

JHANDEWALAS FOODS LIMITED







FINANCIAL SNAPSHOT

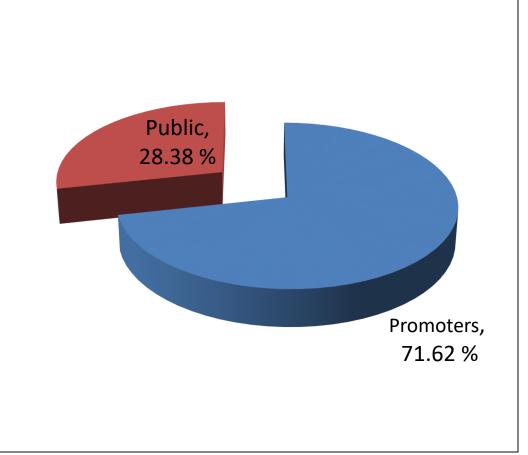
Capital Market Data



Capital Market Details

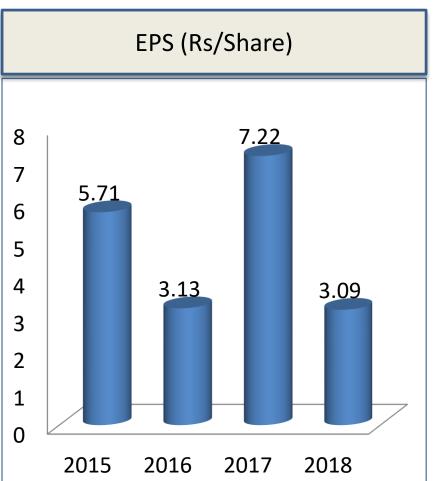
Capital Market Det	ails
BSE Scrip Code	540850
Security ID	JFL
ISIN	INE 841Y01019
Industry	Packaged Foods
Net Worth	325,442,931/-
Low	37.80
High	94.40

Share Holding Pattern

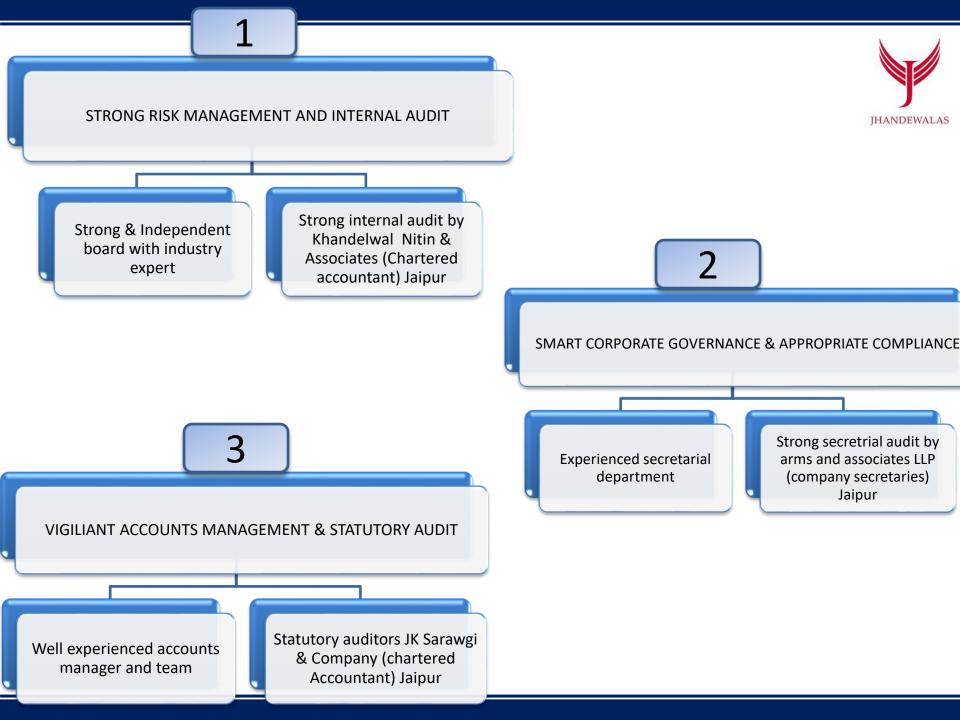


Prudent Financial Management Leading to Superior Shareholder Value





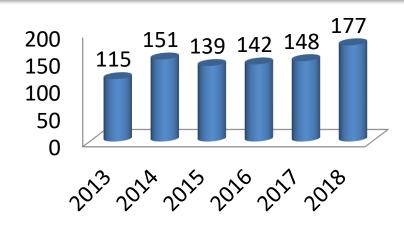




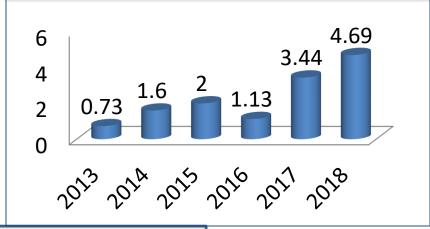
Financial Performance



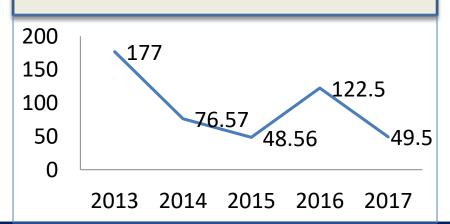




EBITDA (Rs Crore)



Return on Capital Employed (%)



Board of Director



Raakesh B. Kulwal Managing Director

Raakesh B. Kulwal aged 45 years, is the chairman and Managing Director of the company. He has completed Master of Business Administration in Marketing and Finance from S.P. Jain Institute of Management & research, Mumbai.

Nand lal Pancharia Independent Director

Nand Lal Pancharia, agead 62 years, is an Additional Independent Director of our company. He has completed his bachelor of Science and Master of Arts (Economics) from Rajasthan University. He retired as a Assitant General Manager from State Bank of Bikaner & Jaipur

Board of Director



Sanjay Sethi Independent Director

Sanjay Sethi aged 45 years, is an independent Director of our Company. He has completed his bachlor of science from University of Rajasthan and Master of Business administration from Swami Vivekanand Institute. He also holds diploma in system Management from NIIT.

Pankaj Mathur Chief Financial Officer

Qualified member of Institute of cost accountant of India, 29 years of experience in diversified industries like auto/plastic, steel, edible oil and several organisation like TATA, hero group etc

About Jhandewalas



- √ 125 years of trust
- ✓ Founded by Late. Shri Harinarayan Koolwal from small shop at Johari Bazaar, Jaipur.
- ✓ Later expanded by Mr. Rakesh B. Koolwal in various part of the state



Mr. Raakesh B Kulwal (Managing Director)



Shri. Bhawarlal Koolwal



Late. Shri Gyarsilal Koolwal

Late. Shri Harinarayan Koolwal (Founder)

Vision





To meet the everyday kitchen needs of Indian Housewives

Initial Public Offering





• Historical subscription.

 More category faith & trust of Investors.



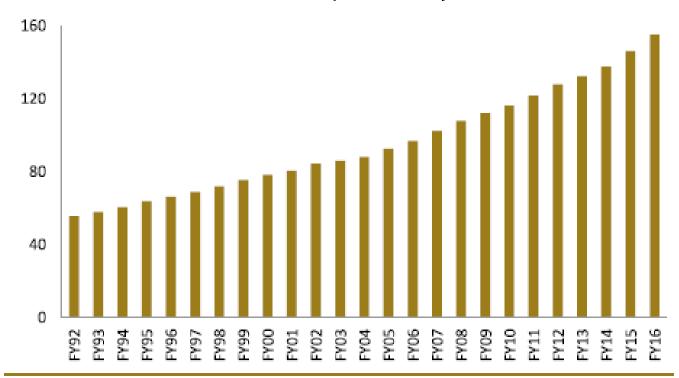




Industry Overview







Source: Economic Survey FY17, Trust

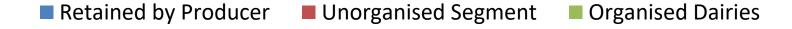
Production is growing year by year:-

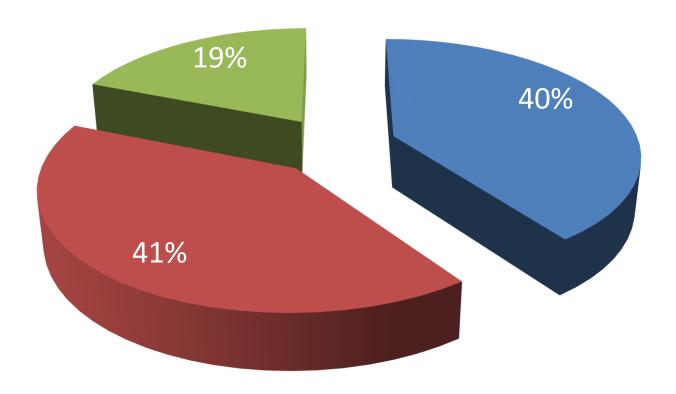
- 1. More faith in Ghee in comparison to oil.
- 2. Organized market is rapidly growing in upcoming years

Ghee Market: Pan India



Total Milk Production: 163mmt





Corporate Office





Manufacturing Unit









Poha Unit, Navsari

Other Factory Setup

- 1. Kesar Plant: Vishwakarma Industrial Area, Road No.06, Jaipur
- 2. Mangodi Plant: Vishwakarma Industrial Area, Road No.09, Jaipur
- **3.** Papad Plant: Khara, Bikaner
- **4. Boondi Plant:** Khara, Bikaner
- 5. Polki Groundnut Refined Oil: Beechhwal Industrial Area, Bikaner
- **6.** Pasta: Udham Singh Nagar, Kashipur
- 7. Nachos: Mahuakhera Gunj, Kashipur
- **8. Dips**: Bhatinda, Punjab

Jodhpur Branch Office







Laboratory











Manufacturing Plant





Cekka Packaging Machine



Laser Machine



Silos



Bulk Tin Packaging Machine

Manufacturing Plant





Tin Packaging Machine





Poha Packaging Machine

Poha Packaging Machine

Cold Storage











Production Process

- 7
- Best quality raw material is used in manufacturing process
- Production is being done through fully automated machines
- All state of art processes is being used







Production Capacity









30 MT/day

20 MT/day

2 MT/day

Independent Lab Report Ghee



We have No Branch Subject to Delhi Jurisdiction Estd. 1954	2398 4577 2396 2819 2391 1803	
BANSAL FOOD LABORATORY 634, 2nd Floor, Khari Baoli, Delhi-110006 Tech. Advisor : ROOPALI BANSAL, M. Sc (Bio Tech) Lab. Incharge : SASI KUMAR, B. Sc. Sr. Chemist : SUMANT BANSAL, B. Sc., CFS Prop : M.M. BANSAL (Accts.)		
Ref. No. Gos	Dated27102015	
Following is the result of analysis of a sample of	r.laipuu	
C. No. 220		
B.R. Reading	42.G0	
Jaudiuin Test (B.T.) / Urea	Медание	
Reichert Value/Raneidty	31:04	
Polenske Value/C.O.T / Soda	1:30	
F.F.A.(Oleic Acid %)	0.88	
Moisture	Q:15.2	
Insoluble Impurities (H.B.T.)		
Fat/T.F.M./Oil B.T.T		
Colour	Abseak	
Total Solids/S.N.F.		
Protein / Un. Sap. Mater		
Total Ash/Argemone Test		
Ash Insoluble in HCL	······/······	
lodine Value/Sugar		
Sap, Value/SO2	<i></i>	
Halphen Test/Starch		
Welting Point/Titre Test		
M.O.T./Flash Point	Negohue	
Rodent hair & Excreta		
Crude Fibre		
Detergent		
NaOH		
Opinion Pass is the above tests		
Note - (Sampling Method) Sample not drawn by us and not sealed in our presence: 1. The above results pertain only to the sample Tester. This report in full or in part shall not be used for leg.	d.` al	
action. This report can not be re-produced except when in full without the written permission from the Director.	A	
Samples are destroyed after testing.	-3%	
Practical & clerical errors are likely to occur.	Authorised Signatories	

Our Other Test: GLC Test, TLC Test, Microbiological Test, Chemical Test

Independent Lab Report



Report Issued To: _Jhandewalas Foods Pvt.Ltd, E.551 B, Road No. 8 VKI Jaipur (Ra) Recd. Dt25/06/201 set Report Issued To: _Jhandewalas Foods Pvt.Ltd, E.551 B, Road No. 9 VKI Jaipur (Ra) Recd. Dt25/06/201 set Report Issued To: _Jhandewalas Foods Pvt.Ltd, E.551 B, Road No. 9 VKI Jaipur (Ra) Recd. Dt25/06/201 set Road No. 9 VKI Jaipur (Ra) Recd. Dt25/06/201 set Road No. 9 VKI Jaipur (Ra) Recd. Dt25/06/201 set Road No. 9 VKI Jaipur (Ra) Recd. Dt25/06/201 set Road No. 9 VKI Jaipur (Ra) Recd. Dt25/06/201 set Road No. 9 VKI Jaipur (Ra) Recd. Dt25/06/201 set Road No. 9 VKI Jaipur (Ra) Recd. Dt25/06/2015 Mg. Lie No	atch No.: N.: N.: Ato of Start of Analy Ref S.N 1 2 3	25. Jhandewalas Foods Pvt.Li 25. D/M N.S. 25/06/2015 Date 4 275/05 27 To Protocol :- As per Food & 15 10770:198 29 Name of Parameter Moleture Ash incoluble ash	of, F-551 B, Road No D/E N.S. of End of Analysis Safety & Standards (if 4 Beaten Rice	.06 VKI Jalpur (Ra Batch Size N.S. 02/07/2015	Nj) Ref. No. N.S. Sample Qty. 250 gm Mfg. Lie No.
N.S. DM. N.S. DM	esults of Analy Ref S.N 1 2 3	D/M_N.S.	D/E N.S. of End of Analysis Safety & Standards (if 4 Beaten Rice	02/07/2015	NJ) Ref. No. N.S. Sample Qty. 250.gm Mfg. Lic NO.
M.S. DIR N.S. DIR N.S. Batch Size N.S. Sample City, 250 gm	Ref	D/M_N.S.	D/E N.S. of End of Analysis Safety & Standards (if 4 Beaten Rice	02/07/2015	Sample Qty. 250 gm Mfg. Lie NO.
Solution Start of Analysis 25/09/2015 Date of End of Analysis 02/07/2015 Mfg. Lie No.	Ref	To Protocol :- As per Food Signature Signature Name of Parameter Moisture Ash insoluble ash	of End of Analysis Safety & Standards (I 4 Beaten Rice Limits	02/07/2015	Mfg. Lie NO,
Ref. To Protocol As per Food Safety & Standards (FPS&FA)2011 (2. 12(1)	Ref	To Protocol :- As per Food Signature Signature Name of Parameter Moisture Ash insoluble ash	Safety & Standards (I 4 Beaten Rice Limits		
Ref. To Protocol As per Food Safety & Standards (FPS&FA)2011 (2. 12(1) & IS 10770:1984 Beaten Rice	S.N 1 2 3	To Protocol :- As per Food & IS 10770:198 D Name of Parameter Moisture Ash insoluble ash	Limits		
Ref. To Protocol As per Food Safety & Standards (FFS&FA)2011 (2. 12(1) & 8 t5 10770:1984 Beaten Rice S.NO Name of Parameter Limits Limits Limits Method of test	S.N 1 2 3	To Protocol :- As per Food & IS 10770:198 D Name of Parameter Moisture Ash insoluble ash	Limits	FPS&FA)2011 {2. 12	2(1)
S.No Name of Parameter Limits L	S.N 1 2 3	& IS 10770:198 Name of Parameter Molsture Ash insoluble ash	Limits	FPS&FA)2011 (2. 12	2{1}
S.No	S.N 1 2 3	& IS 10770:198 Name of Parameter Molsture Ash insoluble ash	Limits	FPS&FA)2011 {2. 12	2{1}
S.No	2	Name of Parameter Moisture Ash insoluble ash	Limits		-(-)
Molesture	2	Moisture Ash insoluble ash			
Molesture	2	Moisture Ash insoluble ash			
2	3	Ash insoluble ash		Limits	Method of test
3 Foreign Food Grain	3		4.67%w/w	Max 13.0%w/w	
Absent Max 0.5%w/w F55Al Lib Manual			0.157%w/w		1.5. 1158 :1973 (Annex A)
Absent	4	Foreign Food Grain			1.5. 1158 :1973 (Annex C)
B		Colouring Matter			
Salmonella Absent Absent S887(Part-1)				Absent	By T.LC.
Salmonells Absent Absent IS 5887(Part-3)	(B)	Microbiological Examination	in		
2 Yeast & Moulds Abzent S. \$887 (Par-2)		Salmonella		Ter	
C Metal Contamination	2	Yeast & Moulds			IS 5887(Part-3)
1 Lead (a Pb) Not Dectded Max 5.0 mg/kg 15 2860 14 2 Copper (as Cu) Not Dectded Max 3.0 mg/kg 15 2860 15 3 Arsenic (as As) Not Dectded Max 1.0 mg/kg 15 2860 15 4 Zinc (as Zn) Not Dectded Max 1.9 mg/kg 15 2860 13 5 Tinfas Soi Not Dectded Max 1.9 mg/kg 15 2860 14	(C)	Metal Contamination	Absent	Absent	IS. 5403
2 Copper (as Cu) NOL Dectided Max. 5.0 mg/kg 15 2860 (14) 3 Arranic (as Aa) NOL Dectided Max 3.0 mg/kg 15 2860 (15) 4 Zinc (as Zn) NOL Dectided Max 1.0 mg/kg 15 2860 (15) 5 Tinfas Soi NOL Dectided Max 1.0 mg/kg 15 2860 (13) 5 Tinfas Soi NOL Dectided Max 1.0 mg/kg 15 2860 (16)	1				
3 Arsenic (as Zs) Not Dectded Max 30 mg/Rg 15 2860 (15	2			Max. 5.0 mg/kg	IS 2860(14)
4 Zinc (as Zn) Not Dectded Max 1.0 mg/kg IS 2860 [13] 5 Tin(as Sn) Not Dectded Max 19.0 mg/kg IS 2860 [16]				Max 30 mg/kg	IS 2860(15)
5 Tin(as So) Not Dectded Max 19.0 mg/kg IS 2860(16)				Max 1.0 mg/kg	
A 4000 A7	3	Tin(as Sn)	Not Dectded	Max 250 mg/kg	
			APT 100	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	13 2800(17)
				0	
F: in the opinion of the undersigned the sample referred to above				V	

TESTING OF DRUG	AGD/	AMBA LABOR Credited & Govt. Approve OHOLICS DRINKS I COSMET handewalas Naman Bi	ATORIE	New Sang Post-Shyar Tel.: 0141 Mob: 91+ E-Mail: ja Web.: ww	9829124199 gdamba_lab@yah vw.jagdambalab.co	An SC MOO.com	JAS-ANZ G 9801: 2008 Certified Lib. TERIAL I METALS R-1092/2014
Sample Description						_Report No	
Manufactured by W	I/s.: Pa	cked By : - Jhandewalas Foor	d Pvt.Ltd .,F551 B,	V.K.I. Area Jaipu	ur (Raj)	Recd. Dt	20/11/2014
Test Report Issued	To: Jh	nandewalas Food Pvt.Ltd .,	F551 B,V.K.I. Ar	ea Jaipur (Raj))	Ref. No.	N.S.
Batch No.: N.	S.	D/M N.S.	D/E N.S	Batch :	Size N.S.	Sample Qty.	110gm
Date of Start of Ana	alysis:	20/11/2014 Date	of End of Analys	is 28/	11/2014	Mfg. Lic NO.	
-	-						
RESULTS OF AN	ALYSIS	Physical Characteris	ac - Sample in	dry from 8 fr	no from any obi	actionable cul	hetaneae
	S.No	CHARACTERISTIC	FOUND (Per 100 gm)	% Daily Value*	METHOD OF		ostances.
	1	Calories(Energy)	362.4 k/cal		Bum Calorin	neter	
	2	Calories from fat	53.82 k/cal		AOAC 19 th E	dn 2012	
	3	Total Fat	5.98gm	8.97%	AOAC 19 th E	dn 2012	
	4	Saturated Fat	1.62gm		AOAC 19 th E	dn 2012	
	5	Monounsaturated Fat	0.431 gm		AOAC 19 th E	dn 2012	
	6	Polyunsaturated Fat	2.07 gm		AOAC 19 th E	dn 2012	
	7	Trans fat	0 gm	0%	AOAC 19 th E		
	8	Cholesterol	0 mg	0%	AOAC 19 th E		
	9	Total Carbohydrate	65.81 gm	21.93 %	AOAC 19 th E		
	10	Sodium	156.6 mg	6.80%	By Flame Ph		
	11	Dietary fibre	4.07gm	16.28%	I.S. 1162 :19		
	12	Protein	11.32 gm	22.64%	AOAC 19 th E		
	13	Sugar	0 gm		IS 5838 :197		
	14	Vitamin - A	510 I.U.	10.2%	JAOAC (1980		
	15	Vitamin -C	79.1 mg	121.02%	IS 5838 :200		
	16	Calcium	123.7mg	12.37%	AOAC 19 TH 2		
	17	Iron	11.08 mg	60.9%	AOAC 19 TH 2	012	
	_	*Based on a 2000 calorie	reference diet. You Calories 20		ay be higher or lowe	r Based on your	individual needs.
		Total Fat	Less Than 65	gm 80gm	-		
		Sat. Fat Cholesterol	Less Than 20	gm 25gm Dmg 300mg			
		Sodium		omg 300mg 00 mg 2400mg			
		Total Carbohydrate		gm 375gm			
		Dietary fibre	25g	m 30gm	0		
as defined in the act NOTE: 1. This report is not to b.	QUALITY and rules e reproduce	e undersigned the sample re // IS NOT OF STANDARD s made there under for the re ad wholly or in part and cannot be us	QUALITY leasons given belo		Analyst	F. 9	with a
 Total liability of this La The results listed refe inferred nor implied. 	sboratory is or only to the	tising media without special permissis limited to the svoice amount, e above sample and applicable parar Three month the date of issue of test	meters Endorsement o			Authorise	ed Signatory



Poha

Kesar

Mangodi

Quality Parameter



Naman's Ghee				
RM Value	29			
Moisture	0.3			
Shelf Life	9 Months			
Colour	White			

Godl Cow	
RM Value	27 – 29
Moisture	0.2
Shelf Life	9 Months
Colour	Yellow

Gold Ghee			
RM Value	32		
Moisture	0.2		
Shelf Life	9 Months		
Colour	White		

Po	lki
Moisture	0
Shelf Life	9 Months
Colour	White
Free Fatty Acid	0.1

Our Brand





Sweet Bites





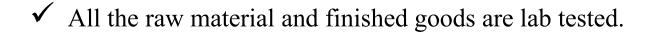


Nutri Flakes

Qualities of Naman's Desi Ghee



- ✓ Manufactured from best quality of milk or butter
- ✓ Aromatic ghee
- ✓ Granulated
- ✓ Fresh
- ✓ Manufactured under hygienic environment





Desi Ghee









1 Litre



L. Manners

2 Litre







1 Litre



5 Litre



Bulk Pack



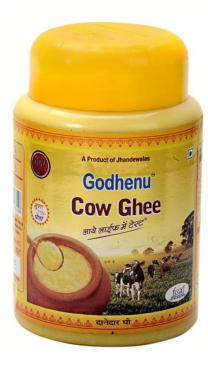
15 Litre

____ 15 Litre

Qualities of Godhenu Cow Ghee

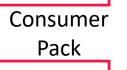


- ✓ Manufactured from best quality of milk or butter
- ✓ Granulated & Pure Ghee
- ✓ It is having a premium quality
- ✓ It stands pure on all quality standards



Godhenu Cow Ghee







1 Litre



1 Litre





15 Litre

Naman's Gold Ghee



Bilona Ghee:

Gold Ghee is made through traditional method of churning of the curd

Cattle Fodder:

Cattle fodder plays a very important role on the quality of milk. Superfine quality of butter is being used in manufacturing of Gold Ghee

Gold Ghee







1 Litre



Naman's Poha









500 g

800 g

1 kg

- Made up of basmati
- Sweet in taste
- Free from foreign particles
- Metal detector is installed in the machine.



200 g

- Made from balanced mixture of split green gram and choula dal.
- No artificial colour.
- RO water is being used.



Naman's Kesar



- Pure Kashmiri Kesar.
- No added colour
- Best thread is being packed.

Naman's Papad



- Having unique Bikaneri flavour.
- Made up from balanced mixture of white lentil and split green gram.
- Manufactured under hygienic conditions.



Naman's Raita Boondi



150 g

- Crispy
- Manufactured under hygienic conditions.



YummYoo Porridge



- Healthy food for all age group.
- Multigrain porridge.
- Easy to eat while travelling.

Available in Rs 10 & Rs 20 Pack

Our Other Products



YummYoo Nachos







Tastier

Crispy

Made in Corn Oil

Non GMO Corn



No msg



Our Other Products





Fussilli (500 g)



Penne (500 g)

YummYoo Pasta

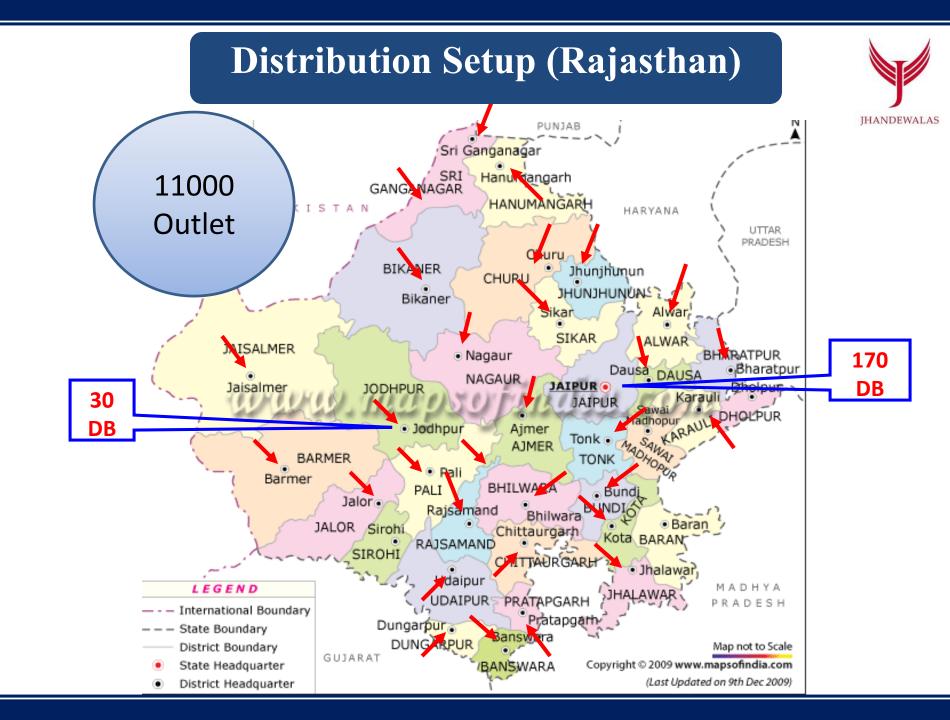
- Made up of Wheat Semolina. No Maida
- Pasta when cooked does not stick to each other.
- Manufactured with fully automated Italian machine.
- Pasta's surface is in such a way that sauces and spices get mixed well.

Polki Refined Groundnut Oil



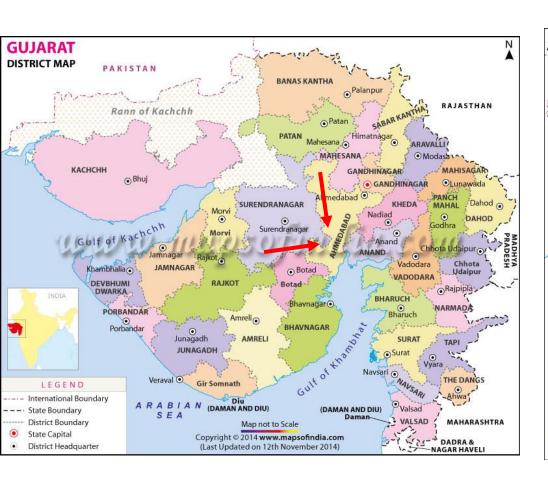
- Best quality raw material is used in manufacturing.
- Under technical supervision manufacturing is being done.
- Food grade tin is being used in packaging material.





Distribution Setup(Ahmedabad & Srinagar)







Export





NEPAL

Certification of Quality



An ISO 22000:2005 Certified company



Food safety & standard authority of India



• The federation of Indian Chambers of Commerce & Industry



Confederation of Indian Industry



Our Faith, Our Reach (All religious Places)





Moti Dungri Ganesh Ji Mandir (Jaipur)



Khatu Shyam Ji Mandir (Khatu)



Rani Sati Mandir (Jhunjhunu)



Salasar Balaji Mandir (Churu)

Online Selling













Our Presence







Ardh Sainik Canteen

Central Police Canteen



Haldiram is also our Prestgious Client

Our Presence











Our Mentor





Mr. B.M. Vyas Ex. Managing Director (Amul)



Dr. G.S. Rajoria N.D.R.I. (Karnal) Head



Mr. Kalyan Bhadra Ex. Marketing Head (Amul)

Our Mentor











Upcoming Products











Salsa

Chilli Garlic

Tandori Masala

Mayonnaise



THANK YOU