



**46TH  
ANNUAL REPORT 2021-22**



**VENKY'S (INDIA) LIMITED**



**Padmashree Late Dr. B.V. Rao**  
**(1935-1996)**

*"VH Group is passionately committed in bringing quality and technology to the Indian poultry industry."*

*"Technologically Indian poultry can match the world's best. Our productivity levels both in layer and broiler segments are second to none. Yet we also feel small, for there is so much to be done and so much more that can be done."*

*"The poultry industry must become self-supporting and self-reliant through better productivity, scientific management and an organised marketing effort."*

*"All our plans and programmes should be aimed at ensuring that the small farmer continues to remain in the industry and prosper."*

*"Under the Indian conditions, the small farmer is the backbone and the kingpin of our industry and he will continue to be so far all time to come."*

*Padmashree Dr. B. V. Rao*



## *A Message From The Chairperson*

Dear Shareholders,

I hope that you are well and in good health.

Venky's performance for the year 2021-22 is seen reasonable in spite of certain adverse factors. During this year we have seen very high increase in the prices of soya and maize which are the major ingredients of the poultry feed. Soya prices have gone up by 78% and maize by 32%. Such a steep increase could not be passed on and, as a result, the profit margins of the Poultry and Poultry Products Segment of the Company has been severely affected. However, the performance of the Animal Health Products and Oilseed segments have been good, hence the performance of the Company as a whole has been satisfactory despite several challenges.

The Board has recommended a dividend of Rs. 13 per share (130%) for the year ended 31<sup>st</sup> March, 2022.

The various expansion projects undertaken by the Company have started contributing to the sales turnover of the Company. Overall sales turnover has gone up by 41% at Rs.4,400 cr. in FY 22 as compared to the previous year.

A green field project has been initiated in the Animal Health Products Segment, through establishing a project for manufacturing of veterinary medicines in powder and liquid forms to cater growing demand of poultry industry, at an estimated cost of Rs.30.00 cr. The project is expected to be completed by March 2023.

As the demand for the Company's products is increasing steadily, the Company will review its production capacities regularly and will take appropriate measures in the interest of the shareholders and to keep the growth momentum intact. Increase in input costs is definitely a significant factor for the Company but such challenges have to be faced. However, our commitment is to deliver improved performance in the coming years.

I wish you and your family all the best and good health.

**Anuradha J. Desai**  
Chairperson



## BOARD OF DIRECTORS

Mrs. Anuradha J. Desai	(DIN : 00012212)	—	Chairperson
Mr. B. Venkatesh Rao	(DIN : 00013614)	—	Vice Chairman
Mr. B. Balaji Rao	(DIN : 00013551)	—	Managing Director
Mr. Jitendra M. Desai	(DIN : 00013533)	—	Director
Ms. Uttara J. Desai	(DIN : 07521417)	—	Director
Lt. Col. Ashok Mahajan (Retd.)	(DIN : 00017150)	—	Independent Director
Brig. Rajeshwar Singh Rathore (Retd.)	(DIN : 00992251)	—	Independent Director
Brig. Amrit Kapur (Retd.)	(DIN : 06778401)	—	Independent Director
Mrs. Neeraja Polavarapu	(DIN : 01753573)	—	Independent Director
Brig. Ashutosh Nargolkar (Retd.)	(DIN : 07940176)	—	Independent Director

## AUDIT COMMITTEE

Lt. Col. Ashok Mahajan (Retd.)	—	Chairman
Mr. Jitendra M. Desai	—	Member
Brig. Rajeshwar Singh Rathore (Retd.)	—	Member
Brig. Amrit Kapur (Retd.)	—	Member
Brig. Ashutosh Nargolkar (Retd.)	—	Member

## STAKEHOLDERS RELATIONSHIP COMMITTEE

Brig. Rajeshwar Singh Rathore (Retd.)	—	Chairman
Mrs. Anuradha J. Desai	—	Member
Mr. B. Venkatesh Rao	—	Member
Mr. Jitendra M. Desai	—	Member

## NOMINATION AND REMUNERATION COMMITTEE

Lt. Col. Ashok Mahajan (Retd.)	—	Chairman
Mrs. Anuradha J. Desai	—	Member
Brig. Rajeshwar Singh Rathore (Retd.)	—	Member

## CHIEF FINANCIAL OFFICER

Mr. J. K. Handa

## BANKERS

State Bank of India  
IDBI Bank Limited  
ICICI Bank Limited  
HDFC Bank Limited  
AXIS Bank Limited

## STATUTORY AUDITOR

M/s. B. D. Jokhakar & Co.  
Chartered Accountants  
8 Ambalal Doshi Marg, Fort  
Mumbai – 400 001.  
Tel. : 022-22654882 / 22657093

## REGISTRAR AND SHARE TRANSFER AGENT

M/s. Bigshare Services Private Limited  
Office No. S-2, 6<sup>th</sup> floor, Pinnacle Business Park,  
Next to Ahura Centre, Mahakali Caves Road,  
Andheri East, Mumbai 400093.  
Tel: 022-62638222.

## CORPORATE SOCIAL RESPONSIBILITY COMMITTEE

Mr. B. Venkatesh Rao	—	Chairman
Mr. Jitendra M. Desai	—	Member
Brig. Rajeshwar Singh Rathore (Retd.)	—	Member

## RISK MANAGEMENT COMMITTEE

Brig. Rajeshwar Singh Rathore (Retd.)	—	Chairman
Lt. Col. Ashok Mahajan (Retd.)	—	Member
Mr. J. K. Handa	—	Member

## COMPANY SECRETARY

Mr. Rohan Bhagwat

## SECRETARIAL AUDITOR

Mr. P. L. Shettigar  
Practicing Company Secretary  
A-10, Aditya Nagar,  
Near Lokseva Hanuman Mandir,  
Hadapsar Gadital, Pune 411028.

## COST AUDITOR

M/s Joshi Apte & Associates,  
Cost Accountants,  
“CMA PRIDE”, Erandawana Housing  
Society, Erandawana, Pune – 411 004  
Tel. No. 020-25436408

## REGISTERED AND CORPORATE OFFICE

“Venkateshwara House”  
S.No. 114/A/2, Pune-Sinhagad Road,  
Pune - 411 030.  
Tel. : 020-71251530 to 41  
Email id: corp.shares@venkys.com

**CIN** - L01222PN1976PLC017422



Tradition of Excellence since 1986



*Chicken Nuggets*

Ready-to-Eat Chicken

[www.venkys.com](http://www.venkys.com)





## Fry & Serve

### Chicken Samosa

Cook Frozen. Deep fry for 6 to 7 minutes at 180 degrees centigrade to achieve a minimum product temperature of 75 degrees centigrade. Serve hot with tamarind or mint chutney.



### Chicken and Cheese Nuggets

Heat oil in a pan to 180 degrees centigrade and gently drop Venky's Frozen Chicken and Cheese Nuggets into it. Deep fry for 3 to 4 minutes until it turns to light golden brown colour, rise to the top & achieves a minimum product temperature of 75 degrees centigrade. Serve hot with tomato ketchup or mayonnaise. Do not overfry otherwise cheese may ooze out.



### Chicken Nuggets

Heat sufficient oil in a pan to 180 degrees centigrade and gently drop Venky's Frozen Chicken Nuggets into it. Deep fry for 3 to 4 minutes until Nuggets turns golden brown, rise to the top & achieves a minimum product temperature of 75 degrees centigrade. Serve hot with tomato ketchup.



### Chicken Fingers

Heat sufficient oil in a pan to 180 degrees centigrade and deep fry Venky's Frozen Chicken Fingers for 2 to 3 minutes until they turn golden brown & achieves a minimum product temperature of 75 degrees centigrade. Serve hot with tomato ketchup or a spicy dip.



### Chicken Pops

Heat sufficient oil in a pan to 180 degrees centigrade and gently drop Venky's Frozen Chicken Pops into it. Deep fry for 2 to 3 minutes until Pops turns golden brown & achieves a minimum product temperature of 75 degrees centigrade. Serve hot with tomato ketchup.



## Fry & Serve



### Chicken Burger Patty

Heat sufficient oil in a pan to reach 180 degrees centigrade, deep fry the Venky's Frozen Chicken Burger Patty for 3 to 4 minutes, till the patty turns golden brown and achieves a minimum product temperature of 75 degrees centigrade. Sandwich in between buttered burger bun lined with lettuce / onion / tomato or as required. Serve hot with mustard sauce / tomato ketchup.



### Crispy Chicken Burger Patty

Heat sufficient oil in a pan to reach 180 degrees centigrade, deep fry the Venky's Frozen Crispy Chicken Burger Patty for 6 to 7 minutes, till the patty turns golden brown and achieves a minimum product temperature of 75 degrees centigrade. Sandwich in between buttered burger bun lined with lettuce / onion / tomato or as required. Serve hot with mustard sauce / tomato ketchup.



### Chicken Jumbo Burger Patty

Heat sufficient oil in a pan to reach 180 degrees centigrade, deep fry the Venky's Frozen Chicken Jumbo Burger Patty for 6 to 7 minutes, till the patty turns golden brown and achieves a minimum temperature of 75 degrees centigrade. Sandwich in between buttered burger bun lined with lettuce / onion / tomato or as required. Serve hot with mustard sauce / tomato ketchup.



### Chicken Cutlets

Heat sufficient oil in a pan to 180 degrees centigrade and gently drop Venky's Frozen Chicken Cutlets into it. Deep fry for 5 to 6 minutes until Cutlets turns brown & achieves a minimum product temperature of 75 degrees centigrade. Serve hot with spicy chutney, tomato ketchup and buttered bread.



### Spicy and Crispy Chicken Wings



Thaw Venky's Frozen Crispy Masala Chicken Wings in microwave for 3 minutes. Heat sufficient oil in a pan to 180 degrees centigrade and gently drop thawed Spicy and Crispy Chicken Wings into oil and deep fry for 90 seconds until it turns to golden yellow and achieves a minimum product temperature to 75 degrees centigrade.

**OR**

Heat sufficient oil in a pan to 180 degrees centigrade and gently drop Venky's Frozen Spicy and Crispy Chicken Wings into oil and deep fry for 6 to 7 minutes until Spicy and Crispy Chicken Wings turns to golden yellow to achieves a minimum product temperature to 75 degrees centigrade.





**Heat & Serve**

## Murg Masala

Thaw the packet in refrigerator at 5 degrees centigrade or less for 8 hours or thaw in a microwave. Remove the cover and heat in microwave for 2 to 3 minutes or in a frying pan without oil for 8 to 9 minutes to achieve a minimum temperature of 75 degrees centigrade. Ready to eat with Chapati / roti / bread or rice.



## Chicken Sheek Kabab

Heat a little oil in the frying pan and place the thawed Chicken Sheek Kababs in it. Cook the Kababs by intermittent turning for 8 to 9 minutes, till surface colour is slightly brown and achieves a minimum temperature of 75 degrees centigrade. The product can also be cooked in an oven or a griller. Serve hot with spicy mint chutney / tomato ketchup.



## Mughlai Chicken Masala

Cut open the pouch and microwave the sealed tray for 7 to 8 minutes OR place the sealed tray into a cooker & steam it for 16 to 18 minutes OR thaw the tray for 120 minutes at 5 degrees centigrade or less in a refrigerator, open the tray and place the Mughlai Chicken Masala on a non stick pan & heat it on medium flame for 6 to 7 minutes. Product should achieve a minimum temperature of 75 degrees centigrade. Serve hot ready to eat Mughlai Chicken Masala with Chapati / roti / bread or rice.



## Chicken Kheema

Thaw the packet in refrigerator at 5 degrees centigrade or less for 8 hours or thaw in a microwave. Remove the cover and heat in microwave for 2 to 3 minutes or in a frying pan without oil for 5 to 6 minutes to achieve a minimum temperature of 75 degrees centigrade. Ready to eat with Chapati / roti / bread or rice.



## Chicken Hariyali Kabab

Heat a little oil in the frying pan and place the Frozen Chicken Hariyali Kababs in it. Cook the Kababs by intermittent turning for 8 to 9 minutes, till surface colour is golden brown and achieves a minimum temperature of 75 degrees centigrade. The product can also be cooked in an oven or a griller. Serve hot with spicy mint chutney / tomato ketchup / onion and lemon slice.





## Heat & Serve



### Mom's Chicken Biryani



Cut open the pouch and microwave the sealed tray for 8 to 9 minutes OR place the sealed tray into a cooker & steam it for 16 to 18 minutes OR thaw the tray for 120 minutes at 5 degrees centigrade or less in a refrigerator, open the tray and place the Mom's Chicken Biryani on a non stick pan & heat it on medium flame for 6 to 7 minutes. Product should achieve a minimum temperature of 75 degrees centigrade. Serve hot ready to eat Mom's Biryani with Raita or Salan.

### Mughlai Chicken Biryani



Cut open the pouch and microwave the sealed tray for 8 to 9 minutes OR place the sealed tray into a cooker & steam it for 16 to 18 minutes OR thaw the tray for 120 minutes at 5 degrees centigrade or less in a refrigerator, open the tray and place the Mughlai Chicken Biryani on a non stick pan & heat it on medium flame for 6 to 7 minutes. Product should achieve a minimum temperature of 75 degrees centigrade. Serve hot ready to eat Mughlai Biryani with Raita or Salan.

### Chicken Tikka Masala



Instructions for use: Thaw the packet in refrigerator at 5 degrees centigrade or less for 8 hours or thaw in a microwave. Remove the cover and heat in microwave for 2 to 3 minutes or in a frying pan without oil for 8 to 9 minutes to achieve a minimum product temperature of 75 degrees centigrade. Ready to eat with Chapati / roti / bread or rice.

### Butter Chicken



Thaw the packet in refrigerator at 5 degrees centigrade or less for 8 hours or thaw in a microwave. Remove the cover and heat in microwave for 2 to 3 minutes or in a frying pan without oil for 8 to 9 minutes to achieve a minimum product temperature of 75 degrees centigrade. Ready to eat with Chapati / roti / bread or rice.



### Butter Chicken Dhaba Style

Thaw the packet in refrigerator at 5 degrees centigrade or less for 8 hours or thaw in a microwave. Remove the cover and heat in microwave for 2 to 3 minutes or in a frying pan without oil for 8 to 9 minutes to achieve a minimum product temperature of 75 degrees centigrade. Ready to eat with Chapati / roti / bread or rice.



# Heat & Serve

## Murg Malai Tikka

Open the packet and heat Venky's Murg Malai Tikka to achieve a minimum product temperature of 75 degrees centigrade as below

(I) Pan Heating - Heat little oil in the nonstick pan and place tikka pieces in it. Heat the tikkas with close lid and intermittent turning for 5 to 6 minutes. OR (ii) Microwave - Heat the tikkas in microwave for 2 to 3 minutes. OR (iii) Sandwich Griller - Apply little oil to top & bottom of griller and place the tikkas in griller. Heat it for 3 - 4 minutes.

Serve with green chutney & mix salad.



## Chicken Achari Tikka

Open the packet and heat Venky's Chicken Achari Tikka to achieve a minimum product temperature of 75 degrees centigrade as below

(I) Pan Heating - Heat little oil in the nonstick pan and place tikka pieces in it. Heat the tikkas with close lid and intermittent turning for 5 to 6 minutes. OR (ii) Microwave - Heat the tikkas in microwave for 2 to 3 minutes. OR (iii) Sandwich Griller - Apply little oil to top & bottom of griller and place the tikkas in griller. Heat it for 3 - 4 minutes. Serve with green chutney & mix salad.



## Chicken Meat Balls

Thaw the packet in refrigerator at 5 degrees centigrade or less for 8 hours or thaw in a microwave.

**Kofta Curry:** The thawed meat balls can be put into curry, cooked to achieve a minimum temperature of 75 degrees centigrade and served as Chicken Kofta curry garnished with fresh cream. Serve hot with Chappati / roti / rice.

**Fried Meat Balls:** Fry Chicken Meat Balls in a non stick pan with very little oil to achieve a minimum temperature of 75 degrees centigrade and it is ready to eat as a snacks.



## Chicken Tandoori Tikka

Open the packet and heat Venky's Chicken Tandoori Tikka to achieve a minimum product temperature of 75 degrees centigrade as below

(I) Pan Heating - Heat little oil in the nonstick pan and place tikka pieces in it. Heat the tikkas with close lid and intermittent turning for 5 to 6 minutes. OR (ii) Microwave - Heat the tikkas in microwave for 2 to 3 minutes. OR (iii) Sandwich Griller - Apply little oil to top & bottom of griller and place the tikkas in griller. Heat it for 3 - 4 minutes. Serve with green chutney & mix salad.



## Chicken Hariyali Tikka

Open the packet and heat Venky's Chicken Hariyali Tikka to achieve a minimum product temperature of 75 degrees centigrade as below

(I) Pan Heating - Heat little oil in the nonstick pan and place tikka pieces in it. Heat the tikkas with close lid and intermittent turning for 5 to 6 minutes. OR (ii) Microwave - Heat the tikkas in microwave for 2 to 3 minutes. OR (iii) Sandwich Griller - Apply little oil to top & bottom of griller and place the tikkas in griller. Heat it for 3 - 4 minutes. Serve with green chutney & mix salad.