

Date: January 20, 2025

To,

The Manager,	The Manager,
Department of Corporate Services (DCS-Listing)	Listing Compliance
BSE Limited	National Stock Exchange of India Ltd.
Phiroze Jeejeebhoy Towers, Dalal Street,	Exchange Plaza, C-1, Block G, Bandra Kurla
Mumbai- 400001	Complex, Bandra (E), Mumbai – 400 051
Scrip Code: 531717	Symbol: VIDHIING

Dear Sir(s),

Ref.: Company Code: BSE – 531717, NSE Symbol: VIDHIING Sub: Investor Presentation on the Un-audited Financial Results for the quarter and nine months ended December 31, 2024

In terms of Regulation 30 of the SEBI (Listing Obligations and Disclosure Requirements) Regulations, 2015, as amended from time to time, our Company has announced its Un-audited Financial Results for the quarter and nine months ended December 31, 2024 on today i.e January 20, 2025.

Enclosed herewith is the Investor Presentation on the Un-audited Financial Results for the quarter and nine months ended December 31, 2024.

Kindly take the same on your record and display on your website.

Thanking you,

For Vidhi Specialty Food Ingredients Limited,

Bipin Madhavji Manek Chairman & Managing Director (DIN: 00416441)

Place: Mumbai **Encl.**: As above.

Vidhi Specialty Food Ingredients Limited.

E/27/28/29, Commerce Centre, 78, Tardeo Road, Mumbai – 400034, India.

(a) 59/B, M.I.D.C. Dhatav, Roha, Raigad, Maharashtra – 402116, India.

68,M.I.D.C. Dhatav, Roha, Raigad, Maharashtra – 402116, India.

Z/61 & Z/62, Dahej, SEZ, Vagra, Bharuch, Gujarat-392130, India.

(8) + 91 22 6140 6666
(a) + 91 22 2352 1980
(a) www.vidhifoodcolors.com
(a) L24110MH1994PLC076156
(a) mitesh.manek@vidhifoodcolors.com





Vidhi Specialty Food Ingredients Limited

Investor Presentation - January 2025

Safe Harbor



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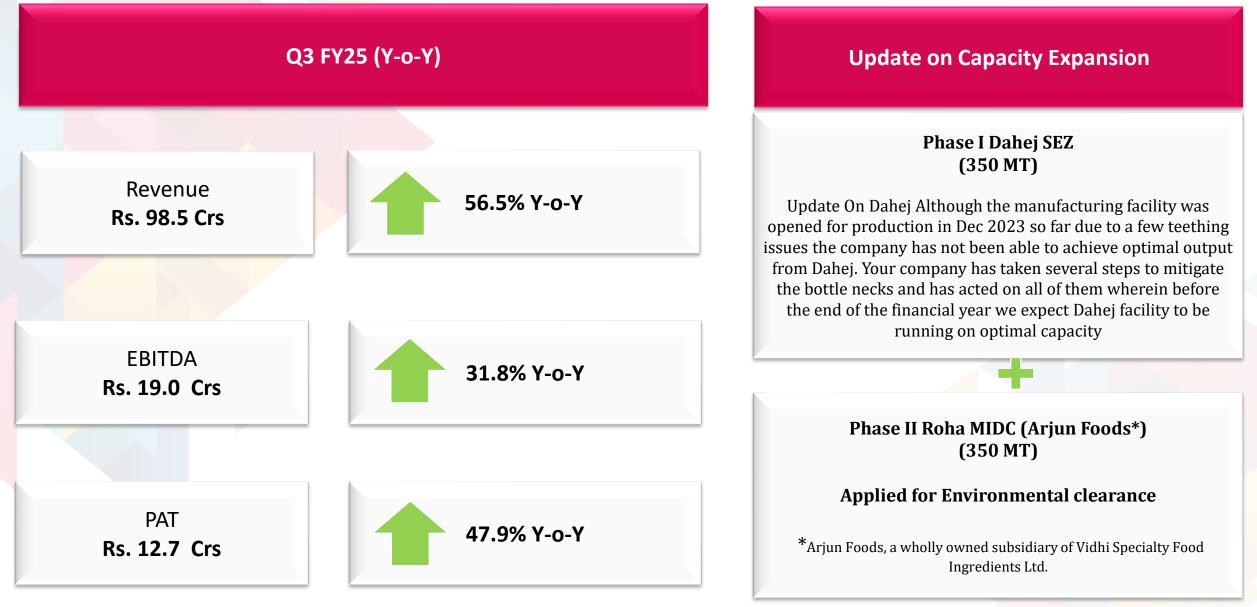
Certain matters discussed in this Presentation may contain statements regarding the Company's market opportunity and business prospects that are individually and collectively forward-looking statements. Such forward-looking statements are not guarantees of future performance and are subject to known 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 world-wide, 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 cashflows, 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.

All Maps used in the presentation are not to scale. All data, information, and maps are provided "as is" without warranty or any representation of accuracy, timeliness or completeness

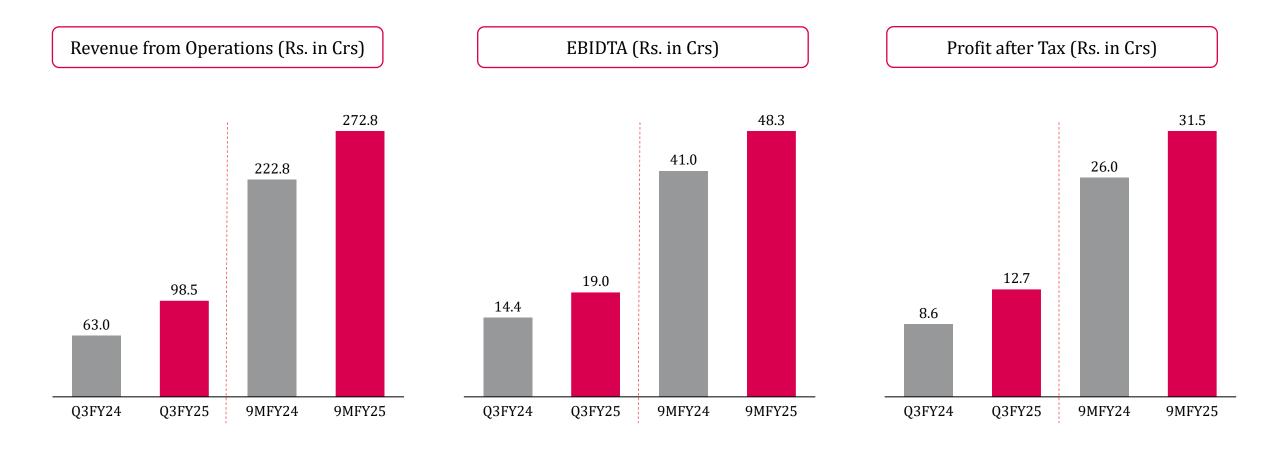
Q3 & 9MFY25 Financial Performance (Consolidated)

Q3 FY25 Performance Highlights









Declared third interim dividend of Rs. 1.50/- per share i.e. @ 150% per equity share having face value of Rs. 1/- each for the Financial Year 2024-25

Q3 & 9MFY25 Consolidated Profit & Loss Statement



Particulars (Rs in Crs)	Q3 FY25	Q3 FY24	Y-o-Y	Q2 FY24	Q-o-Q	9M FY25	9M FY24	Ү-о-Ү
Revenue from Operations	98.5	63.0	56.5%	91.3	7.9%	272.8	222.8	22.4%
Total Expenses	57.2	35.1		57.6		170.0	143.0	
Gross Profit	41.3	27.9	48.5%	33.7	22.9%	102.8	79.8	28.9%
GP %	42.0%	44.2%		36.9%		37.7%	35.8%	
Employee Benefits Expense	3.3	2.6		2.9		8.7	6.9	
Other Expenses	19.1	10.9		15.6		45.8	31.9	
EBITDA	19.0	14.4	31.8%	15.2	24.9%	48.3	41.0	17.6%
EBITDA %	19.3%	22.9%		16.6%		17.7%	18.4%	
Other Income	0.1	0.0		0.8		1.0	0.9	
Depreciation and Amortisation Expense	1.5	1.9		2.0		5.5	4.3	
EBIT	17.5	12.5	40.4%	14.0	25.6%	43.8	37.6	16.4%
Finance Costs	0.6	0.8		0.4		1.4	2.8	
PBT	17.0	11.73	44.9%	13.6	25.4%	42.4	34.88	21.6%
Total Tax Expense	4.3	3.1		3.2		10.9	8.9	
Profit for the year	12.7	8.6	47.9%	10.3	23.3%	31.5	26.0	21.2%
PAT %	12.9%	13.7%		11.3%		11.6%	11.7%	
EPS	2.55	1.73		2.07		6.31	5.21	

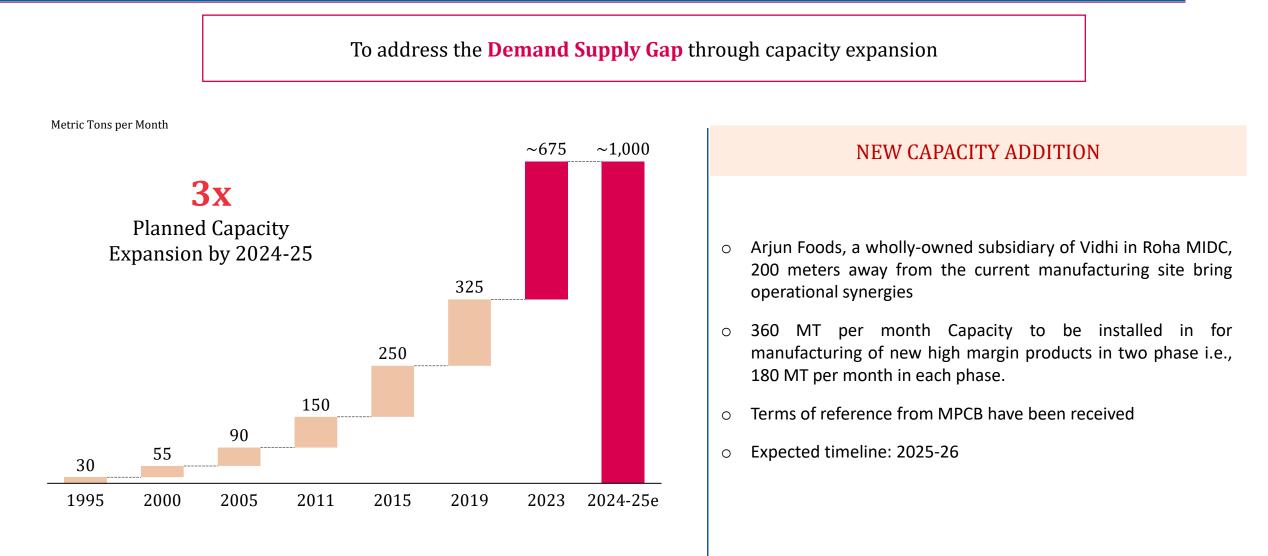
Transformation Growth & Path Ahead: 2.0



Moved one step closer to our goal of achieving total capacity of 1000 TPM from existing 325 TPM

NEW CAPACI	TY ADDITION		GROWTH LEVERS
Added installed capacity of			Revenue to remain consistent on an absolute basis with increase in contribution from manufacturing activity
350 TPM taking total to 675 TPM	Internal accruals		Margin profile to improve as low margin trading revenue will be substituted with high margin manufactured products
Company has successfully		219	Penetration into newer geographies
commenced production in the Dahej plant on December 12,	Dahej plant on December 12, Debt to Equity remains healthy		Addition of new customers
2023 post successfully commencement of trial production on August 27, 2023	at 0.20	•	Improving wallet share from existing customers
		\$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$	Enhancement of product portfolio
Improved realizations due to product mix	Foray into new high margin products with usage across varied industries	A STA	Operational efficiencies & operating leverage





Company Overview

All About Food Colours



Why Food Colours???

- Food colours are ingredients that are added to food or beverage to enhance its appearance
- Colours when added to food products imparts very bright and tempting effect
- This influences consumers decisions to purchase that product
- Research shows that 90% of buyers make a decision to purchase a product after seeing its colour and making a perception about its taste based on the colour



Appearance

Improves the appearance of the product for consumption & enhances the visual appeal of a dish



Consistency in the product appearance to influence the consumer to buy a product through visual perception



Enhance the visual appeal of a dish and introduce decorative colours to other foods

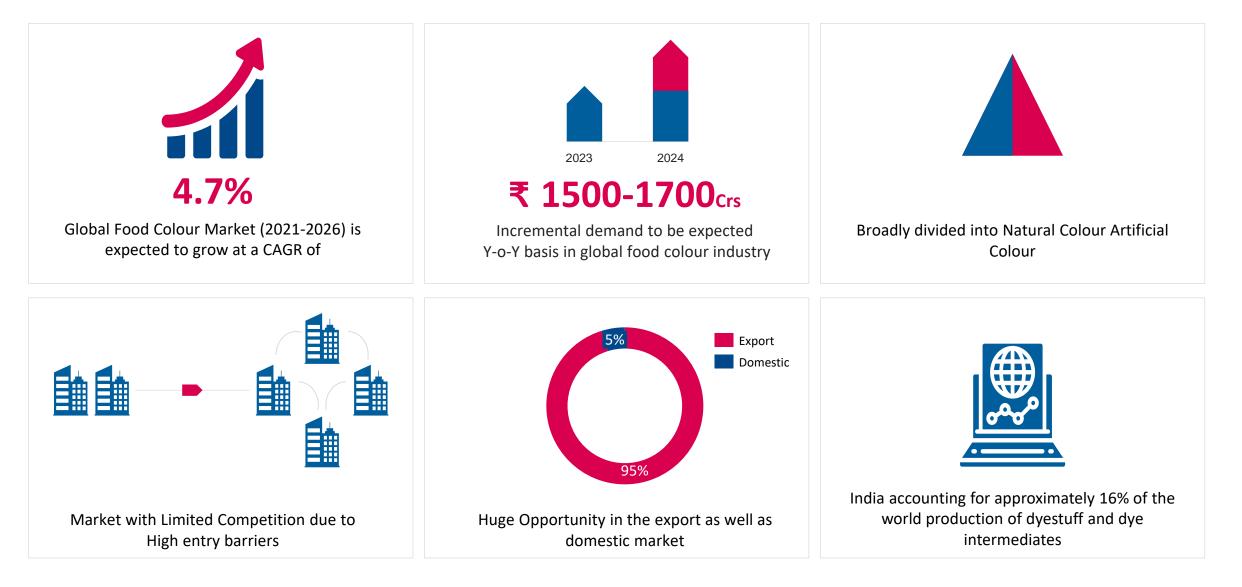


Influences Flavour

Colour of the food can influence the perceived flavor

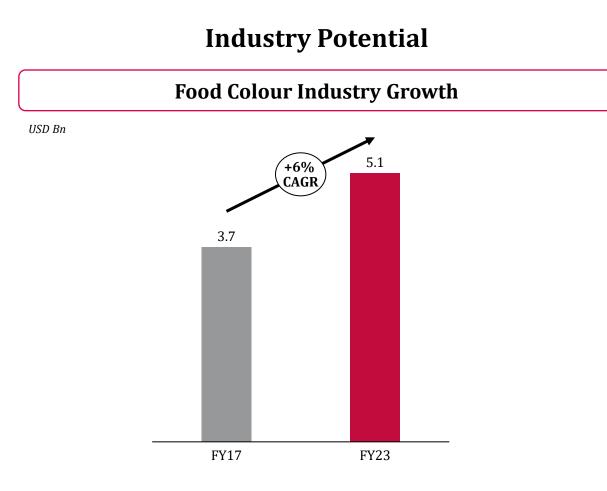
Food Colour Industry





Huge Industry Potential with Limited Players





Huge Growth Opportunities:

Every year incremental demand of ~Rs. 1,500 to Rs, 1,700 crores is expected to generate globally for Food colours

Upsurge in demand for food colors from various end-use industries, including food & beverages, bakery & confectionery, dairy products, meat & poultry, and seafood

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Colour is a key component to **enhance the ultimate appetizing value** and consumer acceptance towards foods and beverages.

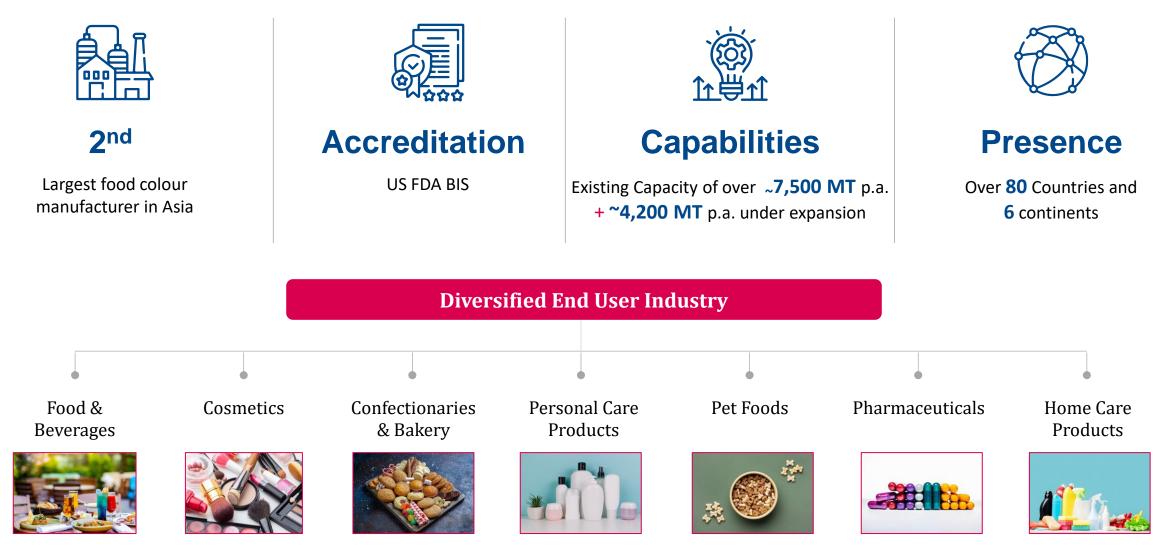
Technological advancements and growing R&D activities for **improved** characteristics

Synthetic food colours have been increasingly used than natural food colours by food manufacturers to attain certain properties such as low cost, improved appearance, high colour intensity, more colour stability, and uniformity.

Food colour market across the globe has been on a rise with more demand upsurge from the emerging markets and is expected to be higher than projected 6% CAGR due to higher disposable income

VIDHI SPECIALTY FOOD INGREDIENTS LIMITED

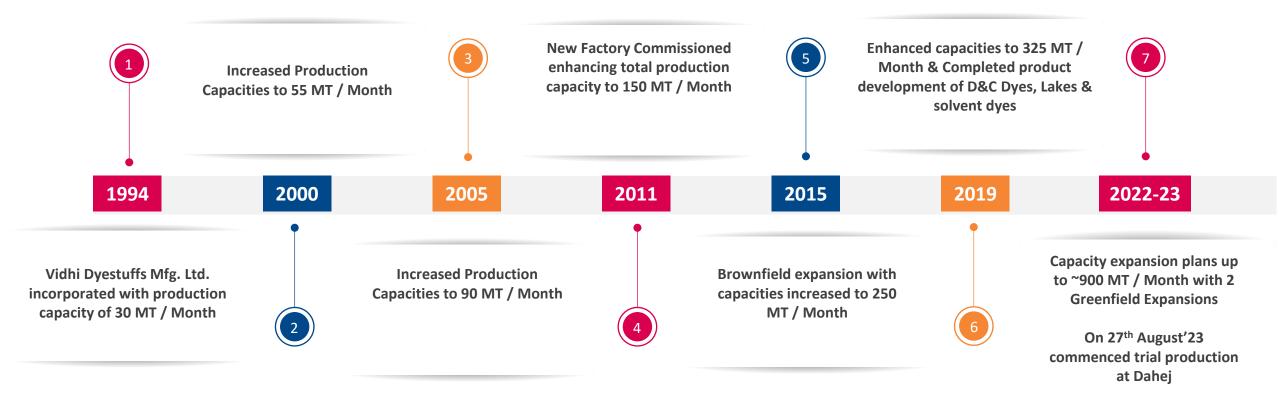
An Institution in Edible Colour Technology





Primary Water	Soluble Colours	Blends of Water So	luble Food Colours	Lake Food Colours		
soluble, and impart colo disso Are in accordance w Regulations & Approved	luble Colours are water ring to any product when olved vith the E.C. & JECFA for human consumption VHO	Obtained from mixing o with one Resultant colors are uniq provide a differen	another ue in color property and	coating, these are basica Lake Colours are bright, industries like snack	g is to be imparted by ally Food Grade Pigments consistent, and useful in food, confectioneries, s, plastic, food containers	
Synthetic Water Soluble Colours	• FD&C Certified Water Soluble & Lakes	• Aluminum Lakes	• D&C Colours	• Blends	Others	
Full range of 14 water soluble colours available in Microfine Powder, Fine Plating Grade Powder & Granular Forms	Full range of U.S. FDA Certified Colours in Microfine Powder, Fine Plating Grade Powder & Granular Forms & Lakes	Full range Of Aluminum Lakes used in Surface Coatings, Capsules, Dry Snacks Food Packaging Material etc.,	Range of Certified D&C Dyes & Lakes For Drug & Cosmetic Applications	We can develop and match any shade as per the customers specifications	Co-blended Lakes & Granules	





Wide Product Range



Water Solı	ıble Colours	Lakes		FD&C Certified Water Soluble Colours	FD&C Certified Lakes	
Tartrazine	Allura Red	Lake Tartrazine	Lake Allura Red	FD&C Yellow 5	Lake FD&C Yellow 5	
Quinoline Yellow	Patent Blue V	Lake Quinoline Yellow	Lake Indigo Carmine	FD&C Red 3		
Sunset Yellow	Indigo Carmine	Lake Sunset Yellow	Lake Brilliant Blue	FD&C Yellow 6	Lake FD&C Yellow 6	
Carmoisine	Brilliant Blue	Lake Carmoisine	Lake Chocolate Brown HT		Lake FD&C Red 40	
Amaranth	Chocolate Brown HT	Lake Amaranth	Lake Green S	FD&C Red 40	Lake FD&C Blue 2	
Ponceau 4R	Green S	Lake Ponceau 4R	Lake Black PN	FD&C Blue 2		
Erythrosine	Black PN	Lake Erythrosine	-	FD&C Blue 1	Lake FD&C Blue 1	

Existing Manufacturing Facility

Manufacturing plant

- Our Manufacturing facilities have been audited and found satisfactory by the U.S. FDA
- Our present and operational manufacturing facilities are spread over an area of 1,76,000 square feet, located in Dhatav Village of Raigad District in the state of Maharashtra
- Plot No 59/B :
 - 3 Dedicated Sections To Manufacture Azo Colours & Lakes : (AZO I, AZO II & AZO III)
 - Dedicated Erythrosine Manufacturing Plant
 - Dedicated Brilliant Blue Manufacturing
- Plant Plot No 68 :
 - 2 Dedicated Sections To Manufacture Azo Colours & Lakes : (AZO IV, AZO V)



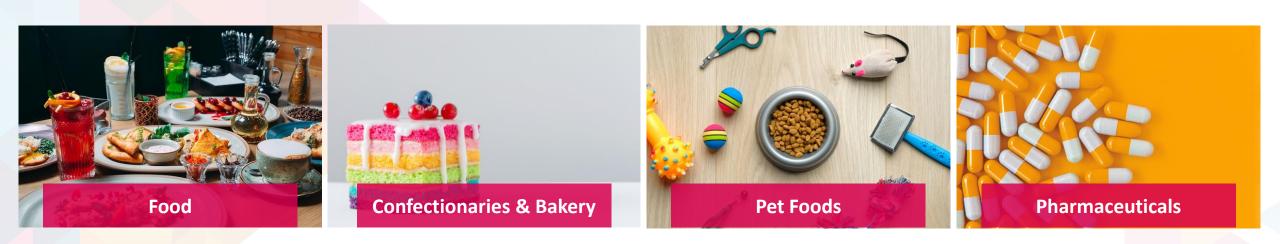
R&D Facility

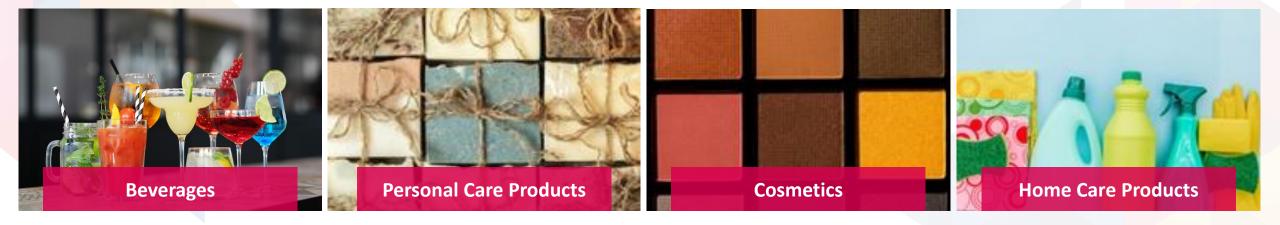
The company has set up a research and development (R&D) unit near its manufacturing facility in Roha, which enables the company to test food colours and meet the quality specification set by the US Food and Drug Administration (FDA) and other regulatory bodies around the world.



Diversified End User Industry

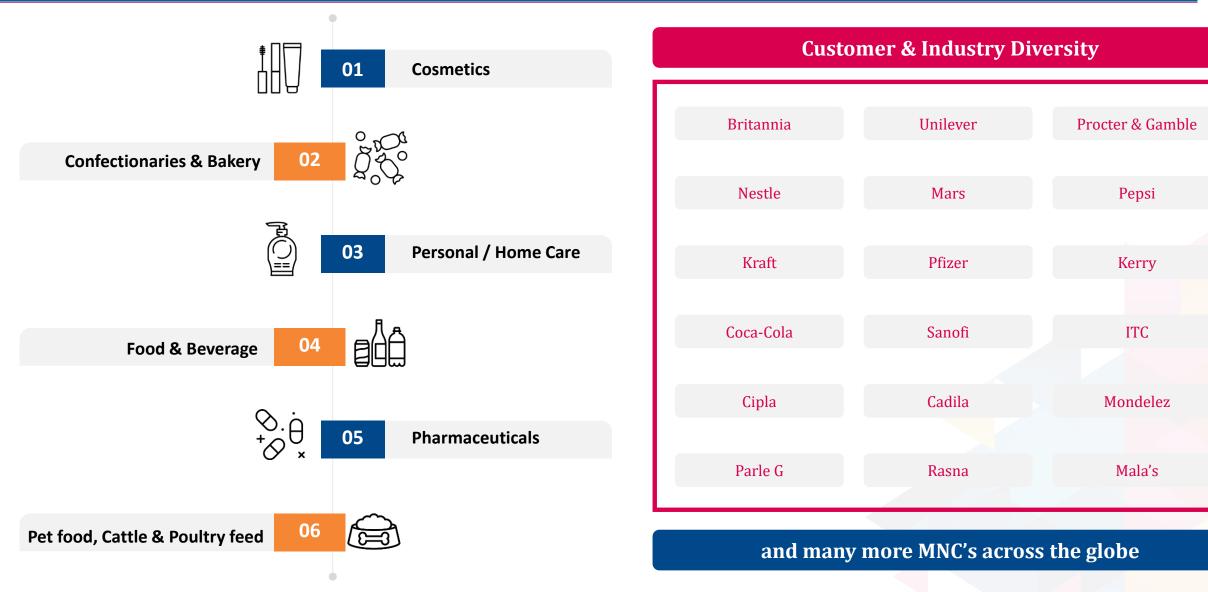






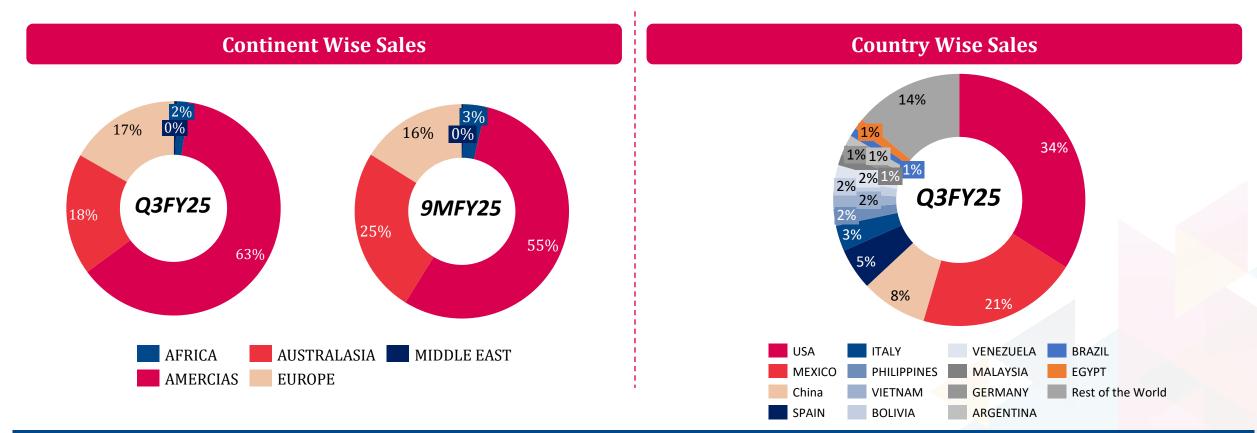
Marquee Customers across Industries





Global Footprint

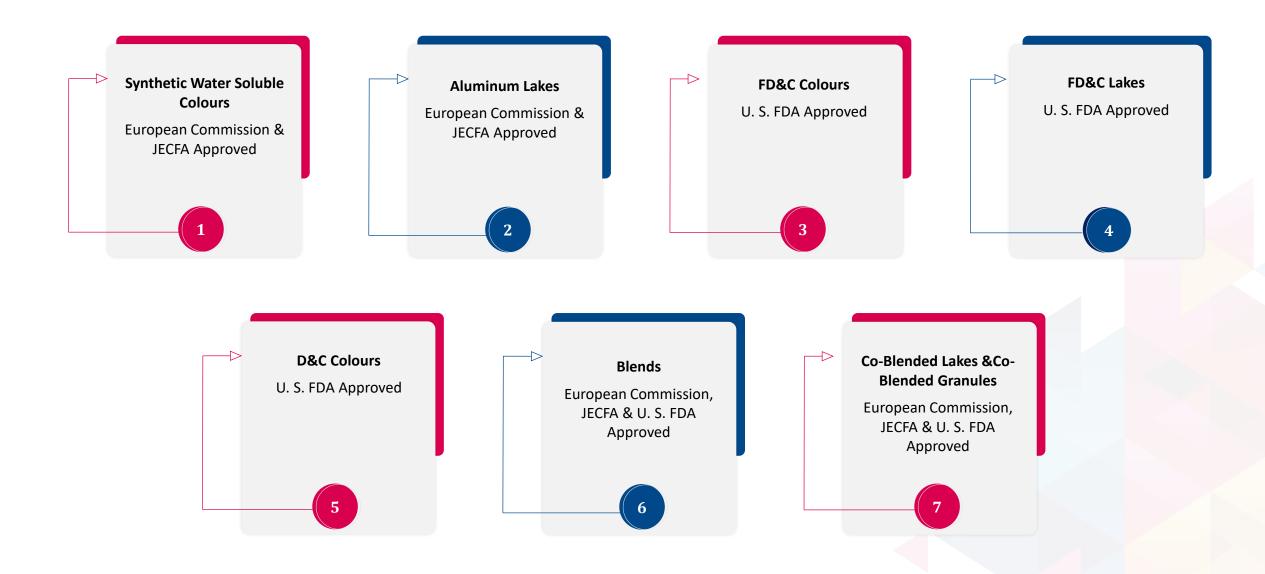




Diversified Geographical Presence

- Exporting to more than 80 countries across 5 continents meeting all the specific regulatory requirements for each country and continent
- o Continuous addition of new customers and increasing wallet share in existing customers enhancing the growth for the years to come
- Top 10 countries contribute to ~81% and ~ 78 % of the revenues in Q3 & 9M FY25 respectively
- Top 10 customers contribute ~69% and 64% of the revenues in Q3 & 9M FY25 respectively

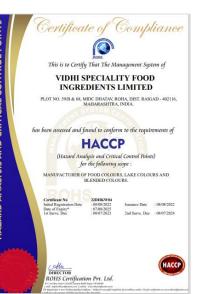




Certifications & Regulatory Approvals









- 1st Company in the field of manufacturing synthetic food colours in India to be awarded with ISO 9002 in the year of 2000
- ISO 9001:2015, ISO 22000:2005 certified company
- The Management Of Food Hazard Analysis (HACCP) system for the manufacture of synthetic food colours & lakes
- Vidhi is a FSSC 22000 accredited company and hence GFSI compliant and also have GMP
- o Company's all products are Kosher & Halal approved

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RUUNES	ITTPE	Monufacturer		
PRODUC	T CATEGORY	8 - (Food Product and Neverages- Coloranti) (K - (Production of (Bio) Chemicals- Additives) -		100100
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5. NO.	P. B.	NAME OF THE PRODUCTS	BRAND NAME	CODE/ DESCRIPTIO
1.	TARTRAZIN		VDH	-
2	SUNSET YEL	LOW	VIDH	1200000
3	CARMOST	4 CAU/ 3.2.13.7	VDN	- X. M. A.
4	PONCEAU	4R.	VIDH	
5	ERYTHROS		VDH	
6	BERLIAND B		VIDHI	
1	INDIGO CA		VDH	122
8	QUINCLINE		VIDH	
30	ALLURA RE		VIDH	C. C
11		TE BROWN HT	VDH	US HOLE
12	PATENT BU		VDH	Contraction of the
13	GRIEN S		VIDIE	12000000
14.	BLACK PN	1	VIDH	520202
15	RECELAVE	N 5 PHOSPHATE / YELLOW BLEND	VIDH	
16	RORESCER	4CE	VIDH	CHARACTER 1
12	PONCEAU	58	VIDH	250.00
18	KESHARI	TIM PA	VDH	-
19	EGG, YELL	OW Amenate affact	VIDH	14 6 M 8
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Kosher Supervision Date: April 12, 2024 Twans pro. 1 Kark XD: Colocotrado Coefficiant ID RW2U-84/C32 Product Court: 44	VIDHI SPECIALTY FOO E27 COMMERCE CENT MAHARASHITRA, MU	A RS D INGREDIENTS LTD. RE, 78 TARDEO ROAD	The certificate is weld through 03/31/2005	
		INGREDIENTS LTD, are certified icosher with the listed restriction		
Product Name	Status	Restriction	UKD#	
UTTERSCOTCH V	Parve	Symbol not required Label must state VEHI SPECIALTY FOOD INSREDIENTS LTD.	KF3RQZ5P6O6	
RON OXIDE BLACK	Parve	Symbol not required Label must state VIDH: SPECIALTY FOOD INSREDIENTS LTD.	KFISSQLB2LN	
RON OXIDE RED	Parve	Symbol not required Label must state VIDH: SPECIALTY FOOD INSREDIENTS LTD.	KF8UVADRG88	
LLURA RED E 129	Parve	Symbol not required Label must state VIDHI SPECIALTY FOOD INGREDIENTS LTD.	KF04054UZUC	
MARANTH E 123	Parve	Symbol not required Label must state VIDHI SPECIALTY FOOD INGREDIENTS LTD.	NFOST1UDANS	
LACK PN E 151	Parve	Symbol not required Label must state VIDH SPECIALTY FOOD INGREDIENTS LTD.	KFCJOSKEFM	
RELIANT BLUE E 133	Parve	Symbol not required Label must state VIDHI SPECIALTY FOOD INGREDIENTS LTD.	KFINGLWMP7PL	
ARMOISINE E 122	Parve	Symbol not required Label must state VIDH SPECIALTY FOOD INGREDIENTS LTD.	KFOKLGR1BJR	
CHOCOLATE BROWN HT E 155	Parve	Symbol not required Label must state VIDHI SPECIALTY FOOD INSREDIENTS LTD.	KF850HU76T	
RYTHROSINE E 127	Parve	Symbol not required Label must state VEHI SPECIALTY FOOD INSREDIENTS LTD.	KPXPH1220YSM	
D&C BLUE 1 (BRILLIANT BLUE E 133)	Parve	Symbol not required Label must state VIDHI SPECIALTY FOOD INSREDIENTS LTD.	KFJKORKRQGF	
D&C BLUE 1 SOLUTION	Parve	Symbol not required Label must state VEHI SPECIALTY FOOD INSREDIENTS LTD.	KF264HAJ15	
DAC BLUE Z (NOP 20 DARMINE E 132)	Parve	Symbol not required Label must state VIDHI SPECIALTY FOOD INSREDIENTS LTD.	KFVDG138IE0	
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One	Cert Inte	rnational
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	CERTIFICATE OF CO	MPLIANCE
	OneCert	
	The Food Safety Managem	
Vi	dhi Speciality Food Ing	edients Limited
	59-B, 68 M.I.D.C. Dhatav, Roha (Ra seen assessed and determined to com Food Safety System Co FSSC 2	bly with the requirement of rtification
	(Version 5.1	
	Certification scheme for food safety n	anagement systems
150 2200	Consisting of the following 2018, ISO/TS 22002-1:2009 and Additional 1 This Certificate is applicable	SSC 22000 requirements (version 5.1).
Processing (Form		brying) of Edible Food Colors like
	Azo, Brilliant Blue, Erythro	ine & Azo Lake.
Initial Certification Date:	28th Feb 2019	Category: K
Certificate Expiry Date: Certificate Re-Issue Date: Date of Certification Decision	26 th Feb 2025 27th Feb 2022 (<i>First Renewal</i>) 30: 27th Feb 2022	Sub-Category: NA Technical Area: TK.2
Validity of this certificate to subju Surveillance, your Certificate we assumes no hebility to one part o	et to annual survetBance audit to be done succes If he suspended/withdrawn, subject to the condi-	fully as mannioused in compliance letter. In case of any delay in one. In the locustor of thirs corrificate, One-Cert Natemational near with the approx dayor Corrification Agroment: Validay of one available on <u>www.fuee22000.com</u> .
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Authorised Signatory Director		Stamp of OneCert International
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Technology and R&D strength

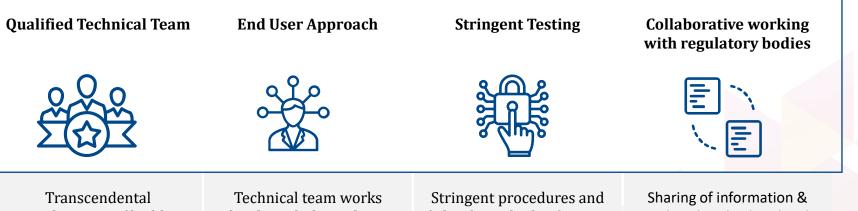




Fully equipped & functional laboratory accredited by **The Bureau of Indian Standards** forms the core of Quality Control Department



Dedicated **R & D facility** with a team of PHD's & qualified chemists, constantly working on process engineering of existing products and on **development of new products** to enhance the product portfolio and offerings Stringent checks and processes established at each stage from **Raw Material testing** to **In-Process** to **Manufacturing processes** to delivery of **Finished Goods** to ensure desired products



combination of highly experienced and dynamic force of qualified chemists dedicated towards partnering the efforts of our discerning customers in developing superior colour solutions for their products Technical team works closely with the end user, right from the stage of envisioning the product to commercial production and after sales support. Stringent procedures and fail-safe methods of testing are adopted, right from the stage of sampling of all raw materials, in process checks at various stages of the reactions and thorough testing of all finished products

Sharing of information & working hand in hand with the regulatory bodies like US FDA & EC for new product developments & standards to be implemented across the globe for food colour industry

Source: Industry Reports

Growth Drivers of the Company





High Entry Barriers





Technical Know-how

 Technical know-how with years of experience for continuous development of new products & colours



Highly Regulated Markets

- Operate in a highly regulated markets with multiple regulatory approvals required
- Undertaken various approvals backed by an appropriate lab testing facility and among the very few USFDA approved manufacturers of food grade colours in India

Quality Control Process

- Follow stringent quality control norms on batch wise before delivery to the customer
- With strong controls and processes in place, able to deliver quality products to customers
- High cost of change in vendor due to stringent norms & approval cycle enhances customer stickiness

Long Customer Approval

- Customer approval takes as long as ~10 years. Average single product approval cycle for customers is between 4-5 years for the first set of orders
- End users have internal specifications which are often more stringent than the regulations to which they adhere to

Key Differentiators



Products

Large Product Variants

Diversified Usages

Diversified customers

Long standing relationships with Large MNC as a customers

Customer & Geography Expansion

Renowned name in Food Colour Industry



Regulatory Highly Regulated Market Consistency is a Key Long Customer Approval Cycle R&D & Product Development

Financial Strength



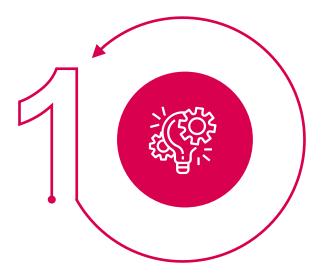
Un-leveraged Balance sheet





Better Profitability





TECHNOLOGY

Fully equipped & functional laboratory accredited by **The Bureau of Indian Standards** forms the core of Quality Control Department



R & D

Dedicated **R & D facility** with a team of PHD's & qualified chemists, constantly working on process engineering of existing products and on **development of new products** to enhance the product portfolio and offerings



QUALITY

Stringent checks and processes established at each stage from Raw Material testing to In-Process to Manufacturing processes to delivery of **Finished Goods** to ensure desired products



Mr. Bipin M.	Mr. Mihir B.	Mrs. Pravina B.	Mrs. Vidhi H.
Manek	Manek	Manek	Parekh
Chairman &	Joint Managing	Non-Executive	Wholetime
Managing Director	Director	Director	Director
	•	•	•
Mr. Anil P. Udeshi	Mrs. Pranali P.	Mr. Ashit K.	Mrs. Jyoti S.
	Govekar	Doshi	Modi



Mr. Bipin M. Manek

Chairman & Managing Director

Rich & Diversified experience of over 35 years in the field food colour manufacturing. Acknowledged as a thought leader in transforming the Company from a small food color manufacturing company to the Asia's 2nd largest food color manufacturing Company

Mr. Mihir B. Manek

Joint Managing Director

Associated with the company for more than 15 years with expertise in procurement of imported raw materials and distribution. Played a significant role in leading multiple initiatives to accelerate production and sales

Mr. Mitesh Manek

Chief Financial Officer

Postgraduate with 17 years of experience in finance & administration. Also, looks after the sales & distribution to various geographies

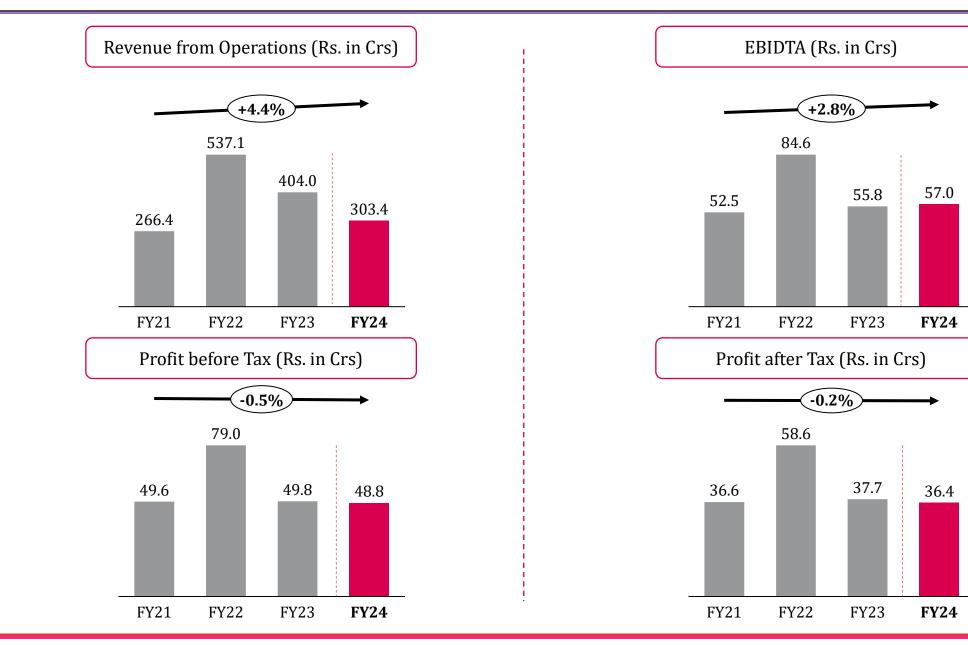


Annexure

Historical Financials Performance

Consolidated Operating Performance





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Consolidated Historical Profit & Loss Statement



Particulars (Rs in Crs)	Mar-24	Mar-23	Mar-22	Mar-21
Revenue from Operations	303.4	404.0	537.1	266.4
Total Expenses	190.8	292.9	398.1	172.9
Gross Profit	112.6	111.1	139.0	93.6
GP %	37.1%	27.5%	25.9%	35.1%
Employee Benefits Expense	10.4	9.1	9.5	7.8
Other Expenses	45.2	46.2	44.9	33.3
EBITDA	57.0	55.7	84.6	52.5
EBITDA %	18.8%	13.8%	15.8%	19.7%
Other Income	1.2	1.2	1.4	1.6
Depreciation and Amortisation Expense	6.2	3.5	3.1	2.9
EBIT	52.0	53.4	82.9	51.2
Finance Costs	3.2	3.6	3.9	1.6
PBT	48.8	49.8	79.0	49.6
Total Tax Expense	12.4	12.1	20.4	13.0
Profit for the year	36.4	37.7	58.6	36.6
PAT %	12.0%	9.3%	10.9%	13.7%
EPS	7.31	7.55	11.75	7.33

Consolidated Historical Balance Sheet



Particulars (Rs in Crs)	Mar-24	Mar-23	Mar-22	Mar-21
Equity Share Capital	5.0	5.0	5.0	5.0
Other Equity	275.2	245.7	211.9	156.3
Total Equity	280.2	250.7	216.9	161.3
Financial Liabilities				
(i) Borrowings	0.4	4.7	16.0	1.9
(ii) Lease liabilities	0.6	0.7	0.0	0.0
Provisions	0.6	0.6	0.6	0.6
Deferred Tax Liabilities (Net)	3.7	2.1	2.6	1.8
Total Non-Current Liabilities	5.3	8.1	19.2	4.3
Financial Liabilities				
(i) Borrowings	19.4	45.0	73.5	28.2
(ii) Trade payables	16.0	22.8	36.8	27.3
(iii) Other Financial Liabilities	1.0	1.9	1.7	1.7
Provisions	0.2	0.2	0.2	0.1
Current Tax Liabilities (Net)	0.1	0.4	0	1.5
Other Current Liabilities	2.4	2.0	3.4	1.2
Total Current Liabilities	39.1	72.3	115.6	60.0
Total Equities & Liabilities	324.5	331.1	351.7	225.6

Particulars (Rs in Crs)	Mar-24	Mar-23	Mar-22	Mar-21
Property, Plant and Equipment	120.7	44.0	35.7	26.8
Capital Work-in-progress	4.0	68.5	37.2	8.4
Right to Use	5.3	3.8	3.2	3.2
Other Intangible Assets	7.4	7.5	7.6	7.7
Other Non Current Assets	0.1	0.1	0.1	0.3
Total Non-Current Assets	137.5	123.9	83.9	46.4
Inventories	56.3	60.5	72.7	39.9
Financial Assets				
(i) Trade Receivable	88.3	100.8	150.1	94.6
(ii) Cash and Cash Equivalents	11.5	7.3	1.0	4.0
(iii) Other Bank Balances	0.2	0.3	0.5	6.6
(iv) Loans	1.2	0.9	0.9	0.8
(v) Other Current Financial Assets	11.7	13.8	11.3	9.2
Current Tax assets (Net)	0.0	0.0	0.4	0.0
Other Current Assets	17.7	23.6	31.0	24.0
Total Current Assets	187.0	207.2	267.9	179.2
Total Assets	324.5	331.1	351.7	225.6

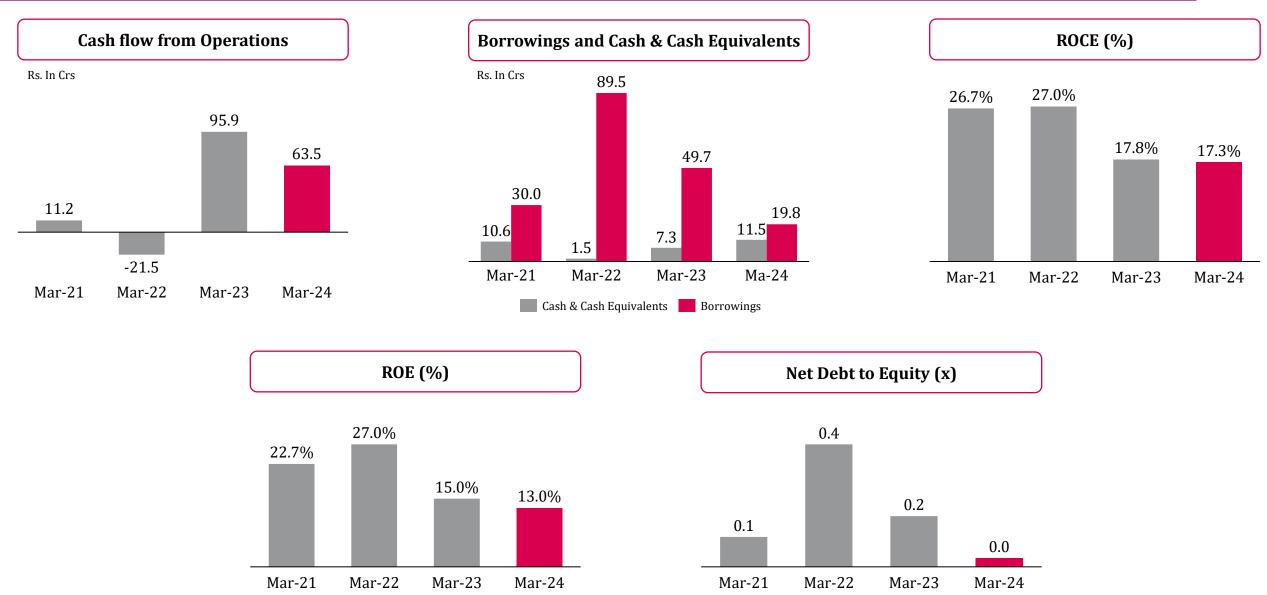
Consolidated Historical Cash Flow Statement



Cash Flow Statement	Mar-24	Mar-23	Mar-22	Mar-21
Cash Flow from Operating Activities				
Profit before Tax	48.8	49.8	78.9	49.6
Adjustment for Non-Operating Items	8.90	7.0	6.7	4.8
Operating Profit before Working Capital Changes	57.7	56.82	85.7	54.3
Changes in Working Capital	16.9	50.9	(85.6)	(30.6)
Cash Generated from Operations	74.6	107.7	0.0	23.7
Less: Direct Taxes paid	-11.1	(11.8)	(21.5)	(12.5)
Net Cash from Operating Activities	63.5	95.9	(21.5)	11.2
Cash Flow from Investing Activities	(19.2)	(42.4)	(40.3)	(2.8)
Cash Flow from Financing Activities	(40.0)	(47.5)	52.6	(7.9)
Net increase/ (decrease) in Cash & Cash equivalent	4.3	6.1	(9.1)	0.5
Cash & Cash Equivalents at the beginning of the period	7.3	1.2	10.3	9.8
Cash & Cash equivalents at the end of the period	11.5	7.3	1.2	10.3

Sustainable Return Ratios





Vidhi Specialty Food Ingredients Limited



CIN: L24110MH1994PLC076156

Mr. Mitesh Manek - CFO <u>mitesh.manek@vidhifoodcolors.com</u>

www.vidhifoodcolors.com

Investor Relations Advisors :



Mr. Parth Patel +91 98197 85972 parth.patel@linkintime.co.in

Mr. Irfan Raeen +91 97737 78669 irfan.raeen@linkintime.co.in