

foodService

www.indiaretailing.com

VOLUME FOUR • ISSUE SIX

Trade Journal for the Hotel, Restaurant and Catering Industry NOVEMBER-DECEMBER 2014 • ₹100 India Edition

Making a Difference

F&B experts discuss the need to reinvent and evolve constantly



Abnash Kumar



Ashish Shome



Gregory D'Mello



Vikas Malik

Page 56

Concepts & Trend
From pop up stores to edible flowers, being innovative is key

Page 68

Rising Bakery Industry
Exponential growth envisaged

foodService

www.indiaretailing.com

VOLUME FOUR • ISSUE SIX

November-December 2014 • PAGES 92

Editor-in-Chief Amitabh Taneja
Editorial Director R S Roy
Publisher S P Taneja

Editorial

Head, Knowledge & Editorial Alliances Rajan Varma
Editor in Charge Seema Gupta (Deputy Editor)
Correspondents Roshna Chandran
Kritika Pandey
Contributing Editor Zainab S Kazi

Creatives

Art Director Pawan Kumar Verma
Dy. Art Director Deepak Verma
Sr. Layout Designer Naresh Kumar
Sr. Photographer Vipin Kardam

Marketing & Consumer Connect

General Manager – Consumer Connect Hemant Wadhawan
Sr. Manager – Database Anchal Agarwal
Sr. Executive – Subscriptions Kiran Rawat
Executives – Database Neeraj Kumar Singh
Sarika Gautam

Circulation

Assoc. VP - Circulation Anil Nagar

Production

General Manager Manish Kadam
Sr. Executive Ramesh Gupta

Support

General Manager – Administration Rajeev Mehndru

ADVERTISING

BUSINESS HEAD

Rakesh Gambhir, Vice President
E: rakeshgambhir@imgesgroup.in, M: +91 9910001375

DELHI: Ekta Roy, Manager
E: ektaroy@imagesgroup.in, M: +91 9811635408
Devpriya, Asst. Manager
E: devpriya@imagesgroup.in, M: +91 8285817502

MUMBAI: Waseem Ahmad, Vice President & Branch Head
E: waseemahmad@imagesgroup.in, M: +91 9833628852
Rupal Parmar, Manager
E: rupalparmar@imagesgroup.in, M: +91 9820319058

KOLKATA: Piyali Roy Oberoi, Assoc. Vice President
E: piyalioberoi@imagesgroup.in, M: +91 9831171388

BENGALURU: Suvir Jaggi, Assoc. Vice President & Branch Head
E: suvirjaggi@imagesgroup.in, M: +91 9611127470
Mahim M Jannu, Dy. Manager
E: mahimjannu@imagesgroup.in, M: +91 7829251189

LUDHIANA: Hemant Gupta, Associate
E: hemantgupta77@gmail.com, M: +91 9814019745

IMAGES MULTIMEDIA PVT. LTD. (CIN- U22122DL2003PTC120097)

Registered Office: S-21, Okhla Industrial Area, Phase II, New Delhi 110020, India
T: +91-11-40525000 | F: +91-11-40525001 | E: info@imagesgroup.in | W: www.imagesgroup.in

Mumbai: 1st Floor, Panchal Iron Works, Plot No. 111 / 3,
Marol Co-Operative Industrial Estate, Marol, Andheri (East). Mumbai - 400059.
T: +91-22-28508070 / 71 | F: +91-22-28508072

Kolkata: 30-B, Anil Roy Road, Ground Floor, Kolkata - 700 029
T: +91-33-40080480 | F: +91-33-40080440

Bengaluru: 523, 7th Cross, 10th Main (Jeevanbhima Nagar Main Road), H.A.L. 3rd Stage,
Bengaluru - 560075
T: +91-80-41255172, 4175059596 | F: +91-80-41255182

For subscription related queries, email to: subscription@imagesgroup.in
For feedback/editorial queries, email to: letter2editor@imagesgroup.in

Everyone wants a bite of India's food platter

The Indian food and beverage industry is at an interesting growth/transformation curve. New store formats, world cuisines, entry of global brands juxtaposing with the national, a new found respect for regional establishments, franchising fervour of intrepid investors, formation of new trade associations and bodies, opportunities and trends, and a resilient entrepreneurial spirit – all of these are making the sector more and more dynamic, and extremely exciting.

After a period of economic setback due to recession, high inflation and resultant rising food costs, the market has stabilised somewhat, and the sentiment is one of positive expectancy. What's keeping the industry nimble is the consumer, who is fickle in his loyalty, unpredictable in his behaviour, and vocal about his preferences.

In such a market scenario, momentum is building up for two mega events: FGFI (Food & Grocery Forum) and the concurrently held IFSF (Food Service Forum), which bring together food service, food processing, food retailing and associated sectors on a common platform to debate and discuss the way forward for greater growth. This time, the forum will stretch to three days instead of two (from Jan 14 to 16) as suggested by participating companies, exhibitors and visitors, given the increasing interest and footfall.



Amitabh Taneja

All material printed in this publication is the sole property of Images Multimedia Pvt. Ltd. All printed matter contained in the magazine is based on the information provided by the writers/authors. The views, ideas, comments and opinions expressed are solely of the writers/authors or those featured in the articles and the Editor and Printer & Publisher do not necessarily subscribe to the same.

Printed & published by S P Taneja on behalf of Images Multimedia Pvt. Ltd. Printed at: Modest Print Pack (P) Ltd., C-52, DDA Sheds, Okhla Industrial Area, Phase 1, New Delhi – 110020 and published by S P Taneja from S-21 Okhla Industrial Area Phase 2, New Delhi – 110020
Editor: Amitabh Taneja

In relation to any advertisements appearing in this publication, readers are recommended to make appropriate enquiries before entering into any commitments. Images Multimedia Pvt. Ltd. does not vouch for any claims made by the advertisers of products and services. The Printer, Publisher and Editor-in-Chief of the publication shall not be held for any consequences in the event of such claims not being honored by the advertisers.

Copyright Images Multimedia Pvt. Ltd. All rights reserved. Reproduction in any manner is prohibited. All disputes are subject to the jurisdiction of competent courts and forums in Delhi/New Delhi only.
FoodService does not accept responsibility for returning unsolicited manuscripts and photographs.

EFoodService **food** **FOOD** **Food**
Middle East service service Service
Europe & Middle East Germany | Austria | Switzerland Poland Russia

FoodService Europe & Middle East is the parent publication of FoodService published by Deutscher Fachverlag GmbH, Mainzer Landstrasse 251, 60326 Frankfurt am Main, Germany.
Phone: + 49 69 759501; fax: + 49 69 75951510 | Editor-in-Chief: Gretel Weiss (gretel.weiss@dfv.de)
Division Manager: Christiane Pretz (christiane.pretz@dfv.de)

18 INDUSTRY INSIGHTS



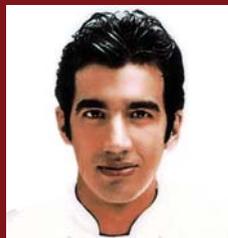
Making A Difference

Vikas Malik, Regional Director F&B, South Asia, Starwood Hotels & Resorts; Ashish Shome, F&B Director, Hyatt Regency Mumbai; Abnash Kumar, F&B Manager, The Taj Mahal Hotel, New Delhi; and Gregory D'Mello, F&B Manager, The Lalit Mumbai, discuss the growth of the Food Service sector, emerging formats, and consumption trends that are driving growth, and the challenges therein

FOOD & BEVERAGE

26 Entrepreneur

Nikhil Chib, the man behind Busabong in Goa, Busaba, the first standalone Asian restaurant in Mumbai, and QSR versions of Busago, is planning 7 more



28 Q&A

The Yo! Sushi chain, now 81-strong and poised for international growth, has defied simple stereotyping. Robin Rowland, CEO for the past 15 years, talks about the challenges of nurturing a quirky brand with a quality ethos



34 Cuisine Watch

Chef Dheeraj Mangothra, owner of Enokee restaurant, talks about the health quotient in Mughlai cuisine



36 CHEF TALK

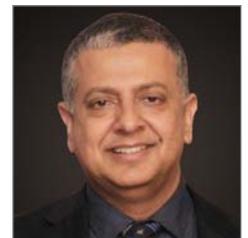
Chefs from leading hotels share what sets their creative juices flowing when the long festive season begins

IN CONVERSATION

08 Masterchef Sanjeev Kapoor has extended his expertise to the catering sector with the opening of Gold Leaf Gourmet Catering



10 Samir Chopra at CybizCorp, and Ned Lyerly from CKE Restaurants Holdings discuss India plans for the Carl's Jr. brand



12 Ankush Myint, Corporate GM, discusses why Faarsi, Desiya and Maquina, have created instant brand recall



14 Sombir Chaudry, Head Chef and Partner at gastropub 'What The F' discusses the food and fun of 'F'



16 GourmetItUp, the two year old culinary web portal, has bagged its first round of funding of \$300,000



40 Openings

From Bollywood themes to Parisian gastro, new stores are offering a unique experience

46 Staff Canteens

Volkswagen AG's transnational staff catering puts employee needs first and follows a carefully devised concept at all 106 locations in 27 countries



THE QSR

50 Cold Supply Chain

The advent of home grown, regional and international QSR brands in India is ancillary to the growth in cold chain logistics



52 Concept: Home delivery
in the QSR category in the Middle East is Domino's Pizza, where the home delivery specialist has more than 220 stores in 11 countries, all of which are operated by the chain's regional partner, Alamar Foods

TRENDS & CONCEPTS



56 Pop Ups

Concepts such as pop ups and art shows are making the culinary landscape more exciting

58 Edible Flowers

Restaurateurs and chefs are ushering in new ingredients such as edible flowers



60 Store Formats

New restaurant formats and cuisines across Europe



64 Seafood

Consumer interest in seafood is increasing across regions, and so are items on restaurant menus

EQUIPMENT & SUPPLIES

68 Rising Bakery Industry

A proliferation of bakery training institutes, increasing demand for bakery chefs and trained manpower, transition of India from importer of bakery ingredients to exporter, surge in manufacture and import of bakery equipments, and increasing consumption of bakery items, indicate an exponential growth of the bakery industry in the near future



78 Refrigeration

Ranjan Jain, CEO, ElanPro, is optimistic of 35 to 40 percent growth if the market stays positive

80 Coffee Machine

A widening customer base demands much greater variety in drink styles and flavours. One answer, according to a leading Swiss exponent of automated beverage systems, could lie in more intuitive methods of combining drink ingredients



82 Design: Colaba Social

This all-day café and bar also serves as a workspace for freelancers and as an incubator for creative start-ups



84 NRAI

Appointments, Seminars and Updates

88 GHEM

Updates, Views, Industry Insights



Varq



Stax



Trendz



Kangan



Making A Difference

Vikas Malik, Regional Director F&B, South Asia, Starwood Hotels & Resorts; Ashish Shome, F&B Director, Hyatt Regency Mumbai; Abnash Kumar, F&B Manager, The Taj Mahal Hotel, New Delhi; and Gregory D'Mello, F&B Manger, The Lalit Mumbai, discuss the growth of the Food Service sector, emerging formats, and consumption trends that are driving growth, and the challenges therein, with Mini Riberio

What is the USP of the F&B outlets at your Hotel?

Vikas Malik (VM): Our food and beverage philosophy at Westin is centred around the core brand positioning: 'For a Better You'. Freshness of ingredients, authenticity in ingredients and cuisine, and creative presentations are close to the heart of our chefs. Eat Well, our global partnership with Superfoods Rx, offers guests food that fuels the body with rich antioxidants and foods that taste great. The Westin experience is centred around the 6 pillars of Wellbeing: Eat Well, Sleep Well, Feel Well, Work Well, Play Well and Move Well.

Ashish Shome (AS): The F&B outlets at Hyatt Regency Mumbai stand out for their stunning contemporary design features, and of course, the innovatively prepared food and beverages. Each restaurant is a market leader in itself. The key restaurants are Glasshouse, our all day dining restaurant, and Stax, a contemporary Italian restaurant. The Hyatt Regency brand is positioned as one which creates energizing experiences for people to connect and make things happen. The Regency brand is a one stop shop for all guest needs whilst providing an exceptional guest experience.



Abnash Kumar
F&B Manager,
The Taj Mahal Hotel,
New Delhi



Ashish Shome
F&B Director, Hyatt Regency
Mumbai



Gregory D'Mello
F&B Manger, The Lalit
Mumbai



Vikas Malik
Regional Director F&B,
South Asia, Starwood Hotels
& Resorts

Gregory D'Mello (GD): At The Lalit Mumbai, a walk-in see-through wine cellar and a 24x7 coffee lounge are a big draw. We serve Pan Asian, Continental, Indian, and Mediterranean dishes. What's more, the interiors of each restaurant is designed to reflect the cuisine served there, and a live kitchen adds to the attraction.

Abnash Kumar (AK): The Taj Mahal Hotel in New Delhi offers specialty restaurants that are known as dining destinations of the capital. These include Varq – a modern Indian gourmet dining restaurant; Wasabi by Morimoto – an award winning Japanese restaurant; and the House of Ming – a premier Chinese restaurant that has established a distinct identity by being a pioneer in innovation, substance and style. The Taj Mahal Hotel gave Delhi its first 24-hour international eatery with the opening of Machan, while Emperor's Lounge, the elegant place for meetings over high tea and coffee, was one of the first in the city to introduce the concept of tea pairing to customers.

Please mention some of the key aspects of your restaurants.

VM: Each of our Starwood signature branded concepts is unique in its offerings. In fact, we have developed over 50 branded concepts at Starwood and each of them is strategically positioned keeping our 9 lifestyle brands in mind. These include Seasonal Tastes, an interactive restaurant that showcases the freshest produce and ingredients. Prego – meaning “you are welcome” has a simple straightforward yet extensive menu featuring authentic Italian fare. Kangan is a modern and stylish, traditional yet contemporary Indian restaurant offering an impressive tandoor kitchen, and a dining space that includes private rooms. It is known for its rustic flavours, clay ovens and authentic Peshawari dishes. Eest is a fun filled restaurant serving Pan Asian cuisine in its 5 open kitchens. Daily Treats, a deli, serves freshly baked breads, gourmet pastries, cakes and chocolates, fresh from the garden salads,

gourmet cheese, sandwiches, wraps and ice creams. Mix is a favourite for jazz records and drinks.

GD: 24x7, which is open 24 hours, has a poolside view, a walk-in see-through wine cellar, and a multi-cuisine buffet for breakfast, lunch, dinner and a midnight buffet during weekends, a live pizza and a pasta counter. At Baluchi, the food prepared is basic, traditional, healthy, flavourful and seasonal, and reflects the tastes of the cuisines served at the homes of the rich and royal families, and there is also a ‘live’ kitchen. Trendz has a live grill and serves international cuisines with a twist of molecular gastronomy, and an interactive bar. Beluga is an exclusive lounge bar that offers the finest selection of premium liquors, imported beers, and cocktails served with Mediterranean and Indian snacks. The glass wall bar creates classy interiors and there is a live jazz band in the evening.

How do you evolve/reinvent to keep guests coming?

VM: There is a constant need I would say to evolve, but not to reinvent. The basics of food and beverage have not changed and I don't see them changing in the near future. Classics, authenticity in flavour, and need for freshness in the produce, will always remain in demand. What needs to evolve is how it is executed and presented, and the environment in which the food and beverage experience unfolds.

AS: Restaurant concepts are driven by guest needs and/or financial needs. Having a futuristic outlook for the market is the key. Concepts need to be created, which will serve the need in the years to come.

GD: Certainly, there is a need for constant change, even though the guests come back to us for our loyalty and our signature dishes, at the same time, they always look for something new.

AK: The concept of a restaurant is its identity and creates the recall value amongst customers. It is well

“ Restaurant concepts are driven by guest needs and/or financial needs. Having a futuristic outlook for the market is the key. Concepts need to be created, which will serve the need in the years to come ”

– Ashish Shome
F&B Director, Hyatt
Regency Mumbai

The festive season



The festive season that begins with Onam, peaks at Diwali and culminates with Christmas and New Year celebrations is a period of hectic activities for restaurateurs as they aspire to create the most interesting fare to draw the maximum number of footfalls. Chefs dish out specially designed menus to suit various palates of discerning consumers looking for new, exotic dishes, mixed flavours, fusion drinks and innovative desserts. Kritika Pandey speaks with several chefs on what sets their creative juices flowing during the festive season, and what trends they see emerging



RISHI VERMA
Executive Chef, Sattviko



It is extremely important for a chef to be creative with his menu and presentation. It is a necessity of the trade to come up with something new every time as the customer globally is well travelled and is always looking for variety and diversity in food. People are tired of ordering the same dal makhani and rotis at restaurants. Now, they have become experimental and so have the chefs.

There is lot of inclination towards healthy food such as salads, poha and the burrito made of corn, so this trend will continue in 2015 also. People are cautious of what they eat when eating out and conscious of their calorie intake. So our menu boasts of healthy dishes and there will be additions of more healthy items in the years to come.

There is a certain expectation on us with the last year's trend. This festive season will be new for us, but we will be able to manage the larger number of footfalls since we always maintain a good inventory. In fact, we have to serve our 5 stores present in the Delhi-NCR.

Since food plays an integral part in celebrations, we make sure that we offer something new and innovative to our visitors. Our focus is to present something that is delectable and different every time. With so many food joints, restaurants and international brands coming in, the level of competition has increased manifold. In terms of technology, concepts and food innovation, it becomes imperative to think ahead. The import regulations has affected everybody in some way or the other. The long stretch of non-availability of food products is eating into profits and guests will gradually shift their loyalty elsewhere. Substitutes are short term measures and so cannot be permanent.

Keeping the food trend in mind, lean is in. People are getting more conscious about what to eat and what not to eat. Low on carb, low on fat, high on fibre and vitamins is what a customer would normally ask us. Olive oil based dressings are replacing mayonnaise-based dips and dressings. We have noticed a demand for more of white meat as compared to red meat as it is readily digestible and nutritious.



SANDEEP PANWAR

Executive Chef, The Metropolitan Hotel and Spa



ANUJ KAPOOR

Executive Chef, Anya Hotel



Cooking is one of the most creative pursuits, and one which people get to consume immediately. It's not just done for the gallery. One has to keep on looking for newer ways to come up with great dishes that have acceptance. For Christmas and New Year eve we will be doing special menus and activities across our various outlets for different age groups. There will be special menus and buffet events.

Import restrictions have done some good to the local market. The silver lining in the situation is that as a response to this challenge, chefs are demanding better quality produce available locally. This, in turn, has pushed the supply chain to come up with better produce. As a result you now see better quality vegetables being grown locally and with utmost care. Several farming stretches have come up around Chandigarh, Manesar, and the entire Nashik-Pune-Bangalore-Madikeri belt. Same is the case with stricter norms being followed for poultry and meat rearing. Delicious and healthy food helps people to connect. In 2015, an inclination towards lighter sauces and dressings will be noticed. Rediscovery of classics, more and more street food in fine settings, and an overall robust, honest flavours with a clear departure from overly decorated plates, will be the trend.



Fish masala fry

Sea of Possibilities

by Mini Ribeiro

Earlier perceived as a special occasion food, consumer interest in seafood is increasing across regions, and so are items on restaurant menus

Fish curry and fried fish, which earlier used to be almost the only seafood dishes on restaurant menus, are now passé. It's the unusual and exotic dishes like paella, crabmeat quiche, sushi, sashimi, etc, that seafood lovers seek when dining out.

But more than creativity or variety, it is the taste and freshness that sets seafood apart from other types of meat. Salil Fadnis, Executive Chef, Aamby Valley City & Hotel Sahara Star, concurs, "Seafood is enjoyed for its natural taste, so I would not advise excess creativity that can mask the goodness and delicate flavours of the 'fruits of the sea'."

Growing popularity

With the growing demand for seafood, restaurants are stepping up their offerings. Sangram Sawant, CEO, Pescafresh based in Mumbai, reveals, "Seafood is approximately 25% of the order in a fine-dining restaurant. The major contributors are prawns, pomfret, basa, and crabs. The potential of seafood can be assessed by the sheer number of seafood specialty restaurants mushrooming in the city." He adds, "If there is a supplier who can provide them with regular fresh supplies and eradicate the uncertainty, then chefs could be more innovative and add more new dishes to their repertoire."

Chef Edridge Vaz, Sous Chef – Casa Sarita, Park Hyatt Goa Resort and Spa, concurs. "On an average 30 to 40% of our menu composition is seafood, which again depends upon the type of cuisine."

Seafood's growing popularity is also being driven by its year round availability, easy accessibility of local produce as well as imported varieties, and reasonable pricing in restaurants. Amit Puri - Corporate Chef, Pan India Food Solutions, adds, "People are more aware of the health benefits of eating fish vis a vis red meat, beef, etc. Also, hygienically packaged and FSSAI approved seafood products are now readily available on retail shelves."

Chef Amit Puri adds, "This has got to do with fish being available round the year and also the large number of "imported" fish available at restaurants at reasonable prices. Also, packaged and FSSAI approved seafood is readily available and people prefer to pick it up from retail shelves."

Healthy and Happening

With meat taking a backseat on the plate of many a health-conscious foodie, sea food is an obvious choice for non-vegetarians. "Seafood is a protein that attracts both the diet conscious and the adventurous. It is highly recommended

by nutritionists as it contains very little fat - and only of the good kind – polyunsaturated, including omega-3 fatty acids,” explains Nityanand Shetty, Director, Pebbles Restaurant, Mumbai.

“Since it is easily digestible, researchers have linked consumption of seafood to reduced heart diseases and improved brain development. Omega 3 oils found in specific types of seafood, especially salmon, have also been associated with prevention of certain kinds of arthritis, asthma, cancer, depression, ulcerative colitis and psoriasis,” adds Sawant.

Health is a growing concern and the benefits of seafood is driving consumption. It is not only the coastal regions that are seeing a spurt in demand, but places in North India are also witnessing higher consumption. However, the high cost of seafood is a deterrent. Raja Puri, Owner, Drums Of Heaven, New Delhi, admits, “Seafood is expensive in the Delhi market because it is outsourced from coastal areas. It reaches the mandis before being distributed to markets and restaurants. Seafood in reality is not expensive, but since it is highly perishable, the cost of wastage is also added. Restaurateurs have less margin in the dishes they serve so cost of the dishes goes up.”

Versatile

If diners love seafood, so do chefs. Elridge Vaz admits, “Fresh seafood is a chef’s pleasure to cook. It is always a main part of the local cuisine and nothing can go wrong with it in the right hands. And chefs prefer to experiment with seafood and create new dishes. At Casa Sarita, our menu of contemporary Goan food includes rawa fried kingfish rissois, rawa fried prawns with mango and chili sauce, to name a few.”

Most popular seafood dishes are Pomfret, Prawns, Crabs, Surmai in seawater varieties and Rohu and Hilsa in freshwater. West Bengal fish curry is very popular and pairs well with rice. Pormfret fry, Goan Crab Xacuti and Kerala Meen curry have also found their way into most restaurants across India, along with Thai fish cakes, sushi, Salmon steaks, Chilli crabs, Lobster

thermidor, crisp fried calamari, prawn cutlets, etc, while Italian, French, and Oriental cuisines also make extensive use of fish in their offerings.

“People are ready to experiment. Vietnamese Basa was introduced by us to the Mumbai diners. Likewise, Salmon cooked in an Indian sauce or Sri Lankan Crabs cooked in a variety of ways, are Pebbles specialties,” reveals Shetty.

The short time required to cook fish also makes it attractive to chefs. Plus, it can be cooked in a myriad ways to please any palate. Sautéed, grilled, baked, broiled, Pan-seared, or fried, are the common ways of preparing fish based dishes. Chefs are of the opinion that there are so many ways to prepare fish and so many different varieties that one could probably eat a different fish dish every day of the year. Pan fried fish in sweet n sour sauce, baked macaroni fish pie, lemon and dill stuffed trout, grilled red snapper are some popular dishes.

Quality

Being a very delicate product and with increasing demand, the market seems to be flooded with quality purveyors of seafood. Affirms Puri, “The food industry norms are only getting stronger by the day. Which means, that all consumables, including seafood, have to pass certain quality and hygiene tests prior to being certified and made available for sale. Vendors and restaurants are expected to carry out timely tests and micro biological analysis to ensure that the product is toxin free and safe for consumption.”

Pescafresh offers superior quality seafood that is hygienically packaged and handled, and is priced competitively, and Fadnis informs that they have associated with some small time fishermen from whom they buy their entire catch of fresh fish. “This fulfils two objectives: guaranteed and quality supply, and encouraging small fisher(wo)men and eliminating middlemen and traders,” he says

Value For Money

Even though Seafood is perceived as a delicacy and expensive at that, consumers are aware of



“ We have developed a few small time fishermen and we buy their entire produce. This fulfils two objectives: guaranteed, quality supply and encouraging small fisher(wo)men and thereby eliminating middlemen and traders ”

– Salil Fadnis
Executive Chef,
Sahara Star



Fish from Pescafresh

Pink and brown prawns

Naya

Khazana



Gold

बांधनी हिंग

ISO 9001:2008 CERTIFIED COMPANY



We welcome distributor enquiries.

Please contact us at : info@asafoetida.net

卐 SHUBH FOOD PRODUCTS 卐

Head Office : 204, Sector-19C, Plot 7A, Above Shalimar Hotel,
Vashi, Navi Mumbai.

www.asafoetida.net

Mobile : 9920133604 / 9321333604

Nourishing a nation

Amrit Group, a leading dairy and processed food conglomerate from India, believes in providing wholesome nutrition. From animal feeds, dairy products and eggs, to processed foods and retail, Amrit Group has grown from strength to strength, always upholding the values of great quality, fine taste and international standards. That is what real growth is about.



AMRIT GROUP OF COMPANIES

Corporate Office: Infinity Benchmark, 6th Floor, Block EP & GP, Sector V

Salt Lake, Kolkata - 700 091, India • Phone No.: 91 33 4009 1000 • Fax: 91 33 4009 1099