

SPICES
FOOD PRODUCTS

Detailed PROJECT REPORT



DNV FOOD PRODUCTS LIMITED

Vill & Mouza: Serpur, PS.: Amta, Under Bhandargachha Gram Panchayet Howrah, West Bengal - 711 401

(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

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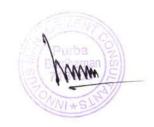




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ABOUT INNOVUS MANAGEMENT CONSULTANTS

Innovus Management Consultants was established in 2018 by a group of dedicated and committed Engineers. The main purpose was to support Industrial and Business Enterprises in the following areas

- a. Project Setup and Upgradation
- b. Professional Services
- c. Performance Improvement
- d. Quality and Safety Assurance.

Services Offered:

- 1. Surveying Fields
- 2. Detail Project Reports/Techno-Economic Viability (TEV) Studies.
- 3. Lenders Independent Engineer (LIE) Expertise
- 4. Project Execution Management
- 5. Valuation
- 6. Quality Control & Assurance
- 7. Project Consultancy &
- 8 Energy & Safety Audits etc.

INNOVUS combines technical expertise with practical experience to deliver high-quality services that meet the diverse needs of industrial and business enterprises. We aim to support clients in achieving operational excellence, safety, and sustainability in their projects.

Functional Area: Valuation for Land and Building & Plant and Machinery (Residential, Commercial, Industrial & others).

Certificates: An ISO 9001:2015 Certified Organization, Recognized Under the Ministry of MSME). Ministry of Micro, Small & Medium Enterprises, Udyog Aadhaar No – WB03D0027436 Importer & Exporter Code –(IEC) AAHFI9224P.

Focus Area: INDUSTRIAL & PROJECT MANAGEMENT, ENGINEERING, VALUATION, SURVEYORS, QUALITY CONTROL & QUALITY ASSURANCE, ENERGY & SAFETY AUDIT, PROJECT REPORTS, ETC.

Empanelment's: Currently we are empaneled Consultants of the following banks at their respective branches and locations (Kolkata, BWN, Durgapur, Asansol, Siliguri, Hooghly):

State Bank of India, Punjab National Bank, Union Bank of India, UCO Bank, Bank of India, Karnataka Bank, Canara Bank, PBGB, BCCB Ltd, HDFC Bank Ltd.





VALUATION

The valuation work done on behalf of a bank is commonly referred to as a "bank valuation" or a "loan valuation." This process involves assessing the value of assets, such as movable and immovable properties, industry assets, and other collateral, to determine their worth for lending, mortgage, or investment purposes. This helps the bank ensure that the loan is adequately secured by the value of the assets being pledged.

Key Aspects of Bank Valuation:

- Real Estate Appraisal: Valuation of immovable properties like land, buildings, and other real estate assets.
- Asset Valuation: Assessing the value of movable assets, including machinery, equipment, and inventory.
- Collateral Valuation: Evaluating the value of assets offered as collateral to secure loans.
- Risk Assessment: Analyzing the potential risk associated with lending against the appraised value of the assets.
- Compliance and Standards: Ensuring the valuation complies with industry standards and regulatory requirements.

TECHNO ECONOMICAL VIABILITY (TEV) REPORTS...

A Techno-Economic Viability (TEV) Report is a comprehensive assessment that evaluates both the technical and economic aspects of a proposed project or an existing operation. These reports are critical for stakeholders, including banks, investors, and project developers, to understand the feasibility and sustainability of a project.

Key Components of a TEV Report: -

- 1. Technical Analysis
- 2. Economic Analysis
- Viability Assessment

Importance of TEV Reports: -

- 1. Decision Making
- 2. Risk Management
- Project Planning
- 4. Regulatory Compliance

TEV reports are crucial for ensuring that a project is both technically sound and economically viable, thus providing confidence to stakeholders regarding its success and sustainability.

LENDERS INDEPENDENT ENGINEERS (lie) REPORTS...

A Lender's Independent Engineer (LIE) Report is a detailed evaluation prepared by an independent engineering firm on behalf of lenders (typically banks or financial institutions) to assess the technical and financial feasibility





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of a project. These reports are critical for lenders to understand the risks, progress, and overall viability of a project before committing to financing. Key Components of an LIE Report: -

- 1. Project Overview
- 2. Technical Evaluation
- 3. Financial Analysis
- 4. Risk Assessment
- Progress Monitoring
- 6. Conclusion and Recommendations

Importance of LIE Reports:

- 1. Informed Decision-Making
- 2. Risk Management
- 3. Progress Tracking

LIE reports are essential tools for lenders to ensure that their investments are secure and that the projects they finance are technically sound, economically viable, and on track for successful completion.

PROJECT EXECUTION/SURVEYING

Project execution and surveying are critical components of successful project management in various industries, from construction to engineering, infrastructure development, and environmental management. Here's a breakdown of each aspect

Project Execution:

- 1. Planning and Preparation
- 2. Implementation
- 3. Monitoring and Control
- 4. Communication and Reporting
- Completion and Handover

Surveying:

- 1. Land Surveying
- 2. Engineering Surveying
- 3. Environmental Surveying
- Geodetic Surveyina
- Hydrographic Surveying

Effective project execution and surveying are essential for achieving project objectives, ensuring quality, and minimizing risks. By integrating these processes seamlessly, organizations can deliver successful projects that meet client expectations, regulatory requirements, and industry standards.





Safety & Energy Audits Safety Audit:

A safety audit is a systematic assessment of workplace safety practices, procedures, and conditions to identify potential hazards, risks, and non-compliance with safety regulations. The primary goal is to ensure a safe and healthy work environment for employees, contractors, and visitors.

Key aspects of a safety audit include:

- 1. Safety Policies and Procedures
- 2. Hazard Identification
- 3. Safety Training and Awareness
- 4. Safety Equipment and Facilities
- Incident Investigation and Reporting
- 6. Regulatory Compliance

Energy Audit:

An energy audit is a comprehensive assessment of energy consumption, efficiency, and conservation measures within a facility or organization. The purpose is to identify opportunities for reducing energy usage, improving efficiency, and implementing sustainable energy practices.

Key aspects of an energy audit include:

- 1. Energy Consumption Analysis
- 2. Energy Systems and Equipment
- 3. Energy Efficiency Measures
- 4. Renewable Energy Integration
- 5. Behavioral and Operational Changes
- 6. Environmental Impact





2nd September, 2025

1.1 The DNV Food Products Ltd. (DFPL) is one of India's leading spice & Food products companies. The promoters have a parental legacy of more than 75 years in the spice industry. Company offers a range of over 200 SKUs and over 100 products to suit the varied taste palate of company's consumers. Company's current product range includes varieties of papad, pickle, sauces, spices, fresh fruit jams and more. DFPL are among the few companies in India that have more than 25 varieties of Rajasthani papad. With a vast experience in the food segment, promoters strive to establish DNV Foods as a leader in spices and food products, providing 100% authentic and pure products.

With a Pan India distribution network, encompassing both General Trade and Modern Trade, company's products offer the best flavors and authentic taste to the consumers. Company client list includes the biggest names in the retail spice & food industry in India – Reliance Retail, Reliance Smart Point, Smart Bazaar, Reliance Fresh, Spencers, Metro Cash & Carry, Spar Hypermarket, Jumbotail, More Supermarket, Lulu Hypermart and online platforms such as Amazon, Blinkit, Flipkart, Big Basket, Dealshare, Jio Mart, Jio Mart Partner, Snapdeal, Paytm, Meesho, Zepto, Dunzo. Company's belief in the Japanese philosophy of "Kaizen" or continuous improvement and company's strong focus on quality and innovation gave it a distinct identity in the otherwise cluttered and segmented retail market. Within a short span of time, company's achievements and contribution received recognition across various prestigious platforms:

- "Fortune Super 30 companies 2021" by the prestigious Fortune Magazine.
- "Distinguished Industry Leader 2022" Award by International Chamber of Commerce



- "Certificate of Excellence Future Forward Star Brand"- India Food Forum 2022
- "Fastest Growing Indian Company Excellence Award" at the 7th International Achievers Summit in Bangkok, Thailand.
- Winner of the Top 100 SME's of India.
- Award in recognition of industries in West Bengal for Entrepreneurship and Business – Bengal Chamber of Commerce.
- "West Bengal Best Brand" award.

With a strong focus on procuring high quality ingredients and manufacturing in the state of art manufacturing facility, DFPL are a proud Indian company serving the needs of countless customers. With company's widespread distribution network, countless homes can get fresh and pure food products, which not only entices their taste buds but also is the best for their health.

1.2 DNV Food Products Limited proposes a unit at Serpur, P.O. & P.S.- Amta, Howrah, West Bengal-711401.

The company has planned the execution with a total project cost of Rs.22.73 Crores for construction of under noted facilities:

- Construction of total built up area of 64047 square feet approx. The work is under progress for 25462 square feet out of internal accrual and further 38585 square feet will be constructed out proceeds of IPO.
- Major Plant & Machineries and Electricity & internal fittings will be done out of IPO proceeds.
 - The above capex as mentioned above will be made out of IPO proceeds of Rs.10.98 Crores.
- > Further IPO proceeds of Rs.15.00 Crores will be utilized in working capital.





1.3 Objective for Setting Up the Spice & Food Products Division-

The establishment of the Spice and Food Products division under DNV Food Product Limited is driven by the following key objectives:

- To Meet Growing Market Demand: To cater to the increasing domestic and international demand for hygienically processed, high-quality spices and food products.
- To Ensure Quality and Food Safety: To manufacture products that adhere to stringent food safety and quality standards, complying with FSSAI, ISO, HACCP, and other relevant certifications.
- To Promote Authentic Indian Flavors: To deliver a wide range of traditional and regionally authentic spice blends and food products that preserve the rich culinary heritage of India.
- To Support Local Agriculture and Farmers: To support local agriculture and farmers company procures raw materials directly from local farmers and cooperatives, thereby promoting sustainable agriculture and strengthening the rural economy.
- To Generate Employment and Skill Development: To create job opportunities across the value chain—from procurement and production to packaging and distribution—while investing in skill development and training.
- To Drive Innovation in Food Processing: To adopt modern processing technologies and innovative packaging solutions that enhance product shelf life, convenience, and appeal.
- To Expand Domestic and Global Footprint: To position DNV Food Product Limited as a recognized brand in the Indian and international markets, enabling export growth and foreign exchange earnings.
- To Build a Strong Brand Identity: To establish a reliable and reputable brand that consumers associate with purity, taste, and trust in the spice and food product segments.



1.4 Innovus Management Consultants

1.4.1 Scope of Work

DNV Food Products Limited has appointed Innovus Management Consultants to prepare the Detailed Project Report (DPR) vide Work Order No. 001 dated 15.06.2025

1.4.2Conclusion

The objective of the DPR is to assess the DNV Food Products Limited proposed operating facilities. Innovus has prepared the DPR of the company after considering the proposed project and data provided by the company as well as other market information based on primary and secondary research.

Highlights of DNV Food Products Limited with certain salient features and financial parameters are summarized in Table 1.1. Rest of the chapters deals with various aspects of the project.

On the basis of the study and assessment carried out by Innovus, the proposal of the company is found to be Technically Feasible and Financially Viable.

The information and finding in the report are based on the input received from the directors of NFPL and its management team, knowledgeable person in industry, trade and concerned other departments followed with detail interactive discussion and those obtained from books, publication, media report and finally in the desk research. Adequate care and consideration has been exercised while computing and interpreting this information and this is believed to be true and accurate to the best of company's knowledge. Each recipient is however advised to conduct its own independent assessment for its own purpose.



1.4.3 DISCLAIMER

This DPR contains proprietary and confidential information of the Company. There are financial projections presented in the DPR based on the information made available. A financial projection presents, to the best of management's knowledge and belief. Financial projections require the exercise of judgment and are subject to uncertainties concerning the effects that change in legislation or economic or other circumstances may have on future events, and different people may have a different view in future. There will usually be differences between projected and actual results because events and circumstances do not occur as expected, and those differences may be material. By accepting this DPR, the recipient accepts the terms of this disclaimer, which forms an integral part thereof.





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HIGHLIGHTS OF THE PROJECT WITH CERTAIN SALIENT FEATURES AND FINANCIAL PARAMETERS

			T THE WITH THE
1.			DNV Food Products Limited (Formerly known as DNV Food Products
	COMPANY		Private Limited)
2.	ADDRESS		
2.1	REGISTERED	:	236B, Acharya Jagdish Chandra Bose Road 4th Floor, Room No 403,
	OFFICE		Kolkata, West Bengal, India- 700020.
2.2	EXISTING UNIT	:	200, Dakshindari Road, Bird Jute Company, Godown No. 99, Kolkata –
			700048. Near Golaghata Bus Stand.
2.3	PROPOSED UNIT	:	Vill. & Mouza: Serpur, P.S. Amta, Dist: Howrah, Pin – 711401.
3.	CONSTITUTION	:	Limited Company
4.	NAME OF THE	:	Mr. Nirmal Kumar Jain
	DIRECTORS		Mr. Harsh Jain
			Mr. Pratik Jain
			Sanmati Jain
			Vikash Jain
			Hitu Gambhir Mahajan
			Dhwani Fatehpuria
5.	NATURE OF ACTIVITY	:	Spice & Food Products
6.	PURPOSE OF		➤ Construction of built-up area of 38585 square feet approx.
	IPO		> Purchase/ Installation of Major Plant & Machineries and Electricity
			& internal fittings.
			The above capex as mentioned above will be made out of IPO
			proceeds of Rs.10.98 Crores.
			➤ For working capital requirement of Rs.15.00 Crores.
		-	





7.	CAPEX	:						Rs./Cr.
••	DETAILS	•	SI.	Items	Own	Fund	<u>To Be</u>	Total
	22171120		No.		Already	To Be	Incurred	
					Incurred	Incurred	From IPO	
			1	Land	3.94	-		3.94
			2	Site Development	3.26	-	2	3.26
			3	Factory Building/ Shed/ Other Civil Works, Boundary Shed & Erection	2.03	2.00	6.37	10.40
			4	Plant & Machinery	*	-	3.86	3.86
			5	Electrical Equipment & Installation incl. other utility	0.05	0.07	0.53	0.65
	¥.		6	Water Reservoir For Fire safety	= =	0.12	-	0.12
			7	Advance For Shed	0.18			0.18
			8	Preliminary & Pre-operative Expenses	0.11	-	-	0.11
			9	Contingency Cost			0.22	0.22
				Total	9.57	2.19	10.98	22.74
				IPO sought from the Public			10.98	
9.	finance through IPO proceeds of Rs.10.98 Crores. 9. WORKING: Rs.15.00 Crores from IPO proceeds							
	CAPITAL REQUIREMENT							
10.	MANPOWER REQUIREMENT	:	273	for FY 2026-27				
11.	POWER	:	Initio	ally 100 KVA and will be increased	to 150 k	(VA		
	REQUIREMENT			*				
			2 x 2	250 KVA DG Set				
			1 x 3	500 KVA standby transformer				
12.	COMMERCIAL	:	Apri	1 2026 – Papad Division				
	OPERATION		Apri	l 2027 – All other manufacturing,	/ nackin	a faciliti	er evcen	t whole
			1 2		packii	ig raciiin	es excep	VVIIO
			spic	e packing and edible oil.				
13.	ROCE	:	21.1	21.19%				
14.	IRR	:	14.8	3%				





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CHAPTER II ABOUT THE COMPANY

2.1 The DNV Food Products Ltd. (DFPL) is one of India's leading spice & Food products companies. The promoters have a parental legacy of more than 75 years in the spice industry. Company offers a range of over 200 SKUs and over 100 products to suit the varied taste palate of company's consumers. Company's current product range includes varieties of papad, pickle, sauces, spices, fresh fruit jams and more. DFPL are among the few companies in India that have more than 25 varieties of Rajasthani papad. With a vast experience in the food segment, promoters strive to establish DNV Foods as a leader in spices and food products, providing 100% authentic and pure products.

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- "Fastest Growing Indian Company Excellence Award" at the 7th International Achievers Summit in Bangkok, Thailand.
- Winner of the Top 100 SME's of India.
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2.2 The Management: Board Members & Key Professionals of the company The Board of Directors consists of the following members:

SI. No.	Name	Designation	DIN/ PAN
1.	Shri Nirmal Kumar Jain	Managing Director	00424116
2.	Shri Harsh Jain	Director & CEO	06920612
3.	Shri Pratik Jain	Whole-time Director	06630777
4.	Smt. Purva Jain	CFO	AWPPJ9041B
5.	Smt. Sanmati Jain	Director	06923172
6.	Shri Vikash Jain	Director	00066691





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7.	Smt.	Hitu	Gambhir	Director	07043618
	Mahaj	an			
8.	Smt. D	hwani Fa	tehpuria	Director	10558191

Shri Nirmal Kumar Jain, Shri Harsh Jain and Shri Pratik Jain are key persons to run the company, with the support of other directors in their assigned areas of activities.

2.3 Bio Data: - The bio-data and experience of the directors are given in the table below:

Name	Shri Nirmal Kumar	Shri Harsh Jain	Shri Pratik Jain
	Jain		
Address	188A/13, Manicktala Main Road, Kankurgachi S.O, Kolkata, Kolkata,	188A/13, Manicktala Main Road, Kolkata, West Bengal, India-700054	188A/13, Manicktala Main Road, Kankurgachi S.O, Kolkata, Kolkata,
	West Bengal, India- 700054		West Bengal, India- 700054
Date of Birth	27.06.1959	31.12.1989	04.12.1986
Age	66 years	35 years	38 years
Qualification	CA	CA, CS	B. Tech & MBA
Designation	Managing Director	Director & CEO	Whole-time Director
PAN	ACGPJ8496B	AJDPJ5973F	AFSPJ4373A
Aadhaar No.	6217-0622-5522	2187-2862-5149	5820-5458-7126
Experience	a broad and impressive portfolio. His multifaceted career spans several industries, including real	distinguished professional with a robust background as a Chartered Accountant (FCA) and Company Secretary (CS), bringing 12 years of specialized	significant





business, paintings food industry. exhibitions, and engineering and goods. This diverse experience showcases his and versatility ability to excel in various domains. His background as Chartered Accountant and further LLB underscores his deep expertise in finance, which has undoubtedly contributed to his pivotal the success as Independent Managing Director Food DNV Products Private Limited. his In role Independent Managing Director forecasting DNV of Products Private Limited. he demonstrated exceptional leadership and lin strategic acumen. He has received notable recognition, highlighted by the strong presence in prestigious Fastest the Growing Indian Company Excellence Award and many more. This accolade not Foods has not only only

His product career began at development, PWC, where he gained valuable |factory experience financial and corporate matters. comprehensive This foundation his transition DNV Foods, where director he currently excels Co-Founder, as Independent Director, and CEO. DNV Foods, At Harsh Jain plays a role. overseeing critical three functions including accounts, before sales, also plays a pivotal role in business as strategy, planning and Food showcasing his versatility has strategic vision. steerina the notable establishing a food processing manufacturina sector. Under his guidance, DNV underscores grown but also set

laboratory and setup, product strategy, operations, and product marketing. paved the way for He is serving as a to independent the company. With a B.Tech and an MBA under his belt, Pratik began his career in ITC's Tobacco Division. where spent he formative years honing his skills advancing and marketing. He his education with This an MBA. educational business foundation and early career experience paved way for his the and entrepreneurial journey. Following His leadership has his MBA, Pratik cobeen instrumental founded DNV Food Products alongside company towards his father, where he plays a pivotal role achievements and lin managing factory operations, procurement, manufacturing, and online sales, and social media. His responsibilities also extend HR, business strategy, business and





his entrepreneurial success but also reflects dynamic impact of his leadership on the industry. Beyond his professional accomplishments, he is a dedicated philanthropist. His commitment to giving back to society is evident in active involvement in various charitable initiatives. This aspect of his life illustrates his belief in using his success to foster positive change and support those need. His ability to balance professional responsibilities with philanthropic efforts speaks to his integrity and dedication.

new standards for excellence and within the linnovation the industry. Harsh's exceptional contributions have earned him widespread recognition in the industry. He was honored with the Most Talented Food Industry Leader award by the Asia Food Congress, a testament his to outstanding leadership and influence within the sector. Additionally, he received the Bengal Entrepreneurship Recognition Bengal the Chamber Commerce, acknowledging his entrepreneurial achievements and significant impact on the regional business landscape. Harsh Jain's dedication to excellence and his innovative have approach been key drivers of Foods' DNV success. His ability

planning, showcasina his versatility and strategic vision. Pratik's influence extends beyond his immediate business activities. As an active member of several CII (Confederation of Indian Industry) subcommittees. collaborates with industry leaders and experts drive innovation and address sector challenges. His proactive involvement in these committees highlights his dedication to advancing the food industry and from fostering collaborative arowth. He is also an active member of the YLF (Young Leader's Forum), a wing Indian of Chamber of Commerce, which comprises of successful corporate houses. His exceptional contributions and leadership were recognized when he received the Distinguished Industry Leader





DETAIL PROJECT REPORT DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

from

technical

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and

him

prominent figure in

expertise, strategic

acumen,

industry

making

commitment

advancement,

the food sector.

to blend strategic Award with International vision Chamber operational expertise continues Commerce in 2022. propel the This prestigious company forward, accolade solidifying his underscores reputation as a significant impact leading figure in on the industry and the food industry. his role as a leading figure in shaping its future. Pratik Jain's career is marked by a blend





CHAPTER III

MARKET ASSESMENT

3.1 Market Overview: Pickles, Sauces, Jam, Spices, and Papad (Global vs. India) Overview: The food categories of pickles, sauces, jams, spices, and papads form significant segments of the food industry in both global and Indian markets. India often represents a substantial market (and in some cases a production hub) for these products, with distinctive local consumer preferences and growth drivers.



Assorted Indian pickles and papads, often served as condiments or sides in traditional meals.

A. Pickles

Market Size & Growth (Global vs. India): The global pickles market is sizeable and steadily growing, while the Indian pickles market is smaller in value but growing faster in percentage terms. Table 1 summarizes the latest market size figures and growth projections for pickles in both markets:

Table 1: Pickles Market Size and Growth (Global vs. India)

Region	Latest Market Size (Value)	Projected Size (Value)	CAGR
Global	USD 12.5 billion in 2024	USD 16.8 billion by 2033	~3.8% (2025–2033)
India	USD ~0.87 billion in	USD ~1.38 billion by 2030	~8% (estimated)





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Region	Latest Market Size (Value)	Projected Size (Value)	CAGR
	2024 (₹6,500 crore)		

Source: imarcgroup.com, theindiawatch.com

Growth Rate: Globally, pickles are a mature market with a moderate CAGR around 3–4%. In India, the pickle market is growing at a faster pace (high single-digit CAGR). IMARC reports a ~3.8% CAGR globally, whereas estimates for India range from ~5–8% CAGR in coming years, reflecting higher growth due to rising domestic demand and exports.

Key Players: The global pickle industry is led by large food companies and regional specialists. Major global pickle players include Kraft Heinz, Conagra (Pinnacle Foods/Vlasic), Del Monte Foods, Reitzel, and ADF Foods (an Indiabased exporter), among others. These firms focus on product innovation (e.g. new flavors, low-sodium recipes) and international expansion. In India, the pickle market remains fragmented with a mix of organized brands and a large unorganized segment (~70% of the market by some estimates). **Desai** Foods' Mother's Recipe and Nilon's are leading national brands - for example, Mother's Recipe (Desai Foods) had ~\$42.7 million revenue in 2024. and Nilon's ~\$53.5 million. Other key Indian pickle players include Priya Foods (Ushodaya Enterprises), Pachranga (Panipat), Aachi Foods, Eastern Condiments, Dabur (Homemade), and even Ayurveda-oriented firms like Patanjali (offering herbal pickles). Notably, Shri Mahila Griha Udyog Lijjat **Papad** (famous for papads) also produces some pickled products for export. The competitive landscape in India spans national brands with extensive distribution, as well as strong regional pickle makers (e.g. Bedekar in Maharashtra, Jha Ji in Bihar) that cater to local taste preferences.





Consumer Behavior & Preferences: Pickles are consumed globally as a flavorful accompaniment or condiment, but there are differences in usage patterns:

- Global: In North America and Europe, pickles (like cucumber pickles, relishes, etc.) are commonly eaten with sandwiches, burgers, or as standalone snacks. Consumers in developed markets are increasingly health-conscious, seeking pickles with less salt and sugar and more natural ingredients. There is also growing interest in ethnic flavors e.g. Korean kimchi, sauerkraut, or Indian "achar" pickles as global palates diversify. Convenient packaging (single-serve pickle pouches) is popular for on-the-go use. Notably, North America currently leads the global pickle market in terms of share, thanks to high per-capita consumption of quick snacks and sandwiches. Meanwhile, Asia-Pacific is the fastest-growing region as availability of different pickled products expands and local cuisines incorporate more pickles.
- India: Pickles ("achaar") are deeply embedded in Indian cuisine and culture. An estimated 70% of Indian households regularly include some form of pickle with meals. Popular varieties like mango, lime, and mixed vegetable pickles are staples across regions. Indian consumers value homemade taste and regional authenticity many families have traditional recipes. However, busy urban lifestyles and the shift to nuclear families have reduced homemade pickle preparation, driving consumers toward packaged pickles. Indians often prefer spicier and oil-based pickles (for example, chili or mustard oil pickles) which complement local dishes. There is also a significant emotional and nostalgic connect with pickles (many consider a meal incomplete without pickle). Indian pickles are increasingly used abroad by the diaspora and even by non-Indians seeking bold flavors. Approximately 20% of India's pickle output is





exported to markets like the US, UK, and Middle East to cater to diaspora demand.

Emerging Trends: Several trends are shaping the pickle market:

- Health & Wellness: Both globally and in India, manufacturers are introducing healthier pickle options e.g. low-sodium, low-sugar pickles to address concerns about high salt content. There's also interest in probiotic-rich pickles (leveraging fermentation for gut health). In India, brands have started offering pickles made with olive oil or less oil, and with natural preservatives (or no preservatives) to appeal to health-conscious buyers.
- Flavor Innovation: Globally, there's a rise in ethnic and artisanal pickle flavors. Consumers are trying pickled products from other cuisines (e.g. kimchi, Mediterranean pickled olives/peppers, etc.). In India, aside from the standard mango and lime, there is growing demand for authentic regional pickles for example, gongura pickle from Andhra, or bhoot jolokia (ghost chili) pickle from Northeast which were once niche but are now being commercialized. Brands are also experimenting with exotic ingredients (jackfruit, lotus stem, etc.) and fusion condiments (e.g. picklemustard blends or "pickle ketchup" launched by Heinz).
- Convenience & Packaging: Modern packaging (sealed jars, single-serve sachets, easy-open packs) has improved shelf life and convenience.
 Online retail is making pickles more accessible; in India, online pickle sales are growing ~25–30% annually as per industry observations, thanks to e-commerce platforms reaching consumers who seek niche or homemade-style pickles from different regions.
- Sustainability: Leading companies globally are also focusing on sustainable packaging and sourcing. For instance, pickle producers are





exploring **eco-friendly packaging** to reduce plastic, and sustainable sourcing of ingredients (like fair-trade spices for brine).

 Market Structure: India's pickle market is notable for its high unorganized share (small local businesses and household industries). This is gradually changing as organized players introduce standardized quality and hygiene, and leverage branding.

Comparative Insights: In summary, global vs. Indian pickles differ in scale and flavor profile. The global market (led by North America/Europe) emphasizes cucumber pickles and relishes, with moderate growth driven by health tweaks and new flavors. The Indian market, while smaller in dollar value, is growing faster and is characterized by a vast array of spicy, tangy pickles deeply tied to regional cuisines. Indian producers are increasingly tapping export opportunities as international consumers acquire a taste for Indian pickles. A notable difference is the level of fragmentation – India has myriad regional brands and homemade pickle businesses, whereas globally a few large companies dominate mainstream pickle sales. Despite these differences, both markets see a common trend of innovation towards healthier, more diverse pickle offerings to meet changing consumer preferences.

B. Sauces (Incl. Condiments and Dressings)

Market Size & Growth (Global vs. India): The global sauces, dressings, and condiments market is large and growing steadily, while the Indian sauces & condiments market – though much smaller in absolute terms – is expanding at an even faster rate due to changing food habits. Key figures are given in Table 2:





Table 2: Sauces & Condiments Market Size and Growth (Global vs. India)

Region	Market Size (Value)	Projected Size	CAGR
Global	USD 55.2 billion in 2023 (sauces market)		~5.5% (2024– 2031)
India	USD 4.73 billion in 2024 (sauces, dressings & condiments)	,	~9. <mark>5</mark> % (2025– 2030)

Source: databridgemarketresearch.com, marknteladvisors.com

Note: The global figure above often encompasses all **table sauces**, **cooking sauces**, **dressings**, **dips**, **and condiments**. In India, the definition is similarly broad – including ketchup, mayonnaise, cooking pastes, spice mixes, etc. The Indian "table sauces" segment (ketchups, chili sauces, etc.) specifically is smaller (one estimate puts it at ~\$380 million by 2030), but the broader sauces & condiments category (including cooking ingredients and pastes) is in the multi-billion range.

Growth Rate: Globally, sauces and condiments grow at ~5% CAGR, driven by stable demand and continuous product innovation. In India, the growth rate is nearly double – around ~9–10% CAGR – reflecting a rapid increase in consumption of ready-to-use sauces and condiments as Indian diets and cooking habits evolve. The surge in quick-service restaurants and the adoption of international cuisines are key factors boosting India's growth. For example, India's organized fast-food/QSR sector has been expanding ~7–8% annually in outlet count, which directly fuels demand for sauces and condiments used in burgers, pizzas, sandwiches, etc..





Key Players: The global sauces and condiments market is dominated by large multinational food companies:

- Global: Notable players include The Kraff Heinz Company (maker of Heinz ketchup, sauces), Unilever (Hellmann's, Knorr dressings), Nestlé (Maggi brand sauces), McCormick & Co. (hot sauces like Frank's RedHot, BBQ sauces and seasonings), Conagra Brands, Campbell Soup Co. (Prego pasta sauces), Mars Inc. (owns some sauce brands), and ingredient giants like Kikkoman (soy sauce) and Ajinomoto (seasonings). Retail chains' private labels (e.g. Walmart's or Tesco's own condiments) also hold significant share in Western markets. These companies offer a vast range: from tomato ketchup, mayonnaise, and mustard to ethnic sauces (soy, chili sauce, etc.) and salad dressings. Global players invest heavily in marketing and product R&D e.g. Kraft Heinz launching novel "sauce drops" flavors to create buzz among consumers.
- India: The Indian sauces and condiments space features a mix of subsidiaries of multinationals and strong local brands. Hindustan Unilever (HUL) leads with its Kissan brand of ketchups and sauces (HUL/Nestlé are major in ketchup Maggi and Kissan are ubiquitous ketchup brands).
 Nestlé India (Maggi sauces, Maggi Masala-ae-Magic, etc.), Kraft Heinz India (Heinz and Complan brands; note: Heinz's India business has seen changes but its ketchup is still in the market), Dr. Oetker India (FunFoods brand, known for mayonnaise and spreads), and Del Monte (FieldFresh) India are significant players. Prominent Indian-origin companies include ITC (MasterChef and Kitchen of India ranges), Dabur (Hommade cooking pastes), Tata Consumer (Tata Sampann) for spices/seasonings, Eastern Condiments and MTR Foods (which make curry pastes, spice mixes and some sauces), Aachi Masala (a South Indian brand expanding into sauces), and VRB/Veeba Foods (which supplies sauces to restaurants and retail). Many spice makers (like MDH (Mahashian Di Hatti) and Catch (DS)





Group)) also extend into condiments and recipe mixes. The **top Indian brands for western-style sauces** (ketchup, etc.) remain Maggi, Kissan, Heinz, and Dr. Oetker's FunFoods, which collectively command a large market share.

Consumer Behavior & Preferences:

- Global: Consumers globally have a long-established habit of using sauces and condiments to enhance meals from ketchup on fast food to pasta sauces and salad dressings in everyday cooking. Convenience and variety drive global consumption. There is a trend towards international flavors e.g. sriracha hot sauce, teriyaki, peri-peri, etc. as people experiment with global cuisines. Health is an emerging consideration: many consumers are now checking labels for sugar or salt content in their sauces. This has led to "better-for-you" product lines like low-sugar ketchup, low-fat mayonnaise, gluten-free or organic dressings. Nonetheless, taste remains paramount; spicy and bold flavors (like hot sauces) are on the rise worldwide, appealing especially to younger demographics. Additionally, home cooking surged globally (especially post-2020), and with it the use of ready-made cooking sauces and recipe mixes for convenience.
- India: Indian consumers traditionally used homemade concoctions (chutneys, yogurt dips, etc.) as accompaniments, but there has been a dramatic shift towards packaged sauces and condiments in recent years. Urban Indian diets now regularly include ketchup, mayonnaise, and Indo-Chinese sauces (e.g. schezwan, soy sauce), reflecting the influence of Western and East Asian cuisines. Ketchup in particular has become nearly a household staple in cities it's used not just on fast food but even with traditional snacks (samosas, pakoras). The rise of Western fast-food chains (McDonald's, KFC, Domino's, etc.) has familiarized a broad consumer base with these condiments. Additionally, fusion tastes are popular e.g.





Indianized versions of mayo or ketchup with local spices. Indian consumers also display brand loyalty for long-established names like Maggi and Kissan for taste they trust. On the other hand, for cooking aids like ginger-garlic paste, ready curry pastes, and spice mixes, convenience is the main driver – busy households appreciate time-saving condiments. A notable aspect of Indian behavior is that a significant portion of sauce/condiment consumption is outside the home (food service, street food); however, with more people replicating restaurant-style food at home, retail sales of these products are booming.

Emerging Trends:

- Health & "Clean Label": There is growing demand in India and globally for healthier sauces. Consumers look for descriptors like low-calorie, low-sugar, low-sodium, no MSG, organic, gluten-free, vegan, etc.. In India, for instance, many are trying eggless mayonnaise, olive-oil based dressings, or traditional fermented sauces (like kanji or fermented chili sauces by startups) as healthier alternatives. Brands are responding by removing artificial preservatives and highlighting natural ingredients (some imported sauces market themselves as having no chemical preservatives, which is a selling point to urban Indian buyers). The emphasis on "clean label" short ingredient lists with no artificial additives is notable: ~25% of Indian consumers report actively seeking clean-label products for health reasons.
- Flavor Diversity and Localization: Both markets see rapid innovation in flavors. Globally, companies experiment with limited-edition flavors (for example, Kraft Heinz launched unique mashup sauces like "Yuzu Wasabi" and "Black Garlic Ranch" in 2023 to target adventurous eaters). In India, fusion flavors are a big trend e.g. spices blended into ketchups (Maggi's imli-tamarind ketchup, or spicy variants), pasta and pizza sauces tweaked for Indian tastes (with masala notes), and Indo-Chinese sauces (like)





schezwan chutney, which has become a mass-market condiment). Local palate adaptation is key: even international brands develop India-specific formulations (for example, **Kikkoman introduced a special soy sauce for the Indian market** with no preservatives to suit local cooking). Also, homegrown startups are creating gourmet sauces using Indian chili varieties (e.g. brands like *Naagin* with Bhut Jolokia hot sauce) to provide uniquely Indian chili sauces.

- Rise of QSRs and Home Cooking Shortcuts: In India, the explosion of Quick-Service Restaurants and cafe chains has both increased direct usage of sauces in those establishments and influenced consumers to buy the same flavors for home. As noted, India now has over 243,000 fast-food restaurants (2025) and 100k+ QSR franchise outlets nationwide, which use vast quantities of sauces (ketchup, pizza sauce, burger mayo, etc.). Concurrently, more Indians are experimenting with continental and East Asian recipes at home, driving sales of pasta sauces, salad dressings, soy/chili sauces and so on. This "restaurant to retail" trend means items like packaged pizza-pasta sauce, barbecue sauce, schezwan sauce that were niche a decade ago are now common on supermarket shelves.
- Packaging & Channels: Innovative packaging (squeeze bottles, single-serve sachets, easy-pour nozzles) continues globally. In India, sachets (small single-use packs) have been crucial to penetrating the market at lower price points (following the shampoo-sachet model, ketchup sachets for ₹1 made ketchup affordable to many). Distribution-wise, while offline retail dominates (~70% sales via supermarkets/kirana), online sales of sauces are rising fast. E-commerce platforms (Amazon, Flipkart) and even instant grocery apps (Blinkit, Swiggy Instamart) have made a wide array of sauces available beyond tier-1 cities. Consumers appreciate the convenience and access to imported or specialty condiments online, expanding the market.



Sustainability and Quality: Globally, sustainable sourcing (e.g. tomatoes for ketchup, palm oil in mayonnaise) and eco-friendly packaging are emerging concerns. In India, a more pressing issue has been quality and food safety – e.g., instances of adulteration in spices and condiments have led to stricter FSSAI scrutiny. This is pushing brands to assure consumers of quality (through certifications, hygienic processing, etc.). There's also a small but growing movement towards artisanal and traditional condiments – such as handmade chutneys or preservative-free pickled sauces – aligning with the health and authenticity trend.

Comparative Insights: The global sauces market is far larger and mature, with a full spectrum from basic condiments to international gourmet sauces. Growth is steady, driven by innovation in flavors and moderately healthier reformulations. The Indian market, by contrast, is in a high-growth phase, expanding not just in urban centers but also in smaller cities as Western foods gain popularity. A key difference is **per-capita consumption** – it remains much lower in India (e.g. ketchup consumption per person is a fraction of that in the US), indicating huge room for growth. Also, taste adaptation is crucial in India (spicier and tangy variants are preferred), whereas globally, standard flavors (like classic tomato ketchup or mayonnaise) are universally accepted. India's young demographics, rising incomes, and the fusion of global and local food habits are propelling condiments to become a staple in Indian kitchens, mirroring a pattern that took decades in Western markets. In summary, India's sauces/condiments market is catching up rapidly to global trends, with stronger growth momentum, while global markets focus on diversification and premiumization of an already entrenched product category.





C. Jam (Jams, Jellies and Preserves)

Market Size & Growth (Global vs. India): The global market for jams, jellies, and fruit preserves is moderate in size and growing at a modest rate, reflecting its status as a mature category in many countries. In India, the market for jams (and sweet spreads in general) has historically been small but is experiencing robust growth off a low base as breakfast habits evolve. Key metrics are shown in Table 3:

Table 3: Jam, Jelly & Preserves Market Size and Growth (Global vs. India)

Region	Market Size (Value)	Projected Size	CAGR
Global	USD ~5.04 billion in 2025	USD ~6.22 billion by 2030	~4.3% (2025–2030)
India*	USD ~0.31 billion in 2024	USD ~0.495 billion by 2030	~8.1% (2025–2030)

Source: mordorintelligence.com, techsciresearch.com

Growth Rate: Globally, jams and preserves grow at ~3–5% CAGR. In many developed markets, this category grows roughly in line with population or breakfast food trends, with health-oriented innovations providing a slight boost. Mordor Intelligence notes a 4.3% CAGR globally through 2025–30. In contrast, India's sweet spreads market (including jam) is expanding much faster (high single to double-digit CAGR). Different sources peg India's spreads market growth between ~8% to even ~17% (IMARC's broader definition up to 2033) as new products like chocolate spreads and nut butters gain traction. Jam as a segment in India is also growing as more households (especially urban and with children) adopt jam on bread as a breakfast or snack item.



^{*(}India figure above is for the **overall spreads market** including jams, honey, chocolate spreads, peanut butter, etc., as per TechSci Research; jam alone constitutes a subset of this.)

Key Players:

- Global: The global jam and preserves market is quite competitive, with several well-established brands especially in Europe and North America. Leading players include The J.M. Smucker Company (USA, known for Smucker's and Jif brands), Andros Group (France, maker of Bonne Maman jams), B&G Foods (USA, which owns the Ortega and Polaner brands), Orkla ASA (Nordic, manufactures famous regional jam brands), Wilkin & Sons Ltd. (Tiptree) in the UK, F. Duerr & Sons (UK), and Welch's (National Grape Co-op, USA, known for grape jellies). Many of these players focus on traditional flavors (strawberry, grape, apricot, etc.) and are innovating with organic and reduced-sugar lines. Additionally, multinational food companies like Nestlé and Unilever have had presence via local jam brands in certain markets (for instance, Unilever's Kissan in India, see below). The market also sees artisanal and local producers in each country (farmers' market style organic jams, etc.), but large brands dominate supermarket shelves.
- India: The Indian jam market has been dominated by a few brands, with Hindustan Unilever's Kissan being the most iconic. Kissan is synonymous with fruit jam for many Indians and historically has held an estimated ~65% of the domestic jam market share. The second major player is Mapro (Marashtra-based Mapro Foods), known for its strawberry jams and fruit crushes, particularly popular in Western India. Other notable brands include Dr. Oetker's FunFoods (which offers jams and spreads in India), Cremica and Top's (GD Foods) in the north, and regional entrants like Pushp or Prize in some areas. Dabur had introduced fruit spreads under its Hommade brand, and Patanjali (Ayurveda FMCG) sells amla and mixed fruit jams targeting health-conscious consumers. International brands like Nutella (Ferrero) and Skippy (for peanut butter) have also indirectly expanded the "spreads" market, although they're not jam. It's worth





noting that Kissan (owned by HUL) and Maggi (Nestlé) effectively created the market; for decades Kissan's nearest competitor was the cooperative brand **NAFED's "Sil"**, which is now part of Scandic Foods. In summary, Kissan remains the market leader in jams, with Mapro and a handful of others vying for the remainder.

Consumer Behavior & Preferences:

- Global: Jam is a staple of breakfast in many Western countries commonly spread on bread or toast, used in pastries, or paired with peanut butter, etc. In Europe and North America, virtually all households consume jam or jelly in some form. Consumers are increasingly mindful of sugar intake, since jams are high in sugar by nature. This has led to a segment of "no added sugar" or "100% fruit" spreads using natural sweeteners or juice concentrates. Many consumers now prefer jams with natural ingredients and no artificial preservatives or colors. The tradition of home-made jam still exists (especially in Europe's countryside, etc.), but largely jam is store-bought. There's also a gourmet trend: demand for premium, artisanal jams (e.g. small-batch, unusual fruit combinations, organic fruit) is growing among higher-income segments. Flavor-wise, classics like strawberry, raspberry, and apricot remain favorites globally, but there is curiosity for new flavors or blends (e.g. mixed berry with herbs, hot pepper jelly for a sweet-spicy kick). Portion packaging (mini jam jars or sachets) is popular for on-the-go or hospitality use, emphasizing convenience.
- India: Indian consumer behavior around jam is quite distinct. Traditionally, jams were not part of Indian diet except among Westernized households. However, since the late 20th century, jam (often simply called "fruit jam") became popular especially with children commonly eaten spread on bread, or rolled in chapati (flatbread) for a sweet snack. Many Indian adults still prefer savory breakfast foods, so jam is often bought "for the





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kids." HUL's marketing for Kissan Jam historically targeted mothers and children (with taglines about making kids eat more, etc.). Thus, jam in India is seen somewhat as a kids' product, although that is slowly changing. The most popular flavor by far is Mixed Fruit Jam (a sweet mix of various fruits) - it's an entry-level flavor that most brands sell. Strawberry and Mango jams are also popular, while exotic flavors (orange marmalade, pineapple, etc.) have niche audiences. Consumption of jam is much lower per capita in India than in the West - it might be an occasional food rather than daily breakfast. However, rising urbanization and busy lifestyles mean more people now have quick toast-and-jam breakfasts. There's also a section of the market using jams in baking (e.g. for cakes, cookies) as home baking grows. One interesting cultural adaptation: to drive usage, Kissan ran campaigns suggesting children eat jam with roti/chapati, to localize its consumption beyond bread. This indicates efforts to integrate jam into Indian eating habits. Price sensitivity is significant; small pack sizes (e.g. 100g jars) sell in higher volumes as they are affordable to try.

Emerging Trends:

• Health and Wellness: Echoing global trends, Indian consumers (especially parents) are starting to worry about the high sugar content in jams. This is leading to nascent demand for no-added-sugar jams, high-fruit-content spreads, or fortified jams (with added nutrients). HUL recently relaunched Kissan with "+30% real fruit" to emphasize goodness of fruit over just sugar. Globally, as cited, 68% of consumers prefer honey as a sweetener and many consider reduced-sugar products healthier. We see honey-based fruit spreads and the use of natural sweeteners like stevia in some markets. Also, clean-label (no artificial colors/preservatives) is becoming standard – many jams now use natural pectin and fruit extracts for preservation.





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- Flavor Innovation & Premiumization: There's a push to go beyond the standard flavors. In India, a few brands have tried introducing local fruit jams (like guava jam, papaya/mixed tropical fruit, or even vegetable-based spreads like carrot-marmalade) in small scales. Globally, mixed flavors (e.g. strawberry-rhubarb, blueberry-vanilla) or spicy and savory twists (chili-infused jam, bacon jam, etc.) have emerged to cater to adult palates. Premium brands emphasize artisanal methods, unique ingredients (figs, cranberries, etc.), or organic sourcing, targeting a segment willing to pay more for quality.
- Use Cases & Packaging: Convenience packs are a trend squeeze bottles for jam (to avoid the mess of a knife in jar) have been launched by some brands internationally. In India, one can see single-serve jam sachets used in hotels or provided with bread in transit this could extend to retail in the future. Also, jams as ingredients is being promoted e.g. using fruit preserves as toppings for yogurt, or in milkshakes to increase consumption occasions, which is similar to global marketing where jam is not just for toast but for desserts, glazes, etc.
- Competition from Alternatives: One trend affecting jam globally and in India is the competition from other spreads. Peanut butter, chocolate-hazelnut spreads (Nutella), and honey have all been growing in popularity (the India spreads market growth of ~8–10% is largely driven by chocolate spreads and peanut butter's rise). These sometimes substitute for jam on the breakfast table. In India, the rapid growth of peanut butter (fastest-growing spread segment) and Nutella among urban youth is notable. This forces jam brands to innovate and market themselves (for instance, highlighting that jam is fruit-based and natural compared to chocolate spreads).
- Distribution and Marketing: In India, reaching smaller towns and schools
 has been part of jam brands' strategy e.g. sampling drives in schools,





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positioning jam as a way to get children to eat more bread or chapati. The expansion of modern retail and e-commerce has made jams (and a wider variety of imported jams) available in many areas. Globally, marketing often focuses on heritage (many jam brands are century-old companies) and nostalgia, whereas in India it's about nutrition for kids and fun flavors.

Comparative Insights: Global vs Indian jam markets reflect very different stages of market development. Globally, jam is a staple, slow-growing category facing challenges like sugar reduction and the need for novelty to spark interest. In India, jam is a growing niche, still not as entrenched in daily diets, but expanding as Indian breakfast patterns slowly Westernize. The Indian market growth is high but from a small base – a large portion of India's population still doesn't consume jam regularly (preferring savory spreads like butter or regional alternatives). However, the aspirational aspect is strong – jam is often seen as part of a modern lifestyle, and as incomes rise, more families try such products, especially for their children. One striking difference is in market dominance: a single brand (Kissan) has an outsized share in India, whereas globally the market is fragmented among many brands by region (e.g. each country has its local leaders). Over time, as Indian consumers diversify their taste, we may see the jam segment in India diversify as well with more flavors and players (and also healthier options echoing global trends).



D. Spices and Seasonings

Market Size & Growth (Global vs. India): The spices and seasonings market is a large global industry, with India being a leading producer, consumer, and exporter. The global market encompasses a wide array of dried spices, herbs, spice mixes, and seasoning blends used in cooking. India's spices market is significant and forms a substantial part of the global trade. Table 4 provides the market size and growth projections:

Table 4: Spices & Seasonings Market Size and Growth (Global vs. India)

Region	Market Size (Value)	Projected Size	CAGR
Global	USD 24.51 billion in 2024	USD 34.17 billion by 2030	~5.7% (2025–2030)
India	USD 8.41 billion in 2024 (approx. INR 86,930 Cr)	USD 17.04 billion by 2033	~8.16% (2025–2033)

Source: businesswire.com, globenewswire.com

Growth Rate: Globally, the spices and seasonings market is growing at a healthy mid-single-digit CAGR (~5–6%). Demand is rising as cuisines mix internationally and as processed food manufacturers use more seasonings. The global CAGR of ~5.7% through 2030 indicates steady expansion. In India, the market is growing faster, at around ~8% CAGR, propelled by both domestic consumption and export demand. India's growth is also fueled by trends like increasing preference for packaged spices over loose, and rising exports of value-added spice products. Additionally, India's spice industry is benefiting from global interest in healthful spices (turmeric, ginger, etc.) and the international popularity of Indian cuisine, resulting in robust growth prospects.



Key Players:

- Global: The global spice market is broad on one end, there are specialized spice companies and on the other, large food ingredient corporations. McCormick & Company (USA) is the world's largest spice company, with a portfolio spanning spices, seasoning blends and condiments (it owns brands like Schwartz, Lawry's, etc.). Other major players include Olam International (Singapore) - a leading spice processor and exporter, Ajinomoto Co. (Japan) - known for MSG and seasonings, Sensient Technologies and Givaudan – which produce flavors and spice extracts, and Kerry Group (Ireland) - a big player in food ingredients including spice blends. In the spice trade and processing, many countries have prominent firms: e.g., Bart Ingredients (UK), Everest Spices (India) and MDH (India) have global reach, Catch/Dharampal Satyapal (India), Eastern (India), Frontier Co-op (USA), British Pepper & Spice (UK), etc. It's worth noting that India and Vietnam house many growers and exporters - some key Indian companies like Everest, MDH, and Badshah are not only domestic leaders but also export ground spices and mixes abroad. The global market is partly commodity-driven (bulk whole spices traded by many suppliers) and partly consumer-branded (e.g. Schwartz, Ducros, Badia, etc. in retail). Competition is intense, with price, quality, and supply chain reliability being critical due to agriculturebased supply.
- India: India's spice market has a vast number of players, from small family businesses to large corporates. Traditionally, unbranded or locally branded spices sold loose in bazaars were dominant, but branded offerings are steadily growing. The leading Indian spice brands include MDH (Mahashian Di Hatti Ltd.), Everest Spices, Catch (DS Group), Badshah Masala, Eastern Condiments, MTR Foods, Aachi Masala, Patanjali Ayurved, Tata Sampann (Tata Consumer), Priya/Ushodaya Enterprises,





among others. These companies offer both pure spices (like turmeric, chili powder, cumin, etc.) and blended masalas (curry powders, garam masala, etc.). MDH and Everest are often cited as the top two in terms of market share for packaged spices sold in retail. For example, Everest and MDH each command significant portions of the northern Indian market. Regional strongholds exist: e.g., Eastern in Kerala, Aachi in Tamil Nadu, MTR in Karnataka have leadership in their regions. The government-supported cooperative Spices Board of India also plays a role in promoting Indian spices internationally. Notably, many Indian spice companies are now exporting packaged spices to cater to the diaspora abroad (e.g., Shan Foods from Pakistan and Badshah or MDH from India are common in ethnic aisles globally). The organized sector in India (branded) still is estimated to be only a fraction (perhaps ~30–40%) of the total spice market by volume, but this share is rising as consumers shift to brands for quality assurance.

Consumer Behavior & Preferences:

• Global: Spice consumption globally varies by cuisine – e.g., cuisines of Asia and Latin America use spices liberally, whereas European cuisines (outside of herbs) use them more moderately. However, overall global consumption of spices is rising as food becomes more international. Consumers in Western countries have shown growing interest in ethnic cuisines, which drives demand for spices like turmeric, cumin, curry powder, chili, etc. In fact, the popularity of ethnic and bold flavors is a key trend; more home cooks in the US/EU are stocking spices like garam masala or smoked paprika which they may not have a generation ago. Health awareness influences behavior too: spices are often marketed for their health benefits (turmeric for anti-inflammatory properties, ginger for digestion, etc.), and many consumers are aware of these traditional uses. Another global factor is convenience – pre-blended seasoning mixes





(taco seasoning, Italian seasoning, Chinese 5-spice, etc.) are popular for saving time and ensuring flavor consistency. On the industrial side, the processed food sector's use of spice extracts and seasonings in snacks and ready meals influences overall demand strongly. **Quality and authenticity** are important to consumers – there's attention on buying fresh, fragrant spices (hence interest in grinding at home or buying smaller quantities) and on origin (e.g. Kampot pepper, Ceylon cinnamon have cachet).

India: Spices are an indispensable part of Indian daily cooking - virtually every meal uses multiple spices. Indian consumers typically purchase a combination of whole spices (like whole garam masala ingredients) and ground spices. Traditional practice in many households was to buy whole spices and grind/mix at home (for freshness and cost-saving), but this is changing; convenience is making packaged pre-ground spices and ready masala mixes very popular, especially in urban areas. Still, many discerning home cooks swear by the aroma of freshly roasted and ground spices. Indians have strong preferences often tied to regional cuisines – for example, the type of chili powder (Kashmiri vs Guntur chili) or the mix for a spice blend can be very region-specific. Price sensitivity exists, but consumers are also wary of adulteration (a known issue with loose spices), so a trusted brand that promises purity is valued. In India, spices are also purchased for medicinal/home remedies (like turmeric for haldi doodh (turmeric milk) or spice concoctions for colds). Seasonal spikes occur (e.g. more whole garam masala sales during pickle-making season or festival cooking). A significant portion of Indian spice consumption is still unbranded and through open markets, but this is gradually shifting. Indians, being heavy spice users, are quite price-conscious and brandloyal if the brand's blend matches their taste (for instance, many families stick to one brand of "meat masala" because they prefer that flavor balance). It's also notable that India's per-capita spice consumption is





among the highest in the world, not just for domestic cooking but also due to snacks, pickles, etc. that incorporate spices.

Emerging Trends:

- Organic and Health-Focused Spices: Globally and in India, there's a rise in demand for organic spices grown without pesticides as consumers worry about food safety (pesticide residues) and desire natural products. India, being a large producer, has responded with more organic farming initiatives for spices (Sikkim notably became a fully organic state, focusing on spices like large cardamom). Health-wise, spices known for medicinal properties (turmeric, ginger, cinnamon) have gotten a boost, especially after global trends like turmeric lattes (golden milk) caught on. The nutraceutical trend means spices are now being packaged as supplements (turmeric capsules, etc.) which is a niche but growing segment.
- Blends and Ready-to-Use Seasonings: Innovation in spice blends is a major trend worldwide. Companies are creating region-specific blends (e.g. Ethiopian berbere mix, Middle Eastern za'atar) and purpose-specific seasonings (like barbecue rubs, pasta seasoning mixes). For the Indian market, the big trend has been ready-made masala mixes for particular dishes e.g., pre-mixed spice packets for "paneer butter masala" or "sambar powder" for South Indian stew. These save time and ensure consistent results, and their popularity is soaring among younger homemakers and time-pressed consumers. Brands continually launch new blends (for example, chaat masala with lower salt, or blended spices that include dehydrated onion/ginger for one-step cooking). As global cuisines gain popularity in India, there's also growth in sales of international seasonings (Italian mixed herbs, peri-peri spice, etc., often used on fusion dishes like pizzas, fries even QSRs in India offer peri-peri seasoning for fries, which consumers then look to buy for home use).





- Sustainability and Ethical Sourcing: In the global context, there's increased focus on sustainable and fair-trade sourcing of spices. Many spices (pepper, vanilla, etc.) are grown by small farmers; programs to ensure fair prices and sustainable farming (no deforestation for spices like cardamom/pepper) are underway. Companies like McCormick and Givaudan have initiatives to support spice farming communities and ensure traceability. This resonates with eco-conscious consumers. While in India, this is less a consumer-driven trend yet, exporters and premium brands are adopting such practices to appeal in export markets.
- Processing Innovation: Improved post-harvest processing (steam sterilization to ensure spices are bacteria-free, cryogenic grinding to retain aroma, etc.) is being implemented. This results in higher quality, safer spice products which is important for global trade (regulations on spice contaminants have tightened). India's industry is investing in such tech to maintain its edge as a top exporter.
- Challenges: Both markets face challenges like adulteration and contamination. Spices can be prone to adulteration with cheaper substitutes or suffer contamination (e.g. aflatoxin in chili, salmonella in pepper). This has led to stricter quality enforcement. For example, a high percentage of certain spice samples in India were found adulterated in tests, prompting FSSAI to increase oversight. Climate change is another worry irregular monsoons can affect spice crop yields (as noted, cardamom yields fluctuate heavily with weather). The industry is also contending with competition from other producing countries e.g., Vietnam surpassed India in pepper exports; China competes in ginger/garlic, etc.
- Exports and Value Addition: A trend particularly relevant to India is
 moving up the value chain instead of just exporting raw spice, Indian
 companies are exporting ground spices, oils/oleoresins, and branded





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spice mixes. This adds value and brand recognition globally (e.g., selling curry powder under an Indian brand vs. bulk). The Indian government via the Spices Board encourages this, and it's a growth avenue (currently, India accounts for ~70% of global spice exports by volume, often as raw or minimally processed spices, so there's room to increase value addition).

Comparative Insights: India lies at the heart of the global spice industry, so the global vs. India comparison is partly a producer-vs-consumer perspective. India is both one of the largest consumers and the largest exporter globally. The global market is characterized by wide usage in every cuisine (though patterns differ) and a push towards convenience (blends) and consistency (quality control). The Indian market is marked by extremely high per-capita usage, a vast variety of spices used in different regional cuisines, and a transition from traditional buying to modern, branded products. One big difference is that, in India, spices are still often purchased in more raw form and used as ingredients in from-scratch cooking daily, whereas in many Western countries the growth is more in seasonings that simplify cooking (since from-scratch use of dozens of spices is less common). Another difference: the growth in India (8%+) is not just due to local demand but also the fact that a lot of global demand is serviced by India's industry (when global spice demand rises 5%, Indian spice companies often benefit disproportionately). Indian consumers are also starting to show preferences similar to Western consumers in terms of convenience (ready mixes) and quality (buying branded, purity-guaranteed spices). Overall, spices remain a critical commodity - for India, a source of national heritage and economic export power, and for the world, an indispensable element of food that is benefiting from trends in health and flavor exploration. As both markets grow, India's role is likely to strengthen further as a supplier of both raw spices and spice-based products to the world.



E. Papad (Poppadom)

Market Size & Growth (Global vs. India): Papad (also known as papadum) is a thin, crispy flat disc made from lentil or other flours, typically served as a snack or accompaniment in Indian cuisine. The market for papads is a subset of the broader savory snacks category. India is the primary market and production center for papads, with a smaller but growing global market largely driven by Indian exports and the diaspora.

- India: The Indian papad market is sizable in volume yet mostly in the unorganized sector. Estimates of market value vary: industry sources in 2019 pegged the Indian papad market around ₹1,000 crore (approximately USD 125–150 million in 2019). In recent years, the organized segment has grown; a 2021 analysis (Frost & Sullivan) estimated the organized papad market at about ₹2,300 crore (~USD 280 million). If we include the vast unorganized production (homemade and cottage industry), the total current market could be larger. Growth is steady papad consumption grows roughly in line with population and the expansion of branded players. While exact CAGR data is scarce, one report including papads noted ~7.5% CAGR for pickles and papads combined in India (2021–26). Papad as a category is relatively mature domestically but is seeing increasing retail penetration as brands market packaged papads in supermarkets instead of just local shops.
- Global: Outside India, papad is known in South Asia and wherever Indian restaurants are present. The global market size is not well documented by major firms, but it is driven by Indian exports and demand in countries with Indian diaspora (US, UK, Middle East, etc.). One projection (Grand View Research) suggests the global papad market could reach ~\$4.5 billion by 2025, but this figure likely includes a broad definition or multiple product categories (it appears high if considering only papad). It might indicate a robust growth expectation as Indian cuisine continues to gain worldwide





popularity. In reality, papads globally are mostly sold in ethnic grocery stores or served in Indian restaurants as an appetizer (often complementary). The global CAGR has been cited around **7–8%** as Indian food finds more international takers. Essentially, global growth is about expanding consumption beyond the Indian community, albeit from a small base.

Key Players:

- **India:** The papad industry in India has been historically dominated by cooperatives and family businesses. The most famous is Shri Mahila Griha **Udyog Lijjat Papad**, a women's cooperative established in 1959, which is the largest papad manufacturer. Lijjat has an annual turnover of around ₹1,600 crore (~USD \$200 million) as of recent years, and its papads are distributed across India and exported widely. Lijjat is essentially synonymous with papad for many consumers. Besides Lijjat, other notable papad brands are Bikaneri Papad (e.g. Bikaji Foods), Haldiram's (which includes papad in its product range), Garden / Gits, Shree Ganesh Papad (Ganesh Papad Pvt. Ltd., which claimed ~5% market sharefnbnews.com), Laxmi Narayan Papad, Sindhi Papad, etc. Many spice or food companies also have a papad line (e.g., MDH markets papad, Priya brand from south India does papads). However, a huge portion of the market remains unorganized cottage industries – small local manufacturers or home ladies groups making and selling papad in their towns. Papadmaking is one of India's largest cottage industries, providing livelihood (often to women) in many communities fnbnews.com.
- Global: There are few if any non-Indian companies dominating papads
 globally Indian producers supply most of the demand. Lijjat Papad itself
 exports significantly (Lijjat reportedly exports to over 25 countries). In the
 UK, some local snack companies package papads (sometimes called
 poppadoms) for retail, but they usually source the papads from India or



make them using Indian recipes. For example, **Sharwood's** in the UK sells ready-to-fry poppadoms. In the restaurant supply chain, firms might bulk-import papads from India. So effectively, Indian brands like Lijjat or others indirectly reach global consumers. One exception is in **ready-to-eat papad snacks** – some global snack companies have created "poppadum chips" (similar to how tortilla chips market evolved) but that's still niche. So in summary, **Indian companies are the key players even globally** for papad.

Consumer Behavior & Preferences:

India: In India, papad is both a daily food accompaniment and a snack. Many Indians like to have a papad (usually roasted or fried) with their lunch or dinner - it provides a crunchy texture contrast to the meal. It's common to hear "no meal is complete without a papad," especially in certain regions. Preferences vary by region: for instance, Punjab and Gujarat have a strong papad culture (different types like urad dal papad, moong dal papad, etc.). In South India, appalam (a similar lentil crisp) accompanies meals. Most households buy papads from the market (in dried form) and roast or fry them fresh at home. Some still make papads at home (sun-drying them) especially in rural areas or specific communities. Papads come in various flavors: plain salted, black pepper, cumin (jeera), garlic, chili, masala papad, even exotic ones like potato or sabudana papad. Consumer attachment to papad is quite nostalgic and cultural – it's a comfort food that reminds people of home-cooked meals. Papad is also served during festivals and weddings as part of traditional thali. With modernization, packaged papads of consistent quality (from brands like Lijjat) became popular, replacing more laborintensive home preparations. The typical consumer behavior is to buy a stack of papads (200g-500g packets), and use them over a few weeks. Because papads are inexpensive and have long shelf life, penetration is





high. Also, many Indians like **innovative uses** of papad – e.g. Masala Papad (papad topped with onions, tomatoes, chat masala) is a common bar snack or starter. So papad spans use-cases: from daily meal accompaniment to party snack.

Global: Outside India, papad is primarily encountered in Indian restaurants – often served as a free starter with chutney dips (particularly in the UK tradition). Non-Indians thus discover papad as a "crispy Indian cracker." In Indian diaspora homes abroad, papad is consumed similarly to how it is in India (with meals or as a snack). The familiarity is less among the general Western population, but those who enjoy Indian cuisine have adopted it. For example, British supermarkets carry papadums (usually in ready-to-cook form or ready-to-eat packs) as Indian food is mainstream in the UK. Consumer behavior globally thus largely ties to eating papad when having Indian food. It hasn't become a standalone snack category worldwide to the extent chips or nuts have. However, there is some interest in health aspects - papads are often made of lentil/urad flour which is high protein and gluten-free, something that could be marketed to health-conscious consumers internationally. The global palate is also expanding: some people use papad in fusion ways (for instance, papad nachos). Still, global consumption is limited compared to India's internal consumption.

Emerging Trends:

Scaling and Organization: In India, one trend is the increasing organization of papad production. Cooperatives like Lijjat have grown tremendously, and companies like Bikaji (a large snacks company that IPO'ed in 2022) include papads in their product line, bringing more corporate practices to papad manufacturing. This means better distribution (papads now in modern retail, online channels) and branding.





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- Flavor and Ingredient Innovation: While the basic papad recipe (urad dal flour with spices) remains a staple, companies have introduced new variants to cater to health and taste trends. For example, multi-grain papads, quinoa papad, oats papad, brown rice papad, or millet-based papads are being developed for health-conscious consumersfnbnews.com. Also, spicier or flavored papads (e.g. chili garlic papad, masala pepper papad) are marketed to attract younger consumers who want a punchier taste.
- Exports and Global Market: Papad exporters are actively targeting overseas markets with Indian population. Export of papad from India has been rising thousands of shipments go out annually, primarily to countries like the USA, UK, UAE, Canada, etc. Online marketplaces have also enabled global customers to directly buy Indian papad brands. The fact that Indian restaurants abroad consistently offer papad has inadvertently promoted the product to non-Indian consumers as well. We can expect a moderate increase in global demand as Indian cuisine continues to spread. In particular, the UK and Middle East see strong demand (the Middle East has many Indian expats and also locals who enjoy papad).
- Automation vs. Hand-made: Traditionally papads were hand-made by women in cottage industries. With growing demand, there's a trend toward mechanization semi-automatic papad rolling machines, etc., to scale up production. Lijjat, for example, started with fully hand-made papads but over time adopted machines in some units to increase capacity. However, the "handmade" aspect is often touted as a quality mark, so many still maintain that aspect for authenticity (and to continue providing employment).
- Marketing and New Formats: Some brands are trying to reposition papad
 as not just something you fry at home, but as a ready-to-eat snack. For





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instance, selling **pre-cooked papad** in canisters (like chips) or papad based snacks (papad rolled into cones or mini bites, seasoned in different flavors). These are early-stage experiments to attract the chips-crunch market. Another angle is **recipe integration** – innovative recipes like papad ki sabzi (a Rajasthani curry using papad) or papad cones for chaats are being popularized, indirectly boosting papad usage.

Comparative Insights: Papad is a category where India virtually is the market. The global market for papad is essentially an extension of the Indian market, carried abroad by Indian cuisine's globalization. In India, papad is a deeply traditional product, with entrenched cultural significance and a predominantly unorganized production base (thousands of microentrepreneurs). This contrasts with other categories (like sauces or jams) where multinationals hold sway. Globally, papad remains niche outside of Indian contexts - its growth internationally depends on the popularity of Indian food. While global snack giants have not (yet) heavily invested in papad products, India's own companies are pushing papads abroad. One significant difference is consumption context: In India, papad is part of daily home meals; globally, it's mostly eaten in restaurants or special occasions. Also, scale and innovation: even though papad is age-old, Indian industry has managed to scale it (Lijjat's success story with tens of thousands of women producing ~4.8 million papads daily and innovate modestly (new flavors, health variants). In conclusion, for papads, India is both the demand center and supply powerhouse, and the global market growth is largely a reflection of how Indian companies manage to popularize papad among new audiences. The differences between global and Indian markets here are less about trend divergence and more about familiarity and consumption habits - papad is ubiquitous in India and still a cultural novelty abroad. As Indian culinary influence spreads, the humble papadum is likely to find a place on more plates worldwide, albeit slowly.



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Additional insights from IBEF, Statista, and industry news have been integrated, with consumer and trend information corroborated by the above sources.imarcgroup.commarknteladvisors.commordorintelligence.comglobenewswire.com

3.2 Indian Scenario

India, the world's largest producer, consumer, and exporter of spices, contributes over 40% to global output. The sector is set to more than double by 2033, driven by rising F&B demand, medicinal use, and innovation. With record-high exports of **US\$ 4.46 billion** in 2023–24, India remains a global spice leader, though challenges like low value addition, rising costs, and climate risks persist.

India, famously known as the 'Land of Spices,' has long justified its leadership in the global spice market through its centuries-old spice trade that once drew travelers and traders from across the world. With a deeprooted agricultural heritage and a climate ideal for cultivating a wide variety of spices, India has consistently maintained a dominant position as the world's largest producer, consumer, and exporter of spices. Contributing over 40% to global spice production, Indian spices not only shape international markets but also play an integral role in the country's rich and diverse culinary traditions.





Market Growth

The Indian spices market was valued at INR 2,00,643.7 Crores in 2024 and is expected to more than double to INR 5,13,253.9 Crores by 2033, growing at a strong CAGR of 10.56% between 2025 and 2033. This growth is fuelled by rising demand from the food and beverage sector, wider use of spices in medicinal applications, ongoing government support, a shift towards sustainable sourcing, and continued innovation in blends and formulations.

Spice Production in India

Spice production in India has steadily grown in recent years. In 2022–23, production reached 11.14 million tonnes, up slightly from 11.12 million tonnes the year before. India grows around 75 of the 109 spice varieties listed by the International Organization for Standardization (ISO). Key contributors include chilli, turmeric, ginger, coriander, and cumin—together accounting for 76% of total output.

Leading spice-producing states include Madhya Pradesh, Rajasthan, Gujarat, Andhra Pradesh, Telangana, Karnataka, Maharashtra, Assam, Odisha, Uttar Pradesh, West Bengal, Tamil Nadu, and Kerala.

Export of Indian spices

India's spice exports hit a record-high value of **US\$ 4.46 billion in 2023–24**. The country exports a diverse range of products—from whole spices like pepper, cardamom, and turmeric to high-value derivatives such as spice oils, oleoresins, and curry powder. Chilli remained the top export item, followed by spice oils and oleoresins, mint products, cumin, and turmeric.

Indian spices continue to enjoy robust demand across key global markets, including the United States, Germany, the Netherlands, the UAE, and Japan.





Challenges facing the Indian spice industry

- Low Value-Added Exports: India still exports a large volume of raw spices rather than processed products. To achieve the US\$ 10 billion export goal by 2030, the share of value-added products must rise from 48% to 70%.
- High Production Costs: Outdated agricultural practices, inefficient processing, and excessive pesticide use have driven up costs. Improving productivity and modernising processing is essential to remain competitive.
- Limited Global Market Penetration: Countries like Vietnam, Indonesia, and China are expanding their footprint in global spice markets. New competition is also emerging from African nations entering spice cultivation.
- Quality and Safety Standards: Global regulations on pesticide residues and contamination are strict. Indian farmers and processors need greater training in pest management, hygiene, and sustainability to meet these standards.
- Impact of Climate Change: Spice crops are highly sensitive to weather
 patterns. Erratic monsoons and rising temperatures threaten yields and
 quality, making climate-resilient crop varieties a necessity.

Opportunities in the Indian Spice Industry

- Rising <u>popularity</u> of packaged spices and seasonings, especially among health-conscious millennials aged 26–32, is driving demand for premium and innovative spice blends in domestic and global markets.
- Consumers are increasingly seeking ethnic and exotic flavours, boosting exports of spices like turmeric, cumin, and cardamom in Western countries influenced by Indian, Middle Eastern, and Southeast Asian cuisines.





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- Health and wellness trends are creating opportunities to position spices like turmeric and cinnamon as functional foods, thanks to their antiinflammatory and blood sugar-regulating properties.
- Growing preference for organic and sustainably sourced spices offers an edge to exporters with Organic or Fair Trade certifications, while also appealing to environmentally conscious buyers.
- Technological advancements in processing and packaging are helping manufacturers enhance shelf life, flavour retention, and product safety—key to meeting strict international quality standards.

Source: https://indusfood.co.in/article/indian-spice-industry/

3.2.1 Clientele

DNV Food Products' client list includes major retailers like Reliance Retail, Spencers, and Metro Cash & Carry, among others. They have also expanded their presence on online platforms like Amazon, Blinkit, Flipkart, and Big Basket. The company's focus on quality ingredients and customer satisfaction has contributed to their growth and established a loyal customer base.



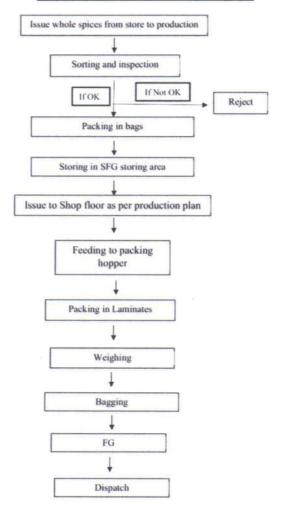


CHAPTER IV

TECHNICAL KNOW-HOW: PRODUCTION PROCESS: PLANT & MACHINERY: PLANT CAPACITY & ITS UTILIZATION

4.1 Manufacturing/ Packing Process:

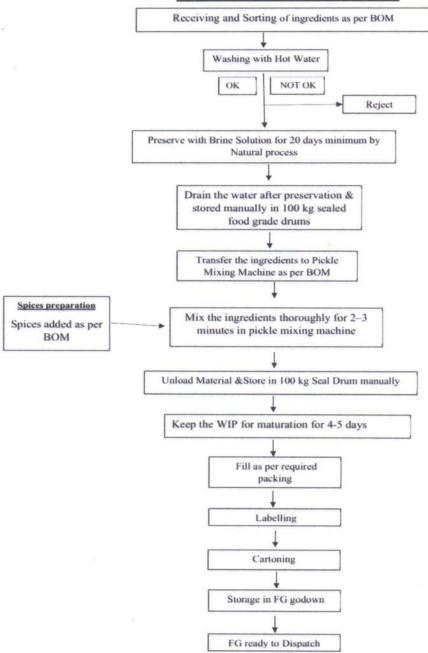
Process Flow Chart of Whole Spices







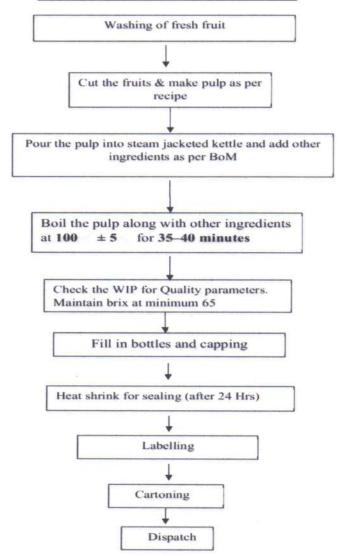
Process Flow Chart of Pickles





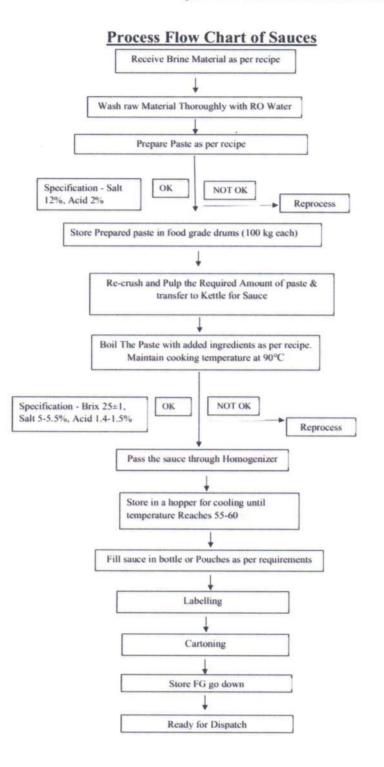


Process Flow Chart of Jam



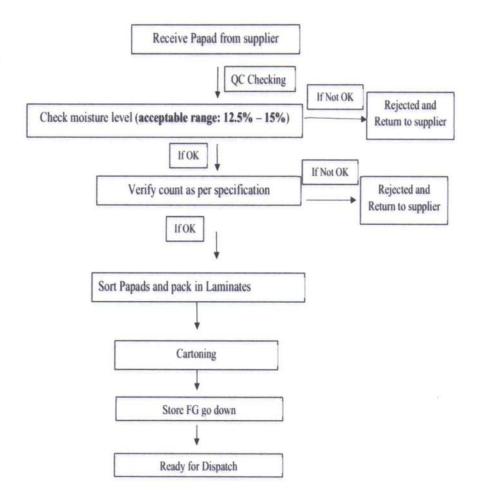








Process Flow Chart of: -Papad







4.2 Installed Capacity:

Presently company is producing Whole Spices, Powder Spices, Pickles, Sauces, Jams & Paste, Papad, Edible Oil Packing, etc. in their existing unit. Due to constraint of production space and storage, company has planned to shift their major production facility to new unit with new set up of plant & machineries. At the existing unit, company will continue with Whole Spice and Edible Oil packing. Further the company will be shifting Powder Spices, Pickles, Sauces, Jams & Paste, Papad to the new unit. Papad manufacturing will be shifted from FY 2026-27 and Pickles, Sauces, Jam, Grinding Spices will be shifted from FY 2027-28. The installed capacity of the proposed plants is as under:-

INSTALLED CAPACITY (NEW UNIT)

	Unit	26-27	27-28
		12	12
DAL PAPAD			
Capacity Per Hour	Kg/Hr.	250	250
Utilization Per Day	Hr./Day	8	8
No. of Days Per Month	Day/Month	24	24
Efficiency	%	85%	85%
INSTALLED CAPACITY PER ANNUM	MT	489.60	489.60
SABUPAPAD	MT	300.00	300.00
APPALAM	MT	300.00	300.00
PICKLES			
Capacity Per Hour	Kg/Hr.		1000
Utilization Per Day	Hr./Day		8
No. of Days Per Month	Day/Month		24
Efficiency	%		85%
INSTALLED CAPACITY PER ANNUM	MT		1958.4

SAUCES		
Capacity Per Hour	Kg/Hr.	800
Utilization Per Day	Hr./Day	8
No. of Days Per Month	Day/Month	24
Efficiency	%	85%
INSTALLED CAPACITY PER ANNUM	MT	1566.72

JAM		
Capacity Per Hour	Kg/Hr.	200
Utilization Per Day	Hr./Day	8
No. of Days Per Month	Day/Month	24
Efficiency	%	85%
INSTALLED CAPACITY PER ANNUM	MT	391.68

SPICES (OTHERS GRINDING)			
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1.0	THE RESERVE AS DITT TOOD TROOPERS TRIVALE	
Capacity Per Hour	Kg/Hr.	100
Utilization Per Day	Hr./Day	8
No. of Days Per Month	Day/Month	24
Efficiency	%	85%
INSTALLED CAPACITY PER ANNUM	MT	195.84

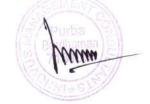
SPICES (RED CHILLI GRINDING)		
Capacity Per Hour	Kg/Hr.	100
Utilization Per Day	Hr./Day	8
No. of Days Per Month	Day/Month	24
Efficiency	%	85%
INSTALLED CAPACITY PER ANNUM	MT	195.84

SPICES (TURMERIC GRINDING)		
Capacity Per Hour	Kg/Hr.	100
Utilization Per Day	Hr./Day	8
No. of Days Per Month	Day/Month	24
Efficiency	%	85%
INSTALLED CAPACITY PER ANNUM	MT	195.84

4.3 Cost of Plant & Machinery of proposed project is estimated at Rs.3.86 Cr. as tabled below.

1			Pickles			
	Fresh Vegetable washing line	Supplier	Capacity	Code No.	Pricing (Lakhs)	Total
a.	Slicer with Extra Blade -Taiwan Make	Kailash Engg.	300 kg/hr	KES/24-25/600	7.60	
b.	Lemon cutting M/C	Kailash Engg.	500 kg/hr	KES/24-25/600	9.35	
c.	Ribbon Blender for Mixing - 500 kg.	SEALTECH	500 kg/hr	2425/ 29.7. 33R	4.50	35.20
d.	Double stage Fruit Crusher /Pulvarisor	Kailash Engg.	500 kg/hr	KES/24-25/600	13.75	
2			Pickles Proce	essing		
a.	Mixing Kettel - 01 Ton capacity-SS- 316 (Ribbon Blender)	SealTech	1000 kgs/hr	2425/29.7.33R	8.10	16.65
b.	working Platform -SS-304 for 01 Ton	Kailash Engg./Local	NA	KES/24-25/600	1.65	





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED) (Common for 02nd. one) Kailash Drum Lifter C NA KES/24-25/600 6.90 Engg. 3 **Pickles Packing Drum Tilter** Balvika NA BIE / 544 / 2024-25 0.58 a. Auto matic Drum Kailash b. KES/24-25/600 4.95 35.53 Washing M/C Engg. 4 Head auto 1200 C pickle filling I-pack 30.00 kgs/hr machine 4 Sauces Making & Filling Jacketed Processing Kettle 1000 a. Sealtech 2425/29.7.33R 8.25 -01 Ton (with kgs/hr Agitator) Kailash Platform -SS b. Engg./ NA KES/24-25/600 1.65 Common Local Verticle Barrel Flosys, 1000 FPPL/DNVF/PCP/24-C. 1.07 Suction pump Coimbatore 25/PQ-0601 kgs/hr 17.72 Jacketted Storage Kettel -500 d. 500 kg. for Seltech 2425/29.7.33R 4.10 kgs/hr cooling (with Agitator) Platform -SS -Kailash e. NA KES/24-25/600 1.65 Common /Local f. SS Table (8X4) ft. Local NA 1.00 5 Spices Grinding plant Red Chilli 100 **B.R.Industries** a. 44.05 Grinding Line kgs/hr Common Spice 100 b. **B.R.Industries** 24.75 78.35 Grinding line kgs/hr **Turmeric Grinding** 100 C. **B.R.Industries** 9.55 Line kgs/hr 6 Utilities





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED) 50000 ETP Plant - 50 KLD Resonance RESO-088/24-25 13.60 L/day RO Plant - 3000 2 RESO-088/24-25 Resonance 3000 L/hr 6.65 Its./Hr. Capacity Hot water 3 generator-Non-Thermotech 1.25 Ton TE/SP/24-25/180 13.50 IBR **Palettes** 4 P.M.Pack NA 85/24-25 4.62 Semi Electric 5 Balvika NA BIE/544/2024-25 2.10 Stacker Hand Pallete 6 Balvika NA BIE/544/2024-25 0.30 Truck **FIRESAFETY** REF: FSI/338/2024-7 Fire allram system NA 3.80 125.33 (INDIA) 2025 Fire Hydrent **FIRESAFETY** REF: FSI/338/2024-8 NA 14.77 system (INDIA) 2025 RO water storage KPM/24-9 Syntex 5000 kgs 0.11 Tank - 05 Ton 25/G/0139/R/TANK Conveyour for Trop Tech 10 NA 8.20 despatch group Lab Equipment 11 with Micro NA 6.38 arrangement DG Set -Kirloskar(Jeevan 12 250 KVA JDCQ/SB-370 45.80 2 set) Diesels Transformer - 500 13 **KVA Process** 500 KVA KVA/24-25/Q-132 5.50 KVA Total Cost (excl GST) 308.78 **Transportation** 21.6146 **GST** 55.5804 **Grand Total** 385.98 Rs./Crores 3.86

The price considered above appears to be reasonable.





CHAPTER - V

LOCATION, INFRASTRUCTURE & OTHER PROJECT COMPONENTS

5.1 Land & Location

5.1.1 Land & Land development

A land parcel admeasuring more or less 582.79 decimals is owned by the company. Details of the land deed and plot Nos. are as per the table below:

Land details:

Owner	Dag No.	Deed Area (Dec.)
DNV Food Products Limited	LR-553	12.50
DNV Food Products Limited	LR-574	35.67
DNV Food Products Limited	LR-564	27.45
DNV Food Products Limited	LR-556	10.00
DNV Food Products Limited	LR-564	6.20
DNV Food Products Limited	LR-564	6.20
DNV Food Products Limited	LR-564	6.20
DNV Food Products Limited	LR-576	10.00
DNV Food Products Ltd	LR-553	12.50
DNV Food Products Ltd	LR-553	12.50
DNV Food Products Ltd	LR-553	12.50
DNV Food Products Ltd	LR-627	9.00
DNV Food Products Ltd	LR-579	13.75
DNV Food Products Ltd	LR-579	13.75
DNV Food Products Ltd	LR-579	13.75
DNV Food Products Ltd	LR-560	19.50
DNV Food Products Ltd	LR-577	26.30
Patni Management Consultancy Pvt Ltd	LR-577	25.00
Patni Management Consultancy Pvt Ltd	LR-574	17.00
Patni Management Consultancy Pvt Ltd	LR-550	25.00
Patni Management Consultancy Pvt Ltd	LR-550	12.00
Patni Management Consultancy Pvt Ltd	LR-550	21.00
Patni Management Consultancy Pvt Ltd	LR-552	18.00
Patni Management Consultancy Pvt Ltd	LR-552	18.00
Patni Management Consultancy Pvt Ltd	LR-577	54.52
Patni Management Consultancy Pvt Ltd	LR-576	33.00
Patni Management Consultancy Pvt Ltd	LR-575	45.00
Patni Management Consultancy Pvt Ltd	LR-556	35.00
Patni Management Consultancy Pvt Ltd	LR-498	16.50
Patni Management Consultancy Pvt Ltd	LR-565	15.00
	Total Area	582.79





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Patni Management Consultancy Pvt Ltd has been merged with DNV Food Products Private Limited vide merger order dated 28.12.2020. The cost of land has been considered at Rs.3.94 Crores which includes land cost of Rs.2.80 Crores and Stamp Duty, Registration Fees & Others of Rs.1.14 Crores.

The company has already incurred on land development amounting Rs.3.26 Crores incurred from own source.

5.1.2 Location: Geographical and topographical features:

Infrastructure and Utilities Availability:

Infrastructure/ Utilities	Availability	
Railway	Amta Railway Station	
Airport	Kolkata Airport	
Water	Tubewell	
Power	WBSEB	
Roads & Internal	Amta – Uluberia Road, Transportation- local	
Transporation	buses and auto.	

5.2 Factory Building/ Shed & Other Civil Works

The company has estimated cost of Factory Building/ Shed/ Other Civil Works, Boundary Shed & Erection at Rs.10.40 Crores. Out of which Rs.2.03 Crores have already incurred from own source. The cost of proposed Factory Building/ Shed/ Other Civil Works, Boundary Shed & Erection appears to be reasonable. Cost breakup of civil work of proposed project to be met out of IPO proceeds is estimated at Rs.6.37 Cr. as tabled below

S. No	Description	Amount	Annexure
1	Section 1 – Civil Work Price for Shed F*	1,15,71,230	Attachment
	Section 2 – Civil Work Price of Shed G**	1,11,30,147	of Quotation
	Section 3 – for Road Construction	75,51,705	as Annexure
	Section 4 for other infrastructure & Drain	53,41,250	- A
	Basic Value	3,55,94,332	
	18% GST	6,40,69,79.76	
	Total	4,20,01,312	

^{*}Shed F – for plot no. 576 **shed G – for plot no. 550

S. N	Description	Erection Value	Annexure
2.	Basic Value – Erection	24,00,000	Attachment
	IGST @ 18%	4,32,000	of Quotation
	Grand Total – Inclusive of Taxes	28,32,000	as Annexure
			- B





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Description	Shed Value	Annexure
Basic Value – Supply (Shed)	1,60,00,000	Attachment
IGST @ 18%	sic Value – Supply (Shed) 1,60,00,000 IGST @ 18% 28,80,000	of Quotation
Grand Total – Inclusive of Taxes	1,88,80,000	as Annexure - C
	Basic Value – Supply (Shed) IGST @ 18%	Basic Value – Supply (Shed) 1,60,00,000 IGST @ 18% 28,80,000

Particular	Description	Total Value Civil	
S.N -1	Basic Value of shed, Road Construction & other infrastructure	4,20,01,312	
S.N - 2	Erection	28,32,000	
S.N - 3	Shed	1,88,80,000	
	Total	6,37,13,312	

5.3 Electrical Equipment & Installation incl. other utility

The company has estimated cost of Electrical Equipment & Installation incl. other utility at Rs.0.65 Crores. Out of which Rs.0.05 Crores have already incurred from own source. The cost of Electrical Equipment & Installation incl. other utility appears to be reasonable. Cost breakup of Electrical Equipment & Installation incl. other utility of proposed project to be met out of IPO proceeds is estimated at Rs. 0.53 Cr. as tabled below:

S. N	Description	Erection Value	Annexure	
	Basic Value	45,65,824	Attachmen	
	GST 18%	82,18,48	of Quotation	
	Grand Total - Inclusive of Taxes	53,87,673	as Annexure - D	

5.4 Contingencies

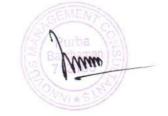
Considering the IPO process and implementation schedule of the proposed project, 2% contingencies has been considered on the above hard cost of Rs.10.98 Crores excluding the land and other capital cost already acquired.

5.5 Present Status of the Project:

As per management, construction of 15936 sq. ft of shed has already been completed. Further construction of 9526 sq. ft. shed is in progress. The said construction has been done out of internal accrual. Further construction work covering 38,585 sq ft is planned to begin in the near future out of IPO proceeds. The company has already invested Rs.9.57 Cr.

The snapshot of the proposed project is given in Enclosure A.





CHAPTER VI

COST OF THE PROJECT: MEANS OF FINANCE: IMPLEMENTATION SCHEDULE: & STATUTORY APPROVALS

6.1 Project Cost Evaluation

The detailed project cost of the project has been assessed as under:

Rs./Cr.

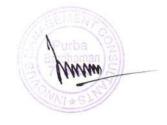
e.	Items Own Fund To Be				
SI.	iiems		The state of the s		<u>Total</u>
No.		<u>Already</u> <u>Incurred</u>	To Be Incurred	Incurred From IPO	
1	Land	3.94	-	-	3.94
2	Site Development	3.26		-	3.26
3	Factory Building/ Shed/ Other Civil Works, Boundary Shed & Erection	2.03	2.00	6.37	10.40
4	Plant & Machinery	-	-	3.86	3.86
5	Electrical Equipment & Installation incl. other utility	0.05	0.07	0.53	0.65
6	Water Reservoir For Fire safety	-	0.12	-	0.12
7	Advance For Shed	0.18			0.18
8	Preliminary & Pre-operative Expenses	0.11	æu.	-	0.11
9	Contingency Cost			0.22	0.22
100	Total	9.57	2.19	10.98	22.74

6.2 Means of Finance

Total project cost of Rs.22.74 Crores is to be funded through internal accruals and IPO proceeds.

Rs./Cr.

SI. No.	Items	Total
1	Promoters' Contribution	
	- Internal Accrual	11.76
2	IPO	10.98
	Total	22.74





De /Cr

6.3 Source of Promoters' Contribution

The promoters' contribution of the above will be available from internal accruals. As per management, the company has already invested Rs.9.57 Crores from internal accruals.

6.4 Working Capital Requirement

The working capital required to be meet out from IPO proceeds are detailed:

		Rs./Cr.
Particulars	25-26	26-27
	12	12
	Est.	Proj.
Raw Materials	4.79	6.09
		(*)
Consumables & Spares	0.00	0.13
WIP & Finished Goods	11.34	14.39
Sundry Debtors	24.02	28.35
Sundry Creditors	3.28	5.79
Total	36.87	43.17
Bank Limit available	25.00	25.00
GAP	11.87	18.17
Working Capital Through IPO	3.00	15.00
Balance Through Internal Accrual/ Rights Issue/ Bank Finance	8.87	3.17

6.5 Schedule of Implementation

The installation of several production units along with utilities and services require co-operation for procurement of equipment, equipment foundations, award of all contracts and supervision of all construction jobs at plant site. The project implementation schedule has been drawn up to maintain a strict time schedule. However, following things are responsible for timely implementation of the project is:



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- i) Arrangement of proper finance for the project.
- ii) Finalization of layout of the proposed plant.
- iii) Design of utilities and services.
- iv) Placement of orders for plant and machinery.
- v) Arrangements for Govt. sanctions and supply of power.
- vi) Recruitment of personnel.
- vii) Timely and promptly land development.

The detailed project implementation schedule is given below:

SI. No.	Stage of project	Proposed start date	Proposed completion date
1	Land Procurement	Already Acquired	
2	Land Development	Und	er Progress
3	Approval of plans from Municipality	Co	ompleted
4	Civil works (15936 Sft. Construction area)	Co	ompleted
5	Civil works (9526 Sft. Construction area)	Under Progress	
6	Civil works (38585.93 Sft. Construction area)	Jan 2026	March 2027
7	Plant & Machinery	Feb-26	March 2027
8	Statutory Approvals	Ongoing	Mar-27
9	Selection/Training of personnel	Mar-27	Mar-27
10	Commercial Start (Papad Division)	Apr-26	
11	Commercial Start (Pickles, Sauces, Jam, Grinding Spices, Red Chilli Griding, Turmeric Griding)		

The Project would be commissioned in 24 months. The DCCO of the entire project is envisaged at April, 2027.





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6.6 Statutory Approvals

The details of statutory approvals/licenses required/obtained as under:-

APPROVALS OR LICENSES RECEIVED FOR THE PROPOSED ESTABLISHMENTS

Sr. No	Description	Registration number	Applicable laws	Authority	Date of Certificat e	Date of Expiry
1.	NOC from Pollution Control Board (Consent to Establish)	Obtained vide CTE No.: WBPCB/6548039/2 025	Section 25 & 26 of the Water (prevention and control of pollution) Act, 1974, Section 21 of the Air (Prevention and control of Pollution) Act, 1981	WBPCB (West Bengal Pollution Control Board)	March 28, 2025	February 29, 2032
2.	Trade License (Factory)	Trade Registration Number: 879	The West Bengal Municipal Corporatio n Act, 2006	South Dum Dum Municipali ty	June 19, 2025	June 18, 2028
3.	Fire NOC	Memo No. FSR/211862406300 009265	West Bengal Fire & Emergency Services Law	Office of Director General, Govt. of West Bengal	April 11, 2025	Valid Until Cancelle d

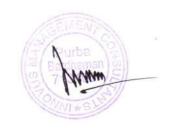




APPROVALS OR LICENSES PENDING TO BE APPLIED

Note: The government approvals/licenses may vary according to the requirements of industry.

S. No	Material Approvals/ Licenses required	Authority	Expected month of application	Expected month of approval
1.	Building Plan Approval	Zila Parishad	Applied to Zila Parishad on 21.08.2024	Not Identifiable
2.	Factory License	Directorate of Factories, Govt. of West Bengal	To be obtained before DCCO	
3.	Standard Weight & Measurement Certificate	Office of the Controller of Legal Metrology		
4.	Food Safety and Standards Authority of India (FSSAI)	Food Safety and Standards Authority of India	To be obtained before DCCO	
5.	NOC for ground water extraction	West Bengal Municipal Corporation	To be obtained before trial run	
6.	NOC from Pollution Control Board (Consent to Operate)	West Bengal Pollution Control Board	To be obtained	before DCCO





CHAPTER VII

PROFITABILITY: ECONOMIC VIABILITY & FINANCIAL IMPLICATION

7.1 Assumptions: - The various basic assumptions for profitability projections are given below:

7.1.1 Sale Price

The selling price of the products are as under:-

Category	Items	UOM	Rate
	Mango	Rs./MT	190000.00
Pickle	Mixed Vegetables	Rs./MT	190000.00
	Others (Green Chilli, Lemon, Garlic, etc.)	Rs./MT	190000.00
	Kasundi	Rs./MT	110000.00
Sauces	Soya	Rs./MT	195000.00
Succes	Vinegar	Rs./MT	85000.00
	Others (Green Chilli, Red Chilli, Tomato, etc.)	Rs./MT	195000.00
	Mixed Fruits	Rs./MT	160000.00
Jam	Mango	Rs./MT	160000.00
	Others (Pineapple, etc.)	Rs./MT	160000.00
Grinding	Dhaniya Powder	Rs./MT	225000.00
Spices	Jeera Powder	Rs./MT	475000.00
	Blended Powder	Rs./MT	600000.00
Spices	Chilli Powder	Rs./MT	330000.00
Spices	Turmeric Powder	Rs./MT	250000.00
	Dal Papad	Rs./MT	255000.00
Papad	Sabupapad	Rs./MT	250000.00
	Appalam	Rs./MT	350000.00
	Jeera Whole	Rs./MT	406000.00
	Panch Foran	Rs./MT	260000.00
	Kala Jeera	Rs./MT	301000.00
	Tejpatta	Rs./MT	198000.00
	Makhana	Rs./MT	1521000.00
	Black Pepper	Rs./MT	895000.00
	Sounf	Rs./MT	351000.00
Whole	Methi	Rs./MT	134000.00
Spice	Red Chilli Whole	Rs./MT	209000.00
Packing	Dhaniya Whole	Rs./MT	189000.00
	Cardamom	Rs./MT	3015000.00
	Ajwain	Rs./MT	334000.00
	Dalchini	Rs./MT	333000.00
	Clove	Rs./MT	990000.00
	Poppy Seeds	Rs./MT	1600000.00
	Sabudana	Rs./MT	120000.00
	Others	Rs./MT	350000.00





DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

7.1.2Total Sales

The category wise sales projected are as follows:

Rs./Crores

	Growth %			24.35%
Bulk Trade	& Export Growth %			15.00%
-	Growth %			27.2%
	Total Sales	Rs./Cr.	134.07	166.71
,	Export Sales	Rs./Cr.	31.22	35.91
Total	Mfg. Sales	Rs./Cr.	102.85	130.81
Others	Existing	Rs./Cr.	0.35	1.00
lio e	New	Rs./Cr.		
Edible Oil	Existing	Rs./Cr.	3.50	6.75
Papad	New	Rs./Cr.		22.39
Pag	Existing	Rs./Cr.	18.00	
ıms, Paste	New	Rs./Cr.		
Sauces, Jams, Past	Existing	Rs./Cr.	7.00	9.49
Pickles	New	Rs./Cr.		544
Pic	Existing	Rs./Cr.	5.50	7.70
Spices	New	Rs./Cr.		
Powder Spices	Existing	Rs./Cr.	8.50	11.90
Spices	New	Rs./Cr.		×
Whole Spices	Existing	Rs./Cr.	00.09	71.59
	Year		25-26	26-27





DETAIL PROJECT REPORT DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

7.1.3 Product Mix

	Unit	26-27	27-28
		12	12
WHOLE SPICE PACKING			
Jeera Whole	%	15%	15%
Panch Foran	%	2%	2%
Kala Jeera	%	2%	2%
Tejpatta	%	2%	2%
Makhana	%	2%	2%
Black Pepper	%	1%	1%
Sounf	%	5%	5%
Methi	%	4%	4%
Red Chilli Whole	%	1%	1%
Dhaniya Whole	%	1%	1%
Cardamom	%	1%	1%
Ajwain	%	4%	4%
Dalchini	%	1%	1%
Clove	%	2%	2%
Poppy Seeds	%	6%	6%
Sabu Dana	%	22%	22%
Others	%	29%	29%
		100%	100%

	Unit	26-27	27-28
PROPOSED OPERATION		12	12
PICKLES			
Mango Pickles	%		30%
Mixed Pickles	%		40%
Others (Green Chilli, Lemon, Garlic, etc.)	%		30%
SAUCES			
Mustard & Others	%		40%
Soya Beans & Others	%		15%
Vinegar			25%
Others (Green Chilli, Red Chilli, Tomato, etc.)	%		20%
JAM			
Mixed Fruits	%		70%
Mango	%		15%
Others (Pineapple, etc.)	%		15%
SPICES (OTHERS GRINDING)			
Daniya Powder	%		30%
Jeera Powder	%		30%
Blended Spices			40%
SPICES (RED CHILLI GRINDING)			
Chilli Powder	%		100%
SPICES (TURMERIC GRINDING)			





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

(FORMERET RIVOWN AS DIV FOOD PRODUCTS		
%		100%
%	100%	100%
%	100%	100%
%	100%	100%
	% % %	% 100% % 100%

7.1.4 Raw Material Consumption

Various raw materials are required as detailed below along-with consumption norms. Raw materials are available from indigenous and external sources. Raw material sourcing will not be a problem for the company.

	Unit	26-27	27-28
		12	12
WHOLE SPICE PACKING			
Jeera Whole	MT/MT	1.100	1.100
Panch Foran	MT/MT	1.100	1.100
Kala Jeera	MT/MT	1.100	1.100
Tejpatta	MT/MT	1.100	1.100
Makhana	MT/MT	1.100	1.100
Black Pepper	MT/MT	1.100	1.100
Sounf	MT/MT	1.100	1.100
Methi	MT/MT	1.100	1.100
Red Chilli Whole	MT/MT	1.100	1.100
Dhaniya Whole	MT/MT	1.100	1.100
Cardamom	MT/MT	1.100	1.100
Ajwain	MT/MT	1.100	1.100
Dalchini	MT/MT	1.100	1.100
Clove	MT/MT	1.100	1.100
Poppy Seeds	MT/MT	1.010	1.010
Sabu Dana	MT/MT	1.010	1.010
Others	MT/MT	1.010	1.010





DETAIL PROJECT REPORT

DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

	Y KNOWN AS DNV FOOD P Unit	26-27	27-28
		12	12
PICKLES			
Mango Pickles			
- Raw Mango	MT/MT		0.98
- Other Ingredients	MT/MT		0.22
Mixed Pickles			
- Mixed Vegetables	MT/MT		0.94
- Other Ingredients	MT/MT		0.24
Others (Green Chilli, Lemon, Garlic, etc.)			
- Primary Items	MT/MT		0.85
- Other Ingredients	MT/MT		0.25
SAUCES			0.20
Kasundi			
Mustard & Others	MT/MT		1.030
Soya Sauce	1011/1011		1.000
Soya Beans & Others	MT/MT		1.050
Vinegar	IVI 1/IVI 1		1.000
Acetic Acid, Water & Others	NAT/NAT		4 000
	MT/MT		1.020
Others (Green Chilli, Red Chilli, Tomato, etc.)	AATAAT		0.05
- Primary Items	MT/MT		0.35
- Other Ingredients	MT/MT		0.72
JAM			
Mixed Fruits	Canada and		1153 West
Mixed Fruits	MT/MT		0.40
Sugar & Others	MT/MT		0.80
Mango			
Mango Fruits	MT/MT		0.42
Sugar & Others	MT/MT		0.80
Others (Pineapple, etc.)			
Pineapple	MT/MT		0.45
Sugar & Others	MT/MT		0.80
SPICES (OTHERS GRINDING)			
Daniya Powder Jeera Powder	MT/MT		1.15
	MT/MT		1.10
Blended Spices	MT/MT		1.10
SPICES (RED CHILLI GRINDING)			
Chilli Powder	MT/MT		1.15
SPICES (TURMERIC GRINDING)			
Haldi Powder	MT/MT		1.10
DAL PAPAD			
Dal	MT/MT	1.030	1.030
Alkaline Salt & Others	MT/MT	0.080	0.080
SABUPAPAD			
Sabupapad	MT/MT	1.020	1.020
APPALAM			
Appalam	MT/MT	1.040	1.040





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

	Unit	26-27	27-28
		12	12
WHOLE SPICE PACKING			
Jeera Whole	Rs./MT	243000.00	243000.00
Panch Foran	Rs./MT		
Kala Jeera	Rs./MT	231000.00	231000.00
Tejpatta	Rs./MT	105000.00	105000.00
Makhana	Rs./MT	1150000	1150000
Black Pepper	Rs./MT	746000	746000
Sounf	Rs./MT	205000.00	205000.00
Methi	Rs./MT	89000.00	89000.00
Red Chilli Whole	Rs./MT	142000.00	142000.00
Dhaniya Whole	Rs./MT	116000.00	116000.00
Cardamom	Rs./MT	2525000.00	2525000.00
Ajwain		259000	259000
Dalchini	Rs./MT	212000.00	212000.00
Clove	Rs./MT	758000.00	758000.00
Poppy Seeds	Rs./MT	1300000.00	1300000.00
Sabu Dana	Rs./MT	54000.00	54000.00
Others	Rs./MT	270000.00	270000.00

RATE

	Unit	26-27	27-28
		12	12
PICKLES			
Mango Pickles			
- Raw Mango	Rs./MT		26000.00
- Other Ingredients	Rs./MT		25000.00
Mixed Pickles			
- Mixed Vegetables	Rs./MT		20000.00
- Other Ingredients	Rs./MT		22500.00
Others (Green Chilli, Lemon, Garlic, etc.)			
- Primary Items	Rs./MT		24000.00
- Other Ingredients	Rs./MT		22000.00
SAUCES			
Kasundi			
Mustard & Others	Rs./MT		27000.00
Soya Sauce			
Soya Beans & Others	Rs./MT		12500.00
Vinegar			
Acetic Acid, Water & Others	Rs./MT		3200.00
Others (Green Chilli, Red Chilli, Tomato, etc.)			
- Primary Items	Rs./MT		20000.00
- Other Ingredients	Rs./MT		18000.00





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

JAM	DRMERLI KNOWN AS DINV FOO		WATE EMILE
Mixed Fruits			
Mixed Fruits	Rs./MT		14000.00
Sugar & Others	Rs./MT		36000.00
Mango			
Mango Fruits	Rs./MT		30000.00
Sugar & Others	Rs./MT		33000.00
Others (Pineapple, etc.)			
Pineapple	Rs./MT		20000.00
Sugar & Others	Rs./MT		34000.00
SPICES (OTHERS GRINDING)			
Daniya Powder	Rs./MT		125000.00
Jeera Powder	Rs./MT		240000.00
Blended Spices	Rs./MT		450000.00
SPICES (RED CHILLI GRINDING)			
Chilli Powder	Rs./MT		165000.00
SPICES (TURMERIC GRINDING)			
Haldi Powder	Rs./MT		162000.00
DAL PAPAD			
Dal	Rs./MT	110000.00	110000.00
Alkaline Salt & Others	Rs./MT	35000.00	35000.00
SABUPAPAD			
Sabupapad	Rs./MT	120000.00	120000.00
APPALAM			
Appalam	Rs./MT	115000.00	115000.00

7.1.5 Consumables, Stores & Spares

Consumables, Stores & Spares Expenses as worked out has been assumed as under:

Consumables & Packing	Unit	25-26	26-27 12	27-28 12
Existing Operation	Rs./Cr	0.45	0.51	0.48
Proposed Operation	Rs./Cr		0.50	2.00
Total	Rs./Cr	0.45	1.01	2.48





7.1.6 Power

Existing Operations:

The cost of power & fuel for existing operation has been considered based on past trends.

	25-26	26-27	27-28
	12	12	12
Power & Fuel	0.07	0.08	0.07

The requirement of the connected load to run the **proposed plant**, power factor, load factors, unit requirement, energy charges, Maximum Demand Charges as calculated for proposed factory is reproduced below:

CALCULATION OF POWER & FUEL

Power

Connected Load	100	150	KVA
Total working hours per day	8	12	Hours
No of Working days per year	288	288	Days
Power Factor	0.90	0.90	
Load Factors	0.90	0.90	
Total units required at installed Capacity	186624	419904	kwh
Energy Charge per Unit	8.00	8.00	Rs./kwh
Total Energy Charge	0.15	0.34	Rs./Cr.
Maximum Demand Charge/ Month/ KVA	500.00	500.00	Rs.
Maximum Demand Charge/ year	0.06	0.09	Rs./Cr.

Fuel Charges

Projected Years		26-27	27-28
		12	12
DG SET			
Capacity	KVA	250	250
Fuel Requirement Per Hour	Litre	25	25
No. of Hours	Hour	1	4
Fuel Rate	Rs./Litre	100	100
Total Fuel Cost	Rs./Cr.	0.07	0.29

Total Power & Fuel Charges

Projected Years	26-27	27-28
Power Charges	0.04	0.10
Demand Charges	0.01	0.06
Fuel Charge	0.07	0.29
Total	0.12	0.45





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7.1.7 Manpower

Manpower Requirement for running the plant and Cost as worked out is tabled below: **Existing Factory**

Particulars			2026-27		2027-28
	Salary/Month	No.	Amount N	No.	Amount
Security	15,000.00	2	30,000.00	2	31,500.00
Spices Packing Supervisor	25,000.00	2	50,000.00	2	52,500.00
Foods Production Supervisor	25,000.00	-	25,000.00	0	3
Foods Production Asst Supervisor	25,000.00	+		0	
Dispatch Supervisor	25,000.00	-	25,000.00	-	26,250.00
Dispatch Asst Supervisor	20,000.00	-	20,000.00	-	21,000.00
Logistics Supervisor	25,000.00	-	25,000.00	1	26,250.00
Logistics Asst Supervisor	20,000.00	-	20,000.00	1	21,000.00
Hygiene Supervisor	15,000.00	-	15,000.00	-	15,750.00
Quality Lab Head	30,000.00	_		0	
Quality Lab Technician	25,000.00	2	50,000.00	-	26,250.00
Quality Lab Junior Technician	20,000.00	-	20,000.00	-	21,000.00
Online Order Packing Executive	20,000.00	-		0	•
Senior Accountant	25,000.00	-	25,000.00	-	26,250.00
Junior Accountant	25,000.00	2	50,000.00	2	52,500.00
Factory Manager	1,50,000.00	-	1,50,000.00	-	1,57,500.00
Factory Asst Manager	85,000.00	-	85,000.00	-	89,250.00
Factory Supervisor	60,000.00	-	00'000'09	-	63,000.00
Factory Maintenance Engineer	40,000.00	-	40,000.00	-	42,000.00
Factory Maintenance Team	15,000.00	+	15,000.00	1	15,750.00
Labour	12,000.00	80	9,60,000.00	80	10,08,000.00
Total Monthly Remuneration		104	17,40,000.00	66	16,95,750.00
Total Yearly Remuneration			2,08,80,000.00		2.03.49.000.00





DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED) DETAIL PROJECT REPORT

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Particulars	Salary/Month No.	Amount	No.	Amount
Security		45,000.00	2	78,750.00
Spices Packing Supervisor	25,000.00 0	•	-	26,250.00
Spices Grinding Supervisor	25,000.00 0		-	26,250.00
Foods Production Supervisor	25,000.00 0	*	-	26,250.00
Foods Production Asst Supervisor	22,000.00 0	•	-	23,100.00
Papad Packing Supervisor	35,000.00 1	35,000.00	-	36,750.00
Papad manufacturing Supervisor	40,000.00	40,000.00	-	42,000.00
Dispatch Supervisor	25,000.00 1	25,000.00	-	26,250.00
Dispatch Asst Supervisor	20,000.00 0	•	-	21,000.00
Logistics Supervisor	25,000.00 0	•	-	26,250.00
Logistics Asst Supervisor	20,000.00 0	i agi	-	21,000.00
Hygiene Supervisor	15,000.00 1	15,000.00	2	31,500.00
Quality Lab Head	0 0000000	r	-	31,500.00
Quality Lab Technician	25,000.00 0	•	2	52,500.00
Quality Lab Junior Technician	20,000.00 0	4	-	21,000.00
Online OrderPacking Executive	20,000.00 0	t	-	21,000.00
Senior Accountant	25,000.00 0	4	-	26,250.00
Junior Accountant	25,000.00 0	*	3	78,750.00
Factory Manager	1,50,000.00 0	· C	-	1,57,500.00
Factory Asst Manager	85,000.00 0		-	89,250.00
Factory Supervisor	0 00:000:09	•	-	63,000.00
Factory Maintenance Engineer	40,000.00		-	42,000.00
Factory Maintenance Team	15,000.00	15,000.00	-	15,750.00
Labour	12,000.00 15	1,80,000.00	70	8,82,000.00
Total Monthly Remuneration	23	3,55,000.00	101	18,65,850.00
Total Yearly Remuneration		42,60,000.00		2,23,90,200.00







7.1.8 Holding Period

Working capital requirement for existing operation has been considered with following holding period as under:-

Particulars	Holding Time (2025-26)
Raw Materials	0.60 month
Finished Goods	1.30 months
Sundry Debtors	2.15 months
Sundry Creditors	0.41 months

The above holding has been considered as per past trends and due to storage space constraint.

For ascertaining the working capital requirement for the new unit, the following holding period has been considered:

Particulars	Holding Time
Raw Materials	1 months
Consumables	3 months
Finished Goods	1 months
Sundry Debtors	2.3 months
Sundry Creditors	1 months

Justification of Holding Levels

Raw Materials:

The Company will be procuring various raw materials from mainly domestic suppliers. The main raw material will be purchased as per order requirements. It is necessary for the Company to hold raw material at least for 1-1.5 months for uninterrupted production.

Considering the above, an average raw material holding level of 1 months has been considered.

Stores & Spares/ Consumables:

Manufacture of various items involves a series of process and various stores and spares items. Unavailability of even a low valued store/spare may result





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in suspension of a division. Thus, it is necessary for stores and spare parts to be readily available and therefore, a holding level of 3 months has been assumed as per the industry standard.

Finished Goods:

The Company will have to stock to meet the order requirement. The holding level of 30 days has been considered in line with the industry standard.

Debtors:

The company will be supplying finished goods to various parties. The payment process may take time. Thus, a period of 2.3 month has been considered.

Creditors:

Company will be procuring the raw material from various suppliers at competitive price. Payment against procurement of raw materials from suppliers will be made immediately against receipt of material enabling the Company with assured supply and in economic price. Holding level has been considered at 30 days

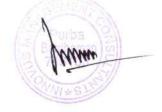
7.1.9 Other Manufacturing / Factory overheads
Existing Operations

	25-26	26-27	27-28
	12	12	12
Other Manufacturing Expenses	2.51	2.43	1.70
% to Cost of Production	2.36%	2.00%	1.50%

Other manufacturing expenses as worked out has been assumed as under:

	Unit	26-27	27-28
		12	12
Other Manufacturing Expenses			
Repair & Maintenance	NFA	11.85	22.83
	%	2.50%	2.50%
	Rs./Cr	0.30	0.57





DETAIL PROJECT REPORT DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

Misc Overhead (2% of Net Sales)	NFA	2.00%	2.00%
	Rs./Cr	0.45	1.44
Total Other Manufacturing Cost	Rs./Cr	0.74	2.01

7.1.10 Selling, General & Administrative Expenses

Selling, General & Administrative Expenses as worked out has been assumed as under:

	Unit	25-26	26-27	27-28
		12	12	12
Existing Operations				
Other Selling & Admn Exp	% Net Sales	12.00%	10.50%	10.00%
	Rs./Cr	16.09	15.15	13.28
Other Selling & Admn Exp	% Net Sales		5.00%	18.00%
	Rs./Cr		1.12	12.92
Total	Rs./Cr	16.09	16.27	26.20





DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED) The above cost of Selling, General & Administrative Expenses include remuneration of Sales Team and Office Team details of which are as under:-

Sales Team

1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			2026-27		2027-28
	Salary/Month	No.	Amount	No.	Amount
National Head	3,00,000.00	0	1	0	1
Zonal Sales Manager	2,00,000.00		2,00,000.00	-	2,10,000.00
Regional Sales Manager	1,50,000.00	2	3,00,000.00	7	3,15,000.00
Area Sales Manager	90,000.00	4	3,60,000.00	9	5,67,000.00
Area Sales Executive	90,000.00	9	3,60,000.00	∞	5,04,000.00
Sales Officer/Sales Representative	22,000.00	36	7,92,000.00	72	16,63,200.00
Merchandiser/Promoter (In MT Stores)	15,000.00	70	10,50,000.00	70	11,02,500.00
Total Monthly Remuneration		119	30,62,000.00	159	43,61,700.00
Total Yearly Remuneration			3,67,44,000.00		5,23,40,400.00





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DETAIL PROJECT REPORT DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

Office Team

Particulare			2026-27		2027-28
- diffeorals	Salary/Month	No.	Amount	No.	Amount
MIS	30000	9	1,80,000.00	9	1,89,000.00
Marketing	40000	2	80,000.00	7	84,000.00
CS	75000	-	75,000.00	-	78,750.00
EA	45000	-	45,000.00	2	94,500.00
HR	65000	7	1,30,000.00	m	2,04,750.00
Receptionist	20000	-	20,000.00	-	21,000.00
CFO	175000	-	1,75,000.00	-	1,83,750.00
CA	150000	-	1,50,000.00	-	1,57,500.00
Senior Accountant	75000	က	2,25,000.00	m	2,36,250.00
Junior Accountant	35000	4	1,40,000.00	4	1,47,000.00
Office Clerk	25000	7	50,000.00	7	52,500.00
Office Peon	15000	m	45,000.00	m	47,250.00
Total Monthly		27	13.15.000.00	29	14.96.250.00
Kemuneration				i	000000000000000000000000000000000000000
Total Yearly			1,57,80,000.00		1.79.55.000.00
Kemuneration					



(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

7.1.11 Interest Cost

Interest on present term loans and working capital loans have been considered at a prevailing rate of interest.

7.1.12 Depreciation

Depreciation of the fixed assets has been considered as follows:

Items	Depreciation Rate as per Co. Act	Depreciation Rate as per IT Act
Factory Shed, Building and Other Civil Works	9.50% p.a.	10% p.a.
Plant & Machinery	18.10% p.a.	15% p.a.
Electrical Equipment & Installation	18.10% p.a.	15% p.a.

7.1.13 Profit will be retained in the company. No dividend will be declared as per projections.





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

7.2 Financial Analysis

OPERATING STATEMENT

						RS./Cr.
		Year	Year	Year	Year	Year
		Aud.	Aud.	Aud.	Est.	Proj.
		22-23	23-24	24-25	25-26	26-27
1	Gross Sales	56.01	69.45	108.22	134.07	167.36
	a. Domestic	56.01	69.45	108.22	134.07	167.36
	b. Export	0.00	0.00	0.00	0.00	0.00
2	Less: Duty	0.00	0.00	0.00	0.00	0.65
3	Net Sales (1-2)	56.01	69.45	108.22	134.07	166.71
4	% rise or fall in net sales		24.01%	55.81%	23.89%	24.35%
	Other Operating Income	-0.04	0.04	0.11	0.00	0.00
	Total Income	55.97	69.50	108.33	134.07	166.71
5	Cost of Sales :					
i.	Raw materials	38.40	46.33	82.38	95.77	123.93
	a. Imported	0.00	0.00	0.00	0.00	0.00
	b. Indigenous	38.40	46.33	82.38	95.77	123.93
ii.	Other spares	0.12	0.25	0.39	0.45	1.01
	a. Imported	0.00	0.00	0.00	0.00	0.00
	b. Indigenous	0.12	0.25	0.39	0.45	1.01
iii.	Power and fuel	0.05	0.06	0.06	0.07	0.19
iv.	Direct labour	4.38	5.23	5.92	6.88	7.77
٧.	Other mfg. expenses	1.67	1.81	2.16	2.51	3.16
vi.	Depreciation	0.27	0.30	0.37	0.35	0.73
vii.	Sub total (I to vi)	44.89	53.97	91.27	106.03	136.80
viii.	Add opening stock-in-process	0.07	0.09	0.09	0.19	0.23
ix.	Deduct closing stock-in-process	0.09	0.09	0.19	0.23	0.26
Χ.	COST OF PRODUCTION	44.87	53.97	91.17	105.99	136.77
xi.	Add opening stock of finished goods	1.52	2.49	3.10	9.73	11.11
xii.	Deduct closing stock of finished goods	2.49	3.10	9.73	11.11	14.14
xiii.	COST OF SALES	43.90	53.35	84.55	104.60	133.75
6	Selling, general & administrative expenses	9.13	10.72	12.94	16.09	16.27
7	Sub Total (5+6)	53.02	64.08	97.49	120.69	150.02
8	Operating Profit before interest (3-7)	2.95	5.42	10.84	13.38	16.69
9	Interest	1.70	2.55	2.87	2.21	2.40
	Interest on Term Loan	0.27	0.12	0.39	0.03	0.01
	Interest on Cash Credit	0.59	1.28	1.37	1.05	1.26
	Interest on USL	0.81	1.07	0.98	0.98	0.98
	Other Interest & Charges	0.02	0.08	0.14	0.15	0.15
10	Operating Profit after interest	1.25	2.87	7.97	11.17	14.29
	(8-9)					
11	a. Other non-operating income :	0.89	1.17	1.29	1.39	1.39
	- Interest & Other Income	0.30	0.51	1.00	1.10	1.10





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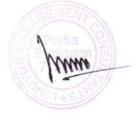
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- Others Misc	0.59	0.66	0.30	0.30	0.30
b.Other non-operating expenses :	0.03	0.03	0.05	0.00	0.02
- Miscellaneous	0.03	0.03	0.05	0.00	0.02
c.Net other non-operating	0.86	1.13	1.25	1.39	1.37
income / expenses (a-b)					
PROFIT / LOSS BEFORE TAX	2.11	4.00	9.21	12.56	15.66
(10+11c)					
Provision for taxes incl deferred tax	0.43	1.02	2.29	3.16	3.94
Income Tax	0.40	1.00	2.28	3.17	3.94
Deferred Tax	0.03	0.02	0.01	0.00	0.00
NET PROFIT / LOSS (12-13)	1.68	2.98	6.92	9.40	11.72
Dividend Paid + Provision					
Dividend Rate :					
Retained Profit (14-15)	1.68	2.98	6.92	9.40	11.72
% of Net Profit retained (16/14)	100.00%	100.00%	100.00%	100.00%	100.00%
	b.Other non-operating expenses: - Miscellaneous c.Net other non-operating income / expenses (a-b) PROFIT / LOSS BEFORE TAX (10+11c) Provision for taxes incl deferred tax Income Tax Deferred Tax NET PROFIT / LOSS (12-13) Dividend Paid + Provision Dividend Rate: Retained Profit (14-15)	- Others Misc 0.59 b. Other non-operating expenses: 0.03 - Miscellaneous 0.03 c.Net other non-operating 0.86 income / expenses (a-b) PROFIT / LOSS BEFORE TAX 2.11 (10+11c) Provision for taxes incl deferred tax 0.43 Income Tax 0.40 Deferred Tax 0.03 NET PROFIT / LOSS (12-13) 1.68 Dividend Paid + Provision Dividend Rate: Retained Profit (14-15) 1.68	- Others Misc	- Others Misc	b.Other non-operating expenses: 0.03 0.03 0.05 0.00 - Miscellaneous 0.03 0.03 0.05 0.00 c.Net other non-operating 0.86 1.13 1.25 1.39 income / expenses (a-b) PROFIT / LOSS BEFORE TAX 2.11 4.00 9.21 12.56 (10+11c) Provision for taxes incl deferred tax 0.43 1.02 2.29 3.16 Income Tax 0.40 1.00 2.28 3.17 Deferred Tax 0.03 0.02 0.01 0.00 NET PROFIT / LOSS (12-13) 1.68 2.98 6.92 9.40 Dividend Paid + Provision Dividend Rate: Retained Profit (14-15) 1.68 2.98 6.92 9.40

ANALYSIS OF BALANCE SHEET

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		Year	Year	Year	Year	Year
		Aud.	Aud.	Aud.	Est.	Proj.
		22-23	23-24	24-25	25-26	26-27
	LIABILITIES					
	CURRENT LIABILITIES					
1	Short term borrowings from Banks :					
	a. From applicant Bank	6.56	10.39	12.45	15.00	18.00
	b. From other banks	0.00	0.00	0.00	0.00	0.00
	c. Buyers Credit/Letter of Credit/OD	0.00	3.63	0.00	0.00	0.00
	Sub Total (A)	6.56	14.02	12.45	15.00	18.00
2	Short term borrowings from others	8.25	11.52	5.90	5.90	5.90
3	Sundry Creditors (Trade)	2.33	1.64	2.44	3.28	5.79
4	Advance payments from customers/	0.00	0.00	0.21	0.25	0.50
	deposits from dealers					
5	Provision for Taxation	0.46	1.45	3.30	3.17	3.94
6	Dividend Payable					
7	Other Statutory liabilities	0.13	0.15	0.15	0.15	0.15
	(due within one year)					
8	Instalments of Term Loans / DPCs /	0.54	0.38	2.57	1.59	1.61
	Debentures etc. due within one year					
8a	Accrued interest	0.00	0.00	0.00	0.00	0.00
9	Other current liabilities & provisions	0.33	1.74	0.96	2.83	3.33
	Other current liabilities	0.03	0.05	0.08	0.75	1.00
	Sundry Creditors for Exp.	0.30	1.58	0.67	1.75	2.00
	Provisions	0.00	0.11	0.22	0.33	0.33
	Sub Total (B)	12.04	16.88	15.53	17.17	21.22
10	TOTAL CURRENT LIABILITIES	18.60	30.90	27.98	32.17	39.22





DETAIL PROJECT REPORT DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

	(A+B)					
	TERM LIABILITIES					
11	Debentures (not maturing within one year)					
12	Preference Shares (not redeemable within one year)					
13	Term Loans (excl. instalments	2.64	0.43	12.17	7.63	6.07
	payable within one year)					
14	Loan against vehicle (excl. instalments	0.06	0.10	0.15	0.11	0.05
	due within one year)					
15	Unsecured Loan	0.00	0.00	0.00	0.00	0.00
16	Other Term Liabilities (Security Deposit)	0.00	0.00	0.00	0.00	0.00
	Long Term Loan (Def. Tax Liability)	0.07	0.09	0.11	0.10	0.10
	Others (Subsidy & Interest Accrued)	0.00	0.00	0.00	0.00	0.00
17	TOTAL TERM LIABILITIES	2.77	0.63	12.43	7.84	6.23
18	TOTAL OUTSIDE LIABILITIES	21.37	31.53	40.41	40.00	45.45
	NET WORTH					
19	Share Capital	3.61	9.02	10.07	36.05	36.05
	Share Premium	5.60	0.19	4.67	4.67	4.67
	Capital Reserves	0.00	0.00	0.00	0.00	0.00
20	Capital Subsidy	0.00	0.00	0.00	0.00	0.00
21	Amalgamation Reserve	0.00	0.00	0.00	0.00	0.00
22	General Reserves	0.00	0.00	0.00	0.00	0.00
23	Surplus / Deficit in Profit & Loss	4.65	7.63	14.55	23.95	35.67
	Account					
23a	Others (Loans and Advances from Related Party)	0.00	0.00	0.00	0.00	0.00
24	Net Worth	13.85	16.84	29.30	64.68	76.40
25	TOTAL LIABILITIES	35.23	48.37	69.71	104.68	121.84

	ASSETS	22-23	23-24	24-25	25-26	26-27
	CURRENT ASSETS					
26	Cash & Bank balances	0.09	0.22	0.54	28.76	11.58
27	Investments (other than long term)	0.00	0.00	3.00	3.00	3.00
	a. Govt. & other trustee securities	0.00	0.00	0.00	0.00	0.00
	b. Fixed Deposits with banks	0.00	0.00	3.00	3.00	3.00
28	a. Receivables other than deferred & exports	7.43	13.76	22.96	24.02	28.35
	(incl. Bills purchased and discounted by banks)					
	b. Export receivables (incl. bills	0.00	0.00	0.00	0.00	0.00
	purchased and discounted by banks)					
29	Instalments of deferred receivables					
	(due wihtin one year)					
30	Inventory:	4.81	7.00	14.60	16.13	20.61
	I. Raw materials	2.23	3.80	4.68	4.79	6.09
	a.Imported	0.00	0.00	0.00	0.00	0.00
	b.Indigenous	2.23	3.80	4.68	4.79	6.09





DETAIL PROJECT REPORT

DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

	(F	ORMERLY KN	OWN AS	DNV FOOD	PRODUCT	SPRIVATE
	ii. Stock-in-Process	0.09	0.09	0.19	0.23	0.26
	iii.Finished goods	2.49	3.10	9.73	11.11	14.14
	iv. Other consumable spares	0.00	0.00	0.00	0.00	0.13
	a.Imported	0.00	0.00	0.00	0.00	0.00
	b.Indigenous	0.00	0.00	0.00	0.00	0.13
31	Advances for Expenses / to Suppliers	0.00	0.00	4.76	7.28	6.82
	of Raw Materials & stores & spares					
32	Advance payment of taxes	0.00	0.00	0.00	0.00	0.00
33	Other current assets (Specify)	8.16	7.58	7.53	6.81	9.59
	Balance with Govt. Authorities	1.48	1.74	3.89	3.17	3.94
	Others	6.69	5.85	3.64	3.64	5.64
34	TOTAL CURRENT ASSETS	20.50	28.56	53.39	85.99	79.94
	FIXED ASSETS					
35	Gross Block	5.63	6.58	7.50	7.50	18.95
36	Depreciation to date	2.00	2.30	2.54	2.89	3.63
	Capital Work In Progress	3.60	5.58	9.15	11.76	11.29
37	NET BLOCK (35-36)	7.23	9.86	14.11	16.37	26.61
-	OTHER NON-CURRENT ASSETS	7.120	0.00	14.11	10.07	20.01
38	Investments, Book Debts, advances,					
-	deposits which are not current :	7.40	9.90	2.19	2.19	2.19
	i. a. Investments in subsidiary cos./	7.10	0.00	2.10	2.10	2.10
	affiliates	0.00	0.00	0.00	0.00	0.00
	b. Others	2.72	5.38	1.92	1.92	1.92
	ii. Advances to suppliers of capital	3.27	3.20	0.00	0.00	0.00
	goods & contractors	0.27	0.20	0.00	0.00	0.00
	iii. Deferred receivables		1			
	(maturity exceeding one year)					
	iv. Debts o/s for more than 6 months	1.32	1.16	0.00	0.00	0.00
	v. Miscellaneous deposits (Loans & Advances)	0.10	0.16	0.00	0.27	0.27
39	Non-consumable stores & spares	0.10	0.10	0.21	0.21	0.21
40	Other non-current assets including	0.00	0.00	0.00	0.00	13.00
10	dues from directors (Development Fund)	0.00	0.00	0.00	0.00	13.00
41	TOTAL OTHER NON-CUR ASSETS	7.40	9.90	2.19	2.19	15.19
71	TOTAL OTTLER NON-COR ASSETS	7.40	3.30	2.15	2.13	13.13
42	INTANGIBLE ASSETS	0.09	0.05	0.02	0.12	0.10
42	(patents, goodwill, preliminary expenses, etc.)	0.03	0.00	0.02	0.12	0.10
	(patertis, goodwiii, preiiminary expenses, etc.)					
43	TOTAL ASSETS (34+37+41+42)	35.23	48.37	69.71	104.68	424 04
40	Check Total	0.00				121.84
44	TANGIBLE NET WORTH (24-42)		0.00	0.00	0.00	0.00
44	Adjusted TNW	13.77	16.79	29.28	64.55	76.30
45		13.77	16.79	29.28	64.55	76.30
46	NET WORKING CAPITAL (17+24) - (37+41+42)	1.90	-2.34	25.41	53.83	40.72
47	CURRENT RATIO	1.10	0.92	1.91	2.67	2.04
41	TOL / TNW	1.55	1.88	1.38	0.62	0.60
40	TOL/Adjusted TNW	1.55	1.88	1.38	0.62	0.60
48	TTL / TNW	0.20	0.04	0.42	0.12	0.08





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

FUNDS FLOW STATEMENT

	FUNDS FLOW STATEMENT				KS./CI.
		23-24	24-25	25-26	26-27
		Aud.	Aud.	Est.	Proj.
1	SOURCES				
	a. Profit after tax	2.98	6.92	9.40	11.72
	b. Depreciation	0.30	0.25	0.35	0.73
	c. Increase in Capital	5.41	1.05	25.98	0.00
	d. Increase in Share Premium & Application	-5.41	4.48	0.00	0.00
	d. Increase in Term Liabilities	0.00	11.79	0.00	0.00
	d(i). Increase in Def. Tax Liabilities	0.00	0.00	0.00	0.00
	e. Decrease in :				
	i) Fixed Assets	0.00	0.00	0.00	0.00
	ii) Capital Work in Progress	0.00	0.00	0.00	0.47
	iii) Non-current assets	0.00	7.71	0.00	0.00
	f. Others	0.03	0.03	0.00	0.02
	g. TOTAL (A)	3.32	32.25	35.72	12.95
2	USES				
	a. Net loss	0.00	0.00	0.00	0.00
	b. Dividend Payments	0.00	0.00	0.00	0.00
	c. Decrease in Term Liabilities	2.14	0.00	4.59	1.61
	d. Increase in:				
	i) Fixed Assets	0.95	0.93	0.00	11.45
	ii) Capital Work in Progress	1.97	3.57	2.61	0.00
	iii) Non-current assets	2.50	0.00	0.00	13.00
	e. Others	0.00	0.00	0.11	0.00
	f. TOTAL (B)	7.55	4.50	7.31	26.06
3	Long Term Surplus / Deficit	-4.24	27.75	28.42	-13.11
	Changes in Current Assets (increase /				
4	decrease)	8.06	24.83	32.60	-6.05
5	Changes in Other Current	4.84	-1.35	1.64	4.06
	Liabilities (other than bank borrowings)				
6	Change in Working Capital Gap (4-5)	3.22	26.18	30.97	-10.11
7	Net Surplus / Deficit (3-6)	-7.46	1.57	-2.55	-3.00
8	Change in Bank Borrowings	7.46	-1.57	2.55	3.00
	Check Total	0.00	0.00	0.00	0.00
9	Change in Net Sales	13.45	38.76	25.85	32.65





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

BREAK - EVEN ANALYSIS

				RS./Cr.
Financial Years				
	23-24	24-25	25-26	26-27
Total Sale/Income	69.50	108.33	134.07	166.71
Add: Closing Stock of WIP & FG	3.19	9.91	11.34	14.40
	72.69	118.24	145.41	181.11
Less: Opening Stock of WIP & FG	0.00	3.19	9.91	11.34
Sale Value of Production (SVP)	72.69	115.05	135.49	169.77
Variable Cost				
Purchase of Traded Goods (100%)	46.33	82.38	95.77	123.93
Direct Expenses (100%)	7.34	8.52	9.91	12.14
Other Selling, General & Administrative Expenses (50%)	5.36	6.47	8.04	8.14
Interest on Working Capital Loan & Bank Ch. (100%)	2.43	2.49	2.18	2.39
TOTAL	61.46	99.86	115.91	146.60
CONTRIBUTION	11.23	15.19	19.58	23.17
Fixed Cost				
Interest on FITL and WCTL (100%)	0.12	0.39	0.03	0.01
Depreciation & Amortisation (100%)	0.30	0.37	0.35	0.73
Other Selling, General & Administrative Expenses	5.00	0.47	0.04	
(50%)	5.36	6.47	8.04	8.14
TOTAL	5.78	7.22	8.42	8.88
BREAK EVEN point % on SVP	51.46	47.56	42.98	38.33
BREAK EVEN SALE	37.40	54.72	58.23	65.07
Fixed cost excluding Depreciation & Amortization	5.48	6.86	8.07	8.15
CASH BREAK EVEN SALE	35.48	51.93	55.84	59.69
CASH BREAK EVEN point % on SVP	48.81	45.14	41.21	35.16





DETAIL PROJECT REPORT DNV FOOD PRODUCTS LIMITED (FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

ROCE

Rs./Cr.

Financial Years	25-26	26-27
PBT	12.56	15.66
Total Interest	2.21	2.40
Total Earnings	14.77	18.06
Net Fixed Assets	16.37	26.61
Non Current Assets	2.19	15.19
Total Current Assets	85.99	79.94
Less: Creditors and Provisions	32.17	39.22
Total Capital Employed	72.39	82.52
ROCE	20.40%	21.89%
Average ROCE	21.19%	

IRR

S.	Particulars	25-26	26-27
No.		Proj	Proj
(a)	Cash outflow		
	Capital employed	72.39	
	Incremental capital employed		10.13
	Total (a)	72.39	10.13
(b)	Cash Inflow		
	PAT	9.40	11.72
	Finance Cost	2.21	2.40
	Depreciation	0.35	0.73
	Add: W/offs	0.00	0.00
90%	Terminal Value		23.95
	Release in WC Margin		40.72
	Total (b)	11.95	79.53
(c)	Net Cash inflow	-60.44	69.40
1799	IRR (after tax)	14.83%	1000





7.3 SWOT Analysis: Strength

The strengths of a food products company typically include a consistent and growing demand due to the essential nature of food, strong brand loyalty built on quality and taste, and the ability to innovate with new products that cater to changing consumer preferences like health trends and convenience. Such companies often benefit from established supply chains and distribution networks that enable wide market reach, as well as scalability that allows for efficient production expansion. Additionally, vertical integration in sourcing and manufacturing can reduce costs and improve quality control. A strong focus on food safety and regulatory compliance further builds consumer trust. Finally, the ability to adapt to market trends such as sustainability and digital sales channels strengthens competitiveness and long-term growth potential.

Weakness

Weaknesses of a food products company can include high dependence on raw material availability and price fluctuations, which can impact production costs and profitability. The industry often faces intense competition, making it challenging to maintain market share and brand differentiation. Food companies also deal with strict regulatory requirements and complex compliance standards, which can increase operational costs and slow down product launches. Additionally, perishable nature of many food products leads to challenges in inventory management, storage, and distribution, increasing the risk of wastage and losses. Consumer preferences can be unpredictable, requiring constant innovation that demands significant investment. Finally, supply chain disruptions, whether due to weather, logistics, or geopolitical factors, can adversely affect production and delivery schedules.





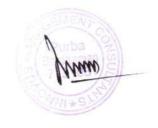
Opportunities

Opportunities for food products companies are vast and evolving, driven by changing consumer preferences and global trends. Growing demand for healthy, organic, plant-based, and functional foods opens new markets for innovative products. Expansion into emerging markets with rising incomes offers significant growth potential. Advances in food technology, such as alternative proteins, sustainable packaging, and smart processing, provide opportunities to improve efficiency and create differentiated products. The rise of e-commerce and direct-to-consumer sales channels allows companies to reach customers more effectively and build brand loyalty. Additionally, increasing consumer awareness around sustainability and ethical sourcing enables companies to develop eco-friendly products and practices, attracting socially conscious buyers. Partnerships with research institutions and government support further facilitate product innovation and market expansion.

Threat

Threats to food products companies include intense competition from both established brands and new entrants, which can erode market share and pressure profit margins. Changing consumer preferences and dietary trends can quickly make existing products obsolete, requiring constant innovation and adaptation. Supply chain disruptions caused by factors like climate change, pandemics, or geopolitical tensions can impact raw material availability and increase costs. Strict and evolving food safety regulations and compliance requirements pose risks of fines, recalls, or reputational damage if not properly managed. Additionally, rising costs of raw materials, labor, and transportation can squeeze profitability. Negative publicity from health concerns, environmental impact, or unethical practices can also damage brand reputation and consumer trust.

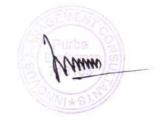




7.4 Risk Factors & Its Mitigation

Risk factors	Mitigation of risks
Promoters	The company being owned and managed by its
Knowledge Risk	promoters, who have requisite experience.
Industry risk	The concerned industry faces risks related to food safety,
	quality, and supply chain disruptions. Effective risk mitigation
	strategies include robust traceability systems, supplier
	verification programs, implementing HACCP principles, and
	leveraging technological advancements like blockchain for
	transparency. Since the promoters are already into this
	business mitigation of these risks will not be problem.
Competition risk	The promoters have very good relations with reputed clients
	of all size in the country with their present activity. Therefore,
	competition in selling of their products may not be an issue.
Raw material	The raw material will be procured from known and reliable
availability risk	source with reputed background, and thus availability of
	raw material will not create any problem.
Marketing risk	The Company is already into the business of spices and
	other products since ages. Their products are well
	accepted in the FMCG market. The company is also
	enjoying network of good supply chain. Therefore, they
	don't foresee any marketing risk.
Logistics risk	The factory is well connected with the transportation
	facilities and hence there will be a no logistic risk.
Client	DNV Food Products' client list includes major retailers like
concentration risk	Reliance Retail, Spencers, and Metro Cash & Carry, among
	others. They have also expanded their presence on online
	platforms like Amazon, Blinkit, Flipkart, and Big Basket. The
	company's focus on quality ingredients and customer





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)
satisfaction has contributed to their growth and established
a loyal customer base.
Project implementation period has been considered 24
months which is considered adequate for commissioning
the project. However, if the implementation gets delayed
for any reason, cost of the project will go up. The promoters
are resourceful and capable of bringing enhanced project
cost.
Statutory approval plays an important role for setting up of
any project. Implementation of project, which will only be
started after receipt of all relevant statutory clearance.
Demands of their products are increasing day by day in
households.
Inefficient operation coupled with low capacity utilization
may lead the Company into loss making. However, as per
estimated capacity utilization, operation of the Company
considered viable and the capable of achieving the
capacity utilization.
Company deals in edible products which may not have
hurdle in government policy.
Cost of the project and viability of the project will be
distorted if required fund is not available in time. Project is
assessed to be viable, and promoters has adequate means
to meet the margin requirement of funding supplemented
with IPO proceeds, for project may be considered Techno
economically viable, availability of fund will not be an issue
for the Commons
for the Company.
The Company has proposed to install the plant with latest





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	any risk due obsoleteness of technology in near future.
Fluctuation of input	Major raw material in manufacturing of spices, fruits,
cost.	vegetables. The price of raw materials has been remained
	stable in during seasons. Further, the Promoter's being
	experienced in the similar trade can adopt appropriate
	purchase and pricing policies to counter the risk.





(FORMERLY KNOWN AS DNV FOOD PRODUCTS PRIVATE LIMITED)

CHAPTER VIII OBSERVATION AND CONCLUSION

8.1 Conclusion and Acknowledgement

As per the assessment of Innovus the company is expected to meet its operational capacity. At the given assumptions, the overall financials, liquidity and profitability parameters of the projects are considerate, reasonable and satisfactory subject to above assumptions. Subject to the above assessment, the project of the company is viewed as technically feasible and financially viable with the required parameters of the projects meeting the set benchmarks.

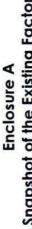
B.E.(Civil), A.M.I.E., F.I.V., IBBIRVE Chartered Engineer-AM088570-6 M-1620554, & Govt. Regd. Valuer IOVRVF/VML&B/1237 (WB/CCIT-4/Kol/69/2016-17) Nasim Nowaz

Senior Technical Consultant

Innovus Management Consultants















Enclosure A







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Annexure - A

GENERAL ORDER SUPPLIERS & FABRICATORS

1, Jadunath Dey Road Kolkata - 700 012 Mobite : 9830138770 Email id : sahs_sansh2009@radiffmail.com smenterpros21@gnail.com

Date

Regal No.....

DATE: 31/07/2025.

REF: SM / Construction of floor foundation and boundary brick wall 003 / 25 - 26.

To, DNV Food Product Pvt. Limited 236 AJC Bose Road, Kolkata-700020.

Subject: Quotation for the Construction of Floor foundation for shed F and G boundary brick wall as per below specification compacted road.

Dear sir,

We are furnishing below the technical consideration for the above work.

Section 1: Price for Shed F

ction 1	Price for Shed F	Qty	Unt	Rate/Unt	Total(INR)
SL No	Descriptions	- Ci			
1	Pedestal casting and steel formation, PCC and BFS along with 6 new foundations + stool column steel requires for that all with M-20 Grade RMC.	14830	Sft	90	13,34,700.00
2	Floor Casting as per drawings along with VDF, With Steel fibre mixed with conceit Grade M-20 RMC, Diamond Polishing	14830	Sft	145	21,50,350.00
		14830	Sft	95	14,08,850.00
3	1m Filling with fly ash	14830	Sft	35	5,19,050.00
4	250mmx550mm tie beam	14830	Sft	50	7,41,500.00
5	Filling Sand 250mm	14830	Sft	27	4.00.410.00
6	200MM Morum filling and compaction	14830	Sft	56	8,30,480.00
7	Brick work 1:4	14830	Sft	8	1,18,640.00
8	Plaster 1:4	11000	1		_
9	Mezzanine floor Casting as per drawings along with VDF, With Steel fibre mixed with concrit Grade	6610	Sft	145	9,58,450.00
	M-20 RMC, Diamond Polishing	21440	Sft	145	31,08,800.00
10	Labour Charge		1		1,15,71,230.00
	Total		1		

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1, Jadunath Duy Road Kolkata - 700 012 Mobile : 9830138770 Imail id : sala : sangh/2009/stradiffmoil.com snantarprise?1@gmuif.com

Regd. No.....

Date.

ction 2: I	Price for shed G	Qty	Unt	Rate/Unt	Total(INR)
SL No	Descriptions	-			
1	Pedestal casting and steel formation, PCC and along with 6 new foundation + stool column steel require for that all with M-20 Grade RMC	17097	Sft	90	15,38,730.00
2	Floor Casting as per drawings along with VDF , With Steel fibre	17097	Sft	145	24,79,065.00
1.75	mixed with concrete Grade M-20 RMC, Diamond Polishing	17097	Sft	95	16,24,215.00
3	1m Filling with fly ash	1,03,	1345		
27.5		17097	Sft	35	5,98,395.00
4	250mmx550mm tie beam	1,03,			
10		17097	Sft	50	8,54,850.00
5	Filling Sand 250mm	1,05,			
		17097	Sft	27	4,61,619.00
6	200MM Morum filling and compaction	17097	Sft	56	9,57,432.00
7	Brick work 1:4	17097	Sft	8	1,36,776.00
8	Plaster 1:4	17037	3,		
	1 10015. 21.17	17097	Sft	145	24,79,065.00
9	Labour Charge	17037	JJE		1,11,30,147.0
9	Total				

Section 3	for Road Construction	QTY	Unt	Rate/Unt	Total(INR)
SLNO	Description	1			
1	Road Construction around shed (250 mm morum + 150 mm M20 RMC) (road area 28497 sq ft @ RS 135)	28497	sft	135	38,47,095.00
		28497	Sft	130	37,04,610.00
2	Paver tiles, labour, fitting material etc (road area 28497 sq ft @Rs 130)	2045.			
	Total				75,51,705.00

		Total
ection 4 for Other Infrastructure & Drain		
Other Infrastructure (a) Electric Room - 4.2 meter x 9.2 meter (b) Security Room - 3.25 meter x 2.35 meter (c) Temple - 3 meter x 4.4 meter (d) ETP - 8 meter x 14 meter (e) Boiler Plant - 10 meter x 6 meter (f) R.O Plant - 7.5 meter x 6.2 meter		10,00,000.00
(j) n. 0 rium	2875 per rft for a total of 1510 rft)	43,41,250.00
2 Drain with 150mm hume pipe ,collection pit with cover (@ Rs.	Total	53,41,250.00

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Jadunath Day Ro Kolkata - 700 012 Mobile : 9830138770 Email id : saha sanjih2009@rediffinail.com smenterprise21@gmoil.com

Reyd. No	Regd.	:No			
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Page - 3

	Total Value As Quoted	
SL NO	Description	Amount
	Description for Shed F	Rs. 1,15,71,230.00
1.	Section 1: Price for Shed F	Rs. 1,11,30,147.00
2.	Section 2: Price for shed G	Rs. 75,51,705.00
3.	Section 3 for Road Construction	Rs. 53,41,250.00
4.	Section 4 for Other Infrastructure & Drain	
	Basic Value	Rs. 3,55,94,332.00
	18% GST	Rs. 64,06,979.76
	1870 651	Rs. (+) 0.24
	Total	Rs. 4,20,01,312.00

Building foundation design will be done as per the column reaction and soil report given by Client and we have considered isolated foundation for estimation and calculation of the Civil costing. Concrete grade considered M20, Ground Floor is considered VDF flooring, brick wall of 250mm thick for 3m height is considered with both side plaster without any painting finish.

1) Construction of Foundation up to plinth level

- a) Excavation's work, Shuttering, Soling, PCC work.
- b) RCC pocket casting, column casting up to plinth level with tie beam casting.
- c) 3m brick walls
- d) RCC flooring of 125mm thick with B.F.S or Morum of ground floor
- e) Mezzanine 125mm RCC with steel fiber, VDF and polishing

Special Note:

- 1) Extra work like painting and plumbing work was not considered on the above work.
- 2) Electrical and Fire work not considered in the above work.
- 3) Electricity and construction water will be provided by client in free of cost.
- 4) J.C.B machine, road roller & working tools and tackles will be in our scope.
- Labor hutment will be provided by Client.



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1. Jadunath Dey Road Kolkata - 700 012 Mobile : 9830138770 [mail id . salia_sanjh2009@rediffmeil.com smanlergrise?] @gmail.com

Regd. No	Regd.	No							
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Date	

Page - 4

Payment Terms:

- 1) 30% advance along with order with GST.
- 2) 30% on prorate completion of filling
- 3) 20% on prorate completion of road work.
- 4) 15% on prorate drainage completion.
- 5) 5% after completion

Validity of Offer: 4 months.

We look forward for your valued order and assure you best cooperation and from our end.

Thanking you, Yours truly, For, S. M. Enterprise. Pradip Roy. +91 9836997729.

Email id: smenterprise467@gmail.com



ANNEX URE - B





Project Name

M/s. DNV Food Product Limited



Smith Infra LLP

Enquiry Ref. No.: ND-24-40, Rev.-R1 At Amta, (WB)

Our Ref: SIL/ND-24-40/R-1

Date: 18-July-2025

M/s. DNV Food Product Limited

Kolkata

West Bengal:

India

Kind Attn: Mr. Nirmal jain

Sub: Techno commercial proposal for Construction of Proposed PEB Building at Amta, India.

Dear Sir.

With reference to your Valued Enquiry we hereby offer our Technical proposal as hereunder.

SSIPL proposal is in accordance with the building/s layout, overall dimensions and design loads given in your enquiry. Our scope of work, as stated in our techno commercial proposal of supply ref no. SSIPL/ND-24-40/S/R-2, dated 18/017/2024, is in accordance with the enclosed standards and specifications of M/s. Smith Infra LLP, unless otherwise stated.

This proposal is indexed for easy reference, which includes the scope, building description, design loads & criteria, standard product specifications & conditions of sale.

We assure you of our best attention and look forward to your favorable response at the earliest.

Sincerely yours,

Nandan Das
AGM-Sales & Marketing
Smith Infra LLP
Cell: +91 9830219987
E Mail – nandan.das@smithstructure.com

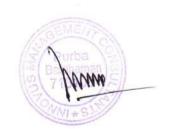


Release: SSIPL/CO/20/01, Rev. No. - 01, Dt.: 01/04/2024 Page 2 of 10

At Amta, (WB)

PROPOSAL INDEX

Sr. No.	Description	Page No.
1	Price Bid	4
2	Construction Timeline	5
3	Other Commercial Terms	5
4	Exclusions	7
5	Special Note	7
6	Guidelines for Anchor Bolt Checking	8
7	Standard Field QAP	9



At Amta, (WB)

Section 1:

1.1 PRICE BID

Price of Construction

Sr. No	Description	Erection Value (In INR)
1	Basic Value – Erection	24,00,000.00
	IGST @ 18%	4,32,000.00
N. S.	Grand Total – Inclusive of Taxes	2832000.00

M/s. DNV, shall be required to provide WO for construction as follows: -

Construction work order favoring -

M/s. Smith Infra LLP,

Kheda Bypass,

Village - Vansar, Taluka - Matar,

Kheda, Gujarat - 387570.

TAXES & DUTIES:

- The current cost entails basic Construction Cost, GST as applicable as per prevailing rate (currently 18%) is levied over it, and however any change in tax rate/tax structure during currency of contract shall be to the account of Buyer at actuals.
- Other Local Levies /taxes if any, shall be borne by the buyer at actuals.
- Unloading of the building material (Except Anchor Bolts) & construction is considered in the above price.

1.2 TERMS OF PAYMENT:

Construction: All payments to be made within 7 days of bill submission.

- · 20% Advance along with the Service Work Order.,
- 30% against Main Frame Erection on pro-rata basis.
- · 25% Against Roof Sheet Erection on pro-rata basis.
- 20% Against Wall Cladding Erection on pro-rata basis
- 5% Against Virtual Completion on pro-rata basis.

SSIPL Bank Information:

Letter of credit should be opened to the following banks (Please SSIPL for proforma invoice, stating the correct bank, at time of opening LC).



Bank Details:

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Bank Name

: HDFC Bank Limited

Branch Address

: Panchavati Circle, Ahmedabad

CC Account No. RTGS / NEFT Code : HDFC0001567

: 99900028531732

MICR Code

: 380240025

1.3 BILLING PATTERN:

Erection RA Billing shall be done on pro rata basis. Erection on Lump sum quantity as hereunder.

Section 2: CONSTRUCTION TIMELINE

Construction is subjected to receipt of below conditions: -

- a. Signed work Order
- b. Advance Payment, whichever is the Later.
- c. The change in General Arrangement Drawing needing re-design and or detailing change shall attract additional time and commercial resource basing nature of change. However, the time line shall be communicated during approval process by evaluating the nature of change basing building complexity.
- d. Construction shall commence only after 70% handing over of pedestals for anchor bolts to M/s. Smith Infra LLP for building entailing area greater than or equal to 10,000m2 for buildings with area lesser than 10,000 m² - 100% pedestals are required to initiate construction.
- e. For construction we need compacted motorable road surface.

Construction: We need (as per schedule, attached herewith) time for construction from the date of handover of 100% pedestals with anchor bolts casted having attained strength as per IS code along with well compacted (rubber soling) approach for proper movement of Cranes / Hydra / Boom Lift / Scaffolding.

Section 3: OTHER COMMERCIAL TERMS

- 1. PROPOSAL VALIDITY: This proposal is valid for (06 Month) from the date of this proposal. Any extension of the validity must be received in writing from M/s. Smith Infra LLP, referred as Seller, to M/s. DNV., Referred as Buyer.
- 2. CONSTRUCTION DRAWINGS: The Seller shall furnish the Buyer with all standard erection drawings required for the construction of the buildings. The Seller shall also furnish the Buyer with Anchor Bolts setting plan and columns base reactions.
- 3. SPECIFICATION CHANGES: Seller reserve the right to modify the design of his standard buildings and to substitute material equal to or superior to that originally specified (in order to permit incorporation of changes and improvements, in the continued development of the Seller's product). If any modification is proposed by the Buyer after giving drawing approval, the same shall have time and cost implication which shall be borne by the Buyer. In such a case, a new purchase order/contract (incorporating the revised order value) shall be given to the Seller before which the seller is in no obligation to commence any project related activities.
- 4. IDLING / ESCALATION: The contract shall attract idling charges if the erection activity gets hampered for the reasons attributed to the buyer for 7 days and above, the amount of idling shall be computed basing labor cost resulting from number of labors and no of machinery idled for the time period and shall be paid by buyer at actuals. Site activity standstill for more than 15 days shall call for demobilization of resources and shall be remobilized upon site clearance within 10 working days at cost at actuals which shall be computed basing cost of mobilization of lifting tools and tackles. During demobilization the material at site shall be in the custodial jurisdiction of buyer's nominated representative who shall handover the same to M/s. Smith Infra LLP. upon resumption of erection activity

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- PAYMENT: Any overdue payment shall attract Interest 0.3% per week on compound interest basis and shall be levied on to the Buyer.
- 6. **EPF / WC:** EPF / Workmen Compensation Policy if applicable shall be submitted by M/s Smith Infra LLP's certified Builder only.
- 7. **VARIATION ORDERS:** Any change and / or revision to the above stated scope of supply may lead to a variation in the price and the completion period.
- 8. FORCE MAJEURE: Seller shall not be liable for any loss or damage to Buyer for delay in delivery or cancellation of any Purchase's Orders by Seller due to circumstances beyond Seller's control, such as, but not limited to, war, riots, civil commotion, revolution, government regulations, orders, or acts of any government authority directly or indirectly interfering with or rendering more burdensome the production or delivery of the products, floods, fires, delays due to transporter's strike and any other circumstance or event beyond Seller's control.
- PERMITS: The necessary site clearance from the legal authority for erection of building and unloading of dispatched material as site shall be in the scope of Buyer.

10. INSPECTION OF PRODUCT:

- Raw Material Inspection: Buyer agrees to inspect upon arrival of all articles shipped. Claims for shortages or defective material, if not packaged, must be made in writing to the Seller's Local Sales Office within five days after receipt of the shipment, and if packaged within 30 days after receipt of shipment Seller shall have a reasonable time to investigate all claims made by Buyer. Any claims for shortages or defects made after the above periods shall be refused and finally dismissed.
- Before Dispatch: finished good material's inspection should be done by Buyer or his representative or his Third Party on readiness of material but before dispatch.

11. EXCLUSIONS:

- Seller supply does not include any material or labor in connection with foundations, concrete, setting
 of anchor bolts, grouting under columns or in recess around bottom of wall sheets, electrical
 installations, plumbing, finished painting, heating, masonry, interior finishing, partitions, glass and
 glazing or any item not shown in Seller's Approval Drawings, unless specifically mentioned in this
 agreement.
- Water logging during monsoon / heavy rains, affecting existing underground service lines by other
 agencies shall have to be borne by the buyer and or the agency entrusted with the task of carrying out
 water ground services. Clearance also by the underground service agency.
- The approach roads, if damaged by other agencies/ equipment's working in the same premises, the cost of repairing / remaking approach roads shall be to the account of buyer.
- · AB Template strengthening, if any.
- 12. Construction to be allowed to take place within agreed upon time period failing which damage caused to structural needing repair or paint along with construction idling charges for tools, tackles and labor shall be to the account of buyer.
- 13. SCOPE OF AGREEMENT: It is further understood that this Agreement is the only agreement expressed or implied, either verbal or in writing, in connection with this sale.
- GOVERNING LAWS: This agreement shall be construed and enforced in accordance with and under the laws of the Government of India.
- 15. ARBITRATION: Both parties agree that in case of any difference or dispute arising between the SELLER and the BUYER will be resolved by mutual discussions and agreement. However, unresolved issues, if

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any, will be settled by arbitration as per the latest Indian Arbitration and Conciliation Act, and the venue of the arbitration will be Ahmedabad.

Section 4: EXCLUSIONS

- All type of civil works including design and construction of Foundations and brick walls.
- Windows, Ladders, Glazing, etc.
- Items guoted as optional have not been considered in Basic Building.
- The contract does not include any labor in connection with foundations, concrete, setting of anchor bolts, grouting under columns or in recess around bottom of wall sheets, electrical installations, plumbing, finished painting, heating, masonry, interior finishing, partitions, glass and glazing or any item not shown in Smith Structures (India) Private Limited Approval Drawings, unless specifically mentioned in this agreement.
- Anything other than what is mentioned by us in this offer.
- Unloading of anchor bolts and its storage. Anchor Bolts to be unloaded and stored in its premise safely by the buyer.

Section 5: SPECIAL NOTE

- Cleaning all elements after installation / construction as required by the Specification & again at final completion only for PEB part.
- Necessary signs, barricades & /or protection of works areas (as required by Client / Consultant) related to their scope of works- SSIPL shall provide only soft barricades.
- Anchor Bolt Drawings, General Arrangement Drawings, Construction Drawings and Design Calculations shall be provided. However, General Arrangement drawings shall depict cut length members of built-up, sheet, secondary.
- SSIPL shall furnish Approval Drawings and Design Calculations if required and mutually agreed upon;
 Vetting shall be in client's Scope. Alignment Dimensions and level of Foundation Bolts to be checked only by Smith Infra LLP's Engineer.
- Minor site modification to be allowed if required and shall be mutually decided.
- SSIPL shall offer standard one year / one monsoon warranty for weather tightness for screw down panel and 10 years for Standing Seam Roof panel, unless otherwise stated subject to routine maintenance carried out by the buyer.
- Packing material used for shipments of Building components shall be brought back by SSIPL along with residual steel material leftover post building completion.
- Cranes or hydra shall be placed inside the building area for erection.
- Filling or compacted should be made available at level of bottom or max 400mm level below where the column starts from.
- All around the building we require 4m level surface for movement of our scaffolding for wall cladding and roofing work.
- Sufficient place for storing the material to be provided nearby the project site or within 50m from site.
 Wherever site painting is applicable we shall paint in open condition.
- Anchor bolt setting shall be checked by Smith Infra LLP's Engineer before casting, during casting and there after client is required to take care.
- · Checking equipment shall be provided by the client.
- Non-shrink grouting below base plate is in the scope of client.
- Client can randomly check 10% of torque value to high strength bolts (tightening done through torqueing method), in secondary bolts tightening shall be done manually by snug tight method. Wall sheeting shall be fixed upon completion of brick work and plaster.

Section 6: GUIDELINES FOR ANCHOR BOLT CHECKING

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Enquiry Ref. No.: ND-24-40, Rev.-R1 At Amta, (WB)

- Drawing issued for the purpose of anchor bolt setting at site should have a note 'For Construction' & should be a latest revision.
- Reference pillars to establish the lines & bench marks for the level of bolts are prepared by civil contractor / consultant.
- . Depth of last lift of the concrete should be enough to match with the embedded length of anchor bolt.
- Instruments, tools like theodolite, auto level, steel tape of required length, spanner to tight the nuts should be made available by client at site.
- Sand, metal, brick stacks shall be stored outside & inside area shall be made clear enough to not to cause hurdle for taking measurements.
- Minimum four numbers of pedestals (two numbers each along two different axis) have to be made ready
 in one set to enable checking of measurements along diagonals.
- Check for correct types of templates to be used at required locations.
- Check for correct types of bolts to be used at required locations.
- Orientation of template should match with AB drawing.
- While setting anchor bolts at future expansion side client / consultant to ensure that correct side wall or end wall is being set for future expansion.
- Check for straight line along the width of the building. (With line up to 30 meters & with theodolite beyond)
- Check for straight line along the length of the building. (With line up to 30 meters & with theodolite beyond)
- · Check for the correct measurement along the width of the building.
- Check for the correct measurement along the length (bay wise) of the building.
- Check for diagonal length of the building.
- Check for the correct level of the bolt top with reference of finish floor level of the building or bench mark.
- Check for the correct level of concrete top. (Always consider a clear gap of 25 mm for non-shrink grouting)
- Check the both the nuts (One above the template & one below) are tightened properly with the spanner & anchor bolt stands in plumb.
- Check the template is firmly secured with the shuttering & cannot be displaced during concreting, similarly shuttering shall remain in position during concrete pouring & vibrating operation.
- Check that sufficient protection has been ensured to protect damage to the anchor bolt threads during concreting operation.
- While signing on the 'concrete pour card', don't forget to write the note that the bolt positions have been checked before concreting.
- Customer / consultant are to ensure arrangement of total station, theodolite, auto level, steel tape, spanners etc. as well as correct bench marks, base lines and references



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	Smith ===		Stand	ard Field	Quali	ty Plan		Rev.No.:	SSIPL/FQP/0	11
A	Structures =	· '	Juliu	ara r icic	a Quali	ty i idii		Date:	16/01/2024	
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		Project Name:					110.0	Location	_	
ir. No.	Description	Characteristics	Class of	Type of Check	Quantum of	Acceptance Norms	In	spection	Format of	Remarks
er, reu.	тоевсприон	Characteristics	Check	Type or check	Check	Acceptance norms	SSIPL	Client	Records	- ALIMANES
	Ancher Belt Foundation	Anchor bult casting, handing & taking over from Civil Agency.	D	By Steel tape & Total Station ! Theodotte	100%	As per approved Method Statement	Perform	Review	IRAC	Equipment in scope buyer
	Anchor Boit Foundation	Pedestal leveling with Level Nut	D	Dumpy Level	100%	As per approved Method Statement	Perform	Review	IRAC	Equipment in scope buyer
		Anchor Bult with Plate Washer	С	Visual & Measurement	100%	As per approved Method Statement	Perform	Review	IRAC	
	Primary Exection	Anchor Ball Tightening	С	Visual & Measurement	Random	A rotation of the nut through 1/3 to 3/4 turn beyond a "snag" position will produce at least the desired minimums tension of bolt	Perform	Review	IR&C	
	(Column & Rafter Erection)	Column to Ratter, Ratter to Rafter Nut. Tightening	С	Visual & Measurement	10%	Nut Tightening as per Turn of the Nut Method Or Torque Wrench Method	Perform	Review	IRAC	
		Column Plumb	с	Visual & Measurement	100%	As per IS 12843:1989 / AISC Standard Or Equivalent	Perform	Review	RAC	
		Alignment	c	Visual & Measurement	Random	As per IS 12643:1989 / AISC Standard Or Equivalent	Perform	Review	IR&C	
	Primary & Secondary Erection (Purils & Girt Erection)	Purlin / Girt Lapping	С	Visual & Measurement	Random	As per Drawing	Perform	Review	IR&C	
		Nut Tightening	С	Visual & Measurement	Random	Nut Tightering as per Snug Tight Condition	Perform	Review	IRAC	
	Erection of Miscellaneous	Fightment, Quality, Location etc.,	С	Visual & Measurement	Random	As per Drawing	Perform	Review	IR&C	
	Accessories	Nut Tightening	С	Visual & Measurement	Random	Nut Tightening as per Snug Tight Condition	Perform	Review	REC	
	Secondary Boits	Snug Tight Position	С	Manual with Spanner	Random	Nut Tightening as per Snug Tight Condition	Perform	Review	IRAC	
	High Strength Botts	Torque Value	С	Torque Wrench	10%	As per Recommended Tightening Torque chart	Perform	Review	IRAC	
	Roof Sheeting Work	Realing Work (Screw down / SSR)	С	Physical Checking	Random	As per Approved Inspection Format	Perform	Review	IRAC	
	Wall Cladding Work	Cladding Work	С	Physical Checking	Random	As per Approved Inspection Format	Perform	Review	RAC	
		Alignment	С		100%	As per IS 12843:1989 / AISC Standard Or Equivalent	Perform	Review	IR&C	
0	Crane Beam Erection	Level	С	Visual & Measurement	100%	As per IS 12843:1989 / AISC Standard Or Equivalent	Perform	Review	IRAC	
		Nut Tightening	с		100%	Nut Tightening as per Turn of the Nut Method	Perform	Review	IRAC	
1	Deck Sheet Installation	Sheet Lapping	С	Visual & Measurement	Random	As per Drawing	Perform	Review	IRAC	
100		Screw Faing	С	Visual & Measurement	Random	As per Drawing	Perform	Review	IRAC	
		Fixing Location	С	Visual & Measurement	Random	As per Drawing	Perform	Review	IR&C	
2	Miscellaneous Sheeting Accessories	Lapping (If Applicable)	С	Visual & Measurement	Random	As per Drawing	Perform	Review	IRAC	
		Screw Foung (If Applicable)	c	Visual & Measurement	Random	Screw should be fixed on Purin / Girt Lecation & As per Drawing	Perform	Review	IRAC	

LEGEND:
1) D': Records identified with "TICK" (p) shall essentially be included by Supplier in QA Documentation.
2) Legend used for Class of check are A, B & C
- 'A' class of check shall be witnessed by Organization's FOA, Surveillance by Head Quality
- 'B' class of check shall be witnessed by Organization's Executing Dept and Surveillance by Organization's FOA Engineer.
- 'C' class of check shall be witnessed by Contractor's FOA and Surveillance by Organization's FOA Engineer.
- 'C' class of check shall be witnessed by Contractor's FOA and Surveillance by Concerned Executing Engineer for the respective work package 'A' and 'B' class of checks shall be Organization's Customer Hold Points (H) stage.
It: 'Qustomer Hold Point' to be witnessed and work shall not proceeded till it is witnessed and cleared by Organization.

Inspection : Review R&C; Inspection Report and Check List

ate: Any Site modification of any item should be done only after Design Concurrence / Approval

For, Smith Structures (India) Private Limited Manager, QAS



At Amta, (WB)



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Annexure - C



" Making Your Vision Come True"

TECHNO-COMMERCIAL SUPPLY PROPOSAL OF PRE-ENGINEERED BUILDING

FOR,

M/s. DNV Food Products Pvt Itd









Our Ref: SSIPL/JP-24-40/R-2

Date 18-June-2025

M/s. DNV Food Product Ltd 236B, AJC Bose Road West Bengal,

Kind Attention: Mr. Nirmal Kumar Jain

Sub: Techno Commercial proposal for Design, Manufacturing and Supply of Proposed PEB Building at Amta, India.

Dear Sir,

With reference to your Valued Enquiry Reference to our discussion, we hereby offer our Technical proposal as hereunder.

We thank you for giving us the opportunity to submit our proposal for the above-mentioned project.

Struc

Our proposal is based on Standard Design Criteria, Material Specifications, Terms and Conditions of Sale and Standard Panel Colors as per M/s. Smith Structures (India) Private Limited's standard. However, the overall dimensions and layout are in general in accordance with your inquiry.

We intent to comply with your project requirements. Our scope of work covers the design, engineering, fabrication, supply and erection of the pre-Engineered steel building in strict compliance with the standards and specifications. We are very keen to secure the order for this project and we look forward to do the business with you.

We trust you will find that our proposal is in line with your requirements and look forward to your valued order.

Sincerely yourse

Nandan Das

AGM-Sales & marketing

Smith Structures (India) Pvt. Ltd.

Cell +91 9830219987

E Mail - ID nandan.das@smithstructure.com

Purba Balhaman 7

PROPOSAL INDEX

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12	Letter of Credit Draft	15



At - Amta, (West Bengal)



SECTION 1: SCOPE OF SUPPLY

DESIGN, MANUFACTURING & SUPPLY OF STRUCTURAL MATERIAL BY SSIPL.

1.1 BUILDING PARAMETERS

No. of Building	One	
Building Usage / Type	Factory	

Sr. No.	Nomenclature	Building- A
1	Type of Frame	TCCS / TEMS-1
2	Area	1377.58Sqm + mezzanine 618Sqm for F and 1588.42 sqm for G
3	Width (m)	19.8m O/O and 33.05m O/O of Steel line, as per drawings
4	Length (m)	69.757m o/o and 49.1m O/O of Steel line as per drawings
5	Eave Height (m)	7.5m Clear as per drawings
6	Intermediate Columns	one
7	End wall Column Spacing	As per drawings
8	Roof slope	1:10
9	Bay Spacing	As per drawings
10	Intermediate Column Spacing	As per drawings
11	Bracing	Road bracing considred
12	Roof Sheet	0.475mm TCT Bare Galvalum TATA/JSW
13	Wall Cladding	0.5mm TCT SMP quoted TATA/JSW
14	Building Wall Condition	
	Front End Wall	3m brickwork by other and above sheeted by SSIPL.
	Back End Wall	3m brickwork by other and above sheeted by SSIPL.
	Right Side Wall	3m brickwork by other and above sheeted by SSIPL.
	Left Side Wall	3m brickwork by other and above sheeted by SSIPL.
15	Type of Gutter & Down Spout	
16	Special Condition	





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Mezzanine Area:

Floor / Mezzanine Structure Supply normally includes support columns, primary beams, secondary joists and a 0.8 mm galvanized steel deck 120 GSM that supports a reinforced concrete slab (slab by others). The steel deck acts as a permanent shuttering that carries the weight of the slab during construction only. The concrete slab must contain steel reinforcements and must be designed by a structural engineer to support all the applied loads on the mezzanine. Exterior Mezzanine joists and beams in this area are designed to support brick wall loads: No Interior Mezzanine joists and beams in this area are designed to support brick wall loads: No Spacing of Mezzanine joist beams: As per SSIPL Design

	Mez	zanine L	oads (KN/	m²)		Staircase (Size - wide)	Min. Clear	Heights (m)	
Sr. No.	Dead Load KN/m²	Live Load KN/m²	Collateral Load KN/m²	Other (Floor finish)	Area (m²)	Location of Mezzanine	with	From FFL	From FFL to Bottom of Beam
1	2.75	3 .			618	Refer sketch	As per design	4m	

Note: - 125mm R.C.C. slab considered excluding 54 mm deep mezzanine deck sheet.

Roof Accessories:

Sr. No.	Description	Size	Quantity
1	Ridge Vent -600mm		65.359m and 49m
2	Insulation XLPE-9mm		4308Sqm

Wall Accessories & Condition:

Sr. No.	Description	Size	Quantity	Location
1	Single Skin Translucent: Wall light Polycarbonate, having thickness - 2mm		85Sqm	
2	Frame Opening for Rolling Shutter	4mX5m	3Nos	
4	S – Type Louvers	1mx1m	36Sqm	
5	Cage Ladder (As per SSIPL Standard)		2No	For roof access

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At - Amta, (West Bengal)



Section 2: APPLICABLE CODES

All Buildings included in this Proposal are designed in accordance with the following codes

- Design According to AISC 360 2016 (ASD) for Built-up Members & Load combinations as per ASCE – 7 – 16 and Serviceability according to MBMA - 2012.
- Secondary members design in accordance with IS: 801 1975 reaffirmed in 2010 / AISI:2012
- Wind Load application as per IS 875: Part-III 2015 / ASCE 7 16
- Seismic loads in accordance with IS: 1893 Part I 2016 & IS: 1893 Part IV 2015
- Welding considered single side for Primary members, Double Side Welding for Crane Beams.
- Welding in accordance with AWS D1.1 M:2015
- Minimum Thick ness for Primary as per design, Minimum 4 mm or as per design
- Minimum Thick ness for Secondary as per design, Minimum 1.5 mm or as per design.
- Fabrication tolerance in accordance with MBMA: 2012
- Erection tolerance in accordance with AISC 2016
- Collateral loads if any result from presence of fire sprinklers, electrical cable trays, ceiling lighting, airconditioning ducts, suspended ceilings, etc. (Any additional permanent load) & should not be applied on roof panels.
- Snow loads on soof & Snow drifting if any resulting from presence of adjacent structures, not considered.
 - For material specifications, fabrication, NDT, and construction tolerance refer to SSIPL Shop QAP & Field QAP.

Serviceability criteria:

Description	Main frame (Vertical)	Purlin (Vertical)	Girt (Vertical)	Main Frame	Without Crane	With Crane
Deflection Limits	L/180	L/150	L/120	Lateral Deflection	H/90	H/100

Note:

1. The applicable load cases for the above deflection limits shall be as per MBMA-2012

Section 3: DESIGN LOADS

Desi	gn Loads:	Unit	Value
1	Design Live Load on Roof	KN/m ²	0.57
2	Design Live Load on Frames	KN/m ²	0.57
3	Dead Load	KN/m²	0.10
4	Wind Speed as per IS 875: Part III:2015	m/sec	50 m/sec
5	Seismic Zone as per IS:1893; Part 1:2016	111	Factor
6	Rainfall intensity considered for design of gutter & downspout	mm/hr.	150

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Description	Surface Preparation	Finish
Primary Members	Shot Blasting at Shop	DTM: One Coat of Self Primed Low VOC Epoxy (non - low VOC Alkyd) Base paint – 90-120 Microns (DFT) + Touch Up at Site
Secondary Members (Purlins & Girts)		Pre Galvanized - 275 GSM
Anchor Bolt	-	Black Steel

Section 4: STANDARD MATERIAL SPECIFICATIONS

		Material Specification	
	Structural Compon	ents	Specifications
1	Built Up Sections	HR Plate	ASTM A 572 Grade 50 / IS 2062 E350BR, 350MPa
		Beams & Channels	IS 2062- E250A, 250 MPa OR Equivalent
2	Hot Rolled Sections	Angles	IS 2062- E250A, 250 MPa
		Hollow pipe	IS:4923 for Square Pipe, IS 1239 Part - 1 & IS 1161 for Round Pipe 210 MPa
3	Cold Rolled Cold Formed Members (Min 165 mm Depth as per Design) Pre-Galvanized (275 GSM) / Painted	Secondary (Z & C Section)	IS: 277 – 350 MPa
4 a	Flange Brace	Flange Brace 50 X 50 X thk (as per design)	IS: 277 GP - 250 MPa Pre-Galvanized
4 b	Sag Angle	Sag angle 25 X 25 X thk (as per design)	IS: 277 GP 250 MPa Pre-Galvanized
4 c	Sag Rod (Optional As per Requirement)	Sag Rod: 12 mm dia.	IS: 2062 E250A (Painted / Electroplated (* RINL SAE – 1018 250 MPa at additional cost) Nut: ASTM A 563 Gr. 10S, Washer: ASTM F 436 Type - 01
Shee	eting Panels:		
5 a	Bare Galvalume	Roof (SRS / SSR Profile)	IS: 15961 Ys 550 MPa AZ 150 for screw down panel, 300 for SSR Panel
5 b	Color Galvalume / Trims & Flashings	Walls (SWS Profile)	IS: 15965 Ys 550 MPa AZ150 for screw down panel (Low Tensile Strength – Trims & Flashings, Eave Gutter, Downspout and allied accessories)
Fast	eners, Bracing, Deck Sheeting:		
6	Bracing Material	HR Rod / ISA / Hollow	IS: 2062 E250A, 250 MPa (Painted) As per IS:4923 for square pipe, IS 1239 Part 1 & IS 1161 for round Pipe Ys: 210

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7	Anchor Bolts 'J' type/ Straight with bottom plate	HR Rod (Black Condition)	As per IS: 2062 E250A / SAE – 1018 240 MPa / Only Nut & Washer shall be Zinc Plated 10 Microns, Nut: ASTM A 563 Gr 10S, Washer: ASTM F 436 Type - 01
8	Primary Connection Bolts: ASTM A 325 M Class. 8.8 with 10 Microns Yellow Passivation	HS Bolts	ASTM F3125 / A325M up to M32, (>M32 IS:1367 Part – 3) with yield strength of 630 / 560 MPa, (For – ASTM Nut: ASTM A 563 Gr 10S, Washer: ASTM F 436 Type – 01 / For IS Nut: IS 1367 Part – 6, Washer: IS 2016)
9	Secondary Connection Bolts Gr. 4.6 Zinc Plated 10 Microns; white passivation	MS Bòlts	IS 1367 Part - 3 (Bolt), IS 1367 Part - 6 (Nut) & Washer IS 2016
10	Cold formed Panel Pre- Galvanized	Deck panel GI (120 GSM)	IS: 277 GP 250, YS: 250 MPa
Acce	essories:		
11	Weld Consumables	SAW / FCAW / GMAW / SMAW	SAW – AWS A / SFA 5.17 (F7AZ – EM12K) FCAW – AWS A / SFA 5.20 GMAW – AWS A / SFA 5.18 SMAW – AWS A / SFA 5.1
12	Studs	Mezzanine Shear Studs	AISI 1010 / 1018 ISO 13918 – SD1 (Material Specification) fu – 400 MPa minimum
13	SDS Screws	Stitch Screws / Self Drilling Screws (Class - 3)	AS 3566.1 & A 3566.2
14	Paint	Alkyd / Epoxy Base / PU	DTM: One Coat of Self Primed Low VOC Epoxy (non - low VOC Alkyd) Base paint - 90-120 Microns (DFT) + Touch Up at Site (SSIPL's Paint Procedure & SSPC Norms)
15	Chequered Plate	Hot Rolled Section	IS 3502 (Confirms to ISO 2062 E250 A)
16	Grating	Hot Rolled Section	ISO 2062 E250 A
17	Sandwich Panel PUF	Sandwich Composite Panel	Mineral Wool Standard – IS 8183 or Equivalent PPGL Exterior Walls (Both Sides) – 0.5 mm TCT, Mirco Rib Wall Finish (IS – 15965) Density – 36 Kg/m³ Coating – SMP or RMP (16 – 20 Mircon)

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At - Amta, (West Bengal)



			Thickness – 50 mm (Above 50 mm shall attract additional cost & lead time)
18	Sandwich Panel Rockwool	Sandwich Composite Panel	Mineral Wool Standard – IS 8183 or Equivalent PPGL Exterior Walls (Both Sides) – 0.5 mm TCT, Mirco Rib Wall Finish (IS – 15965) Density – 36 Kg/m³ Coating – SMP or RMP (16 – 20 Mircon) Thickness – 50 mm (Above 50 mm shall attract additional cost & lead time)
19	Sandwich Panel PIR	Sandwich Composite Panel	Mineral Wool Standard – IS 8183 or Equivalent PPGL Exterior Walls (Both Sides) – 0.5 mm TCT, Mirco Rib Wall Finish (IS – 15965) Density – 36 Kg/m³ Coating – SMP or RMP (16 – 20 Mircon) Thickness – 50 mm (Above 50 mm shall attract additional cost & lead time)

Note: SSIPL reserves the right to substitute partly or entirely, some of the materials in case of material non - availability or supply shortages, with prior information and approval from the Customer

Section 5:

5.1 PRICE BID:

Total Steel Tonnage: 134MT

- Steel intake of the building in question shall be subject to the allowable tolerance of 3%.
- Formula for computation is as hereunder
 - For Illustration: Committed / Estimated Steel Intake = 100 MT
 - Allowable Tolerance = 3 % (of committed / estimated quantity)
 - Shipped Quantity (Weigh Bridge Measured) = 97 MT
 - Amount Payable for = 100 MT (As 100 3 = 97 MT)
- In case shipped quantity (Weigh Bridge Measured) = 96 MT
- Then Deduction shall be of 1 MT (100 3% of 100 MT = 97 96 MT = 1 MT)

Price of Building

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Sr. No.	Description	Material Value (In INR)		
1	Basic Value - Supply	1,60,00,000.0		
	IGST@ 18%	28,80,000.00		
	TCS / TDS (As actual)			
	Grand Total - Inclusive of Taxes	1,88,80,000.00		

M/s. DNV, shall be required to provide PO for supply as follows: -

Supply Purchase Order favoring:

M/s. Smith Structures (India) Private Limited.

LS No.: - 358, Khata No.: - 570,

Ahmedabad - Nadiad Six Lane Highway,

Village - Vansar, Taluka - Matar,

Kheda, Gujarat - 387570.

TAXES & DUTIES:

- The current supply cost entails basic material cost, GST as applicable as per prevailing rate (currently 18%) is levied over it, and however any change in tax rate/tax structure during currency of contract shall be to the account of Buyer at actuals.
- Taxes / Local levy or any other cess like BOCW if any, shall be borne by the buyer at actuals.
- TCS: shall be charged extra on Sale Value of Goods (Inclusive GST) 0.10% w.e.f. 01.04.2021 under new Section 206(1H), if the value or aggregate value of sale to buyer during the financial year exceeds Rs.50 Lacs, and thereof separate debit note will be given by SSIPL for collection of tax amount.
- TDS: w.e.f 01.07.2021 If, customer having turnover more than 10 Crore in any previous financial
 year and aggregate value of purchase exceed Rs. 50 Lakh then TDS to be deducted in
 accordance U/s 194Q on the basic value at 0.1% on Basic Value.
- The aforementioned supply cost constitutes Freight and Transit Insurance (Group Marine Policy) from our Kheda Works to site.
- · TCS shall be charge to the buyer in case of any non-submission of declaration basing its applicability.

5.2 TERMS OF PAYMENT:

SUPPLY:

- 20% Advance along with the Purchase Order / Contract Agreement.
- 80% by 7days prior to dispatch against PI along with 100% GST.

BANK DETAILS:

Bank Name

: HDFC Bank Limited

Branch Address

: Rayson Arcade, Gandhidham

CC Account No. RTGS / NEFT Code : 50200028531732 : HDFC0004682

MICR Code

: 370240004

5.3 INVOICE:

Billing Pattern shall be on lump sum basis owing to PEB in ambit of GST Regulation as hereunder:

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At - Amta, (West Bengal)



Smith Structures India Pvt. L		PO value to 1	.,10,00,000 + 6	SST and Weigh	t to 100 MT	
male / VI. E		TENTATIVE 8	ILLING DETAILS FO	DR SUPPLY PART		
		1 1		IIV.		
BUILDING UNIT	1		BASIC SUPPLY VAL	UE		1,10,00,000.0
BUILDING WEIGHT IN MT	100.00	4.	GST @ 18%			19,80,000.0
TAILER CONSIDERED	6		Total Supply Value			1,29,80,000.
			PRICE/Unit (Exclud PRICE/PER MT (Exc	SECURITY OF THE PARTY OF THE PA		1,10,00,000.
		DETAILS	OF STANDARD AC			1,10,000.1
DESC	DIDTION	DETAILS	OF STANDARD AC	CESSORIES		1,10,000.
The second secon	RIPTION	DETAILS	OF STANDARD AC	CESSORIES	TOTAL	1,10,000.
The second secon	RIPTION Accessories	DETAILS	OF STANDARD AC	CESSORIES	TOTAL 11,80,000 11,80,000	1,10,000.
The second secon	Accessories	Total	OF STANDARD AC	CESSORIES	11,80,000 11,80,000	1,10,000.
Standard	The second secon	Total	OF STANDARD AC	CESSORIES	11,80,000 11,80,000 1,10,00,000.00	1,10,000.
Standard Value to	Accessories Basic Supply V	Total	OF STANDARD AC BASIC 10,00,000	CESSORIES	11,80,000 11,80,000 1,10,00,000.00 1000000.00	1,10,000.
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Standard Value to Balance Val	Accessories Basic Supply V tie billed for St ue to be billed Veight to be Su Rate per M	Total 'alue d. Accessories for PEB Members pplied T	OF STANDARD AC BASIC 10,00,000	CESSORIES GST 1,80,000	11,80,000 11,80,000 1,10,00,000.00 1000000.00 1000000.00	1,10,000.6

Section 6: DELIVERY

6.1: Submission of General Arrangement Drawings for approvals (as per our offered schedule)

- Acknowledgement of PO / Contract Agreement.
- Signed Contract Copy.
- Advance Payment as per terms, whichever is the Later. Approved Drawings must be returned to M/s. SSIPL, Ahmedabad within one week from submission of General Arrangement Drawings.
- The change in General Arrangement Drawings needing redesign and or detailing changes shall result
 in additional time & commercial resource. However, the time line shall be communicated during
 approval process by evaluating the nature of change basing building complexity and manufacturing
 slot available.

Supply: Total supply shall be completed within 6 weeks after GAD approval and shall be effective from the date of receipt of General Arrangement Drawings duly approved in to along with sheet color, structural paint color confirmation and commercial clearances whichever is later.

Section 7: OTHER COMMERCIAL TERMS

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- PROPOSAL VALIDITY: This proposal is valid for (6Month) Three Days from the date of this proposal. Any extension of the validity must be received in writing from M/s. Smith Structures (India) Private Limited, referred as seller, to M/s. DNV, referred as Buyer.
- 2. CONTRACT VALIDITY: A project where no progress is seen in terms of approval of drawing, approval of sheeting color, approval of sheeting pattern and unable to meet the agreed upon commercial terms for more than 2 months from the date of signing of the contract, could be subjected to price revision. If the project is cancelled, then Cancellation policy shall be applicable.
- SPECIFICATION CHANGES: Seller reserve the right to modify the design of his standard buildings and
 to substitute material equal to or superior to that originally specified (in order to permit incorporation of
 changes and improvements, in the continued development of the Seller's product).

If any modification is done by the Buyer after giving drawing approval, the same shall have time and cost implication which would be borne by the Buyer. In such a case, a new purchase order/contract (incorporating the revised order value) shall be given to the Seller before which the seller is in no obligation to commence any project related activities.

- 4. CANCELLATION: Agreement and orders cannot be cancelled or modified by Buyer under any circumstances without Buyer first reaching an agreement in writing with Seller covering all damages.
 - If the buyer cancels the order, then the Buyer shall be subjected to order cancellation charges as hereunder:
 - 10% of the total order value, if the production hasn't started and would be considered as engineering cost OR
 - 10% of the total order value plus the cost of material procured and or manufactured (based on tonnage) till the date of intimidation to the Seller in writing by the Buyer.

Note: Buyer shall have the right to all the manufactured material, for which Buyer has paid to Seller.

- 4.1 Modification: No Modification post approval of GAD shall be entertained. In case they are imperative then it shall be taken up by SSIPL at extra cost. No changes during or post manufacturing be entertained by SSIPL, in case they are essential then it shall only be carried out at additional cost which shall not be an existing ordered unit rate but basing the complexity engineering and time resource it entails.
- 5. RELEASE FOR PRODUCTION: That portion of this order that is not released for production within TWO Months from the date of Contract / Purchase Order that is not released for production for the reasons from buyer (hold / change in specifications etc.), might be subject to a price increase above noted time period.
- 6. SHIPMENT: Material of 1st Lot, that is not shipped within THREE Months from date of Contract / Purchase Order could be subject to a price increase in accordance with Current Market prices (Material + Labor + 15% profit & overhead) posted at the end of the above noted time period unless a longer delivery period is mutually agreed by Seller and Buyer. Unloading at jobsite is the responsibility of the Buyer / Builder.
- 7. PAYMENT: Any overdue payment shall attract Interest 0.3% per week on compound interest basis and shall be levied on to the Buyer.
- 8. CHARGES: All bank charges pertaining to LC shall be borne by the Buyer except charges of Seller's Bank. Seller's bank charges shall be borne by the seller.
- 9. VARIATION ORDERS:

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- Lumpsum Order: Any change and / or revision to the above stated scope of supply shall lead to a
 variation in the price and the delivery period which shall be communicated to the buyer basing the
 nature of change/revision.
- BOQ Order: any change and or revision if in a BOQ shall leads to variation in the price & the delivery period if each item decreases by 25% in Quantity & Overall contract value decreases by 2.5% then the revised rates shall be communicated.
- 10. FORCE MAJEURE: SELLER shall not be liable for any loss or damage to Buyer for delay in delivery or cancellation of any Purchaser's Orders by Seller due to circumstances beyond Seller's control, such as, but not limited to, war, riots, civil commotion, revolution, government regulations, orders, or acts of any government authority directly or indirectly interfering with or rendering more burdensome the production or delivery of the products, floods, fires, delays due to transporter's strike and any other circumstance or event beyond Seller's control.

11 PERMITS:

- DCC: Client should give Delivery Clearance Certificate on time to achieve the time line / completion of project. The delay in DCC shall be considered for timeline extensions.
- Road Permits: Buyer shall be responsible or liable to provide necessary permits on time to the Seller for transport (Road permits), erect or install any product. Any delays arising shall be to the account of the buyer

12. INSPECTION OF PRODUCT:

- Raw Material Inspection: Buyer agrees to inspect upon arrival of all articles shipped. Claims for shortages or defective material, if not packaged, must be made in writing to the Seller's Local Sales Office within five days after receipt of the shipment, and if packaged within 30 days after receipt of shipment Seller shall have a reasonable time to investigate all claims made by Buyer. Any claims for shortages or defects made after the above periods shall be refused and finally dismissed.
- Before Dispatch: finished good material's inspection should be done by Buyer or his representative or his Third Party on readiness of material but before dispatch.
- 13. DELIVERY: Delivery to be accepted by client within 2-3 weeks from the date of intimation of shipment and or dispatch of material kept on hold by Buyer, even after the DCC, the material ready to dispatch if required any touchup or repainting to be done on structure shall be borne by Buyer.
- 14. STRUCTURE STABILITY: M/s. Smith Structures (India) Private Limited (SSIPL), shall offer structure stability certificate for its designed offering for a period of 25 years from the date of erection completion, the same shall be issued by M/s. Smith Structures (India) Pvt. Ltd. and shall be effective from the date of receipt of completion certificate and commercial clearances whichever is later.
- 15. SCOPE OF AGREEMENT: It is further understood that this Agreement is the only agreement express or implied, either verbal or in writing, in connection with this sale.
- 16. GOVERNING LAWS: This agreement shall be construed and enforced in accordance with and under the laws of the Government of India.
- 17. **ARBITRATION:** Both parties agree that in case of any difference or dispute arising between the Seller and the Buyer will be resolved by mutual discussions and agreement. However, unresolved issues, if any, will be settled by arbitration as per the latest Indian Arbitration and Conciliation Act, and the venue of the arbitration will be Ahmedabad.

Section 8: EXCLUSIONS

· Windows, Ladders, Glazing, etc.,

 Items quoted as optional have not been considered in Basic Building. Release: SSIPL/SO/A-ASD/20/01, Rev. No. – 17, Dt.: 01/04/2024

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- The contract does not include any material in connection with foundations, concrete, grouting under columns or in recess around bottom of wall sheets, plumbing, finished painting, heating, masonry, interior finishing, partitions, glass and glazing or any item not shown in SSIPL Approval Drawings, unless specifically mentioned in this Agreement.
- · Any type of Civil & Electrical works
- · Anything other than mentioned in SSIPL's offering.

Section 9: SPECIAL NOTE

- · We shall provide only internal materials test certificates instead of testing data submission.
- Anchor Bolt Drawings, General Arrangement Drawings and Design Calculations shall be provided.
- SSIPL shall furnish Approval Drawings and Design Calculations if required and mutually agreed upon;
 Vetting shall be in client's Scope.
- Panel Configuration (Roof & Wall) and Screws Pattern shall be as per SSIPL Standard Roof sheet
- Packing material used for shipments of Building components shall be brought back by SSIPL along with residual steel material left over post building completion but without any Credit Note.
- · Non-shrink grouting below base plate is in the scope of client.

Section 10: SSIPL STANDARD VENDOR LIST

Sr. No	Description	Imported / Local	Brand / Make / Company Name
1	Steel Plates	Local	AM/NS India / JSW Steel / TATA Steel Limited / Jindal Stee and Power / SAIL / Evonith (Only for Flange up to 12 mm thick) / POSCO
2	Bare & PPGL - SSR Panel		IOWATE A CO. ALL WATER CO. CO.
3	Bare & PPGL - Screw Down Panel	Local	JSW / Tata Steel Limited / DONGBU (Only BGL)
4	GI Coil (for Purlin)	Local	AM/NS India / JSW / POSCO
5	HR Coil (for Purlin) Ys - 240 Mpa	Local	AM/NS India / JSW / POSCO
6	Deck Sheeting	Local	JSW / AM/NS India / POSCO
			Angle, Channel & Round Bar: - Ambica / Khandelwal Steel / Varsana / RINL (Only Round Bar)
7	Hot Rolled Items	Local	ISMB: - Vandana / SKS Ispat / Ambica / Varsana
			UB / UC: - JSPL / SAIL

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			CHS / SHS / RHS: - Asian / APL - Apollo / Surya / JSW / TATA (TATA / JSW at additional Cost, MOQ & Lead Time)
8	Paint (Alkyd / Epoxy Base)	Local	Asian / Berger / Nippon / Akzonobel
9	GI Sheet (For Gutter 275 GSM, Ys – 240 Mpa)	Local	JSW / AM/NS India / POSCO
10	Stitch Screw / SDTS	Local	Corro shield / Ejot
11	Fasteners Gr 8.8 / 4.6	Local	Souvenir / Forex / Kwality Forge / Atul / Panchsheel
12	Shear Stud	Local	Panchvaktram / Stud Craft / Trust weld
13	2mm Polycarbonate (0.460m strip) for SSR	Local	Tuflite (Palram) - Made out of SABIC Resin
14	2mm Polycarbonate (1m wide)	Local	Tuflite (Palram) - Made out of SABIC Resin
15	2mm FRP (1m wide)	Local	Jayraj Composite / Everest - ECPL / Shree Ashapura / Roofit
16	Turbo vents (Ø 600 mm)	Local	Sudha Ventilating System / Mukta Engineers
17	Ridge Vent (Ø 300 / 600 / 900 mm)	Local	Smith Design
18	Insulations (fiber glass)	Local	UP Twiga Fiberglass (Saint Gobain) / Owens Corning
19	Air Bubble Insulation / Foam Insulation	Local	Aerolam / Alutix / Supreme
20	XLPE Insulation	Local	Aerolam / Supreme
21	Rockwool Insulation	Local	Rockwool India Insulation (Saint Gobain) / Roxul-Rockwool Shreeram Equitech Private Limited
21	GI Mesh	Local	Ayam Weldmesh / Nitin Wire / Accura Infranet / Parag
22	Sandwich Panel Puff / PIR	Local	Kingspan / Metecno / Emirates
23	Sealants / Rolls	Local	Sealant Tube – Anabond, Dow Corning Mastic Roll – Anabond / Osaka
24	Handrail (MS)	Local	Smith design
		F' TH	SMAW: Ador / Lincoln / Esab / GEE / Hyundai
25	Welding Consumables:	Local	SAW (Wire & Flux): Ador / Lincoln / Esab / GEE / Hyundai
		2	FCAW / GMAW: Ador / Lincoln / Esab / GEE / Hyundai
26	Life Line	Local	MT & T / SSIPL Standard with GI Rope & Post (Karam / Udyogi & Key Safety – at additional cost & lead time)
27	UPVC - Grey (Others Color at additional cost)	Local	Dutron / Supreme / Prince (Astral / Kisan at additional cost & lead time)
28	Gratings	Local	Meet Engineer / Ferrotech / Amrock (Indiana at additional cost & lead time 15 – 20 weeks)

Note: - Any other required make shall attract additional cost other than specified in Vendor list. Section 11: SSIPL STANDARD SHOP QAP

	Con Lean		SMITHS	TRUCTURES (1) FRE	VATE LIMITED			SOCUMENT IN	EMPLIES GARATES	
	rose Fri Da		Pre-En	Pre-Engineered Steel Building / Steel Structure					##(1000 No. 10	
-547-08		NAME OF CUSTOMER: MAY			JOB NO. JS-			0.476		
94	DESCRIPTION	CHARACTERISTICS	TYPE OF CHECK	FREQUENCY OF CHECK	SPEC CODES & STANDARDS	MASPE	CTION BY	PORMATOR	The same of the State of the St	
		Table 18 Comments	Tree or Green	CHEMORIES OF CHECK	FOR ACCEPTANCE OR FERIA	By QC	Clients TIPs	RECORDS	REMARKS	
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		Ormension	Westurament	I. Pixte from every bundle				109		
		Physical Conditions	Visual Inspection	100%	ASTMA ETT OF TO	1	9.	105		
	of Park	Visitanical Properties UTD Int and Biorgation	Dany Sector	WH TC 100%	CODE OF THE OF EDUCATION	*		MTD		
		Chamca Esperies	Verty GRITC	MITTO 100%		*		NITC		
		Dimension.	Vesturenard	I Repulson even bundle	ro I poés Grace & péo A Cr Equipalario Motaria	-		-		
	THE DESIGNATION OF THE PARTY OF	Physical Conditions	Visual Inspection.	100%			-	-		
	5.55230	Wethering Properties	verty Mritz / Testing	WH TC 100%		-		SETC		
		Charles Properties	verty sale to	Mil TC 191%		-	-	UTC	115	
		Service	Messurament.	fixes Col.			-	175	11.00	
		Physical Companys	Visial Inspector.	-00%				-	//~	
	D: ZHW	Vectorical Procedus (FC, 15 and alongstor	very secto	UNITE IDEA	ASTMA EES SHEE CUTT OF 160	-		ME	(3/A)	
		Chemica Properties	Verty No. 75	WE TO 100%	1	2:		MED	BIN	
		Dimercian, 101 and element	Vesourement	E3th Coll			-	100	11001 -	
14	photosia una core	Methanical Properties	Vertical To	S4F TC 100%	ACTIVIA TSQ GV: 10 A 10 MIT.		-		115/1	
V		Cremox Properties	VARTA NO. TO	MI TO 100%	1836 - 13 860	- 0	-	MTC	110	
3		Difference 107 and water and	Vessionered			f.	=	UTC.	No Ale	
- 1				Extr. Col.			A.	18	1000	
11	Res Racines Cons	Socz	+18600	Exit Col	AST V A 112 OF 52 460 B-1 -			695		
11	/	Vectorials Properties	Verry Vol. 70	SWI TO 100%	15965 15555	R		MEC		

Smith
Structures
India Pvt. Ltd.
Making You. Kasin Ping Tur.

Section 12: STANDARD LETTER OF CREDIT DRAFT

BANK NAME:

TEL.NO.: FAX NO: SWIFT NO: PIN CODE:

DATE OF ISSUE:

FORM OF LC: IRREVOCABLE.

L/C NO :

AMOUNT OF L/C: INR IN WORDS: INR

TOLERANCE: PLUS 5% NEGATIVE 5%

EXPIRY DATE AND PLACE:

NEGOTIATING BANK

APPLICANT NAME:

ADDRESS:

ADVISING BANK:

BENEFICIARY DETAILS:

SSIPL

M/s. SMITH STRUCTURES (INDIA) PRIVATE LIMITED LS NO. 358, KHATA NO. 570, VILLAGE – VANSAR, AHMEDABAD – NADIAD SIX LANE HIGHWAY,

TALUKA - MATAR, DISTRICT - KHEDA, GUJARAT - 387570.

DEAR SIR(S).

WE HEREBY ISSUE IN YOUR FAVOR THIS DOCUMENTARY CREDIT WHICH IS AVAILABLE BY NEGOTIATION OF YOUR DRAFT(S) AT SIGHT, DRAWN ON

BANK OF THIS CREDIT FOR 100% OF INVOICE VALUE SUBJECT TO FOLLOWING TERMS AND CONDITIONS

DOCUMENTS REQUIRED:

- 1. DRAFTS FOR 100% OF INVOICE VALUE
- 2. INVOICE IN DUPLICATE
- 3. COPY OF LORRY RECEIPT

COVERING:

SUPPLY AND CONSTRCUTION OF PRE- ENGINEERED STEEL BUILDING

SHIPMENT FROM: ANY WHERE IN INDIA
SHIP TO:
LATEST SHIPMENT DATE:
PARTIAL SHIPMENT: ALLOWED.
TRANSSHIPMENT: ALLOWED.
THIRD PARTY LORRY RECEIPT ACCEPTABLE
CONFIRMATION: NO.
REIMBURSING BANK:

Release: SSIPL/SO/A-ASD/20/01, Rev. No. - 17, Dt.: 01/04/2024





At - Amta, (West Bengal)



WE HEREBY ENGAGE WITH DRAWERS AND / OR BONAFIDE HOLDERS THAT DRAFTS DRAWN AND NEGOTIATED IN CONFORMITY WITH THE TERMS OF THIS CREDIT WILL BE DULY HONORED ON PRESENTATION AND THAT DRAFTS ACCEPTED WITHIN THE TERMS OF THIS CREDIT WILL BE DULY HONORED AT SIGHT.

THE AMOUNT OF EACH DRAFT MUST BE ENDORSED ON THE REVERSE OF THIS CREDIT BY THE NEGOTIATING BANK; THIS CREDIT IS SUBJECT TO UNIFORM CUSTOMS AND PRACTICES FOR DOCUMENTARY CREDITS LATEST VERSION.

THIS LETTER OF CREDIT IS SUBJECT TO ADDITIONAL CONDITIONS GIVEN IN ANNEXURE. THE ADVISING BANK IS REQUESTED TO NOTIFY THE BENEFICIARY.

YOURS FAITHFULLY

AUTHORIZED SIGNATORY

AUTHORIZED SIGNATORY.

NAME AND SIGNATURE WITH RUBBER STAMP

NAME AND SIGNATURE WITH RUBBER STAMP

PLACE: DATE:

L/C NO .:

ANNEXURE

ISSUE DATE:

ADDITIONAL CONDITIONS

- 1. APPLICANT BANK CHARGES TO APPLICANT AND BENEFICIARY'S BANK CHARGES TO THE BENEFICIARY'S A/C.
- THIS LETTER OF CREDIT IS AVAILABLE FOR NEGOTIATION WITH ANY BANK WITHOUT ANY RESTRICTION. IN ANY CASE NOT LATER THAN THE ABOVE EXPIRY DATE OF THE CREDIT.

Reference SSIPL/SO/A-ASD/20/01, Rev. No. - 17, Dt.: 01/04/2024 Page 17 of 18





HO (Sales & Marketing)

1101. Maple Trade Centre, Nr. Surdhara Circle, Thaltej, Ahmedabad - 380052 (GUJ) INDIA. Email: info@smithstructure.com, Phone: 079-48990452

Plant (Kheda)

LS No. 358, Khata No. 570, Ahmedabad - Nadiad Six Lane Highway, Vansar, Ta Matar, Dist. Kheda - 387570 (GUJ), INDIA.



Regional Offices: Ahmedabad | Vadodara | Delhi | Mumbai | Pune | Kolkata | Hyderabad | Indore | Chennai









info@smithstructure.com | www.smithstructure.com

Annexure - D



Electrical Engineering & Projects #

QUOTATION

REFERENCE: 00192/23/24-25

DATE: 25.07. '25

TO,

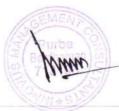
DNV FOODS PRODUCTS LTD

MARBLE ARCH, 236B, AJC BOSE ROAD, SUITE NO.-403, 4TH FLOOR, KOLKATA-700020

KIND ATTENTION: MR. PRATIK JAIN

S.NO.	DESCRIPTION	L.PRICE	DISC.	N. PRICE	QTY	AMOUNT
	MAKE: PRECISION:					
1	PVC CONDUIT PIPE 25MMS PRECISION			75.00	1500	112500
2	PVC BAR SADDLE 25MM			7.50	6000	45000
3	PVC ELBOW 25MM			8.00	6000	48000
4	PVC BEND 25MM			13.00	350	4550
5	PVC TEE 25MM			12.00	1000	12000
6	PVC CIRCULAR BOX 25 X 1W			21.00	300	6300
7	PVC CIRCULAR BOX 25 X 2W			22.00	450	9900
8	PVC CIRCULAR BOX 25 X 3W			23.00	450	10350
9	PVC CIRCULAR BOX 25 X 4W			24.00	150	3600
10	PVC CIRCULAR LID			6.50	900	5850
11	PVC FLEXIBLE PIPE 16MM			45.00	15	675
12	PVC FLEXIBLE PIPE 20MM			475.00	15	7125
13	PVC FLEXIBLE PIPE 25MM			495.00	10	4950
14	PVC FLEXIBLE PIPE 32MM			675.00	5	3375
15	PVC COUPLING 16MM			22.00	100	2200
16	PVC COUPLING 20MM			27.00	100	2700
17	PVC COUPLING 25MM			31.00	50	1550
18	PVC COUPLING 32MM			40.00	50	2000
19	BENDING SPRING 25MM			375.00	5	1875
	MAKE: KEI 100M/180M/300M/200M FR "CU" WIRES:					
20	1C X 1.0SQMM (40COILS)	24.1	56.0%	10.60	12000	127248
21	1C X 1.5SQMM (140COILS)	36.4	56.0%	16.02	42000	672672
22	1C X 2.5SQMM (100COILS)	59.1	56.0%	26.00	30000	780120
23	1C X 4.0SQMM (10COILS)	87.8	56.0%	38.63	2000	77264
24	1C X 6.0SQMM (10COILS)	134.2	56.0%	59.05	2000	118096
25	1C X 10.0SQMM (10COILS)	240	56.0%	105.60	1000	105600
26	1C X 16.0SQMM (10COILS)	375.8	56.0%	165.35	1000	165352
27	1C X 25.0SQMM (05COILS)	585.3	56.0%	257.53	500	128766
28	1C X 35.0SQMM (05COILS)	821	56.0%	361.24	500	180620
29	3CORE X 1.5SQMM (05COILS)	116.5	56.0%	51.26	500	25630
30	3CORE X 2.5SQMM (05C0ILS)	190.8	56.0%	83.95	500	41976
31	4CORE X 1.5SQMM (05C0ILS)	152.5	56.0%	67.10	500	33550
32	4CORE X 2.5SQMM (05C0ILS)	250.6	56.0%	110.26	500	55132
33	4CORE X 4.0SQMM (05C0ILS)	406.8	56.0%	178.99	500	89496
34	4CORE X 6.0SQMM (03C0ILS)	601.2	56.0%	264.53	300	79358.4
35	4CORE X 10.0SQMM (01C0ILS)	1016	56.0%	447.04	100	44704
	TOTAL C/F:					3010084

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Electrical Engineering & Projects & Co. Electrical Goods Stockist & Suppliers



Office:

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E-mail	sales@el	ectr	

S.NO.	DESCRIPTION	L.PRICE	DISC.	N.PRICE	QTY	AMOUNT
	TOTAL B/F:					3010084.
-	MAKE: GLOSTER/KEI ARMOURED CABLES.					
36	4CORE X 16.0SQMMM ALUMINIUM AR.	485	72%	135.80	300	40740
37	4CORE X 25.0SQMM ALUMINIUM AR.	635	72%	177.80	300	53340
38	4CORE X 35.0SQMM ALUMINIUM AR.	822	72%	230.16	200	46032
39	4CORE X 50.0SQMM ALUMINIUM AR.	1098	72%	307.44	200	61488
40	4CORE X 70.0SQMM ALUMINIUM AR.	1492	72%	417.76	200	83552
41	4CORE X 95.0SQMM ALUMINIUM AR.	1861	72%	521.08	200	104216
	MAKE: D-LINK					
42	CAT6 UTP LAN CABLE			7500.00	5	37500
43	2M SINGLE PLATE			70.00	25	1750
44	2M DUAL PLATE			85.00	25	2125
45	PVC BOX			43.00	50	2150
46	CAT6 KEY STONE			195.00	75	14625
47	CAT6 CONNECTOR			12.00	100	1200
	MAKE: RATAN CABLE GLANDS					
48	4CORE X 16.0SQMMM S/C	515	20%	412.00	20	8240
49	4CORE X 25.0SQMM S/C	748	20%	598.40	20	11968
50	4CORE X 35.0SQMM S/C	814	20%	651.20	10	6512
51	4CORE X 50.0SQMM S/C	1006	20%	804.80	10	8048
	HARDWARE:					0040
52	PIN FASTENER 10 X 100			20.00	500	10000
53	WEDGE FASTENER 10/8 X 75/100			25.00	500	12500
54	CAP FASTENER 8MM X 2.5"			10.00	2000	20000
55	GI NUT BOLT MISC. SIZES			145.00	50	7250
56	8MM THREAD ROD		_	80.00	100	8000
57	ALUMINIUM STRIP		_	130.00	50	6500
58	WALL PLUG (GULLI)			45.00	100	4500
59	PVC TAPE STEELGRIP			11.00	300	3300
	MISCELLENEOUS ITEMS			11.00	300	3300
60	WOODEN LADDER 12FEET			1500.00	5	7500
61	WOODEN LADDER 16FEET			2400.00	5	12000
62	CRC SPRAY			350.00	5	
63	EMPIRE TAPE			55.00	10	1750
64	8X6 PLASTIC SWITCH BOARD PRESTO		-	125.00		550
65	8X10 PLASTIC SWITCH BOARD PRESTO		-		100	12500
	MAKE: LST			165.00	50	8250
66	0.5HP-2.0HP DOL STATERS 440V	3550	30%	2405 00	0.0	
67	3HP DOL STATERS 440V	3550	30%	2485.00	26	64610
68	4-5HP DOL STARTER	3850		2485.00	3	7455
69	6-7.5HP DOL STARTER 440V	4300	30%	2695.00	16	43120
70	10HP STAR DELTA STARTER 440V		33%	2881.00	4	11524
71	15HP STAR DELTA STARTER 440V	7650	33%	5125.50	3	15376.5
72	10HP STAR DELTA STARTER 440V	1950	33%	1306.50	1	1306.5
	TOTAL C/F:	44750	33%	29982.50	1	29982.5
_	AVARM U/E:					3781544.

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Electrical Engineering & Projects Co. Electrical Goods Stockist & Suppliers



S.NO.	DESCRIPTION	L.PRICE	DISC.	N.PRICE	QTY	AMOUNT
	TOTAL B/F:					3781544.
	MAKE: HAGER MCB & DB					
73	2WAY MS MCB ENCLOSURE	575	53%	270.25	5	1351.25
74	4WAY MS MCB ENCLOSURE	605	53%	284.35	5	1421.75
75	8WAY SPN DB DD	3000	62%	1140.00	2	2280
76	12WAY SPN DB DD	3600	62%	1368.00	2	2736
77	8WAY VTPN DB DD MCB INCOMER	18080	62%	6870.40	2	13740.8
78	12WAY VTPN DB DD MCB INCOMER	25450	62%	9671.00	2	19342
79	8WAY VTPN DB DD P160 MCCB INCOMER	23480	62%	8922.40	1	8922.4
80	12WAY VTPN DB DD P160 MCCB INCOMER	31390	62%	11928.20	1	11928.2
81	12WAY VTPN DB DD P250 MCCB INCOMER	41730	62%	15857.40	1	15857.4
82	P160 MCCB ENCLOSURE	4000	62%	1520.00	1	1520
83	P250 MCCB ENCLOSURE	10450	62%	3971.00	1	3971
84	20A 2P+E PLUG & SOCKET DB 220V	2540	60%	1016.00	20	20320
85	20A 3P+N+E PLUG & SOCKET DB 440V	3910	60%	1564.00	8	12512
86	32A 3P+N+E PLUG & SOCKET DB 440V	5120	60%	2048.00	В	16384
87	6-32A SP MCB 10KA	400	64%	144.00	240	34560
88	40-63A SP MCB 10KA	910	64%	327.60	20	6552
89	6-32A DP MCB 10KA	1330	64%	478.80	10	4788
90	40-63A DP MCB 10KA	2100	64%	756.00	8	6048
91	6-32A TP MCB 10KA	2130	64%	766.80	10	7668
92	40-63A TP MCB 10KA	3240	64%	1166.40	10	11664
93	6-32A 4P MCB 10KA	2890	64%	1040.40	10	10404
94	40-63A 4P MCB 10KA	4120	648	1483.20	5	7416
95	80A 4POLE MCB 10KA	13542	57%	5823.06	1	5823.06
96	100A 4POLE MCB 10KA	15890	57%	6832.70	2	13665.4
97	125A 4POLE MCB 10KA	16150	57%	6944.50	1	6944.5
98	100A 3POLE ISOLATOR	1910	60%	764.00	6	4584
99	125A 3POLE ISOLATOR	2200	60%	880.00	3	2640
100	63A 4POLE MCCB 25KA	12910	64%	4647.60	1	4647.6
101	100A 4POLE MCCB 25KA	12910	64%	4647.60	1	4647.6
102	125A 4POLE MCCB 25KA	20880	64%	7516.80	1	7516.8
103	160A 4POLE MCCB 25KA	23430	64%	8434.80	1	8434.8
104	200A 4POLE MCCB 25KA	37220	64%	13399.20	3	40197.6
105	250A 4POLE MCCB 25KA	38310	64%	13791.60	1	13791.6
	PANEL BOARD			20.02.00	-	13/91.0
106	MAIN LT PANEL			495000.00	1	450000
	TOTAL			22000.00	-4-	4565824.66
	ADD: GST@18%					821848.44
	TOTAL					5387673

S.NO.	TERMS & CONDITIONS
1	DELIVERY PERIOD: 7-10DAYS
2	GST: EXTRA AS APPLICABLE
3	PAYMENT TERMS: NEGOTIABLE
4	VALIDITY:180DAYS FROM THE DATE OF THIS QUOTATION OR VALIDITY OF THE MAKER'S PRICELSIT WHICHEVER IS EARLIER.

FOR ELECTRICAL ENGINEERING & PROJECTS CO.

ANAND KOTHARI

(PROPRIETOR)

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