# Creating Value DRIVING SUSTAINABLE GROWTH



FOODS AND INNS LIMITED

FOR A BETTER TOMORROW



# **Scroll Down For...**

Corporate Overview	02-11
Our Journey of Value Creation	02
Milestones	06
Chairman's Message	08
Value-Enablers	10
Statutory Reports	12-83

Management Discussion and Analysis	12
Notice of AGM	37
Directors' Report	52
Corporate Governance	71

# Financial Statements82-205Standalone83

Standalone	83
Consolidated	142



Please find the online version of this Report at:

https://www.foodsandinns.com/ Investor/Investor

Simply scan the QR code below to view our annual report:

#### **Investor Information**

CIN	
ISIN	
BSE Code	
Bloomberg code	
Dividend Declared	
AGM Date and Time	
AGM Venue	

: L55200MH1967PLC013837 : INE976E01023 : 507552 : FOODSIN : 20% : September 29, 2021 at 3:30 PM : Through video conferencing facility

**Disclaimer:** This document contains statements about expected future events and financial and operating results of Foods and Inns Limited ('the Company') which are forward-looking. By their nature, forward-looking statements require the Company to make assumptions and are subject to inherent risks and uncertainties. There is a significant risk that the assumptions, predictions and other forward-looking statements will not prove to be accurate. Readers are cautioned not to place undue reliance on forward-looking statements as a number of factors could cause assumptions, actual future results and events to differ materially from those expressed in the forward-looking statements. Accordingly, this document is subject to the disclaimer and qualified in its entirety by the assumptions, qualifications and risk factors referred to in the Management Discussion and Analysis section of this Report.





# **Creating Value. Driving Sustainable Growth for a Better Tomorrow.**

Every business is a story of constant adaptation of change and enhancements. And when aligned to the purpose of adding value for others, these exact changes and enhancements pave the way for organic growth and success. Thereby, leading to value creation and diversification while unlocking wider avenues of opportunities.

At Foods and Inns Limited, we aspire to grow bigger and better as we traverse through our journey. We have sincerely endeavoured to create value for all our stakeholders while driving sustainable growth. The idea is not to limit ourselves by just what we have set out to do. It is more so going beyond the expectations of our stakeholders to build a better tomorrow.

Through the last 50 years, we have envisioned a future of enhancing value for the business we drive, the planet we are on, and the people around us. We have been dedicated to creating value as we move towards a better tomorrow while producing ingredients for sustainable growth. We are committed to triple bottom line framework (people, planet and profit) as we advance, backed by our forward and backward integrated value chains, strengthening our existing businesses.



#### **Company Introduction**

# **Our Journey of Value Creation**

Foods and Inns Limited ('F&I' or 'the Company' or 'We' hereafter) is a renowned name that has pioneered the food processing space since its establishment in 1967. We primarily manufacture and market a range of processed tropical Fruit Pulps, Purees, and Vegetables, globally. We are a Government-recognised export house and the largest Indian exporter of Mango Pulp.

Our product basket includes tropical fruit purees and concentrates of Mango, Guava, and Papaya, apart from the Tomato Paste, Natural Fruit and Vegetable Powders.

Through the years, F&I has grown to be a major exporter of Aseptic, Canned and Frozen Fruit Pulp, Fruit & Vegetable Chunks, Readyto-Eat Food and Processed Spices with established markets in the USA, Europe, Australia, Middle East and some Asian destinations.



#### **Our Key Divisions**

- Aseptic
- Canning
  Canada Draw
- Spray Drying
  Encoded and Encoded
- Frozen Fruits
- Individually Quick Frozen (IQF) Vegetables & Snacks
- Spices (Kusum Spices)



#### Vision

- To become the largest Fruit & Vegetable processor in India
- To become the most preferred Food & Beverage manufacturer
- To own trusted Food & Beverage brands portfolio



#### Mission

Strive to build world-class manufacturing facilities with emphasis on indigenous sourcing

Creating Innovative and Environmental Friendly Products through constant focus on Research & Development and Sustainable Sourcing

Sourcing/creating the best ingredients adhering to high ethical standards

Focus on cost efficiencies through Economies of Scale & Asset Light Operating Models

# **Juicy Facts**

50 Years+ Rich Experience and Expertise

State-of-the-art Facilities 3 at Chitoor (Andhra Pradesh) 1 at Valsad (Gujarat) and, 2 at Nashik (Maharashtra)

**30**+ <sub>Variety</sub> of Products Processed

50+Countries

400+ Strength

**3,000+** Workers On Contractual Basis

2 Foods and Inns Limited

### **Our Brands**



## **Our Product Range**

**Pulp, Purees & Concentrates** 

#### Pulp & Puree



**Paste & Concentrates** 





Ginger



Guava

Garlic



Papaya





Tomato

Mango

Tamarind



#### Chutneys





#### Snacks





#### Vegetables



#### **Spray-dried Powder**



#### **Spices & Masala**





All spices, including Aloo Chat Masala, Bhindi Masala, Briyani Masala, and Clove Powder, among others

#### **Tetra Recart**

(Tetra Recart will be added to the product range only from end of calendar year 2021)





Sauces & Chutneys



Soups



Fruits &

Vegetables

Ready Meals



# **Milestones**

### → 2019

Acquisition of branded spice company Kusum Masala, foray into B2C business including frozen products and others

### **2020**

Gonde, Nashik

Brownfield expansion

of Cold Chain facility at



Tetra Recart

### 2010

First company to certify farmer under various programs, strong efforts to waste management and building circular manufacturing facilities.

Increased exposure to food service business

### 2000

First company to introduce mono block PLC and multi-tube sterilisers for high flavour products, increased processing capacity

### **1970**

Commissions first production line supplying spray drying egg powder

### 1980

Acquisition of fruit canning line in Valsad, Gujarat from Coca-Cola India

#### 1990

Investment in aseptic fruit processing technologies in Chitoor, Andhra Pradesh

Acquisition of frozen food maufacturing unit in Nashik, Maharashtra

# **Marquee Clientele**







# **Our Footprints**

Market-wise percentage of revenue share of F&I total products basket





# **Chairman's Message**



# 66

FY 2020-21 was full of lessons that taught us about resilience, prudence, survival and most importantly, being ready for anything anytime. The year started with the pandemic led lockdown creating a panic-like situation across businesses, industries and among mankind in general around the world.

#### The Year That Was...

It indeed was a year unlike any other we have seen so far. Foods and Inns family lost 3 of its members to the ruthless COVID-19. Our heart goes out to the families of these members and we pray for the peace of the departed souls. While 2021 brought with it a fair degree of hope and optimism, I believe we must now embrace living in a world where the new normal and never normal coexist. This crisis has instrumented some lasting changes in the way consumers and businesses will function. There are some significant structural changes in the way we live and work, the way we consume, shop, and interact with others. And they are here to stay.

#### **Testing Times Bring Out the Best**

The phrase 'Survival of the fittest' was apt given the circumstances. At F&I, we survived the first and second pandemic waves with our agility and resilience. Not only that, we also emerged stronger than before, thanks to our ecosystem of farmers, vendors, employees, customers, financiers, shareholders and well-wishers.

#### **Towards a Sustainable Future**

At F&I, our ambition is to build on our vision of putting up world-class processing facilities and to build some of the most trusted consumer brands going ahead. With this as the background, you will see a significant shift in our approach, one of greater aggression and one with sharper execution.