuant to Regulation 30 of SEBI (Listing Obligations and Disclosure Requirements) Regulations, 2015

Dear Sir/Madam,

In compliance with Regulation 30 of SEBI (Listing Obligations and Disclosure Requirements) Regulations, 2015. Kindly find enclosed herewith a copy of Results presentation with respect to the Financial results for the Quarter and Year ended 31<sup>st</sup> March 2022 of the company.

Kindly take the above information on record and oblige.

Thanking you.

Yours Faithfully

For Zeal Aqua Limited

A handwritten signature in black ink, appearing to read 'Rohan'.

**Rohan Pradipkumar Navik**  
**Wholetime Director**  
**DIN: 02531248**



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**Factory:** Block No. 347, Village Orma, Taluka: Olpad, District: Surat, State: Gujarat, India  
**Email:** zealaqua@gmail.com, **Website:** [www.zealaqua.com](http://www.zealaqua.com)



# **ZEAL AQUA LIMITED**

INVESTOR PRESENTATION

MARCH 2022

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Overview of Company and its  
Management

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# Overview of Company



# BUSINESS SEGMENTS



**SHRIMP FEEDS AND  
MEDICINE**



**SHRIMP FARMING**



**FROZEN SHRIMPS**

# STATE OF ART FACILITY

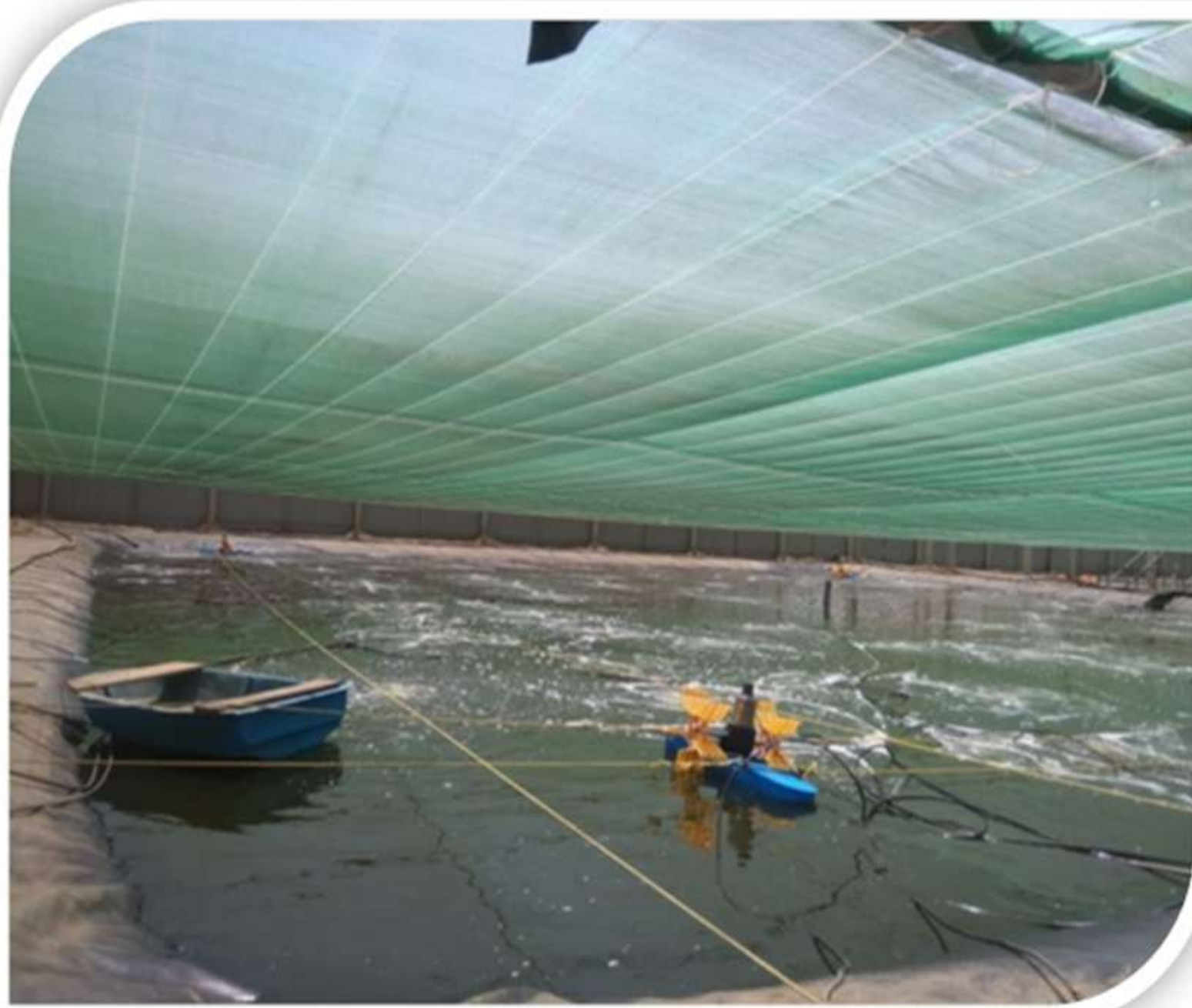


**FARM & LAB TEST**

**PRE-PROCESSING**

**PROCESSING & VALUE ADDITION**

# NURSERY SHRIMP CULTURE







# CAPITAL DEVELOPMENT

During Q4 2022

# BLAST FREEZER



# PROJECT SUMMARY

1.	Title	Blast Freezer for Shrimp Production
2.	No. of unit	2
3.	Total Project Cost (Rs. in Crores)	2.10 Crores
4.	Project Duration	6 Months
5.	Species of Fish	Shrimps ( L. Vannamei/ Black Tiger) Fish (Tilapia & Pengasus)
6.	<b>Project Location:</b>	
	Village	Orma
	Block	347
	Taluka	Olpad
	District	Surat
	State	Gujarat
7.	<b>Details of Beneficiary:</b>	
	Name	Zeal Aqua Limited
	Address	Block No. 347, Village- Orma, Tal. - Olpad.
	Bank Name	Axis Bank
	Account No.	917030064972910
	IFSC Code	UTIB0000047



# INTRODUCTION

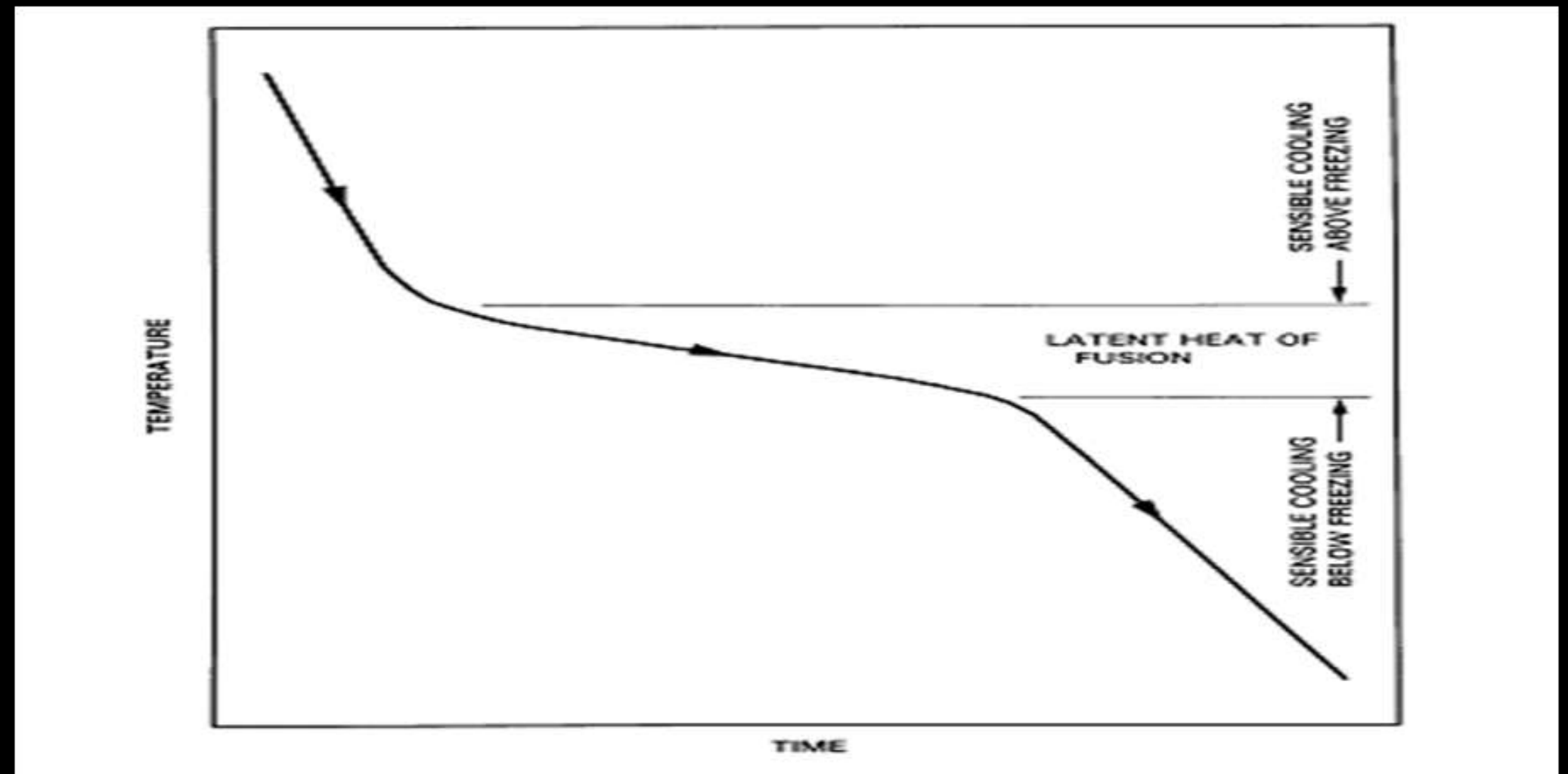
**FREEZING** is a widely used method of food preservation. In frozen food, the physical changes and microbiological and chemical activity slows down. Reducing temperature slows molecular and microbial activity in food, thus extending its useful storage life.

Although every product has an individual ideal storage temperature, most frozen food products are stored at  $-18$  to  $-45^{\circ}\text{C}$ .

Freezing reduces the temperature of a product from ambient to storage level and changes most of the water in the product to ice. the freezing process occurs in 3 phases. In the first phase, the food is cooled from ambient temperature to freezing point by removing sensible heat. In the second phase, the phase transition heat of the food is removed by turning the water within it to ice. In the third phase, cooling continues below the freezing point, which removes more sensible heat, reducing the temperature of the product to the desired or optimum frozen storage temperature.

The longest part of the freezing process is the removal of the latent heat of fusion as water turns to ice. Many food products are sensitive to the freezing process, which affects quality, nutritional value, and appearance. Thus, the freezing method and system selected can thus have substantial impact on quality and economy.

The following factors should be considered in the selection of freezing systems and methods for specific products: special handling requirements, capacity, freezing times, quality consideration, hygiene, yield, appearance, manufacturing cost, operating costs, automation, space availability, placement of the product with respect to the evaporator and upstream/downstream processes, durability, maintenance.



# **FREEZING METHODS**

Freezing methods can be grouped by their basic method of extracting heat from food products

## **BLAST FREEZING (CONVECTION)**

Cold air is circulated over the product at high velocity, removing heat from the product and releasing it to an air/refrigerant heat exchanger before being circulated.

## **CONTACT FREEZING (CONDUCTION)**

Packaged or unpackaged products are placed on or between cold metal surfaces. The heat on the surface of the product is removed by the metal surfaces that are kept continuously cold by refrigerant circulating within them. Contact freezing provides better results than blast freezing. In contact freezing, it is possible to shock freeze products with regular surfaces on the plates. When we wish to shock freeze units of various sizes, we have to switch to blast freezing.

## **(EXTREMELY LOW TEMPERATURE) FREEZING (CONVECTION AND/OR CONDUCTION)**

Food is exposed to an environment below  $-60^{\circ}\text{C}$ , which is achieved by spraying liquid  $\text{CO}_2$  or liquid  $\text{N}_2$  into the freezing chamber.

## **CRYOMECHANICAL (WITH THE COMBINATION OF EXTREMELY LOW TEMPERATURE AND MECHANICAL COOLING) FREEZING (CONVECTION AND/OR CONDUCTION)**

Food is first exposed to Cryogenic freezing and then finish frozen through mechanical refrigeration. Special freezing methods, such as immersion of poultry in chilled brine, are also available.

## **WHY CHOOSE BLAST FREEZER?**

As compared to other freezing methods, the most significant advantage of blast freezers is their versatility and fitness for various uses. Blast freezers tend to be a good choice for products that are irregular in size and shape. Applications like plate freezers are not appropriate for such foods of irregular shape and size. This flexibility and versatility of blast freezers, while providing a significant advantage makes it difficult for the potential user to clearly ascertain what he wants, which easily leads to inefficient use afterwards.



# TYPES OF BLAST FREEZERS

While there are many designs and alignments of blast freezers, they can be grouped in three basic groups:

## I. CONTINUOUS (PROCESS LINE) FREEZERS

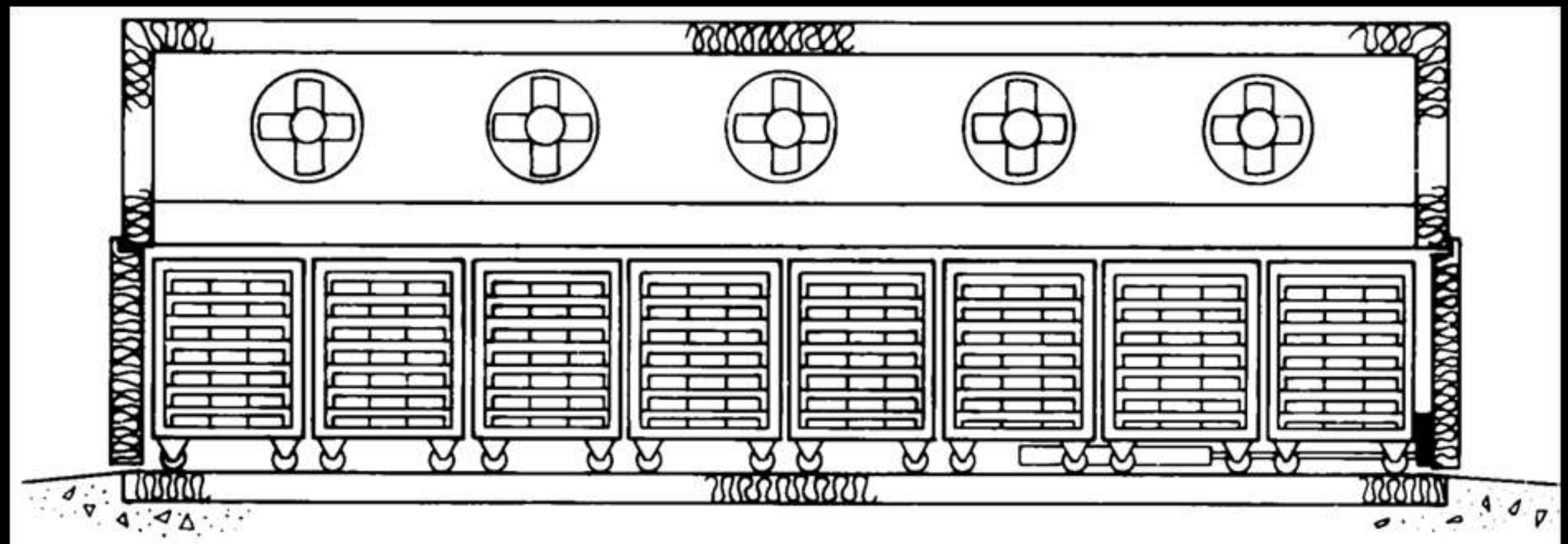
The product moves continuously within the freezer during the process, which is called a continuous process line cooler. In the continuous freezer, the product is moved into the freezer by conveyors.

## 2. BATCH FREEZERS

The product is stationary within the freezer, which is called batch freezing.

## 3. INTERMITTENT (HALF-BATCH) FREEZERS

**Push-Through Trolley Freezer,**  
The system operates like a half/batch system when trolleys are used for moving the blast frozen product instead of conveyors. The old trolley remains stationary until the new trolley arrives from the intake end. In this way, as a new trolley comes in, a trolley filled with the frozen product exits from the other end.



SR. No.	DESCRIPTION	COST RS. IN LAKHS.
<b>CAPITAL COST</b>		
1.	PANELS	31.57
2.	TROLLY & OTHER INSTRUMENTS	36.76
3.	COILS	29.97
4.	DOORS	07.16
5.	VALVES	10.38
6.	PIPING, FABRICATION & ERECTION	13.07
7.	CIVIL WORK	08.26
8.	MEAT MIXING MACHINE	15.22
9.	DG	30.42
10.	INSTALLATION	04.72
11.	OTHER	22.50
<b>TOTAL CAPITAL COST</b>		<b>209.93</b>





# BLAST FREEZER

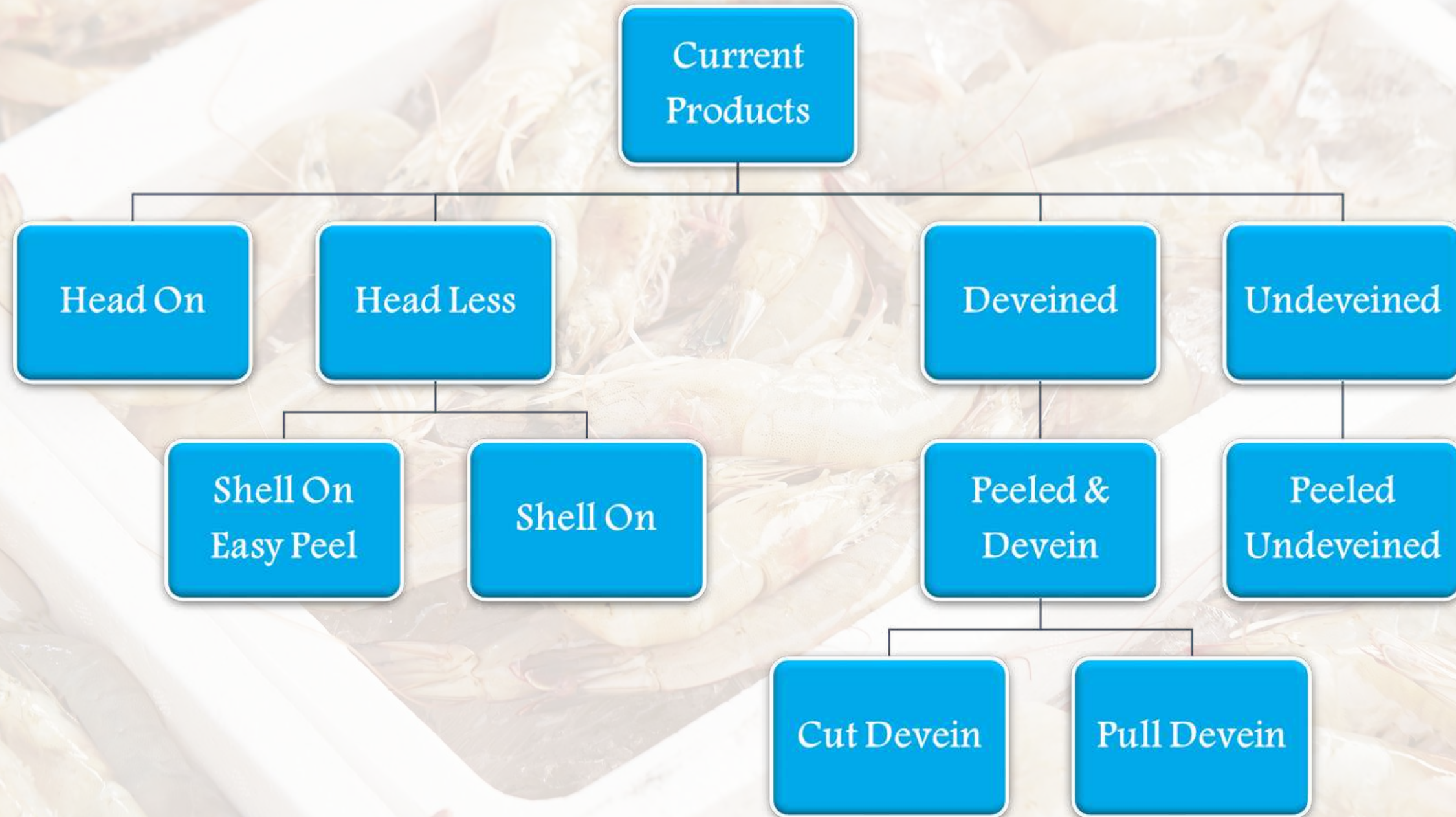
## Benifits :

- INCREASE PRODUCTION CAPICITY
- EASY TO HANDLE
- HIGH QUALITY
- ADJUST THE FREEZING TIME
- FOOD SAFETY
- MULTI-TYPE OF FROZEN FOODS
- INCREASE EXPORT
- ENERGY EFFICIENT



# PRODUCT DIVERSIFICATION – VALUE ADDITION FOR BETTER

## PRODUCT REALIZATION



# CORE MANAGEMENT



**SHANTILAL PATEL**  
Managing Director

**PRADIPKUMAR NAVIK**  
Wholetime Director

**DHAVALKUMAR PATEL**  
Wholetime Director

**ROHAN NAVIK**  
Wholetime Director





**GLOBAL PRESENCE**



# CERTIFICATIONS



# Did You Know !!

SHRIMP IS A TYPE OF **SHELLFISH**, NOT FISH.

BABY SHRIMPS ARE KNOWN AS **LARVAE**.

A SHRIMP HEART IS IN ITS HEAD AND HAS **FIVE PAIR** OF LEGS.

SHRIMP ARE ALSO THE MOST POPULAR TYPE OF **SEAFOOD** CONSUMED BY MANY PEOPLE.

A SHRIMP IS RICH IN SELENIUM, CHOLINE, VITAMIN **B12** AND ALSO CONTAIN A CANCER-FIGHTING MINERAL

THERE ARE MORE THAN 2000 DIFFERENT KINDS OF SHRIMP SPECIES.

SHRIMP RAISED IN THE U.S. IS GENERALLY CONSIDERED **ECO-FRIENDLY**

EVERY SPRING, YOUNG SHRIMP IN THE MEDITERRANEAN SEA TURN FROM **MALE TO FEMALE**

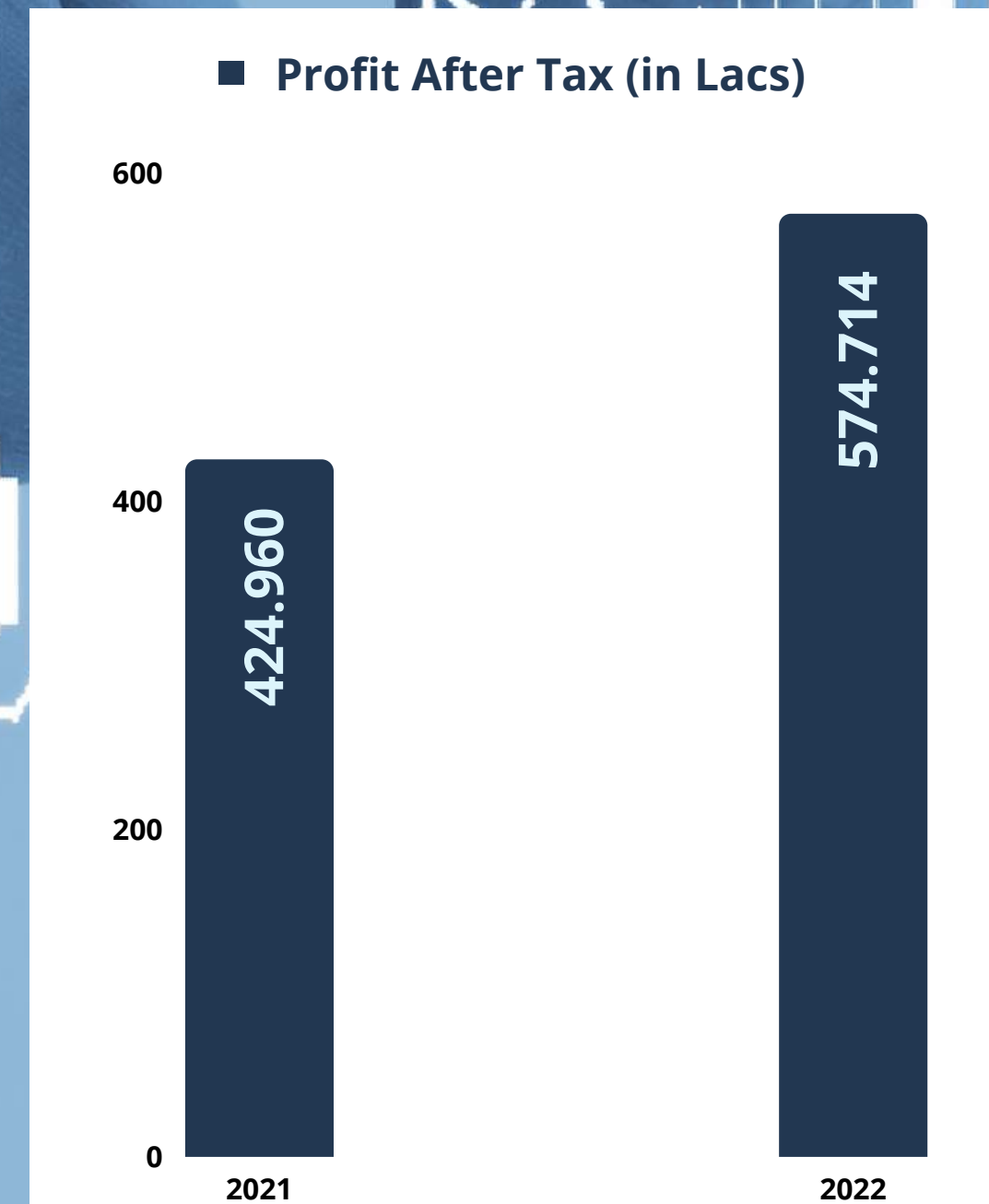
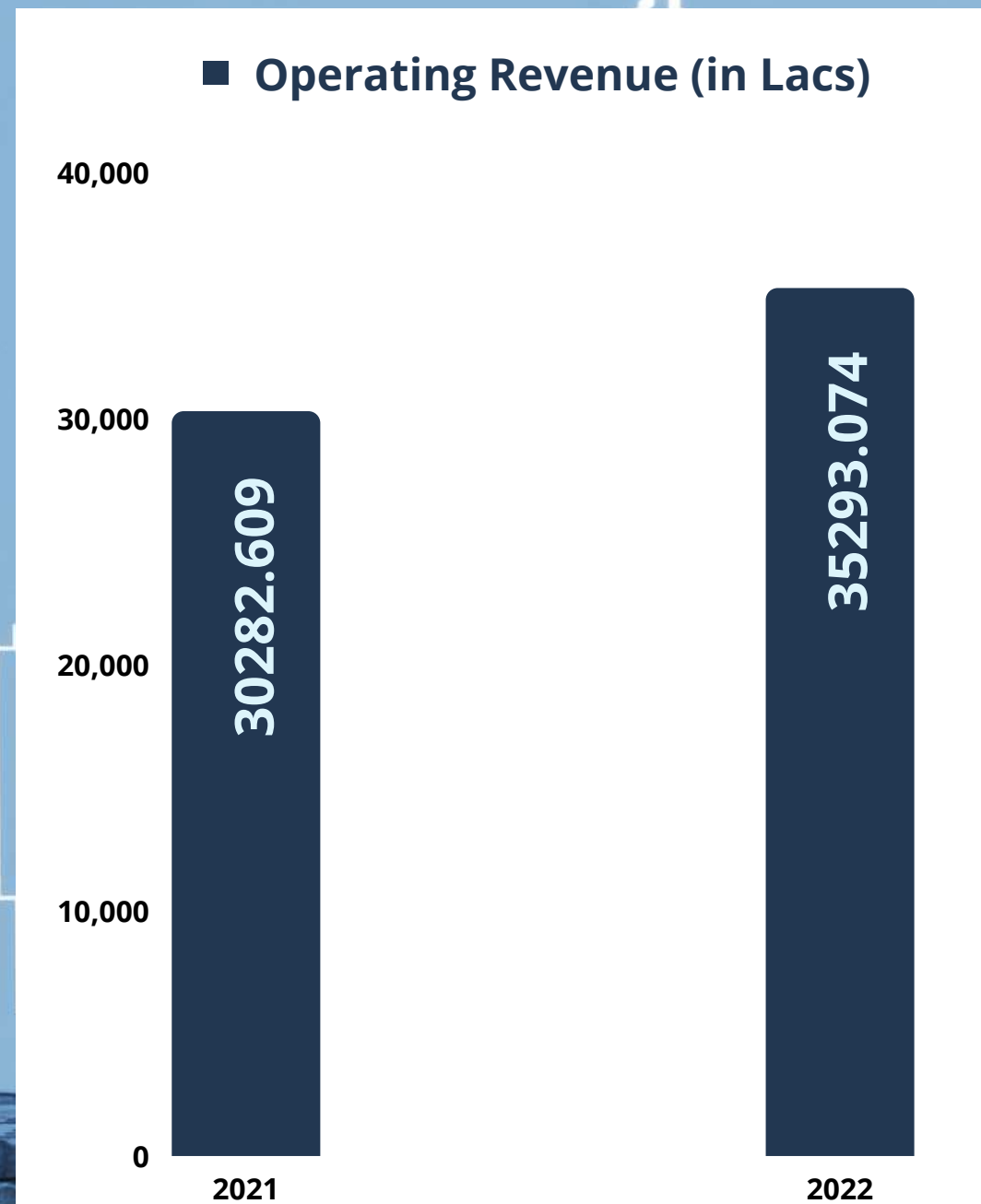
THE LARGEST SHRIMP EVER CAUGHT MEASURED NEARLY **16 INCHES** AND WAS PURCHASED FOR \$800 BY A COLOMBIAN BIOLOGIST.



# Financial Highlights

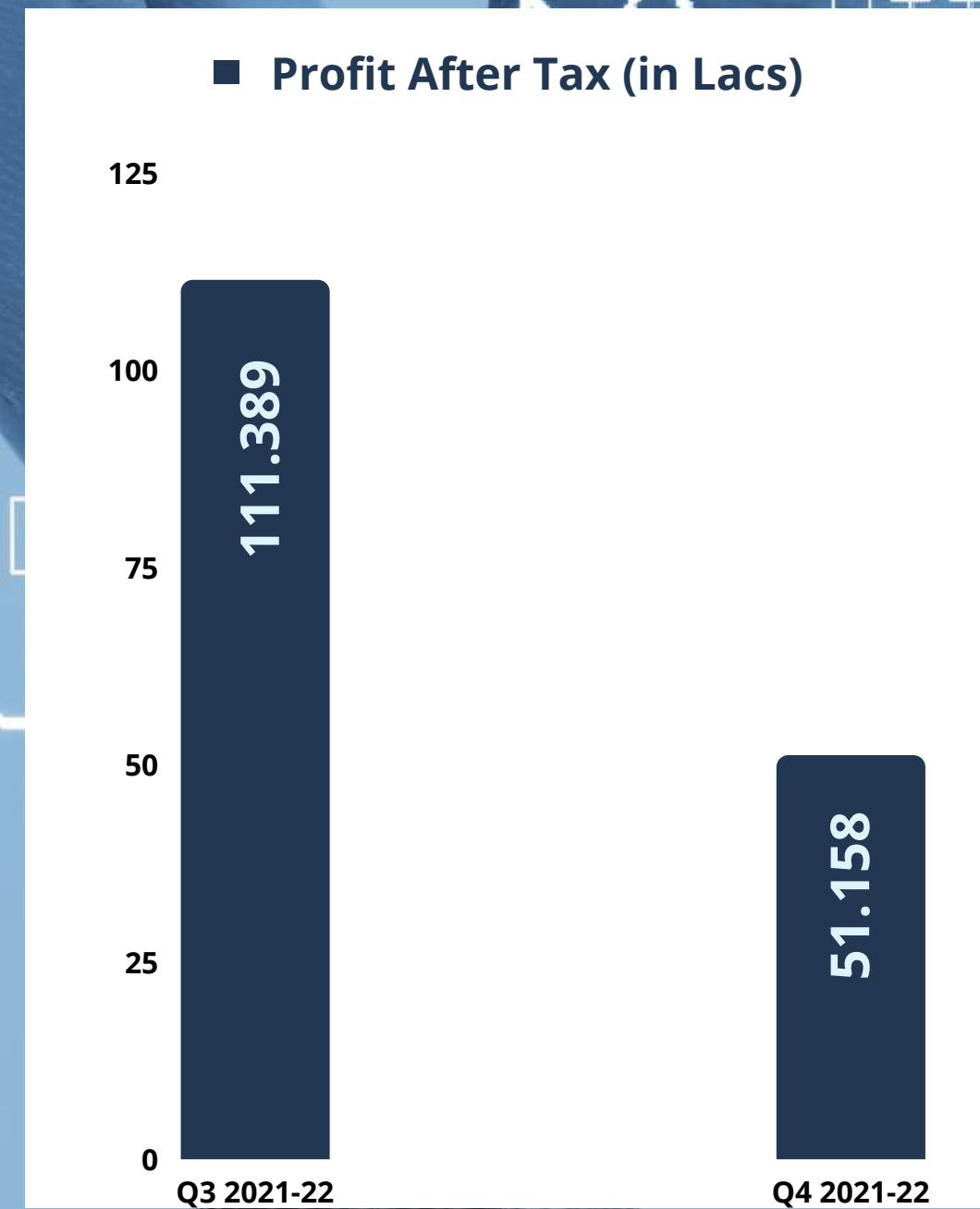
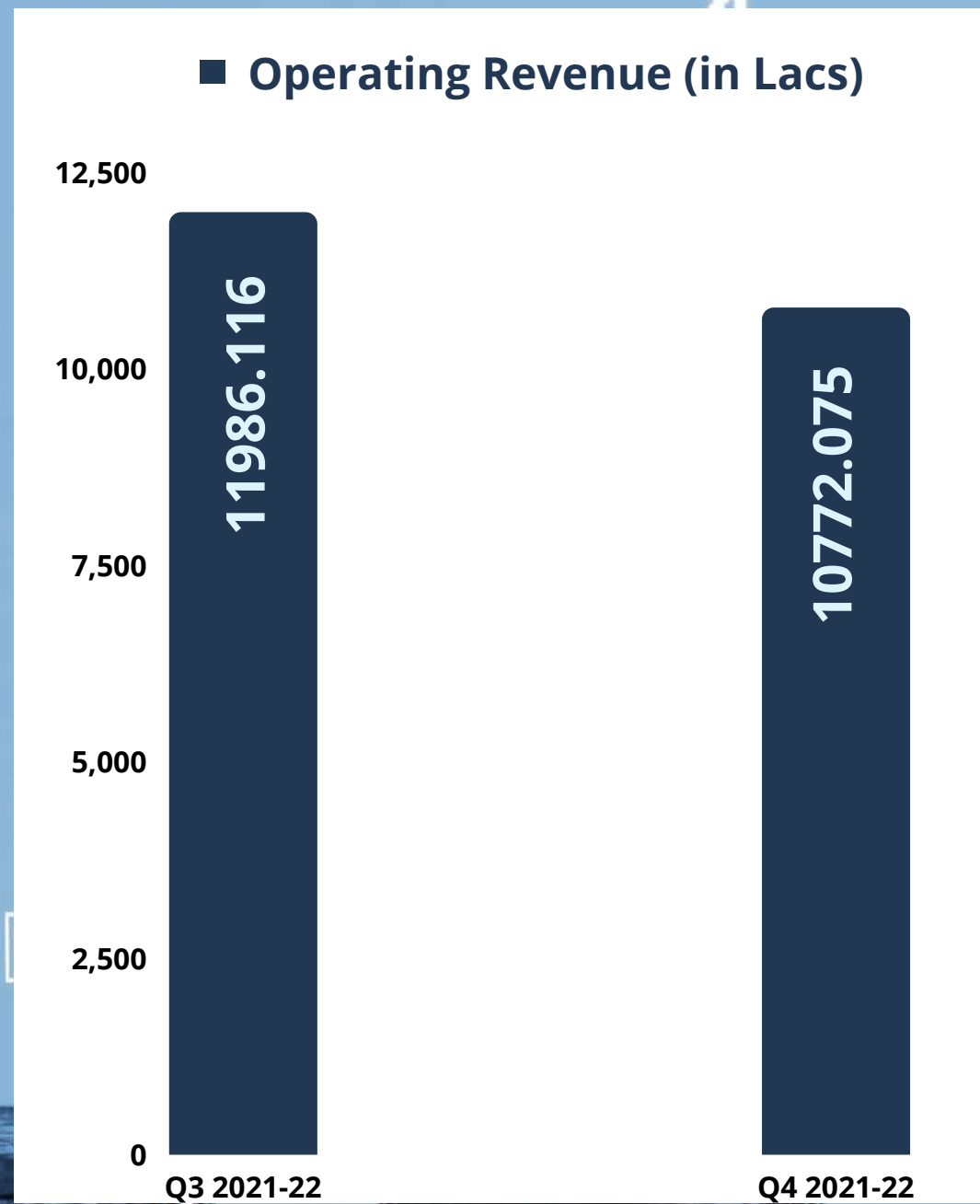


# YEAR TO YEAR COMPARISON (YoY)





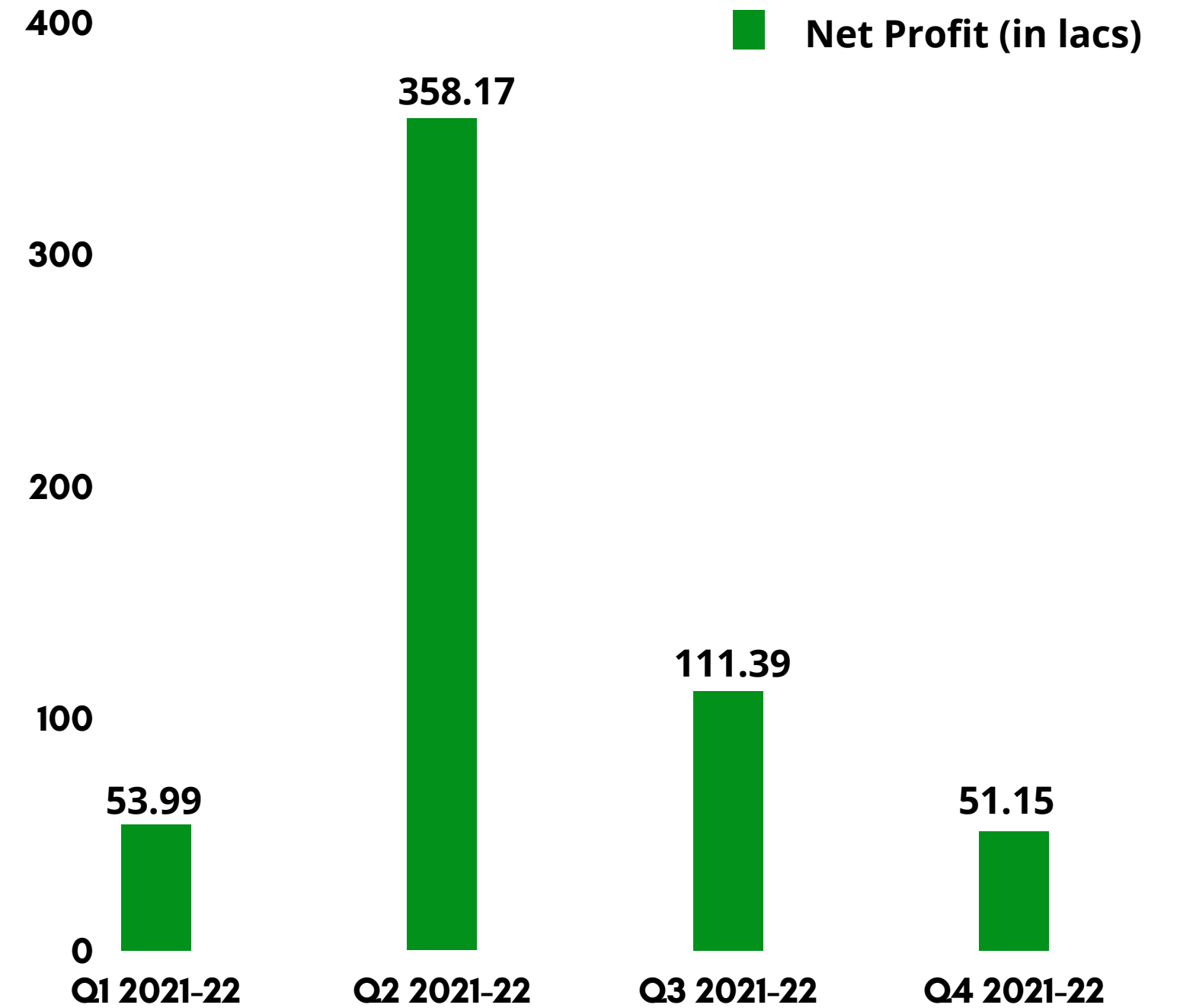
# QUATER TO QUATER COMPARISON (QoQ)



# NET PROFIT

The company aims to increase its profit at a steady pace..

The chart shows the net profit position in each quater.

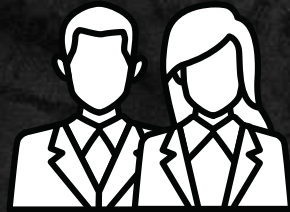


	(In Lacs)			
	Year 2022		Year 2021	
			Q4 2022	
			Q4 2021	
<b>Net Sales</b>	<b>34522.315</b>	<b>29747.422</b>	<b>10459.542</b>	<b>5662.201</b>
<b>Other income</b>	<b>770.759</b>	<b>535.187</b>	<b>312.533</b>	<b>108.902</b>
<b>Total Income</b>	<b>35293.074</b>	<b>30282.609</b>	<b>10772.075</b>	<b>5771.103</b>
<b>Cost of Goods Sold</b>	<b>28906.301</b>	<b>24634.613</b>	<b>8761.575</b>	<b>4143.824</b>
<b>Other Expenses</b>	<b>3409.959</b>	<b>2482.931</b>	<b>1490.152</b>	<b>704.367</b>
<b>Employee Cost</b>	<b>649.418</b>	<b>698.310</b>	<b>60.513</b>	<b>181.577</b>
<b>EBITDA</b>	<b>2327.396</b>	<b>2466.755</b>	<b>459.835</b>	<b>741.335</b>
<b>EBITDA Margin (%)</b>	<b>6.742</b>	<b>8.292</b>	<b>4.396</b>	<b>13.093</b>
<b>Depreciation</b>	<b>570.675</b>	<b>656.260</b>	<b>153.665</b>	<b>167.954</b>
<b>EBIT</b>	<b>1756.721</b>	<b>1810.495</b>	<b>306.170</b>	<b>573.381</b>
<b>EBIT Margin (%)</b>	<b>0.051</b>	<b>0.061</b>	<b>0.029</b>	<b>0.101</b>
<b>Finance Cost</b>	<b>1037.907</b>	<b>1306.547</b>	<b>160.911</b>	<b>553.685</b>
<b>PBT</b>	<b>718.814</b>	<b>503.948</b>	<b>145.259</b>	<b>19.696</b>
<b>TAX</b>	<b>144.101</b>	<b>78.988</b>	<b>94.101</b>	<b>78.988</b>
<b>PAT</b>	<b>574.714</b>	<b>424.960</b>	<b>51.158</b>	<b>-59.292</b>



# ZEAL AQUA LIMITED

CIN: L05004GJ2009PLC056270



Jayan Rajeshkumar Patel / Priyanka Jain



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