ZEAL AQUA LIMITED
CIN No: L05004GJ2009PLC056270

Date: 03/09/2022

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 ended 30th June 2022 of the company.

Kindly take the above information on record and oblige.

Thanking you.

Yours Faithfully

For **Zeal Aqua Limited**

NAVIK PRADIPKUMAR RATILAL
Digitally signed by NAVIK PRADIPKUMAR RATILAL
Date: 2022.09.03 13:44:26 +05'30'

Pradipkumar Ratilal Navik
Wholetime Director
DIN: 01067716

Regd. Office: At Olpad GIDC Pl No. 4,5 Ta Olpad Surat Gujarat **t:**+91 -2621-220047
Factory: Block No. 347, Village Orma, Taluka: Olpad, District: Surat, State: Gujarat, India
Email: zealaqua@gmail.com, **Website:**www.zealaqua.com

ZEAL AQUA LIMITED

INVESTOR PRESENTATION
JUNE 2022

SAFE HARBOR STATEMENT

This presentation and the accompanying slides (the “Presentation”), which have been prepared by Zeal Aqua Limited (the “Company”) solely for information purposes and do not constitute any offer, recommendation or invitation to purchase or subscribe for any securities, and shall not form the basis or be relied on in connection with any contract or binding commitment what so ever. No offering of securities of the Company will be made except by means of a statutory offering document containing detailed information about the Company. This Presentation has been prepared by the Company based on information and data which the Company considers reliable, but the Company makes no representation or warranty, express or implied, whatsoever, and no reliance shall be placed on, the truth, accuracy, completeness, fairness and reasonableness of the contents of this Presentation This Presentation may not be all inclusive and may not contain Presentation. all of the information that you may consider material. Any liability in respect of the contents of, or any omission from, this Presentation is expressly excluded. All product names, logos, and brands are property of their respective owners. All company, product and service names used in this presentation are for identification purposes only. Use of these names, logos, and brands does not imply endorsement. Certain matters discussed in this Presentation may contain statements regarding the Company’s market opportunity and business prospects that are individually and collectively forward-looking statements. Such forward-looking statements are not guarantees of future performance and are subject to known and unknown risks, uncertainties and assumptions that are difficult to predict. These risks and uncertainties include, but are not limited to, the performance of the Indian economy and of the economies of various international markets, the performance of the industry in India and worldwide, competition, the company’s ability to successfully implement its strategy, the Company’s future levels of growth and expansion, technological implementation, changes and advancements, changes in revenue, income or cash flows, the Company’s market preferences and its exposure to market risks, as well as other risks. The Company’s actual results, levels of activity, performance or achievements could differ materially and adversely from results expressed in or implied by this Presentation. The Company assumes no obligation to update any forward-looking information contained in this Presentation. Any forward-looking statements and projections made by third parties included in this Presentation are not adopted by the Company and the Company is not responsible for such third party statements and projections.

Table of Contents

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 Q1 F.Y. 2022 - 2023


BLAST FREEZER

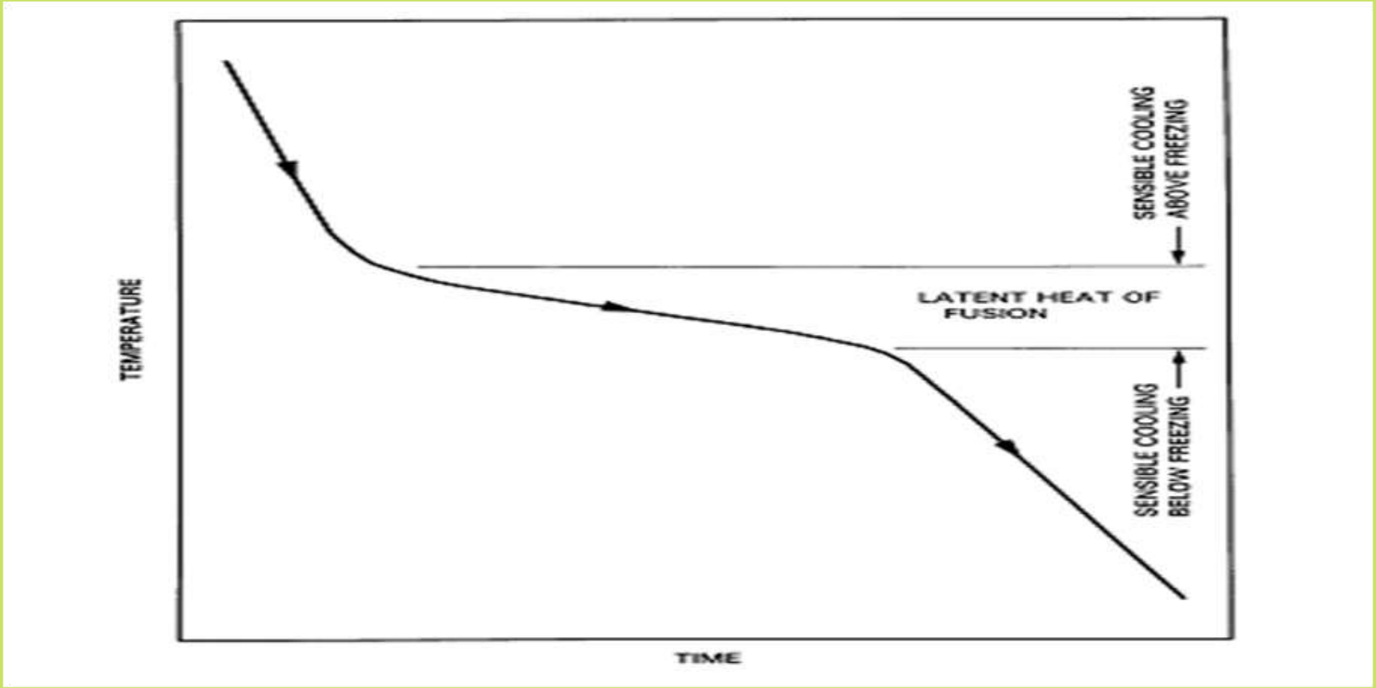
INTRODUCTION

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°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 in 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°C, which is achieved by spraying liquid CO_2 or liquid 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.

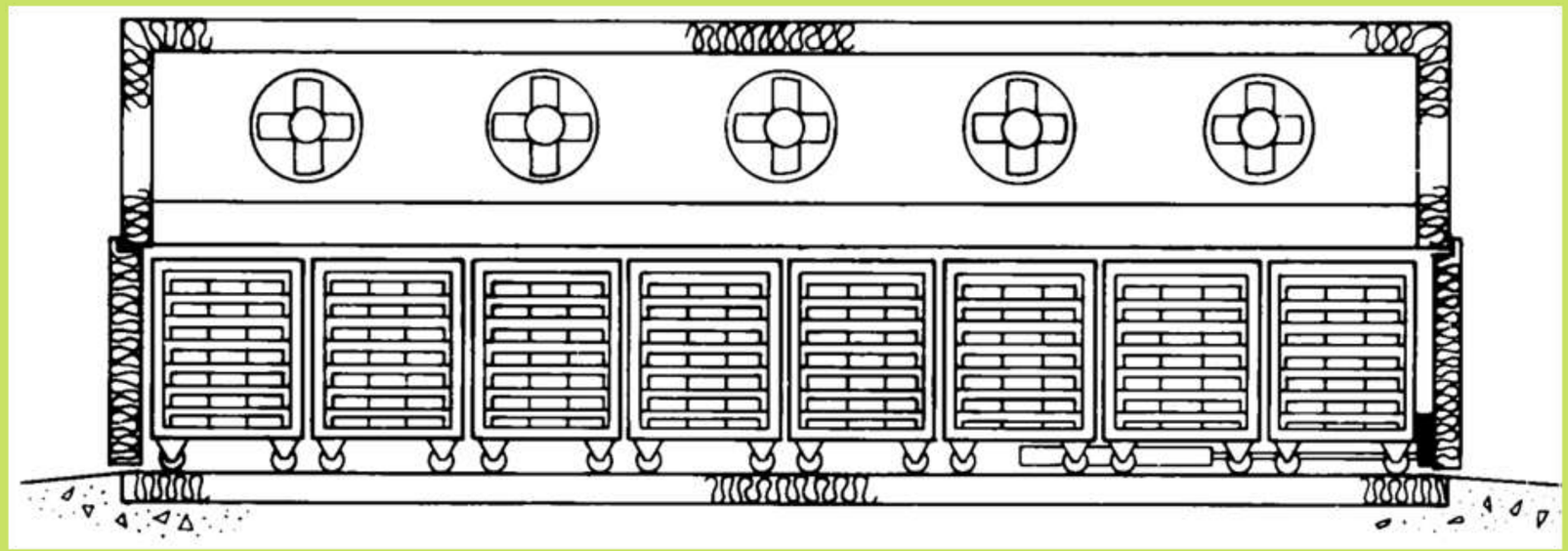
2. BATCH FREEZERS

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.

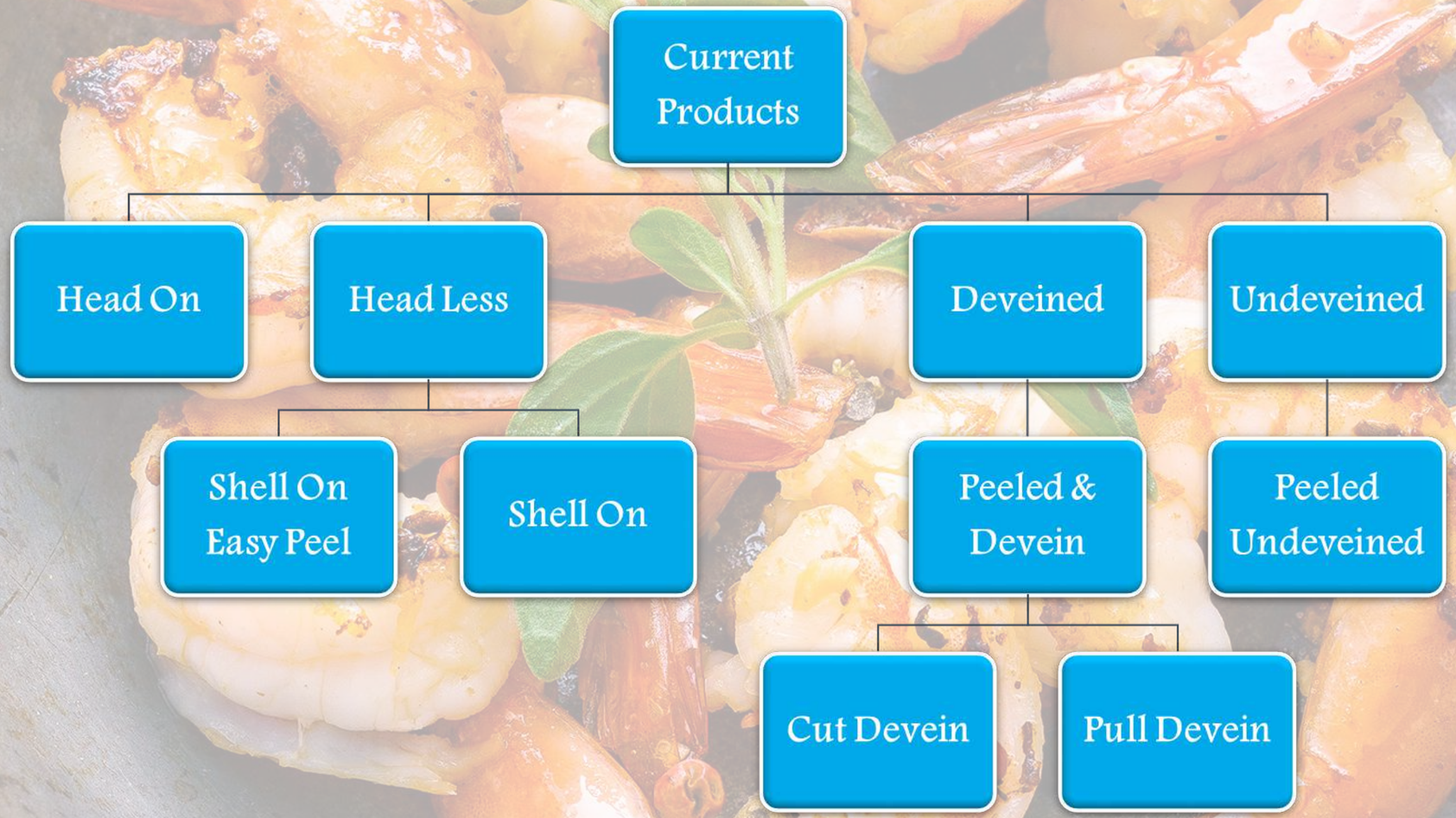


BLAST FREEZER

Benefits :

- 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

निर्यात निरीक्षण परिषद्
EXPORT INSPECTION COUNCIL
GOVT. OF INDIA
भारत सरकार

समुद्री उत्पाद निर्यात विकास प्राधिकरण
THE MARINE PRODUCTS EXPORT DEVELOPMENT AUTHORITY
• INDIA •
भारत

CERTIFIED
H.A.C.C.P.
FOOD SAFETY

FARMED RESPONSIBLY
asc
CERTIFIED
ASC-AQUA.ORG
™

DEPARTMENT OF HEALTH & HUMAN SERVICES • USA
FDA

BRC
FOOD
CERTIFICATED

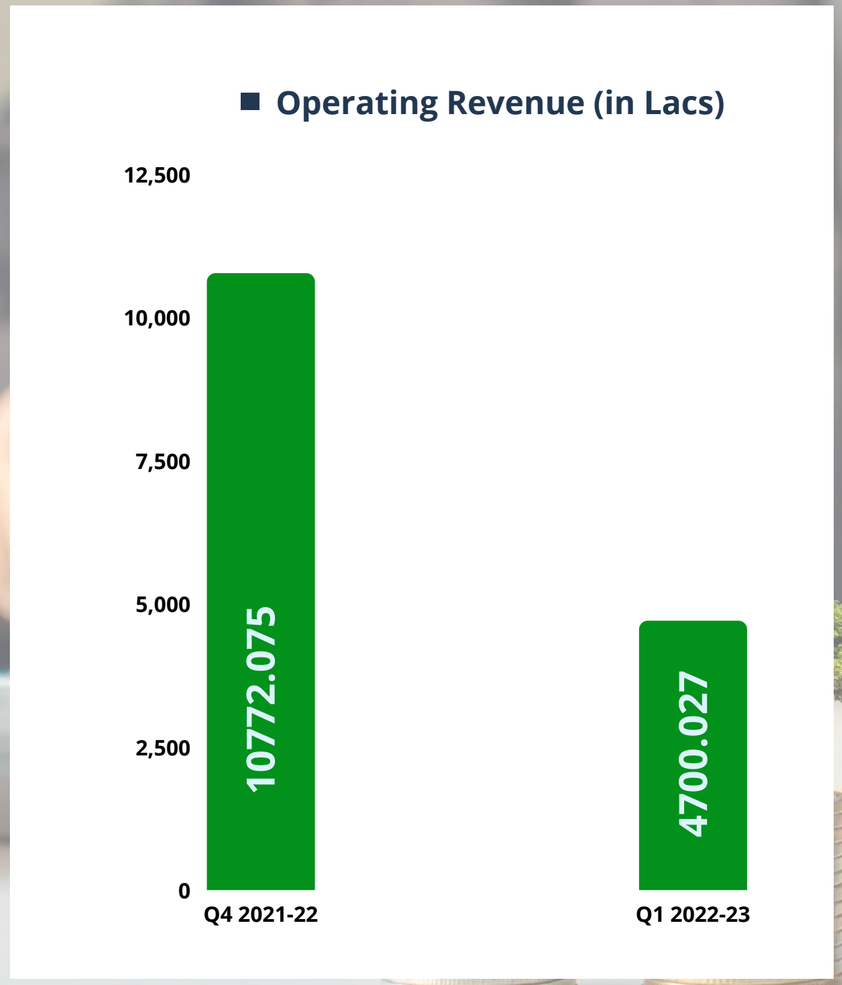
fssai
Food Safety and Standards Authority of India

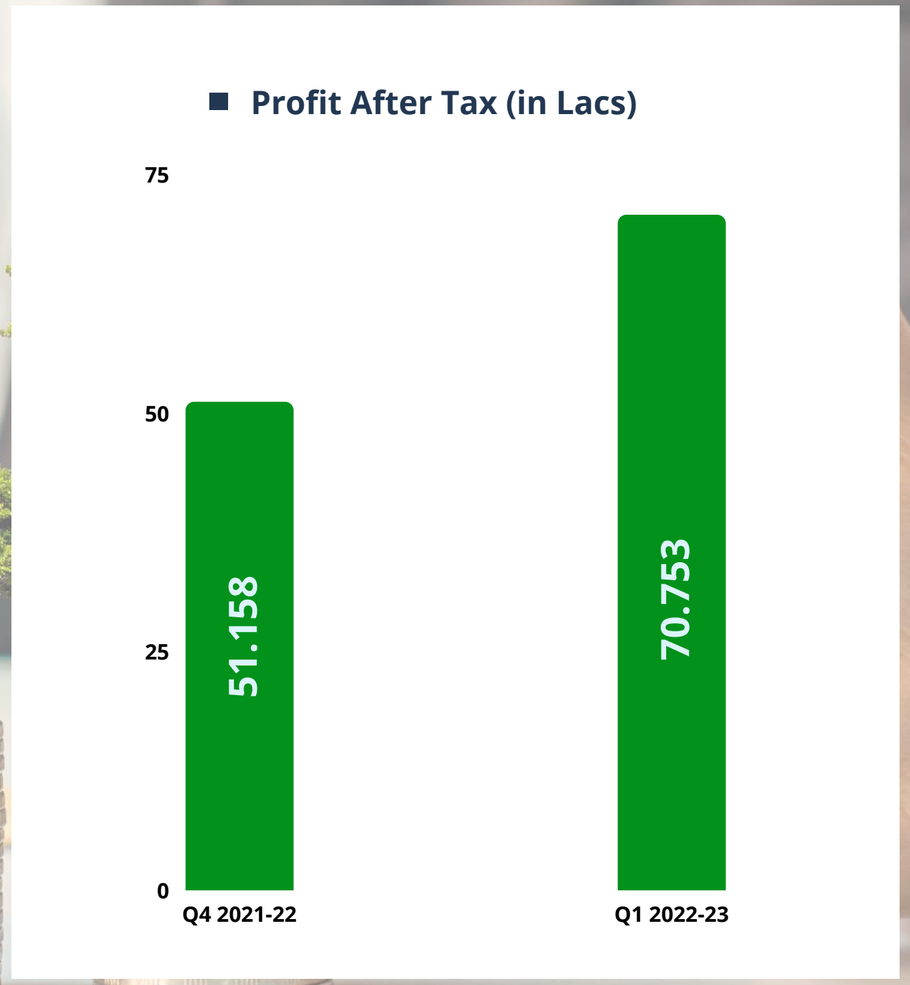
Did You Know !!

- 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 Q1 - 2022-23

QUARTER TO QUARTER COMPARISON (QoQ)





Quarter to Quarter Comparison

Q1 2021-22 Vs Q1 2022-23

Amt in lacs

Particulars	Q1 2021-22	Q1 2022-23
Net Sales	3655.265	4,390.416
Other Income	193.768	309.611
Total Income	3849.033	4,700.027
Cost of Goods Sold	2839.807	3424.27
Other Expenses	403.529	573.877
Employees Cost	164.344	217.113
EBITDA	441.353	484.767
EBITDA Margin %	11.46 %	10.31%
Depreciation	136.78	128.226
EBIT	304.573	356.541
EBIT Margin %	7.91 %	7.58 %
Finance Cost	250.57	285.788
PBT	53.99	70.753
Tax	0	0
PAT	53.99	70.753

Balance Sheet for the past 3 Financial Years:

Particulars	2022	2021	2020
Property, Plant & Equipment	3,732.246	4,011.681	4,028.970
Other assets	261.013	298.707	865.784
Total non-current assets	3,993.259	4,310.388	4,894.754
Inventories	12,071.970	11,992.721	8,774.976
Trade Receivables	4,966.146	9,084.572	6,269.924
Cash and Cash Equivalents	659.943	502.812	496.142
Other assets	786.660	689.333	633.403
Total current assets	18,484.719	22,269.438	16,174.445
Total Assets	22,477.978	26,579.826	21,069.199
Equity Share Capital	1,260.660	1,260.660	1,260.660
Other Equity	5,120.520	4,545.806	4,126.954
Total Equity	6,381.180	5,806.466	5,387.614
Borrowings	3,758.898	2,495.180	1,866.974
Other non-current Liabilities	20.590	19.590	11.601
Total non-current liabilities	10,160.668	8,321.236	7,266.189
Borrowings	8,924.646	9,453.811	6,957.587
Trade Payables	--	--	--
Other current Liabilities	3,392.663	8,804.779	6,845.423
Total current liabilities	12,317.309	18,258.590	13,803.010
Total Liabilities	22,477.977	26,579.826	21,069.199

PROFITABILITY DATA FOR LAST 3 FINANCIAL YEARS:

PARTICULARS	2022	2021	2020
Net Sales	34,522.315	29,747.422	23,851.88
Other income	770.759	535.187	1,109.14
Total Income	35,293.074	30,282.609	24,961.02
EBITDA	2327.396	2466.755	2499.150
EBITDA Margin	6.594 %	8.292	10.478
PAT	574.713	424.960	633.170
PAT Margin	1.628 %	1.40 %	2.53 %

THANK YOU

ZEAL AQUA LIMITED

CIN: L05004GJ2009PLC056270

Jayan Patel / Priyanka Jain

At Olpad, GIDC, Pl. No. 4,5,
Ta. Olpad, Surat 394540 Gujarat

cs@zealaqua.com

www.zealaqua.com