Dear Stakeholders,

Happy Holi to all!

I hope this communiqué finds you well!

It has been a hard time for our organization but future looks very promising, the effectiveness of our products and your support gives us confidence to grow more in Indian Industries, It gives us pleasure to share our new ventures this Holi.

- ➤ The Company has recently diversified range of its packaged food products and launched basket of taste and health i.e. Naman Special "Chai Masala" to add more freshness to your morning tea as well as "Poha Masala" to enhance the taste of your morning breakfast with a good start along with Ready to eat Khichdi and Chutney as well in different taste and varieties.
- Now people from South India can also enjoy goodness of our product, since We have started our distributorship in Telangana, Hyderabad as well.
- > We have started supplying products to our all new well known customers:
 - A. Ananta Group of Hotels, Pushkar as well as Udaipur
 - B. Haldiram's
 - C. Chokhi Dhani, Jaipur
 - D. Khole Ke Hanuman Ji Temple, Jaipur
 - E. Mehndipur Balaji Temple, Dausa
- ➤ Naman's Ghee is also available in Market in 100ml and 50ml Packing with following Benefits:
 - 1. Economical to buy.
 - 2. Leak proof to carry in Travelling.
 - 3. High density Plastic Material used in Packing.
- > Online Availability of our Products at Amazon, PayTm, Snapdeal, and FlipKart and Big Basket for consumer convenience and to serve our products across India.
- ➤ Our Products are now available All over India CPC Canteens (including 120 Master canteens & 1000 Sub Canteens): -
- ➤ The positive response we got from consumers tells us one thing good quality at reasonable price is liked by people of all regions.

We assure you that we will continue to serve you with the same zeal and fire in our work with which we embarked upon our journey to the industry and investors who trusted on us.

Detailed Information about our new ventures is on next slide.





NEW PRODUCTS

Jhandewalas Foods Limited

Naman Tea Masala



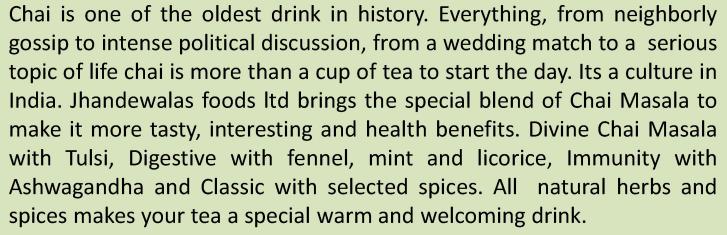


Naman

Digestive









- All the spices are grinded at factory itself.
- Manufactured under hygienic conditions.
- Shelf life: 6 months

Recipe

While making your desired tea, just add 1.5g naman chai masala for 2 cups. Sit back and enjoy your tea

Naman Poha Masala









Though indian food has many varieties from breakfast to lunch to dinner, still everyone look for something new and fusion in food. Poha is a every day feature of Indian breakfast with same taste and style. Naman food introducing a twist in Poha. Now make it in Italian or Punjabi taste with our Italian Poha Masala and spicy Punjabi Poha Masala mix or enjoy in Gujarati style with our Gujarati khatta Meetha poha masala as well.

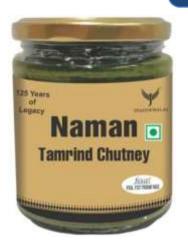
Recipe

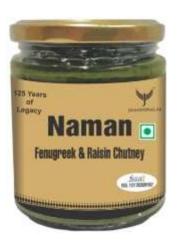
- ❖ Wash 2 cups poha, soak poha for 1 min, keep in a strainer and let it dry for 5 mins.
- ❖ Add 1 heaped tbsp Naman Poha Masala (Gujarati/punjabi or itallian), mix well.
- ❖ Heat 2 tbsp of oil & add ½ tsp mustard seeds, let them crackle, add 2 tbsp chopped onion, 1 tbsp each chopped ginger and green chilli. Cook for a minute.
- ❖ Add masala mix Poha. Add salt to taste. Stir continuously and cook for 3 minutes. Serve hot.

- It is made from natural herbs and spices.
- All the spices are grinded at factory itself.
- Manufactured under hygienic conditions.
- Shelf life: 6 months

Naman Chutney







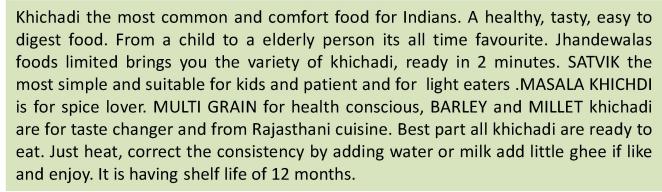
Chutney is an integral part of indian food sweet and sour and spicy at same time. Made with various fruit and spices. It enhance the taste of food and add various flavours to your palate(tongue). Chutney can be accompanied with any food but in India it is majorly enjoyed chaat. Jhandewalas Foods Limited with introducing fenugreek & Raisin chutney and most popular Tamarind chutney. All made with selected natural jaggery and spices.

YummYoo Khichadi













Recipe

- Gently squeeze pouch to separate rice.
- ❖ Tear 3 inches to vent pouch.
- ❖ Microwave on high for 90 seconds.

Microwave times may vary. Take care when handling & opening hot pouch.

After opening refrigerate in an air tight container & use within 2 days.



- ❖ Gently squeeze the sides of the pouch to separate the rice.
- ❖ Pour contents of the pouch into a skillet.
- ❖Add 2 tbsp water and heat.
- Stir rice occasionally until heated thoroughly.
- Serve immediately.



Outer Carton



Naman Chai Masala						
SKU MRP (In Rs) Pcs Per Outer Carton						
15g Combo						
Classic (50g)	145	30				
Digestive (50g)	155	30				
Divine (50g)	155	30				
Immunity (50g)	155	30				

Naman Poha Masala						
SKU	MRP (In Rs)	Pcs Per Outer Carton				
100g	90	30				

YummYoo Khichadi						
SKU	KU MRP (In Rs) Pcs Per Outer Carton					
250g						

Naman Chutney							
SKU MRP (In Rs) Pcs Per Outer Carto							
Tamrind (150g)	75	30					
Fenugreek & Raisin (150g)	120	30					

Pricing



Poha Masala	Pack Size	100Gm		Master carton		3 Kg
		Italian		Gujrati	i i	Punjabi
Basic Price		63.21		63.21		63.21
GST	5%	3.16	5%	3.16	5%	3.16
SS Price		66.37		66.37		66.38
SS Margine	3%	1.99	3%	1.99	3%	1.99
Distributor price		68.36		68.37		68.37
Distributor Margin	10%	6.64	10%	6.64	10%	6.64
Retailer Price		75.00		75.00		75.00
Retailer Margin	20%	15.00	20%	15.00	20%	15.00
MRP		90.00		90.00	0	90.00

Tea Masala		Pack Size		50 Gm				
		Classic		Digestive		Divine		Immunity
Basic Price		96.95		103.64		103.64		103.64
GST	3%	2.91	3%	3.11	3%	3.11	3%	3.11
SS Price		99.86		106.75		106.75		106.75
SS Margin	10%	9.99	10%	10.67	10%	10.67	10%	10.67
Distributor Price		109.85		117.42		117.42		117.42
Distributor Margin	10%	10.98	10%	11.74	10%	11.74	10%	11.74
Retailer Price		120.83		129.16		129.16		129.17
Retailer Margin	20%	24.17	20%	25.83	20%	25.83	20%	25.83
MRP		145.00		155.00		155.00		155.00

Pricing



Chutney	Pack Size	150Gm	Master carton-30 P			
1.5%	Tam	rind	Rasin and Fanugreek			
Basic price		52.54		84.06		
GST	5%	2.63	5%	4.20		
SS Price		55.16		88.26		
SS Margin	3%	1.65	3%	2.65		
Distributor Rate		56.82		90.91		
Distributor Margin	10%	5.68	10%	9.09		
Retailer Rate		62.50	i i	100.00		
Retailer Margin	20%	12.50	20%	20.00		
MRP		75.00		120.00		

THANK YOU