

Sunil Agro Foods Limited

ANNUAL

REPORT

2021/22

**SUNIL
AGRO**
FOODS LTD.

“Mindful nutrition as a
way of life”



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COMPANY'S PROFILE

WHO ARE WE?

Sunil Agro Foods Limited is primarily involved in the milling, machining, and processing of wheat products into Chakki Atta, Maida and Sooji. The Company serves a diverse range of customers which includes wholesalers, bakeries, noodles & pizza manufacturers as well as large Corporation across the Country, by facilitating the production of various food products. With more than thirty years of experience in the milling industry, Sunil Agro Foods Limited has now ventured into the retail market with its own brand "Sunishta", a collection of wheat flours, selling Chakki Atta, Maida and Sooji.

Over 2500 flour mills operate throughout India, collectively producing 25 million tonnes of wheat products annually. Sunil Agro Foods Limited has contributed significantly to the market with its state-of-the-art flour mill and chakki mill.

Sunil Agro Foods Limited was founded as a flagship Company in 1988 by Mr. B Shantilal, who began his career as a wheat broker. He then established Wheat Flour Mills, in Chitradurga and Coimbatore, which he soon left to pursue a separate flour mill endeavor in Brindavan and Belgaum. This had ultimately laid the foundation for what has now become Sunil Agro.



Quality Check



The raw material is procured from various parts of India, including Madhya Pradesh, Rajasthan, Gujarat and Uttar Pradesh. The melange of the wheat grain harvested from across the Country is then blended to offer our customers a product unlike any other. The wheat used by Sunil Agro is bought based on a series of quality tests. The raw materials are constantly tested, in order to improve the quality of the product as well as to ensure efficiency in production.

Sunil Agro Foods Limited for more than thirty years worked hard to maintain the highest degree of cleanliness and safety throughout the milling process. The facilities include a dedicated laboratory conducting regular quality checks on the incoming raw materials and the final products. The laboratory ensures the products adhere to strict parameters, including moisture, dry gluten, and wet gluten levels to name a few. Finally, the laboratory also tests the finished product by making a variety of bread, buns, and rotis.



