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# hospitality supplement

A SPECIAL FEATURE ON AAHAR

NEW DELHI 04-08 MARCH 2025

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39th AAHAR™ THE INTERNATIONAL FOOD & HOSPITALITY FAIR

# Aahar 2025

## The International Food & Hospitality Fair

The forthcoming edition of AAHAR 2025 - the International Food & Hospitality Fair, to be held during March 04-08, 2025, at Bharat Mandapam, New Delhi, is the most awaited B2B event in Asia. It is the largest fair in the food & beverage and the hospitality sectors in India. The 39th edition will feature new trends in F&B as well as hospitality services, food processing, culinary tech, retail and new innovations.

### 39th International Food & Hospitality Fair

**FOOD INDIA**
Exhibition on Food, Processed Food & Beverages

**HOSPITALITY INDIA**
Exhibition on Hotel & Restaurant, Bakery & Confectionery, Equipment and Supplies

**Venue :**
**Bharat Mandapam (Pragati Maidan)**
**New Delhi**
**Hall No:** 1,2,3,4,5,14 (GF & 1st Floor)
8,9,10,11,12,12A, Open Area Hangars

**Visiting Hours**
• 04-08 March 2025
10 a.m. to 6 p.m.

The specialised B2B event for the food & beverage and hospitality industry has grown by leaps & bounds during the recent years and is today regarded as a well -known destination for global vendors and sourcing professionals from the food & beverage and hospitality industry across the planet.

AAHAR is being organized by ITPO with support of the Ministry of Food Processing Industries (MoFPI), Agricultural and Processed Food Products Development Authority (APEDA) and apex industry associations, Association of Resource Companies for Hospitality Industry of India (ARCHII), Hotel and Restaurant Equipment Manufacturers Association of India (HOTREMAI), All India Food Processors Association (AIFPA), Forum of Indian Food Importers (FIFI).

The fair is poised to grow in size this year covering over 1,00,000 sqm.+ (Gross Area), with more than 1700 exhibitors. The show will have overseas participants from major countries this year. The 17th edition of 'Culinary Art India' will simultaneously held at the same venue during the show. This year more than 1 lakh visitors are expected at the show.

The fair features a wide range of Food Products, Machinery, F&B equipment, Hospitality and Décor Solutions, Confectionary item from participants from India and overseas. The fair has elicited participation for the foreign companies. A part from the meaningful display, the fair offers an insight to operational and food safety concerns and innovations to become energy-efficient, finding budget friendly raw materials boosting productivity, while still aiming for greater profitability.

It is expected that the large number of trade visitors will visit Aahar 2025. These include top echelons of the Hotel and Hospitality industry including CEOs, General Managers, Executive Chefs, Executive Housekeepers, Purchase Managers, etc. Besides, senior representatives from catering industry and academic institutions, training hotel management professionals will also visit the fair.

Besides the potential to foster business revenues, Aahar also provides an effective platform for the players across global food & beverage and hospitality industry to disseminate/gather relevant information and gauge ongoing and future trends, which can greatly benefit the participants at the fair.

The forthcoming mega event can be the right place for importers, overseas trade delegations and Indian players in the food & beverage and hospitality space, and also for policy makers and media personnel to exchange knowledge and information. India's food retail industry is also going through impressive growth phase. Especially, in the backdrop of the impressive growth potential of the Indian food services and food retail industry and with the revival of the Indian hospitality industry, the relevance of a mega event like Aahar simply cannot be overlooked.

Going by the emerging and futuristic trends in the Indian food & beverage and hospitality industry, we can safely assume that the forthcoming edition of Aahar is expected to grace by impressive numbers of visitors.

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# Sweet Shops and Namkeen Manufacturers in India: Challenges and Opportunities

India's love affair with sweets (mithai) and savory snacks (namkeen) is as old as its cultural heritage. From festive celebrations to daily indulgences, these culinary delights are an integral part of Indian households. The industry, valued at over ₹1.2 lakh crore ($14 billion), continues to flourish, with a projected CAGR of 10-12% in the coming years (FICCI, 2023). However, despite strong demand, manufacturers face several challenges in maintaining quality, navigating regulations, and meeting evolving consumer preferences. At the same time, emerging trends present opportunities for innovation and expansion.

One of the biggest challenges in the mithai and namkeen industry is maintaining consistency in taste, texture, and shelf life. Small and medium-sized businesses struggle with ingredient quality variations, leading to inconsistencies across regions. Additionally, adulteration in raw materials like milk, ghee, and sugar poses a significant health risk. Implementing Good Manufacturing Practices (GMP) and Hazard Analysis and Critical Control Points (HACCP) can ensure hygiene and consistency, while regular supplier audits help eliminate adulteration risks. Automation and quality control technology reduce human error, and Modified Atmosphere Packaging (MAP) enhances product shelf life.

With the Food Safety and Standards Authority of India (FSSAI) tightening regulations on artificial colors, preservatives, and labeling, compliance has become a costly and complex affair, especially for smaller manufacturers. Constantly evolving norms often lead to confusion and non-compliance. To navigate these challenges, manufacturers should establish dedicated compliance teams or hire consultants, conduct training programs for staff on food safety standards, align with clean-label trends by reducing artificial ingredients, and work closely with local regulatory bodies for timely updates and guidance.

Raw material price volatility is another major hurdle. The rising costs of essential ingredients—such as milk (20% YoY increase), sugar, flour, and dry fruits—pose significant financial strain. Dependence on imports for nuts and spices further exacerbates the issue, with global supply chain disruptions impacting availability and pricing. Securing long-term contracts with suppliers, exploring local substitutes, utilizing predictive analytics for price forecasting, and expanding storage capacities for bulk purchasing can help manufacturers stabilize costs.

Maintaining cold chain logistics for perishable sweets like rasgullas, barfis, and milk-based products presents another challenge. High transportation costs and inadequate supply chain infrastructure in tier-2 and tier-3 cities further hinder distribution. Investing in cold storage and refrigerated transport, collaborating with third-party logistics (3PL) providers, expanding direct-to-consumer (D2C) sales channels via online platforms, and utilizing blockchain technology for real-time shipment tracking can improve efficiency and reduce wastage.

The industry also relies on skilled artisans for traditional preparation methods. However, a shortage of trained workers and high attrition rates make it difficult to maintain authenticity while modernizing production. Partnering with culinary institutes to train future generations, providing skill development programs, introducing semi-automated processes, and implementing performance-based wages can help retain talent and ensure product quality.

Consumer preferences are evolving, with rising demand for low-fat, sugar-free, and vegan alternatives. Deep-fried and high-sugar products are losing appeal, while functional snacks with added protein, fiber, or probiotics are gaining popularity. Innovating with healthier ingredient substitutions like jaggery instead of refined sugar, launching sugar-free and high-protein variants, ensuring transparent labeling, and collaborating with nutritionists can help manufacturers cater to changing dietary trends.

The increasing competition from large FMCG companies like Haldiram's, Bikano, and ITC has also disrupted the traditional market, as consumers favor branded, hygienic, and consistent products. To stand out, traditional brands must strengthen their identity through digital marketing, expand into e-commerce and food delivery platforms, introduce limited-edition and seasonal flavors, and explore export opportunities for Indian mithai and namkeens.

Sustainability concerns are also shaping the future of Indian snacking. High water and energy consumption, waste generation, and the demand for eco-friendly packaging solutions are prompting businesses to adopt greener practices. Shifting to biodegradable or recyclable packaging, implementing waste reduction strategies, utilizing solar energy and energy-efficient equipment, and embracing zero-waste production methods can make the industry more sustainable.

The Indian sweets and namkeen industry stands at a crossroads between tradition and modernization. While challenges like regulatory compliance, raw material costs, and changing consumer preferences persist, those who embrace technology, innovation, and sustainability will shape the future of this sector. By investing in food safety, brand-building, workforce training, and supply chain efficiency, businesses can continue to delight consumers while expanding their market reach. With the right strategies, mithai and namkeen manufacturers can preserve India's rich culinary legacy while catering to global tastes.


















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# FHRAI Raises Concerns Over Zomato and Swiggy's Private Label Food Delivery

The Federation of Hotel & Restaurant Associations of India (FHRAI), the third largest hospitality association in the world, has expressed serious concerns over Zomato and Swiggy's recent move to enter the private label food delivery business. The association points out several issues, including unfair competition, misuse of restaurant data, and potential risks to food safety.

Zomato and Swiggy are now using their market dominance to directly compete with the very businesses they were meant to support. FHRAI is set to meet with the Ministry of Commerce to discuss these concerns and push for regulatory action to ensure fair practices in the food service industry.

The aim of raising this issue is to address the growing concerns about the misuse of restaurant data by food delivery platforms and the unfair competitive advantage these platforms now hold over restaurants. By leveraging data from restaurants, such as customer preferences and sales trends, Zomato and Swiggy can create personalized deals that directly impact the restaurant's business. This not only threatens the livelihoods of small and medium-sized restaurants but also raises questions about data privacy and consent.

Pradeep Shetty, Vice President of FHRAI, said, "We are meeting with the Commerce Ministry very soon and have requested an expedited appointment to discuss this serious issue. The actions of platforms like Zomato and Swiggy represent a direct violation of established e-commerce regulations. These companies were originally designed to function as neutral marketplace platforms, connecting consumers with restaurants, not as direct competitors. By introducing and selling their own food products, they undermine the very essence of a marketplace model, creating an uneven playing field that disproportionately harms restaurants. What is particularly alarming is the use of years' worth of proprietary data collected from restaurants on customer preferences, order history, and sales trends to develop and promote their own branded products. Restaurants are excluded from access to this data, making it even more challenging for them to compete. This creates a dangerous environment for small and medium-sized enterprises and raises significant ethical and legal concerns around the misuse of sensitive data."

"Additionally, there are serious questions surrounding the food safety standards applied to these private label products. While restaurants are subject to stringent safety regulations, there is no transparency regarding whether the same standards are being enforced for products sold by these platforms. The lack of fairness and a level playing field exacerbates the challenges faced by our members, making it difficult for them to survive, let alone thrive, in this competitive landscape. This not only risks consumer trust but also threatens the reputation of the entire restaurant industry." he further added.

Zomato and Swiggy, which initially operated as platforms connecting restaurants with customers, have now ventured into the quick commerce space by creating their own private label food products. These platforms use restaurant data to create personalized offers and discounts, which in turn puts restaurants at a disadvantage, as they are essentially competing with their own information. The lack of clear regulations around the production and sale of these private label products raises concerns about the safety and quality of food being delivered to consumers.

With this move, the platforms are now not only controlling the distribution of food but also the creation and sale of it, which could lead to monopolistic practices. FHRAI stresses that the food service industry needs to be regulated in a way that ensures a level playing field for all stakeholders whether they are restaurants, food delivery platforms, or consumers. It is essential that these platforms operate transparently, ensure proper consent for the use of restaurant data, and comply with the food safety standards expected from all food providers.

FHRAI aims to push for the establishment of clear and enforceable guidelines to protect restaurant data and ensure that private label food products sold by platforms like Zomato and Swiggy adhere to the same food safety and quality standards required for restaurant food. FHRAI seeks to ensure a fair, transparent, and competitive environment in the food service industry, where both restaurants and consumers are protected. The association urges regulators to take swift action to address the growing concerns related to data misuse, unfair competition, and food safety in the wake of these new developments in the food delivery market.



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# The Transformation of Hospitality Procurement

Today the demands of the growing numbers of well travelled and discerning travelers has made hospitality industry think how to cater them in effective manner and ensure their loyalty. The Indian ahospitality industry has not only become more profe-ssional than it was two decades before, it has also become more personalised in approach.

Now hospitality for many Indian travellers is not only limited to comfortable rooms and tempting food & beverage offerings. Besides quality room and food & beverage, sophisticated ambience, personalised service, tempting value offers, impeccable MICE and banqueting facilities, holistic wellness, state-of-the-art technology are all needed to impress today's discerning hotel guests.

We all know that quality hospitality often entails high quality products and personnel. In this regard, we can say that not only the hoteliers but also the suppliers need to bolster their quality to match international standards, so as to not lose out on the competition.

Cost-cutting in terms of some specific purchases and personnel can often be counterproductive to the hotel's credentials and could negatively affect its guest satisfaction and brand image in the long-run. For industry sentiments are often temporary, but the image is mostly permanent. This is especially true for those hotels and resorts which are positioned as luxury properties.

Thus suppliers and hoteliers should not opt for mindless cost-cutting in terms of products and personnel but focus more on giving an elevated experience to the guests. The refreshing difference in experience from the run-of-the-mill can bring in the desired revenues, especially if the innovativeness also takes into account of affordability for the guests concerned.

**Optimising Technology benefit with effective Manpower**

Recent history has shown that technology not necessarily replaces people but becomes more effective through trained human resource. Nowadays the use of social media and other online platforms are playing crucial roles in marketing a hotel, and hotels which are not abreast with the IT age are likely to lose out on valuable revenues. Mobile technology is also gaining momentum, in contributing towards guest service. Smart phones now can help in providing customised offers to potential guests.

Unless the hotels invest more on trained personnel, high-end technologies are likely to fall flat. For example, what is the relevance of a sleek, interactive hotel website, without persuasive content to back it up? Along with social media, human-intensive endeavours in terms of creative design and personalised housekeeping are now more relevant in the Indian hospitality industry, perhaps than was ever before.

**Ensuring ROI's**

Some of the other important trends of the changing scenario of the Indian hotel industry are the greater demand for budget hotels, greater demand towards tier-II and tier-III cities for future hotel projects than before. The cost-conscious wave is giving impetus to the demand for budget hotels, and the prohibitive real estate costs in metros coupled with greater business opportunities across tier-II and tier-III cities is inducing many hoteliers to expand across tier-II and tier-III cities of the country.

There is a growing demand for MICE and Wellness segment. The stressful lifestyles of today are giving an impetus to the wellness segment, and the growing importance of Indian economy is playing a proactive role in the growth of MICE segment across hotels and resorts in India. More MICE-centric hotels and innovative wellness retreats are the need of the hour. Hotels can generate more revenues by ensuring facilities and services, which can generate revenue by add-ons and extended guest stays.

One relatively neglected area of the Indian hospitality industry is destination & adventure tourism, which needs to be better explored.

The hotels and resorts in the country, by and large, must also bolster their safety measures for women travellers. The safety of women travellers is an issue of paramount importance, but it also assumes great business sense in this age, as women travellers are




becoming a sizeable force to reckon with in the Indian hospitality industry.

**Foodservice trends**

Like the hotel industry, the food & beverage industry of India has also changed a lot over the last decade, and is going through continued evolution. The rising health consciousness and a spate of lifestyle diseases have made a sizeable section of urban India opt for healthy food & beverage choices. The sustained increase in disposable incomes in select but sizeable pockets of urban India has also contributed towards this healthy trend.

The growing demand for healthy food, healthy oils and other healthy ingredients among the Indian consumers is very much visible, and the food service industry should act more proactively and creatively to explore this demand.

The growing trend to eat out, mushrooming of the café coffee culture, the franchising in bakery business are some of the other trends in the Indian food service business.

As are the growing demand for exotic cuisines. The Indian food service industry is not only becoming more globalised but is also becoming more transparent. Interactive kitchens are vogue in the Indian food service industry as are the unbiased reviews of consumers in online platforms like Zomato.

**The Food industry**

As a result of various socio-economic changes since the last two-three decades or so, both Indian food service and Indian food processing industry have assumed great potential. Both are going through impressive growth rates. But to maintain the momentum of this growth rate or enhance the present rates of growth in these two sectors, more mega food parks and better and more numbers of cold chain facilities are the need of the hour, as are more innovations in the realm of food service, in terms of food & beverage offerings, theme, ambience and décor.

Overall, both in the Indian hospitality and food & beverage industry there is impressive growth potential, and great scope for innovation. However, how the industries harness this potential remains a priceless question, which needs pragmatic answers.

**Purchasing – A key element**

Every purchase manager understands the usual process undertaken to fulfill the purchase needs of their property. The standard purchase tasks of purchase / material managers include - identifying the need (product), Source-from where to buy, Product Assessment, Short listing Suppliers, Negotiation, Ensuring purchase (Indenting), Ensuring timely supply and Performance Assessment.

But in today's context, purchasing is beyond the standard procedures. The purchase managers now are more responsible in understanding the market scenario and competition. They are part of planning and organising each product required in the property. Purchase managers needs to co-ordinate with multiple HOD's of various internal departments, understanding their needs and organising the same in most efficient and effective manner. They need to ensure better ROI's for the property by selecting & procuring best products at best price within a stipulated time period. Purchase managers are now actively involved in the decision making process and offer best solutions for the organization.

Normally 50-60 percent of the revenue in an organisation is used for purchasing material, required for the day-to-day operations. A significant reduction in the cost, without compromising on the quality, can ensure higher profits and better ROI's of the property. Thus it is necessary for the organization to keep special focus on purchase department and its efficacy. Money saved is money earned.

Purchase managers today needs to be professionally competent to handle various functions they have to perform. Proper advance procurement plan, sustained over a year with regular in and out schedules, and budgeting are important to start with. Not only purchases but inventory/ store management, coding, first-in first-out (auditing), hygiene, wastage control, quality control, cost analysis, standardisation and time management and emergencies are the few bench marks of a professional purchase manager. They need to understand the complete process of purchasing starting from sourcing, survey, vendor development, tendering, products & cost history (MIS), ordering purchase and review & follow-up.






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# Ventilate the Kitchens

Kitchen is one of the most important places in the foodservice industry. A hotel or a restaurant is known by the quality of food it serves. Therefore it is important to plan a kitchen that suits the requirements of the industry. Kitchen planning is not only about setting the cooking system and arranging the spices and ingredients. It involves varied aspects and one of the aspects is to provide good working condition for the people working out there or the manpower involved.

If precaution is taken for the food prepared, one has to take care about the kitchen ventilation too, from the sanitation and cleaner air perspective.

**The need**

Indian cuisine restaurants in particular and most others, which see a lot of grilling and smoke need fresh air curtains and effective exhaust systems to not only prevent smoke and odour from reaching the guest but also result in a better ambience for the staff.

Fire safety equipment and wastewater disposal system take care of not only the aesthetics but also the hygiene aspects, which can never be ignored. Good air-conditioning ensures the comfort of the guest and kitchen area staff, which reflects in the interactive bonhomie of the modern interactive kitchen even if it were through the glass separators.

Human resource considerations point to an increased involvement and pride for the cooking staff in case of interactive or show kitchens. The future is fast turning into interactive kitchen domain and one can visualize the time when chefs and cooking staff double up as stewards too.

**Ventilation System**

Modern kitchens are dependent on fresh air supplied by the ventilation systems to dilute contaminants present within it. Due to lack of fresh air supply contaminants can build up to a point where they become a health hazard.

Basically, the two main approaches to improve the air quality of the kitchen working area are source control and removal of contaminants. Although source control is the most effective way of dealing with the air quality problem, it is often impractical, expensive and sometimes impossible; it will be unwise to adopt source control in case of kitchen, because burners and furnaces can't be controlled easily.

Advanced designs of new kitchens feature mechanical systems that bring outdoor air into the inner space. Some of these designs include energy efficient Heat Recovery Ventilators and Volatile Organic Compounds (VOCs), etc.

Other Measures: Though for ventilation purpose, the simplest way is to have duct ventilation patterns above the gas ranges but due to incomplete combustion (in case of tandoor) of fuel other techniques are also used. The use of ozonizer within a kitchen like closed environment, ultraviolet emitters to control algae, slime, odours, virus and bacteria and dehumidifier to dehumidify and keep the indoor environment cozy and comfortable are fewer ways one can use in kitchen.

**Quality of Kitchen Air**

The ventilation and the care a kitchen receives influence its long-term performance. Proper and adequate ventilation enables the kitchen to intermittently purge the contaminants out of it.

Poor air quality is caused due to inadequate source of ventilation and it can aggravate the state with a contaminated duct system, which is a common feature. In fact, a building's heating, ventilation, and air conditioning (HVAC) system provides conditioned air to occupied spaces within the facility. Typically, air from within an occupied space, along with fresh air drawn from outside, is drawn in through a filter designed to protect the mechanical equipment and increase its years of service. Over time, the deposits in the ducts due to exhaust fumes and from outside air can form sizable accumulations. It is therefore important to keep a track of the ventilation functions.

For cleaning ducts in larger establishments, it is imperative to use portable equipment in order to gain access to all locations to be cleaned. For successful duct cleaning one needs to employ vacuum cleaner that is comprised with HEPA filter equipped negative air machine or duct vacuum generating at least 4,000 CFM. This HEPA vacuum should be on hand for contact vacuuming of turning vanes, plenums, coils, drip pans, registers and other surfaces.

Setting up of an exhaust system, by itself is not an end to the kitchen ventilation problem. Continuous check is required and a buffer help should also be there in hand for emergency situations.

**Designing for a Kitchen Exhaust**

For a commercial establishment, kitchen plays a pivotal role, and its proper upkeep on regular basis requires a well-designed kitchen exhaust system. It has to be designed in a way that it reduces the degree of wastage (in terms of smoke) and also ensures optimum utilization of space. Hence, ever since the planning stage the role of architects, interior designers and project consultants assumes significance.

One must bear in mind that while looking for economically viable designs, at no stage there should be any compromise on comfort factor for those using the kitchen. Providing a comfortable working condition for kitchen employees has become significant.

Technology has come to play a significant role in the replacement of filtered outdoor air in the kitchen rather than former practice of opening windows for air passage. The basic design has is to ensure continuous mechanical supply and mechanical exhaust in the kitchen which can have harmful impact on kitchen occupants.

If one goes by what can be called 'Indian standard,' all kitchen room shall have proper ventilation/exhaust from any of these methods mentioned below:

- Natural Supply & Natural Exhaust (20% effective + 5%)
- Mechanical Supply & Natural Exhaust (40% effective + 5%)
- Natural Supply & Mechanical Exhaust (60% effective + 5%)
- Mechanical Supply & Mechanical Exhaust (90% effective + 5%)



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# India International Hospitality Expo (IHE) 2025 Set to Redefine the Future of Hospitality

The India International Hospitality Expo (IHE), India's leading B2B platform for the hospitality and food & beverage (F&B) industries, is set to return for its 8th edition from 3rd to 6th August 2025 at the India Expo Centre & Mart in Greater Noida. As the largest global platform for the hospitality sector, IHE has established itself as a premier space for innovation, expertise, and business networking, consistently building on its legacy of success. Over the past seven years, IHE has become a hallmark event, bringing together key industry players, including luxury hotels, high-end resorts, boutique homestays, bustling restaurants, emerging cloud kitchens, and leading F&B brands. The event has witnessed significant growth, providing manufacturers, producers, and service providers with an unparalleled opportunity to showcase their latest innovations to a global audience.



Speaking about IHE 2025, Dr. Rakesh Kumar, Chairman of India Expo Centre & Mart, emphasized its role in redefining the hospitality industry's benchmarks, highlighting its global outreach, cutting-edge innovations, and focus on collaboration as key elements for business growth. IHE 2025 promises to be a transformative experience, featuring groundbreaking exhibits across major sectors such as Food & Beverage, HoReCa, Hospitality Technology, Housekeeping, Furniture, and Maintenance. The expo will host industry leaders, buyers, innovators, and influencers from over 16 countries, ensuring a truly international experience. The event will include dedicated B2B meetings, fostering impactful business collaborations and partnerships, alongside culinary competitions, industry-led conferences, and the prestigious IHE Excellence Awards, celebrating excellence and innovation.

As a catalyst for industry transformation, IHE has consistently generated immense brand value and goodwill. The 2024 edition was inaugurated by Sh. Gajendra Singh Shekhawat, Union Minister for Culture & Tourism, and was a resounding success, featuring over 1,000 brands, attracting more than 25,000 B2B visitors, and generating ₹12,000 crore in estimated business inquiries. The event also featured four co-located hospitality events, including the HRANI



Convention, and hosted renowned competitions such as Pastry Queen India and the Master Bakers Challenge. Vietnam's participation as a partner country received widespread appreciation, further elevating the event's significance.

Building on this momentum, IHE 2025 aims to further elevate the hospitality landscape, seamlessly blending India's rich cultural heritage with modern hospitality advancements. Sh. Hari Dadoo, President of IHE, highlighted the event's growing international recognition, stating that IHE is set for exponential growth and is expected to double in size soon. Whether you are a stakeholder, innovator, or industry enthusiast, IHE 2025 offers an unmatched platform for networking, showcasing solutions, and shaping the future of the hospitality industry.

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# Pioneers in Kitchen Equipment Since 1946

## New India Electric Co. (NIETCO)

With over 25 years of expertise in manufacturing and distributing premium kitchen equipment, New India Electric Co. (NIETCO) has become a trusted name in the industry. Established in 1946, NIETCO initially focused on importing high-quality food processing machines to India. Over the decades, the company has expanded its product portfolio, catering to the evolving needs of chefs, bakers, and food industry professionals.

Since 2000, NIETCO has been a key distributor of Italian pasta machines, offering top brands like the Marcato pasta machine, Marcato Atlas pasta machine, and Imperia pasta machine. The company specializes in pasta-making accessories such as ravioli molds, cookie presses, and Marcato Ravioli molds, ensuring professionals and home chefs have access to world-class tools.



Beyond pasta machines, NIETCO provides a diverse range of commercial kitchen equipment, including Lincon pulverizers, citrus juicers, REBER food processors, and Pastalinda machines. Whether customers seek electric pasta makers, cookie presses, or advanced food processing tools, NIETCO's extensive lineup meets all culinary demands.

At Aahar 2025, NIETCO is proud to showcase its latest innovation—the Pastaline Dough Sheeter, designed for pastry, pasta, and confectionery applications. Available in electric and manual versions with roller widths of 30 cm, 45 cm, and 60 cm, this compact and efficient sheeter ensures precision rolling for sugar paste, gum paste, shortcrust pastry, and modeling chocolate. Its adjustable thickness settings (0–12 mm) make it an essential tool for cake designers, pastry chefs, and pasta makers.

With a commitment to quality and innovation, NIETCO continues to be India's go-to distributor for premium kitchen equipment, empowering culinary professionals with cutting-edge tools for their craft.

# The Icing on the Cake, with Renshaw!

In celebrating cake for generations, Renshaw has over 120 years' experience in baking and cake decorating expertise, product innovation and inspiration. Available from bakery ingredients manufacturer, Bakels India, Renshaw offers consistent quality and endless creative possibilities.

Renshaw has offered cake decorators incredible fondant icing to transform their creations since 1898 and this is now available for the Indian market. The white fondant range comprises of two product types: Just Roll With It and Extra:

Just Roll With It – The perfect all-rounder, from those decorating their very first cake to the more adventurous, crafting a masterpiece,




it is brilliantly versatile with a delicious vanilla taste. Just Roll With It fondant icing can be used for covering, sculpted cakes and even creating simple models. Available in 1kg retail-suitable packaging.

Extra – This fondant rolls extra thin thanks to its extra stretch characteristics, making it perfect for covering tall, sharp edge cakes. The extra smooth finish delivers an exceptional appearance to any showstopper cake; whether it's a wedding, birthday or any other special occasion. Get creative too with Extra, by making simple models to top cupcakes or large multi-layered cakes. It is also very resilient in warm and humid conditions, giving cake decorators the confidence it will perform when they need it to most. Available in 1kg retail-suitable packaging.

If you are looking for a high-performance fondant icing to transform your cakes, look no further than Renshaw.

Renshaw are delighted to be exhibiting at AAHAR, The International Food & Hospitality Fair in March 2025 - You can find us at booth number 1G 05B, where we will be happy to answer any of your queries.




## Delta Brings Hiestand to India

Delta Nutritives, one of the most reliable suppliers of dessert ingredients and equipments for ice cream manufacture, import, manufacture and supply a huge range of dessert ingredients. The product range includes Belgium Chocolates by Callebaut, Ice Cream ingredients by Mec3, Italy, Frozen Berries and Purees by Dirafrost (Belgium) and Ravifruit (France), Fruit fillings by Dawn Foods, Belgium, And the choices of dairy products by Elle & Vire, France. They also manufacture cake premixes, glazes, pastry fillings and fruit fillings for the bakery. To complement this they have a wide range of decorations and accessories, edible colours and velvet sprays, chocolate moulds and industrial blenders, slush machines and machines for dispensing hot chocolate drinks, transfers sheets.

The company has launched Hiestand, a prominent brand in the frozen bakery market landscape, part of the ARYZTA Group of companies, is set to make its debut in the Indian market through Delta Nutritive. To align with cultural and religious preferences, Hiestand is introducing a specially crafted egg-free product range catered to the Indian market. Renowned for




its consistency and reliability, Hiestand specialises in high-quality frozen baked goods, including croissants, pastries, breads, buns, and muffins.

Their portfolio serves a wide array of clients across hotels, cafés, convenience stores, foodservice providers, and industrial sectors. Hiestand's customer-centric philosophy is at the heart of its success. By collaborating closely with clients to understand their unique needs, the brand fosters long-term partnerships that extend beyond providing premium baked goods.

Hiestand's state-of-the-art automated laminating production lines upholds the high standards of quality, consistency, and efficiency. This technological edge, combined with a dedication to excellence and a customer-focused approach, solidifies Hiestand's position as a trusted leader in the bakery industry. With its entry into India, Hiestand is set to raise the bar in the bakery sector, inspiring and delivering solutions tailored that meets the market demands.

**Visit us at Hall No. 1, Stall No. G07**



# Your Premier Choice for Banqueting & Catering

## Anupam Industries

Anupam Industries stands as a trusted and premium service provider in the Banqueting and Catering sector for the past 25 years, where authenticity remains the hallmark. The essence of 'Anupam', signifying incomparable excellence, resonates throughout the company's offerings. Anupam's expertise positions it as the market leader, presenting a diverse array of high-quality and functional F&B furniture, uniforms, counters, buffet setups, cutlery, crockery, and buffet-related equipment. Our vision is to deliver a royal experience to our customers through top-tier service and an environmentally-friendly approach. Having collaborated with





approximately 38,500 caterers & banquets in India, we have established ourselves as industry frontrunners.

**Ready-to-Use Banquet Interiors**

Innovating the industry, we've recently introduced ready-to-use banquet interiors, a pioneering concept in India. With this innovation, you can swiftly create luxurious banquets within just 3 to 5 days, significantly enhancing your profits. Our offerings extend to the largest collection of foldable banquets & catering setups, along with specific cuisine-based Chaffing Dishes. Furthermore, our range is augmented by durable and elegant dining furniture with a 3-year warranty, accompanied by trolleys, dustbins, and over 17,500 products on live display at our showroom.

**The Range**

Anupam serves as your one-stop destination for stainless steel buffet products suitable for any celebration, whether corporate events, weddings, or outdoor gatherings. Our range encompasses stainless steel pots and pans in varied shapes and sizes, Polycarbonate GN Pans, and Trays. Additionally, we offer a comprehensive selection of hollowware, Kadais, and Tawas. Anupam Industries boasts Designer Catering Buffet tables designed to seamlessly blend with any dining space, offering both style and functionality.

**Unique Features**

Our layout designs and architecture are striking, incorporating various types of Stainless Steel in PVD concept & fusion. Our versatile, foldable, and photogenic tables are perfect for showcasing your food varieties. Moreover, our enviable collection of setup pieces allows for interchangeable and enjoyable arrangements. With numerous layouts to choose from, regardless of the event, you're guaranteed a unique design for your guests.

**An Invitation**

**Anupam cordially invites you to "23rd The Majestic" 04-08 March 2025, to visit & experience the largest & exclusive collection at their newly furnished 87,500 sq. ft, Mall, at B-12, Mayapuri Indl Area, Phase-1, New Delhi-64.**

**The company will be presenting a new concept of Ready-to-Use Banquet Interiors along with new designs of foodservice Counters and Setups. The company will also introduce a new range of Dining Furniture for Banqueting.**


MASTERCLASS ANNOUNCEMENT
BY APCA



Hello and Welcome to



Chef EUNYOUNG YUN, is a renowned Pastry Chef, Business Founder, International Teacher and Published Author, celebrated for her expertise in modern pastry artistry.

Event Details:

Date: 3rd - 5th April 2025
Time: 9:00 am onwards
Location: Academy of Pastry & Culinary Arts
Plot No 37 & 38
Udyog Vihar Phase IV
Gurgaon, Haryana





Key Takeaways:

Learn to make 11 of Chef's signature products including a black sesame and hallabong cake, gluten free strawberry pistachio tart and brown rice & wine eclairs.





About APCA

MALAYSIA | INDIA | SINGAPORE | PHILIPPINES | INDONESIA

For **more info** please visit - **info@apcaindia.com** or call at **+91 844 844 9002**


# Your Complete Signage Solution Partner

## Guidex Sign Systems Pvt. Ltd.

Established in 1973, Guidex Sign Systems Pvt. Ltd. has been a pioneer in the signage industry for over four decades. Based in New Delhi, India, they have developed extensive experience in catering to the signage needs of various sectors across the country.

Guidex Sign Systems Pvt. Ltd. is dedicated to delivering high-quality, innovative, and cost-effective signage solutions that leave a lasting impression. Their approach goes beyond simply selling signs; they offer comprehensive sign solutions tailored to reflect each client's vision and budgetary requirements.




The company provides a wide range of signage services, including internal signage, external signage, and cutting-edge 3D and LED displays. Internal signage systems are crucial for guiding visitors and creating a welcoming ambiance for customers and employees. External signage, one of the oldest forms of advertising, is designed to attract attention and make a lasting impression. Their 3D and LED displays offer dynamic and modern branding options for businesses.

Guidex specializes in a variety of industries, such as healthcare, office and education, hotels and restaurants, schools and institutes, banquets and catering, industrial and retail, bakeries and sweet shops, and banking and construction. Their diverse clientele showcases their ability to provide precise and excellent signage solutions across different sectors.

Guidex operates with a strong commitment to quality, service, and timeliness. Their signage solutions are engineered to create an impressive first impression that lasts. The company works closely with clients to ensure that every sign accurately reflects the client's vision and meets their expectations.

# Alto-Shaam Showcases Innovative Solutions at AAHAR 2025

Alto-Shaam, an industry-leading foodservice equipment manufacturer, returns to AAHAR 2025 in New Delhi to showcase groundbreaking multi-cook ovens and Indian-made holding equipment solutions. Highlighting their commitment to innovation, Alto-Shaam will present holding cabinets made in India with their exclusive Halo Heat® technology, and versatile Converge® ovens.

Converge ovens offer expanded menu potential in a compact, ventless space. With up to three independent combination ovens in one, operators can steam, bake, grill, and air fry simultaneously without sacrificing quality. These ovens also feature advanced controls and require minimal training. Alto-Shaam's ChefLinc™ remote oven management system adds another layer of convenience, while the self-cleaning design saves time and labor.

Alto-Shaam's hot holding cabinets, proudly made in Pune, India, utilize Alto-Shaam's patented Halo Heat® technology that the company was founded on 70 years ago. The invention of Halo Heat technology enables food items to be held for longer without sacrificing food quality. This technology ensures food can be held longer without losing quality, making them an essential tool for any kitchen.





Adil Parkar, India Subcontinent Commercial Leader at Alto-Shaam, emphasizes the importance of this event: "AAHAR provides the perfect platform to engage with our partners and customers during Alto-Shaam's milestone 70th anniversary. We are excited to demonstrate our total system of foodservice solutions and help customers solve their challenges and achieve their goals.

Live cooking demonstrations will take place at Alto-Shaam's stand, where attendees can see these innovations in action. The Alto-Shaam team will be available to discuss how these solutions can help operators achieve their goals.

# Innovating Foodservice with Smart Solutions for Efficiency & Performance

## Hatco Foodservice Equipment India Pvt.Ltd.

Hatco Foodservice Equipment India Pvt. Ltd. has emerged as a leader in the Indian foodservice industry, combining decades of expertise with cutting-edge innovation to offer high-quality solutions. With a local office in New Delhi and a strategically stocked warehouse in Hosur, Tamil Nadu, Hatco has significantly reduced lead times, ensuring seamless operations despite industry challenges. Since 1950, Hatco has pioneered advancements in warming, holding, and cooling equipment, delivering durable, cost-effective solutions that enhance food quality, minimize waste, and maximize efficiency.



Among its innovations, Hatco has simplified the process of selecting the right display case into a few essential steps, helping businesses find the perfect fit for their needs. Understanding the intended utility is key—whether for showcasing products, extending shelf life, or boosting sales through impulse buys. Solutions like Hatco's Intelligent Heated Display Cabinet with Humidity allow customizable configurations to cater to diverse foodservice requirements. Additionally, specialized equipment like the Macho Nacho® Chip Warmer and Flav-R-Savor® Humidified Holding Cabinets are engineered to maintain the ideal texture and freshness of various food items.

As the industry shifts toward open-concept designs, Hatco continues to develop sleek, functional, and efficient equipment that seamlessly integrates into modern foodservice environments. From fine dining establishments to quick-service cafés, Hatco remains a trusted partner, providing innovative, high-performance solutions that uphold its legacy of quality and reliability.


Disclaimer

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RANS® Foodservice Equipment

Life in the Kitchen just got easier

ULTIMATE


Modular Deck Oven


Vegetable Washer Non - Tilting


Vegetable Washer Tilting


Modular Deck Oven


Cold Food Cart


Holdifier - Holding and Proofing Cabinet


Knife Sterilizer


Salamander Brownie


Multi Purpose Counter Top Ovens


S / W Griller - Single

iceden


Make Line Pizza Unit


Bar Refrigeration - 2 Door


Bar Refrigeration - 3 Door


Display Cabinet


Reach-in Refrigeration - 2 Door


Reach-in Refrigeration - 4 Door


Under Counter Refrigerator


Make Line Pizza Unit W/ Canopy


Six Burner W / Oven


Griller / Griddle Plate


Chinese Cooking Range


Exhaust Hood (Wall Type)


3 Sink Dish Wash Unit


Potato Peeler


Work Table W / Sink & Bottom Shelf


Clean Dish Rack


Pot Rack


Three Burner Range

RANS®

Rans Technocrats (India) Pvt. Ltd.

201, IInd Floor, Samrat Bhawan, Ranjeet Nagar Comm. Complex, New Delhi -110 008

Ph.: +91 11 40050619, 47533191

**E-mail: info@ransindia.com, Website: www.ransindia.com**

# Buying a Car without a Test Drive is Unthinkable

## Trufrost and Butler Private Limited

We believe the same should be true when it comes to the equipment you choose for your cafes, restaurants, and cloud kitchens. The right technology, seamless operations, and strong after-sales support are essential, and at Trufrost & Butler, we don't just sell equipment – we collaborate with our customers to help them make informed decisions that add real value to their businesses.




This is also where our Culinary Labs & Experience Centres come in. With three state-of-the-art locations in Gurugram, Mumbai, and Bengaluru (with more to come), these centres are designed for you to explore, touch, and experience our equipment first-hand. See the quality, feel the finish, and test before you buy, ensuring a well-balanced decision for your kitchens, bars, cafes, and hotels. Our team of corporate chefs and baristas is on hand to guide you in pairing the perfect equipment with your ideal recipes, ensuring consistency and customer satisfaction every time.



We embrace innovation and constantly push the boundaries of technology. We bring you the very best, including international leaders such as Elektra, Rational, and La Cimbali, along with cutting-edge machinery from Trufrost & Butler. With the largest range of foodservice equipment in India, we provide everything from coffee machines and bakery showcases to refrigerators, pizza ovens, dishwashers, induction systems, and cold rooms. Whether you're running a QSR with limited space or managing a large hotel chain or cloud kitchen, we've got you covered.

As India's fastest growing end-to-end hospitality solutions provider, Trufrost & Butler is dedicated to making a meaningful impact on your business, your profits, and most importantly, your customers. Experience the difference for yourself by visiting us at Hall 14G, Pragati Maidan, during Aahar 2025 (March 4-8) or connect with us anytime at www.trufrost.com!




# Canned Food Products

## Bueno Foods International

Bueno Foods International is a leading provider of high-quality canned food products in Delhi, India. With a commitment to delivering nutritious and delicious canned goods, they cater to the diverse culinary needs of customers while ensuring the highest standards of food safety and hygiene.

Their mission is to offer convenient and healthy food solutions to consumers while maintaining the freshness and flavour of the products. They aim to become the preferred choice for canned foods by consistently




exceeding customer expecta.ons and adhering to ethical business prac.ces.

They specialize in a wide range of canned food products, including: Canned fruits and vegetables Ready-to-eat meals and soups Sauces and condiments Cold Pressed oils

At Bueno Foods, quality is the top priority. They source the finest ingredients from trusted suppliers and employ stringent quality control measures throughout the production process. The state-of-the-art facilities are equipped with modern technology to ensure the freshness, taste, and nutritional value of canned goods.

They have established a robust distribution network that spans across Indian Sub-continent and its surrounding regions. The products are available in supermarkets, grocery stores, hotels, restaurants and online platforms, making them easily accessible to consumers across the city.

The company is certified by regulatory authorities for adherence to food safety standards and quality management systems. The certifications include Halal, ISO 9001 and FSSAI (Food Safety and Standards Authority of India), demonstrating its commitment to excellence in every aspect of our opera.ons.

# An Ongoing Legacy

## Venus Industries



Venus Industries, a professional Hotelware products manufacturer and exporter company in India, is located at New Delhi. Started under the dynamic leadership of Mr. JK Khurana in 1963, the company has grown leaps and bounds in last 6 decades. Since its inception, the company has always been committed to quality and innovative products, satisfying the needs of its customers in diverse market as India.

'Venus' today enjoy great reputation as a leading brand in India for Cutlery, Chaffers, Platters, Barware, Holloware, Tableware. The company products has been patronised by leading Chefs and Foodservice professionals, placing their trust in its highly reliable products. The company has achieved many milestones in developing most innovative and creative products for all verticals of Foodservice business, be it fine dining in high end hotel & restaurant, or caterer in any town of India. Venus products have been proved as trendsetters in Indian




hotelware maket, being followed by multiple new entrants in trade over the years.

With an initial breakthrough which came as a major business tie-up with Indian Airlines (Now Air India), Venus today cater to all verticals of hospitality business pan India which includes 5 star, 7 star hotels, restaurants, resorts, caterers, schools, institutions, hospitals, MNCs like ITC group, Taj group, IHG group, few to name.

The company first started manufacturing cutlery, and gradually after its success, extended its manufacturing capabilities in other hotelware products, acclaimed domestically and globally. Venus Industry under the ideology of Mr. JK Khurana was the first to manufacture roll top chaffing dishes in India in 1992. A US company, Vollrath, impressed by the chaffers, did a professional tie-up with Venus. Vollrath remained Venus client for the roll top chaffers, lift top chaffers, soup stations & tea urns for several continuing years.

Mr. Khurana is also one of the pioneers in developing the concept of Laufeen dishes. It a very popular, movable dish with 5 sections, used in Banquet halls for self-service of snacks.

Venus developed more than 60 varieties of cutlery designs. It created a beautiful, captivating, stylish, handcrafted, custom made and intricately designed range of chaffers, tableware, barware & hollowware, adding brightness, luxury and bringing elegance to the dining area of major properties.

Innovation is the key to the success of any business. Complementing his father's dynamism and creativity, his son Parveen (Vicky) Khurana, further added unique, alluring & exquisite product range, thus extending the Venus legacy. Vicky Khurana joined his father's business almost 27 years back. Through his unassuming, suave, energetic entrepreneurial skills, his tremendous grit and determination, he further enhanced the creative goals of the company. Under the guidance of his father and his continuing legacy, Vicky Khurana is committed in giving the hospitality industry an entirely new and exclusive range of premium products. Ms. Seema Khurana, Director, took special role in developing new strategies to upscale the company's marketing activities.

Vicky through his dynamism and enthusiasm has further master minded in diversifying into developing Banqueting furniture, focusing caterers. He has also created a four storied showroom, showcasing complete range of Venus products, visited by leading buyers of the industry.

Today the legacy of original brand 'Venus', is continuing with same loyal staff, same machinery & infrastructure and same management.






# Innovating Commercial Kitchens Since 1997

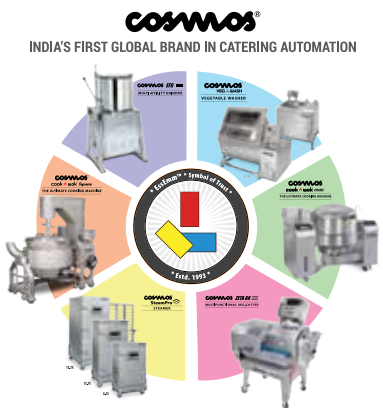
## EssEmm Corporation

EssEmm Corporation, established in 1997 in Coimbatore, has grown into a leading force in the commercial kitchen equipment industry. Founded by M. Sathish Kumar, B.E, M.B.A., the company has built a reputation for engineering excellence, catering to the needs of hotels, restaurants, and industrial canteens.

Under the brand COSMOS, EssEmm has revolutionized kitchen automation with its innovative range of products. From COSMOS CMG Multi-Utility Tilting Wet Grinders to Potato Peelers, Dough Kneaders, Cutter Mixers, Instant Rice and Masala Grinders, and Coconut Scrapers, the company has set industry benchmarks for quality and efficiency.

The COSMOS Cook Wok – Cooking Mixer, designed for large-scale cooking, features a SUS 304 stainless steel bowl, auto igniter, variable speed inverter, and an easy-tilt system, making bulk curry and gravy preparation seamless. Similarly, the COSMOS Zeta A8 Multi-Functional Vegetable Cutting Machine offers unparalleled precision in slicing, chopping, and dicing with its belt-feed and hopper-feed system, ensuring speed and consistency.

Expanding its reach beyond India, EssEmm exports its products to the Middle East, Singapore, the USA, and Australia. Partnering with renowned international brands, the company introduces advanced food machinery tailored to Indian kitchens, upholding performance, energy efficiency,




and quality standards.

With a commitment to innovation, reliability, and customer satisfaction, EssEmm Corporation continues to shape the future of commercial kitchens.

love macadamia™

Macadamias nuts are a healthy & tasty opportunity for growth. The macadamia industry and the Indian nuts and dried fruits sector are working together to build awareness and consumption of nutritious and delicious macadamia nuts.




**Building the love of macadamias**

Advertising, public relations, events, influencers and social channels targeting health-forward consumers seeking new eating sensations that are good for them.

www.lovemacadamia.in
@lovemacadamiaindia

**Macadamia nuts are versatile**

A perfect snack in their raw form, and enhanced with roasting and flavouring. Macadamias are a popular addition to breakfasts, salads, platters, and as an ingredient in baked goods and dishes, including Indian classics such as biryani, kheer, and poha.

For food manufacturers, macadamias bring healthy and premium cues to new launches, including mixed nuts, snack bars, chocolates and ice cream.

**Health professionals share good fats, low carb message**

"Macadamia nuts are an excellent choice for weight loss. They are low in carbs and calories, yet high in healthy fats. Macadamias help to keep you feeling full for longer periods of time."

**Dr. Anjali Hooda,**
**Medicine Practitioner**

wmo world macadamia organisation

Represented in India by: AM pro MARKETING

18, Ground Floor, Centrum Plaza, Sector 53, Gurugram, Haryana 122002
love@lovemacadamia.in

# Pipeline to Success

## R R Hospitality Solutions

Established in 1995, Delhi-based R R Sales Corporation has positioned itself as an eminent service provider of LPG pipeline installation Services. The company deals in LPG/PNG pipeline installations and kitchen ventilation (fresh air unit & exhaust). This sole proprietor firm has a huge number of satisfied clients.



The services of the company are tailored to meet the requirements of the company's clientele and are stringently based upon industrial norms and ethics. The product range of the company includes kitchen ventilation & fire safety solution for commercial kitchens. The impressive product range of R R Hospitality Solutions is complimented by its skilled workforce. The company places considerable emphasis on research and development and regarding this, has recruited a special panel for research and development.

The ethical business policies and customer-centric approaches are the cornerstones of the company and have facilitated it to develop a huge client base on a nationwide basis.

# Suite Heart Forever

## Petals Packaging

Since its inception in 1987, Petals Packaging has established itself as a leading manufacturer and supplier of premium portion packs for the hospitality, travel, and food service industries. The company specializes in a diverse range of products, including Salt Sachets, Pepper Sachets, Sugar Sachets, Mouth Freshener Sachets, Chilli Flakes Sachets and Oregano Seasoning Sachets, all crafted using high-grade raw materials sourced from trusted vendors. Designed by a team of skilled professionals, these products align with market trends, offering attractive aesthetics, precise portioning, and superior quality. Available in various colors, prints, and sizes, Petals ensures customization to meet the specific needs of its clients. The company's state-of-the-art automated manufacturing process, combined with rigorous quality assurance measures, guarantees hygienic, safe, and long-lasting packaging solutions. Known for its cost-effective pricing, timely delivery, transparent dealings, and efficient logistics, Petals remains committed to maximum customer satisfaction. An ISO 9001-certified firm, it has built a strong reputation for delivering innovative, high-quality packaging solutions to esteemed clients, including Indian Railways, IRCTC,Taj Group of Hotels, ITC Hotels, ITDC, and leading fast-food chains. With a customer-centric approach, the company continues to redefine packaging excellence, ensuring that businesses receive reliable, industry-leading solutions tailored to their needs.

The company also does contract packaging for reputed institutions.

# WaveCrest Sensor Faucets: Superior T&S Durability with Contemporary Style!

## T&S Brass and Bronze Works Pvt. Ltd.

A leading manufacturer of foodservice and commercial plumbing products, is all set to unveil yet another innovative line of commercial sensor faucets, WaveCrest in India during AAHAR, the International Food and Hospitality Fair 2025. WaveCrest line combines contemporary style with commercial-grade durability for busy and modern facilities.

The WaveCrest line of designer sensor faucets is available in various styles and finishes - Polished chrome and finger-print resistant brushed nickel and matte black. WaveCrest faucets feature below-deck electronics that adds to the much-desired sleek appearance by modern facilities. Intuitive sensor activation and auto-flush capabilities add more to the ease of use. WaveCrest also offers standard or medical heights for additional customization along with single- and three-hole mount options.

The WaveCrest line also offers electronic soap dispensers with touchless technology designed to both enhance cleanliness and style for commercial spaces. Available in polished chrome, brushed nickel and sleek matte black finishes, these soap dispensers come with top-fill functionality for easy refilling and an intuitive sensor system.

WaveCrest soap dispensers are available in two different model numbers, one for foam soap and one for liquid soap.

In short, WaveCrest dispensers ensure both hygiene and convenience meeting the growing need of touchless and hassle-free hand wash solutions in existing times.

WaveCrest line of faucets and soap dispensers suits best to the needs of modern-day office buildings, restaurants, hotels and conference centers, colleges and universities, and public venues like airports and stadiums that look for timeless sophistication combined with long-term reliability.

""Our WaveCrest line allows facilities to choose sophisticated, aesthetically pleasing designs with timeless elegance—without compromising durability, quality, or sustainability." said Shawn Kuhlman, T&S Director of International Sales.




# Cleaning Beyond Expectations

## Charnock Equipments Pvt. Ltd.

Charnock Equipments Pvt. Ltd. has been a trusted leader in the Indian cleaning and hygiene industry for 25 years, embodying the philosophy of "Trust and Beyond." Established in 1999 with a vision to be the one-stop destination for industrial and commercial cleaning solutions, Charnock has grown from a small office in Bangalore to a nationwide presence with 16 offices across India and a strong international distributor network. The company offers a comprehensive portfolio




of cleaning machines, housekeeping tools, trolleys, and chemicals, catering to a diverse range of industries with budget-friendly, economy, and premium solutions. Charnock is committed to delivering top-tier quality products at competitive prices, backed by prompt and efficient after-sales service. The company's cleaning and sanitization solutions help industries maintain the highest hygiene standards, while its advanced, patented technologies set benchmarks in operational efficiency and reliability. Charnock also provides extensive on-site training during and after the commissioning of machines, ensuring seamless integration and low-cost maintenance for its clients. With ready stock availability in major cities and a forward-thinking approach to technological advancements, Charnock continues to drive innovation in the cleaning industry. As it marks 25 years of excellence in 2025, the company remains dedicated to evolving with industry demands, setting new standards, and delivering unparalleled service. With an unwavering commitment to trust, quality, and innovation, Charnock invites businesses to experience the difference and redefine their approach to hygiene and cleanliness.

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# RATIONAL Presents Innovations for the Professional Kitchen

## Rational International India Private Limited

As in previous years, the highlight of the RATIONAL stand will be the cooking shows in which RATIONAL chefs will prepare delicious dishes and demonstrate the performance and functions of the iCombi Pro and iVario Pro cooking systems.

For example, the iCombi Pro can be used to prepare flavourful Biryani, overnight Dal Makhani and succulent kebab & tikkas. Thanks to its intelligence, the combi-steamer independently plans and controls cooking processes, ensuring consistently high food quality on all racks at all times. A tip from Vishal Raman, Managing Director RATIONAL India: "Anyone who comes to the cooking show at 3 pm can taste the whole lamb roast, which is cooked for around seven hours and completely unsupervised."

The iVario Pro, which replaces tilting pans, boilers, deep-fat fryers and pressure cookers in industry catering,




will also be used live at the show. It is characterised not only by its consistently excellent quality, but also by its high output and speed: For example, the RATIONAL chefs show how they can prepare 80 kg of mutton curry in the iVario L in just one hour.

The fact that digitalisation is becoming increasingly important and helps to simplify processes in professional kitchens is demonstrated by the RATIONAL chefs with the ConnectedCooking digital kitchen management system. The free platform provides access to networked iCombi Pro and iVario Pro via PC, tablet or smartphone. This means you can always keep an eye on cooking system details such as utilisation, cleaning status, energy consumption and HACCP data.

"We are very much looking forward to convincing visitors live of the cooking systems, their functions and the delicious results at this year's AAHAR," says Mr Raman.

RATIONAL is exhibiting at this year's AAHAR in Hall 11, Stand 11-18 A.

2025
39th AAHAR
THE INTERNATIONAL FOOD & HOSPITALITY FAIR
MARCH 4 5 6 7 8
PRAGATI MAIDAN, NEW DELHI
HALLS: 1 | 2 | 3 | 4 | 5 (Ground & First Floor) | 6 | 8 | 9 | 10 | 11 | 12 &12A | 14 (Ground & First Floor) | Hangar (AC)

HOTREMAI
THE HOTEL & RESTAURANT EQUIPMENT MANUFACTURERS ASSOCIATION OF INDIA

Visit Aahar 2025
Visualize the potential of
HOTREMAI
March 04-08, 2025,
Pragati Maidan, New Delhi

Safeguards & Represents Interest of Members
HOTREMAI strives to safeguard and represent interest of its members in particular and of the industry in general by taking-up various issues adversely effecting the business of its members with the government bodies, hotels, restaurants and their associations.

Business Promotion
Through its programmes and events: HOTREMAI organizes in-house meets, like Purchase Managers Meet, Hotel Consultants & Architects Meet, F & B Manages Meet, Project & Engineers Meet and such other events, where the representatives of the hospitality industry interact with its members, know their products and services, discuss the problems faced by them and make collective efforts for their effective solutions besides establishing mutual understandings and workout fruitful business deals. This provides its members a platform to demonstrate their products and services and provides opportunity to know their customers' needs.

Special Discounts
For its members, HOTREMAI facilitates with special discounted rates for participating in business exhibitions, fairs, shows and events organized by government and non-government trade and industry promotion bodies

Informative to its Members
HOTREMAI publishes a periodical journal known as 'HOTREMAI REPORTS' in its effort to be more informative to its members and the industry. It carries information on activities, happenings and developments in the hospitality and allied sector and also covers the information on new projects, exhibitions and events. This creates opportunities for members to actively participate by sharing their views and also advertise their products and services at nominal costs. The 'HOTREMAI REPORTS' is circulated free of cost in the hospitality industry.

Different Benefits, One Association !



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Be a proud member of 'HOTREMAI' and enjoy the benefits of being together ...

# Fine Quality Pulses

## GPA Foods P. Ltd.

AgroPure group began its journey in the year 1970 with a complete set up of dal and flour mill under the guidance of Sh.Ghanshyam Dass Goyal. Today AgroPure group of companies is a leading




brand of processor, manufacturers and exporters of fine quality pulses and besan. Apart from incredible business strategy the secret behind AgroPure's remarkable success is the superior standard of quality and well planned supply chain. The team of highly qualified and well experienced staff has helped in maintaining and growing the company in the field of delivering total quality and business development.

The combination of great exposure and complete knowledge about the industry has always guided the company with the needs of the changing market in both domestic and international spheres. AgroPure believes in 100% quality maintenance with extra care and effort towards building and maintaining relationship with customers. The company constantly strives to upgrade the standards with high quality and on schedule delivery of products. The company makes sure that the products pass through stringent quality checks so that only the best ranges of products reach the clients. Because of the much valued expertise gathered in all these years the company has been able to nurture eminent business relationship with customers and retain them for the longest period of time.

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# Perfumes make their debut in gelato shops!



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# Crafting Kitchens that Inspire, Innovate, and Perform

## Picpac Hospitality Solutions LLP

PHS is recognized as a premier manufacturer of customized commercial kitchen fabrication solutions, catering to the diverse requirements of hotels, restaurants, cafés, and food trucks. With a strong emphasis on innovation, quality, and precision, the company specializes in transforming concepts into state-of-the-art kitchen setups that are tailored to specific operational needs. By integrating advanced manufacturing techniques with expert craftsmanship, PHS ensures that every kitchen solution meets the highest standards of efficiency and durability.

The company's mission is centered on empowering the food and hospitality industry with kitchen solutions that are not only durable but also ergonomic and efficient. Understanding the crucial role of a well-designed kitchen in enhancing workflow, maintaining hygiene standards, and improving the overall culinary experience, PHS fabricates products that seamlessly blend functionality, aesthetics, and long-term performance.



One of the key aspects that distinguish PHS is its ability to provide custom-designed kitchen solutions. By working closely with clients, the company ensures that each kitchen setup aligns with specific operational needs and space constraints. High-quality materials, including premium-grade stainless steel, are utilized to guarantee durability, food safety compliance, and longevity. Additionally, the company's manufacturing facility is equipped with state-of-the-art machinery and technology, enabling precise and consistent fabrication of kitchen equipment.

PHS offers a comprehensive range of commercial kitchen solutions, including workstations, refrigeration units, storage solutions, exhaust systems, cooking ranges, and food trucks. Each product is designed to optimize space utilization and enhance workflow, making them ideal for high-pressure kitchen environments. Beyond fabrication, the company provides end-to-end solutions that encompass conceptualization, design, installation, and after-sales service, ensuring a seamless experience for its clients.

With a commitment to delivering excellence, PHS prioritizes innovative design, timely project execution, and superior customer service. By partnering with clients to develop kitchens that inspire culinary creativity and operational efficiency, the company continues to set new benchmarks in the commercial kitchen fabrication industry.






# Ensuring Chefs' Health

## CHEFMATE

Kitchen ventilation is one of the top priority utility services needed in the kitchen as it deals with the humans in the Kitchen. Hither to the focus on Kitchen ventilation was minimal as it was considered as a huge cost. Covid 19 taught us the importance of healthy air and the focus on kitchen ventilation has since then gone up.



CHEFMATE is brand of state of art Kitchen hood manufacturers in India who are dedicated to commercial kitchen ventilation (CKV) for the last 25 years, having the HVAC back ground they always pride themselves as "Air Engineers" instead of Kitchen hood manufacturers.

The company launched many firsts in India in the CKV domain. Many innovative products like UV hoods, Misthoods, Condensate hoods, Waterwash hoods are launched under the Atma Nirbhar Bharat motivation. A unique hood designed as Ventless Hood has been launched to serve the needs of Malls and Kiosks where the fume is treated in the hood itself by 4 stages of filtration.



For the first time front cooking station has been launched to support the needs of Breakfast counters, poolside cooking or in Mall kiosks. The company has exported hoods to UAE & SAARC countries. The company is expected to set up overseas plant in UAE to support its future growth plans.


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# Innovating Food Transport Solutions with Sustainability

## ScanBox Thermo Products AB





Founded in 1992, ScanBox has established itself as a global leader in food transport, heating, and cooling solutions, catering to professional kitchens across diverse industries.

With a strong presence in over 60 markets and a customer base exceeding 1,300, the company has consistently set industry benchmarks in ensuring food retains its quality from preparation to final service. Offering the market's most extensive range of food transport trolleys for both hot and cold holding, ScanBox provides unmatched flexibility, enabling users to seamlessly integrate multiple functions within a single unit.

The company's commitment to innovation extends beyond functionality, as sustainability remains a fundamental pillar of its operations. By optimizing food logistics, ScanBox products contribute to reducing food waste and improving energy efficiency, aligning with global efforts for a more sustainable future.

Since its inception, the company has sold over 100,000 units, a testament to its steady growth and industry demand. This trajectory of success was further validated when ScanBox was named a Swedish Gasell company in 2024, an honor reserved for fastest-growing and financially sound enterprises.

Through continuous advancements, a customer-centric approach, and an unwavering commitment to quality, ScanBox continues to redefine food transportation solutions for the global hospitality industry.




# A Trusted Name in Disposables

## Lenora Disposables

Lenora Disposables, a family-owned business based in India, has established itself as a prominent manufacturer and exporter of high-quality disposable products. Since its inception in 2012, the company has expanded its reach both domestically and internationally, catering to the salon, spa, hospitality, and healthcare industries. Under its in-house brand, Lenora, the company offers a diverse range of products, including Salon Safety Gloves, Black Long Shoe Covers, Disposable Pillow Covers, Compressed Rowel Towels, Herbal Liquid Hand Sanitizers, Face Masks, Spa Disposables, Salon Disposables, Hotel Disposables, Restaurant Disposables, Medical Disposables, Ayurveda and Wellness Disposables.



Additionally, Lenora Disposables collaborates with reputed brands like Contec and Hand Doctor, further diversifying its product offerings.

With a state-of-the-art manufacturing facility in New Delhi, India, the company follows stringent hygiene protocols and adheres to global quality standards. Its modern infrastructure is divided into specialized departments, including production, quality control, research and development, and packaging, ensuring seamless business operations and consistent product excellence. Lenora Disposables has also made a significant impact in the hospitality sector through its Hotel Amenities division, providing essential disposable products such as Magic Coin Tissues, Airlaid Napkins, Disposable Nail Filers, Shower Caps, Water-Proof Shower Caps, and high-quality Cotton Gloves.

Driven by a commitment to quality, hygiene, and customer satisfaction, Lenora Disposables continuously strives to innovate and meet industry demands. With an expanding global footprint, particularly in European markets, the company ensures that all its offerings align with international safety and hygiene standards. Supported by a dedicated team of professionals and a growing annual turnover, Lenora Disposables remains a trusted name in the disposable products industry, recognized for its reliability, innovation, and excellence.



# Redefining Banquet Furniture

## Stackwell

Stackwell has established itself as a leader in the banquet furniture industry, renowned for its exquisite contemporary designs, premium quality, and durable products. Offering a diverse range of banquet furniture, the company provides aluminum-framed and steel-framed powder-coated stacking chairs, flat-fold banquet tables, flexi-back/action-back chairs, frill-less laminated top conference tables, and glass-top tables for buffet arrangements.

A pioneer in ergonomic seating solutions, Stackwell is the only company in India to introduce flexi-back/action-back chairs, designed for enhanced comfort during long hours of banquet and conference seating. These chairs, stackable up to 10 units, minimize storage space



while ensuring superior support with specially designed ergonomic backs. With over 10,000 chairs supplied, they have gained widespread acceptance across the hospitality sector.

Another standout innovation is the frill-less laminated top conference table, designed with removable modesty front panels and stainless steel legs for exceptional durability. Unlike conventional Chinese



metal panels, these tables feature modesty panels that match the tabletop, offering an elegant and refined aesthetic. With over 5,000 tables supplied to prestigious convention centers and five-star hotels, this product has set new benchmarks in design and longevity.

Stackwell's dedicated design team continuously enhances its product line, focusing on innovation, durability, and sophistication. Committed to delivering "Value for Money for Years," the company remains a trusted partner in the hospitality industry, providing furniture that seamlessly blends functionality, style, and lasting quality.




# EcoEase Cabins

## by Loom Crafts

The hospitality industry is undergoing a transformation, with resorts and boutique hotels seeking cost-effective yet premium accommodation solutions. Loom Crafts, a leader in prefabricated modular homes and outdoor furniture, is addressing this need with the launch of EcoEase Cabins—a game-changing, fully finished resort cabin solution designed for glamping sites, eco-resorts, and boutique hospitality ventures.

Each EcoEase Cabin spans 320 sq. ft. and is priced at an affordable ₹10 lacs, covering everything from structural construction to final finishes, interiors, and essential amenities. Unlike traditional resort accommodations, which require high capital investment and lengthy construction timelines, EcoEase is a plug-and-play solution, requiring only a basic plinth and MEP (Mechanical, Electrical, and Plumbing) connections.



Once delivered, it can be installed within just two days, making it one of the fastest accommodation solutions available.

Designed with a modern slanted roof, large glass sliding doors, and green wooden panel exteriors, EcoEase Cabins seamlessly blend into natural landscapes, creating a harmonious retreat for guests. Loom Crafts' expertise in modular architecture ensures durability, comfort, and a high-end finish, while also offering a sustainable and eco-friendly alternative to traditional resort construction.

For resort owners looking to expand quickly without the burden of large-scale construction, EcoEase Cabins offer a practical, elegant, and cost-efficient solution. With Loom Crafts' legacy of



innovation and quality craftsmanship, this latest offering is set to redefine the future of resort accommodations in India.

For more information, visit www.loomcraftsprefab.com

Loom Crafts – Innovating Hospitality, One Cabin at a Time.

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# Setting New Standards in Hospitality Uniforms

## SKY Enterprises



Sky Uniforms, established in 2004, has emerged as a leading name in the uniform manufacturing industry, catering to a diverse range of sectors with premium-quality attire. With an unwavering commitment to excellence, the company has positioned itself as a trusted provider of meticulously crafted uniforms and F&B linen, making it a preferred choice in the hospitality sector.

Specializing in uniforms for hospitality, corporate, industrial, security, education, and healthcare sectors, Sky Uniforms offers a comprehensive product line that includes waiter uniforms, chef attire, housekeeping uniforms, manager suits, security and industrial uniforms, as well as school and hospital uniforms.

Additionally, the company provides high-quality F&B linen, including napkins, table covers, and chair covers, ensuring a refined and professional presentation for businesses.



Sky Uniforms prides itself on delivering superior craftsmanship, using only the finest fabrics sourced from trusted vendors. Each product is designed with a keen focus on durability, comfort, and precise stitching, setting the brand apart in the competitive market. The company's dedication to quality has earned it a prestigious clientele, including renowned institutions and leading hospitality brands, who appreciate its attention to detail and reliability.

As a pioneer in the uniform industry, Sky Uniforms seamlessly blends innovation with functionality, offering tailor-made solutions that enhance brand identity while ensuring practicality and style. Whether it is a five-star hotel, a corporate office, or a healthcare institution, Sky Uniforms provides attire that exudes professionalism and comfort.

With a strong commitment to excellence and customer satisfaction, Sky Uniforms continues to set new benchmarks in the industry. Explore their extensive collection at www.skyuniforms.in and discover uniform solutions tailored to your business needs.

# Future of Tandoor Cooking

## Munnilal Tandoors

We are thrilled to invite you to our booth at AAHAR 2025 between March 4-8, where we will unveil our latest innovations in clay and gas tandoors. With a rich legacy of craftsmanship and a commitment to innovation, we continue to redefine industry standards by seamlessly blending traditional techniques with modern advancements, ensuring superior performance and durability.




This year holds special significance as Mr. Munnilal celebrates 60 years in the tandoor industry. A globally renowned tandoor artist, he began his journey in 1965 at just 14 years old and has since revolutionized tandoor-making. To commemorate this milestone, we are hosting an exclusive Q&A session, where he will share his vast expertise on tandoor maintenance, fuel efficiency, and best practices to enhance cooking performance and longevity.

With the increasing shift from charcoal-fired to gas-fired tandoors due to pollution concerns, many chefs, restaurant owners, and caterers have questions about performance, safety, regulations, and operational efficiency. Our team will be available to address these concerns and help businesses transition smoothly to gas-fired tandoors without compromising on authenticity.

At our booth, you'll also find our latest range of low-pressure tandoors with flame failure devices for enhanced safety and high-pressure tandoors designed for peak performance in busy kitchens. Whether you operate a fine-dining restaurant, a catering service, or a cloud kitchen, our tandoors deliver the perfect blend of authenticity and efficiency.

Join us at Booth 04B in Hall 12A to explore our cutting-edge solutions, interact with our team, and be part of this historic celebration.

For more details, visit www.munnilaltandoors.com. We look forward to welcoming you at AAHAR 2025!

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MEIKO: the art of making good things even better. For this reason we have redesigned all machines in the successful MEIKO *UPster®* series. The results are in a class of their own. Perfect for getting started or switching to the professional warewashing technology from MEIKO. With the completely fair price/performance ratio only offered by *UPster®*. Whether undercounter or hood type dishwashing machines – the *UPster®* series scores with robust materials, improved technology and more intuitive operation. For longer machine service life, more comfort and greater savings in water, energy and working hours.
**The MEIKO *UPster®* range of machines makes light work of washing up, and it makes it easier for you to take the plunge into professional warewashing technology!**

**MEIKO Clean Solutions (India) Pvt. Ltd., Bangalore 560 064, INDIA | info@meiko.in**

# Complete Solution for Culinary Needs

## Euro Foods

At Euro Foods, we believe that every delectable recipe tells a story — one that warms the world, one bite at a time. We understand that it is the heart poured into crafting a recipe and the soul-infused in its execution that truly brings it to life.

Today, Euro Foods stands as a trusted and renowned brand, recognized for delivering premium quality food and non-food products across India and international markets. We take pride in importing, distributing, and exporting over 1,000 SKUs from more than 25 globally acclaimed brands.

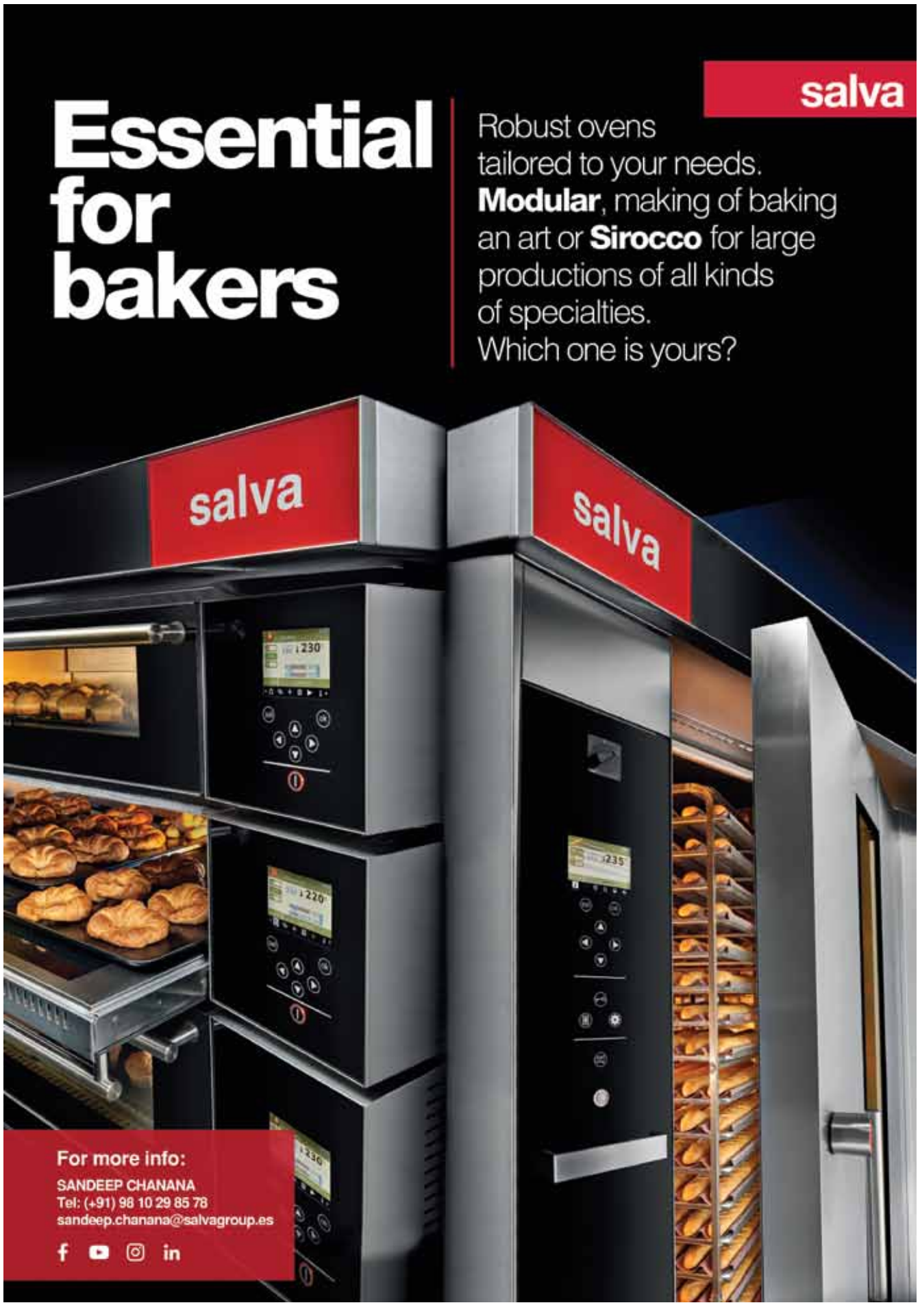
Whether you're an emerging gourmet kitchen, a luxury diner, a five-star hotel, an institution, an airline, a patisserie, or a bakery, our extensive product portfolio serves as the perfect foundation to help you transform culinary concepts into exceptional masterpieces.

What began as a passion for food by our founder has evolved into a brand synonymous with quality and excellence. Now, we proudly unveil a refreshed brand identity — a symbol of our unwavering promise and commitment to deliver superior solutions. This evolution embodies our dedication to offering an expanded




product range, streamlined processes, and continuous innovation. It signifies our resolve to stay ahead of industry trends while remaining deeply rooted in our rich experience and legacy.

With over 19 years of specialized expertise in the food and HORECA industry, Euro Foods is uniquely positioned to deliver customized, comprehensive product offerings and end-to-end service solutions tailored to your business needs. We are continually raising the bar to serve you better and empower your culinary vision. Our mission remains steadfast: to enrich the gourmet food and beverage industry by providing solutions that transform every dish into a work of art — one that is not only exquisite in taste but also deeply satisfying to the soul. With Euro Foods, you're not merely sourcing products; you're unlocking a world of culinary possibilities. Together, let's craft the extraordinary.




# SSPL: Elevating Dining to an Art Form

## Soft Sensations Pvt. Ltd.

Soft Sensations Pvt. Ltd. (SSPL) has emerged as a premier destination for exquisite tabletop solutions, redefining hospitality experiences with unparalleled elegance. Believing that dining is more than just a meal, SSPL envisions it as an immersive experience where the tabletop serves as the canvas for culinary artistry. Through its meticulously curated collection, the company seamlessly blends functionality with aesthetics,



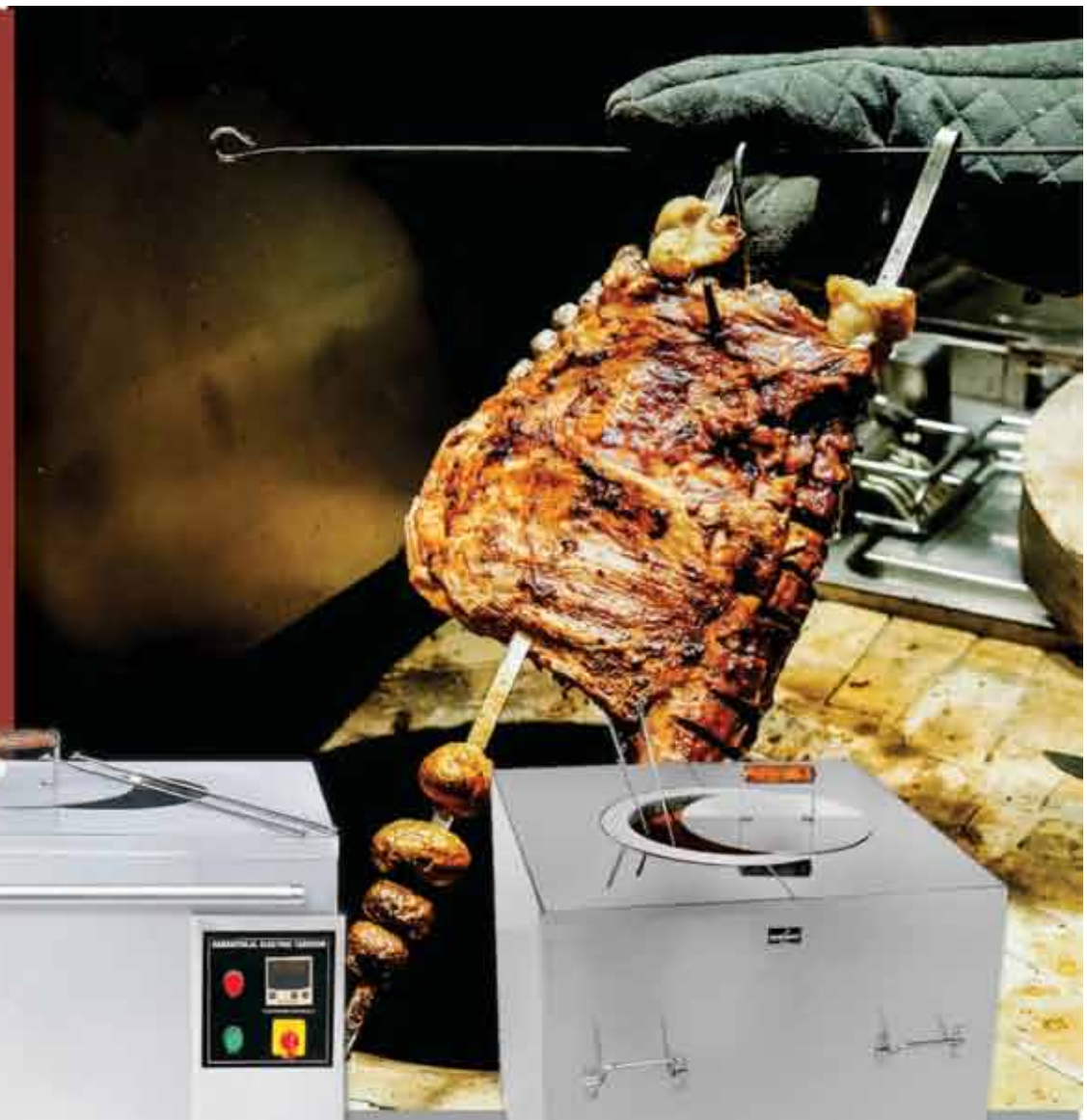
offering luxurious dinnerware, innovative cutlery, elegant glassware, and captivating live cooking stations. Each piece is designed with precision and sophistication, ensuring durability, style, and an effortless integration into any dining space.

Committed to excellence, SSPL collaborates with world-renowned designers and manufacturers to bring forth tabletop solutions that merge artistry with cutting-edge innovation. Understanding that every hospitality establishment has a distinct identity, the company provides tailor-made solutions that align with diverse themes, whether classic, contemporary, or avant-garde. Sustainability remains a core priority, with an eco-friendly range that enables businesses to create refined dining experiences while contributing to a greener future.

Beyond its products, SSPL takes pride in offering a seamless partnership, supported by a team of professionals dedicated to transforming visions into reality. From concept to execution, the company ensures that every dining experience leaves a lasting impression. Headquartered in New Delhi, SSPL is strategically positioned to serve the hospitality industry across India and neighboring countries, delivering unparalleled tabletop solutions that transcend borders. Through its unwavering commitment to quality, craftsmanship, and innovation, SSPL continues to set new benchmarks in the art of dining, where every table tells a story of elegance, sophistication, and unforgettable moments.

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(Gas Operated)



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# Pioneering Bakery Ovens with Innovation and Quality

## Salva Group

Salva Group, a global leader in bakery, confectionery, and professional culinary solutions since 1943, has been at the forefront of innovation, delivering high-quality and technologically advanced equipment. With five specialized factories spanning 24,000 sq. mts., Salva manufactures a wide range of products, including industrial ovens, fermentation chambers, glass cases, bread lines, preparation machines, accessories, and advanced control panels. Its commitment to cutting-edge research and development ensures that every product meets the highest standards of performance, efficiency, and durability.

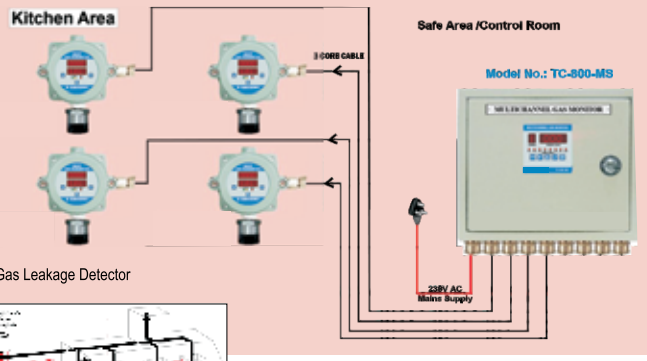
Salva is present in over 80 countries and is ISO 9001-certified, making it a trusted global partner for major restaurant and hotel chains worldwide. This year, the company has introduced groundbreaking products, such as the Kwicko Pro Wash convection oven with a self-cleaning system, ideal for compact spaces and display baking. The Elecsol Ovens, Ultra Arctic Roll-in Blast Chillers & Freezers, and the STC Control Panel enhance efficiency and connectivity through the SALVA LINK program, allowing remote monitoring and control from any mobile device.

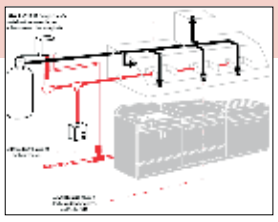


Additionally, Salva has launched the Rotary Oven Buran and SOLRIS for sourdough breads, designed to elevate baking precision and consistency. The company's ECO energy design ensures that the Kwik-Co oven's full-load resistance is active only 55% of the baking time, optimizing energy efficiency. Salva proudly serves industry giants such as Google, LinkedIn, Maruti, Theos, and THF, further reinforcing its reputation as one of Europe's top ten manufacturers and an innovator in professional baking solutions.


RR One Stop Solution Company

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Kitchen Ventilation System, Kitchen Hoods Fire Suppression System
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Discover the essence of purity and honesty with Bueno Foods International, your premier destination for high-quality canned food products in Delhi, India. Our commitment to delivering nutritious and delicious options for the HORECA industry is unparalleled. From canned fruits and vegetables to ready-to-eat meals, sauces, condiments, and cold-pressed oils, we cater to your diverse culinary needs while upholding the highest standards of food safety and hygiene. With certifications including Halal, ISO 9001, and FSSAI, trust in Bueno Foods for excellence in every bite. Contact us today to elevate your culinary experience!




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# Premium Hospitality Procurement & Customization

## Shree Hospitality Solutions

SHREE HOSPITALITY SOLUTIONS
Crafting Solutions with Excellence & Innovation.

Shree Hospitality Solutions has established itself as a leading provider of premium hospitality products, integrating multiple brands under a single portal to streamline purchasing and provide real-time stock updates. The company collaborates with world-class manufacturers to offer high-quality glassware, crockery, cutlery, banquet ranges, and other essential hospitality solutions.

Under its in-house brand, Aprella, the company manufactures customized luxury accessories using leather, metal, wood, resin, and mother-of-pearl, catering to top hotels, resorts, and restaurants in India and overseas. Its esteemed clientele includes Taj, Marriott, ITC, Hilton, Hyatt, Radisson, The Leela's, Sarovar, Accor, Wyndham, Oberoi's, and Intercontinental Hotels.

Committed to excellence, Shree Hospitality Solutions ensures superior craftsmanship and customer satisfaction. Its expert team continuously delivers innovative solutions tailored to client needs, supporting ongoing and upcoming projects with high-end hospitality products and bespoke designs.

# Adding Value to the Food Presentation

## Makrey Exports

MAKREY

Makrey Exports is the leading manufacturer and exporter of all types of ceramics crockery, copperwares, wood wares and colored glassware for hospitality & catering industries in India. The company produces distinguished models of crockery, acrylic products, cutlery, colored glassware, hollowware, tableware, copper / brass Items, chafing dishes, under the brand 'Makrey'. The company offers its customers a high quality product range that meets the latest market trends at highly competitive prices based on



their experience and know how. The company provides complete solution that meets customer requirements. Along with providing an extensive range of designs and products to choose from, Makrey also specializes in providing custom made products and designs as per client specifications. This in turn keeps customer contended and gives them the satisfaction of being able to deliver what is demanded.


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# Modern Warewashing: An Ecological and Economic Necessity

## MEIKO Clean Solutions (India) Pvt Ltd.

Commercial dishwashing technology has evolved significantly, becoming more ergonomic, efficient, and sustainable than ever before.

With rising water and electricity costs, the hospitality industry is increasingly prioritizing solutions that optimize resource consumption without compromising performance.

MEIKO, a global leader in warewashing technology, has been at the forefront of this transformation, developing high-efficiency dishwashing machines that reduce water consumption by up to 70%, depending on the model and usage. Over the past 30 years, advancements in warewashing systems have enabled the industry to move away from outdated, resource-intensive machines, contributing to both environmental conservation and cost reduction.

In food service operations, power consumption represents a significant portion of operating costs, with warewashing ranking among the top energy-consuming areas after cooking and cooling. MEIKO addresses this challenge by engineering solutions that combine superior cleaning performance with sustainability. From undercounter and hood-type dishwashers to utensil washers, flight-type, and rack-type systems, MEIKO offers a range of machines designed to meet diverse commercial requirements while ensuring optimal efficiency.




However, the benefits of these advanced dishwashing systems are maximized only when they are correctly installed, operated, and maintained—underscoring the importance of expert guidance in dishwashing area design.

As fresh drinking water becomes an increasingly scarce and costly resource globally, MEIKO remains committed to innovation that not only meets the evolving demands of the hospitality industry but also aligns with responsible water and energy usage.

Investing in a commercial dishwashing machine is just the first step; to fully leverage the latest advancements in high-efficiency warewashing, MEIKO encourages hospitality businesses to explore tailored solutions by reaching out to info@meiko.in.

# A Commitment to Pure and Organic Wellness

## Atman Organics

Established in 2019, Atman Organics began as a small initiative dedicated to providing organically optimized, healthy products. Initially sourcing raw honey from various bee farmers and wholesalers, the company found these sources unsatisfactory and decided to take direct control over production. In 2021, Atman Organics owners Mrs.Mini Mallick and Sanjay Mallick became certified bee farmers ; officially recognized by India Govt. Center-' Krishi Vigyan Kendra' (KVK) Delhi. This certification







ensures that all honey products are 100% pure and organic, instilling trust in buyers.

With a growing expertise in organic farming, Atman Organics expanded its product line by collaborating with experienced organic herb farmers. These partnerships ensure the direct procurement of high-quality herbs, which are then processed into herbal tea sachets and loose-leaf vacuum-packed teas, preserving their medicinal properties. The company prioritizes sustainability, using biodegradable tea bags free of stapler metal pins. Additionally, all raw honey is packaged exclusively in glass bottles, avoiding plastic to maintain purity and environmental responsibility.

Currently, Atman Organics operates primarily in the B2B sector, supplying to organizations such as BSF (Border Security Force) and other institutions. However, the company is open to expanding its reach and is actively exploring opportunities in the B2C market to bring its organic products directly to consumers.

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# Choice for European Products

## Gnosch Foods

The growth of international Foods has brought in new trends in the India food market place, especially dairy products. 'Gnosch Foods', a young organisation, leap into the vertical of imported dairy/Cheese products from market leaders in Europe. 75% of its portfolio consists of cheese, which makes Gnosch one of the leading importer of cheeses in India, despite being the newest entrant.

It offers the extensive selection with the complete array of cheese, cream, butter and milk products, nuts, seeds, dry & dried fruits, imported particularly from the Euro-world.

With an impressive import portfolio, Gnosch has proved its mettle by consistent growth, both in market penetration and by sales volume. Gnosch operations today are pan-India, operating through major cities across India.

Currently Gnosch represents Europe's finest brands exclusively for the Indian subcontinent which includes: Joseph Heler for UK, Colla SPA from Italy, Payson Breton from Laita – France, Daily Dairy from Netherlands, Dairyland, Taverna, Akadia all from the dairy consortium Nordex Foods – Denmark, Canzona, Grani, Societe Fromagere du Livradois.

The products are patronized by the leaders in Hospitality, Airline catering, Embassies, Cineplexes, QSRs, Restaurants and major Gourmet retailers.

### Joseph Heler

Hidden away in the heart of the Cheshire countryside, near the market town of Nantwich, lies the Joseph Heler family dairy on Laurels Farm. It is here that their team of expert cheese makers produce classic British regional cheese to time-honoured recipes.

Their story dates back over a century, when Joseph Heler's grandmother started the family tradition by making one whole Cheshire cheese every day in the family's farmhouse – Laurels Farm.

This cheese-making expertise was passed down through the generations to Joseph Heler himself, who in 1957 set up his own company – Joseph Heler Cheese.

Joseph began making 40lb rounds of unpasteurised Cheshire cheese and just three years later in 1960 his quality was recognised as the company won 8 Championships in national cheese shows.

Being an entrepreneur, Joseph continued to develop his business, making newer varieties of cheese such as Red Leicester and Double Gloucester, and expanding his sales beyond Cheshire, reaching across Great Britain. In 2001 the business gained recognition in the shape of the Queen's Award for Enterprise for work developing the very first low-fat cheese, and in 2017 it celebrated the landmark of its 60 year anniversary.

Till present day...

The company is still located at the dairy on Laurels Farm – still home to the same old farmhouse where Joseph's grandmother began the story over a century ago. They remain an independent family business under the guidance of Mike & George, son & grandson of Joseph Heler.

Although they have grown over the years from their roots as a small farmhouse dairy, they are proud to say they still hold & protect the same values, traditions and cheese making principles that have served them so well through the ages.

They still produce all their cheese by hand, on open tables. They still use only the finest local milk, sourced from specially selected dairy farms. And they still treat each individual block of cheese they make with the same care and attention as when the Heler family's cheese making tradition began over a century ago.

### Daily Dairy Holland

Daily Dairy Holland serves as a trusted cheese partner, catering to cheese enthusiasts worldwide. With a rich heritage dating back to 1900, our expertise in cheese craftsmanship is unparalleled. We take immense pride in our legacy and the quality of our offerings, spanning from iconic Dutch cheeses like Gouda, Smoked Cheese and Edam to our exclusive premium brands such as the Amanti labels with colorful and flavored cheeses.

At Daily Dairy, we prioritize personalized service, fostering relationships with customers who share our passion for exceptional cheese. Our commitment is evident in every aspect of our operations, as we meticulously attend to every detail from inception to delivery. We firmly believe in going above and beyond, consistently striving to exceed expectations and ensure utmost satisfaction.

Moreover, our expertise extends beyond



crafting exceptional cheeses; we are also seasoned professionals in export operations. With a deep understanding of shipping logistics, customs regulations, and cultural nuances, our team ensures the seamless and efficient delivery of our products to customers worldwide.

Whether you are a connoisseur seeking classic Dutch flavors or an aficionado of our unique specialties, Daily Dairy Holland is dedicated to delivering unparalleled cheese experiences, bridging continents with our delectable creations.

**Payson Bretton By Laita**

LAÏTA is a cooperative dairy company in north-west France, committed to respond to the needs of customers in retail, foodservice and industry sectors

Thanks to its advanced know-how Laïta transforms 1.44 billion litres of milk every year into a wide variety of dairy products. Open to the world, the products are sold in more than 110 countries under our brands, such as Paysan Breton or Even

As a dairy multi-specialist, Laïta offers a wide range of dairy products: milk, butter, cream, cheeses (spreadable cheese, soft cheese, Emmental cheese), crepes, cultured dairy products, dry ingredients, health nutrition, feed for young mammals, etc. Laita develop product ranges designed to meet our customers' expectations and food safety requirements.

LAÏTA works towards a common goal: to sustainably promote the milk of its founders members to contribute to the region's development and vitality.

The Company's Mission is to offer innovative and functional dairy products, sources of shared pleasure and good health to sustainably promote member farmers' milk."

Their teams' know-how and expertise, combined with the high performance of their manufacturing base are valuable resources in realising their cooperative goals: to sustainably promote the milk of the farmers belonging to their three founding cooperatives and thus ensure the viability of their business.




Paysan Breton

The brand Paysan Breton displays deep-rooted authenticity and values know-how, people and the land. It combines modernity with tradition, by implementing extremely advanced quality control procedures so as to guarantee healthy, tasty, fresh products such as butter, UHT cream, whipped cream, cheeses and crepes. The brand is the market segment leader for traditional butters with Le Moulé and ranks second for plain spreadable cheeses with the whipped cheese Madame Loïk. Paysan Breton sells its products in France and abroad through retail (supermarkets, hypermarkets) and food service distribution.

**Nordex Foods A/S**

Nordex Food was founded in 1984 and today has its own companies and branches in Denmark, Germany, Austria, Romania, Greece, Belgium, the UK and Croatia. In addition to its head office, the group consists of four production sites, eight sales offices and 460 employees who produce and sell white cheese and other cheese and dairy products to customers around the world.

The NORDEX FOOD Group is a family-owned company with headquarters in Dronninglund and 200 employees working either there or at our dairy in Nørager.

NORDEX FOOD is the Specialist in white cheese. They are a company in constant development with clear goals for growth. Their growth is based on a shared history and experience that is expressed in the company's culture in the form of deeply rooted values. It is these values that form the basis for the long-term relationship with their customers, the close cooperation with their suppliers and the family relationship with our colleagues.

Nordex Foods supply their white cheeses and other dairy products in many cuts, volumes and packaging. Their wide range is sold under several different brands. Gnosch from all the brands under the umbrella brings to India – Akadia, Dairyland, Taverna, Monte Christo, Canzona

**CollaSpA**

The Colla family started its business in 1921 in a small dairy in Cadeo, province of Piacenza. The milk used, then as now, comes from farms located in the province of Piacenza, bordering the production area of Parmigiano Reggiano.

Over the decades and generations, the Colla family has constantly increased the production of Grana Padano, positioning itself among the first Italian companies, and starting in 2001 also with Parmigiano Reggiano.

In parallel with the production, in order to respond to the evolution of consumer demand and expectations, the company has implemented complex hard cheeses packaging plants.

Today the company operates three production dairies for a total of 150,000 forms of Grana and Parmigiano a year, four seasoning warehouses for a capacity of 1 million of wheels and two packaging departments capable of packaging up to 4,500 wheels per day.

The cheeses purchased by the Colla family, necessary to reply at customer demand, are the result of a historic selection of the best dairies.

The fundamental point of reference for commercial operators who turn to members of the Colla family is the quality of the product and its presentation to consumers.

Up to this, Colla company has been commissioned by the large-scale retail trade both in Italy and abroad for the creation of their private brand.

The innovative references in addition to the traditional ones that company offers, allow distributors to respond to an increasingly demanding consumer who is more attentive to the quality / price ratio. It is above all its production of Grana Padano and Parmigiano Reggiano cheeses and the excellent selection of those purchased that ensures the fundamental element of the company: consistency of quality."

# Preserving Freshness, Redefining Displays & Simplifying Gelato Making – Innovation at Every Step

## Antarctica Equipment

Antarctica Equipment is a leader in temperature-controlled food display and refrigeration solutions, backed by over 36 years of expertise. With a state-of-the-art manufacturing facility in Manesar and a dedicated experience centre, they drive innovation tailored for cafés, bakeries, ice cream parlours, and gelato chefs—setting new standards in quality and service.

Through strategic partnerships with global pioneers like Future Products Group (FPG), Ifi S.p.A., and VALMAR GLOBAL, Antarctica Equipment brings world-class refrigeration, display, and gelato-making technologies to India. Their portfolio includes premium display cases, gelato and ice cream cabinets, batch freezers, blast freezers, pasteurizers, bar counters, and customized refrigeration systems—designed to enhance food preservation, presentation, and gelato production.

Committed to excellence, sustainability, and customer-focused innovation, Antarctica Equipment upholds global manufacturing standards. As the licensed business partner for FPG New Zealand and the exclusive partner for Ifi and Valmar, they serve bakeries, patisseries, confectionary shops, cafés, sweet shops, QSRs, institutional canteens, food retail outlets, and artisan ice cream makers—ensuring seamless integration of advanced refrigeration and gelato technology to maintain freshness and quality.

Antarctica Equipment offerings come backed by robust and reliable service and support, setting new benchmarks in food display, refrigeration and artisanal gelato production—driving industry transformation with sustainable and impactful solutions.




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# The Preferred Spices for HoReCa Industry

## Masala Mandi

Masala Mandi Spices has emerged as a trusted partner in the HoReCa (Hotels, Restaurants, and Catering) industry, redefining flavor standards with its commitment to quality, authenticity, and variety. With an extensive range of over 50 premium-quality blended, whole, and seasoned spices, the brand empowers chefs to craft exceptional culinary experiences, ensuring consistency and rich flavors in every dish.



Rigorous quality checks and adherence to industry standards guarantee the purity, freshness, and aroma of every product. By sourcing the finest ingredients and using meticulous processing methods, Masala Mandi Spices ensures that every kitchen, whether in fine dining establishments, bustling restaurants, or catering services, has access to top-tier spices that elevate their creations.

The brand's diverse product portfolio includes expertly crafted blended spices like Chicken Tikka Masala, Dal Tadka Masala, and Amritsari Channa Masala, making traditional Indian flavors easy to achieve. Essential whole spices such as Jeera (Cumin Seeds), Ajwain (Carom Seeds), Black Cardamom, and Cloves add depth to a wide variety of dishes, while herbs and seasonings like Oregano and Chilli Flakes provide a global culinary touch.

To cater to the dynamic needs of professional kitchens, Masala Mandi offers flexible packaging options, ranging from 15 grams for specialized use to 500 grams for bulk consumption, ensuring optimal freshness while reducing waste. The brand's extensive presence in over 500 stores across India, including modern trade, general trade, and online platforms, ensures accessibility for culinary professionals nationwide.

With a robust logistics and supply chain network, Masala Mandi guarantees timely deliveries, allowing chefs to focus on creating memorable dining experiences without worrying about ingredient shortages. As a trusted name in the industry, Masala Mandi Spices continues to set benchmarks by providing authentic flavors, premium ingredients, and unparalleled customer satisfaction, making it an indispensable partner for culinary professionals.




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# A New Ritual in the Gelato Shop With Leagel Edible Perfumes

## Leagel S.R.L

From the beverage universe to the world of quality artisanal gelato: edible perfumes will now also enrich cones and cups by adding an unprecedented olfactory component to gelato, hitherto never perceived due to low serving temperatures.

The San Marino-based company, producer of high-quality ingredients for artisanal gelato and pastry, launches 6 perfumes based on essential oils from natural extracts. A first-of-its-kind innovation that revolutionizes the taste experience of artisanal gelato: an insight from the company to respond to the growing explorative quest of the modern consumer, who wants to experiment through the senses and discover new ways of experiencing food.

The 6 gluten-free and plant-based formulations have been designed to enhance the aroma of artisanal gelato through exclusive pairings developed by Leagel and contain selected raw materials with designation of origin, skillfully crafted in Italy through the distillation of small quantities at a time in a steam current or the pressing of peels (in the case of citrus fruits).




The selection consists of: Sicilian Orange, Damask Rose, Lavender, Sri Lankan Cinnamon, Nepalese Pepper and Cardamom, available individually or within two thematic sets, the Floral Mix and the Spicy Mix.

Also available to the gelato maker is a practical service box in which to place cones or cups and spray the fragrances. The box, specially developed for the point of sale, preserves the pure aroma and guarantees a controlled and clean application. Here, then, the service in gelato shops is transformed into a true multi-sensory experience!

To enhance a flavor already featured in the gelato recipe or to give it a pleasant contrast: here's how best to use these perfumes in your gelato shop. Thus, it




is possible to combine a coffee gelato with Cardamom perfume to recreate an interesting interplay of flavors, or to exalt the floral notes of a fresh peach, rose and lemon sorbet with the Damask Rose perfume.

Play with your imagination and unleash your creativity with the new Perfumes for Gelato by Leagel!

Visit us at AAHAR 2025 and discover our portfolio: STALL 1G-24C (@ Pellagic Food Ingredients). Find out more at leagel.com




# Elevating Hospitality with World-Class Kitchen & Bakery Solutions!

## Andy Mannhart Verpaco India

A leading provider of high-quality hospitality solutions, specializing in kitchen and bakery equipment, utensils, and tabletop products. Originally established as a joint venture between Andy Mannhart AG and Verpaco India, the company became fully independent in 2023, allowing it to expand its vision and operations to better serve the dynamic needs of the hospitality industry across India and neighboring countries.

With over three decades of expertise, Andy Mannhart Verpaco India has successfully equipped more than 150 hotel projects across India, Sri Lanka, Bangladesh, Nepal, Bhutan, and the Maldives. The company offers an extensive portfolio of over 15,000 products sourced from around 600 factories worldwide, catering to the HORECA industry.

Their product range includes premium cutlery, crockery, glassware, buffetware, professional kitchenware, bakery and pastry tools, live cooking stations, and guestroom amenities. The company maintains ready stock of over 1,000 fast-moving SKUs, ensuring just-in-time serviceability and on-time delivery, with a strong commitment to customer satisfaction.

Headquartered in IMT Manesar, Gurugram, Haryana, with a registered office in New Delhi, the company is led by Director Mr. Sanjay Dewan. Under his leadership, Andy Mannhart Verpaco India has strengthened its international presence, exporting to Sri Lanka, Bangladesh, and Bhutan while sourcing high-quality products from global markets, including France, Vietnam, Germany, and Switzerland.

The company prides itself on its on-time delivery rate, superior after-sales support, and a strong reputation among over 2,000 chefs and hospitality professionals. Andy Mannhart Verpaco India continues to set industry benchmarks, providing world-class solutions for the evolving needs of the hospitality sector.

# The Art of Pizza, Perfected

## Guni Hospitality

Authentic Italian Pizza can only be made in traditional oven offering the right process and temperature to create a perfect pizza. Chef forno in its unique creative approach developed for the first time in India a pizza oven, reaching almost next to the perfection in pizza making.

Chef's Forno innovation by Chef Gurmeet Singh Grover, created a ripples in pizza making technology by introducing a pizza oven offering the near perfection of pizza making, to the chef's satisfaction. After completing IHM from Bhubaneswar and specialization from IHM Pusa Delhi, he joined his 36 years old father's kitchen equipment business but wanted to create more innovative products for the ever changing foodservice industry in India.



Chef's Forno can create an authentic Napoleon / Florence pizza in just 90 seconds and retain real flavour of pizza. It provides perfect burn marks on pizza dough as well as cheese in smaller time of baking. The refractory stone used in oven base and tomb, absorbs large amount heat in a smaller period of time, where by consuming lesser gas, thus reducing operational cost. The company also provides special wood chips to provide perfect flavour to the pizza. The specially designed burner provides equal heat inside the oven, thus ensure proper baking in minimal time. The technology used to bake pizza is on the same lines as an Italian pizza is made.

Traditional pizza ovens weighs 800-900 kg weight where as Chef Forno only weighs 450 kg. Thus it can be easily installed and move around. This feature gives good reason for caterers to use it more often too.

Chef Forno is a perfect alternative to any Italian or imported pizza oven. It is more economical and easy to handle and serviced. With pan India service, company offers easy spares and service to its customers. The oven



is available in all colour options to match the interiors of the property.

The oven has already been installed at Radisson, ITC, Leela, Amici, Monkey Bar, Toast & Tonic, Olive Bar & Kitchen, The Coffee Shop, Fatty Bao, Wine Company, The Grid, a few to name.

# Tailoring Excellence, Defining Standards

## Uniforms Unlimited

Uniforms Unlimited (UU) stands as a pioneering force in the uniform manufacturing industry, recognized for its commitment to impeccable craftsmanship, innovative designs, and superior quality. Established formally in 2005, the company carries forward the legacy of Jazeel Mehta, who began crafting uniforms in 1987. Today,




joined by his children, Zubin and Zia, UU has set unparalleled standards in designing and producing finely tailored uniforms that blend style, comfort, and durability. With a relentless focus on research, innovation, and technology, the company integrates CAD systems for precision in design and pattern-making, ensuring perfection in every piece. Operating from a state-of-the-art, 50,000 sq. ft. facility in Mumbai, UU caters to a distinguished clientele, including five-star hotels, luxury resorts, cruise liners, airlines, hospitals, schools, and corporate entities, delivering complete uniform solutions with efficiency and precision. Expanding its expertise, the brand's signature line, "Chefs Unlimited," is synonymous with premium chef wear, earning the trust of top culinary professionals. Additionally, its in-house design studio, "Dezenzia" by Zubin Mehta, elevates uniform aesthetics to meet the highest international standards. With a dedication to excellence and a progressive approach, Uniforms Unlimited continues to redefine industry benchmarks while expanding its reach across diverse segments.


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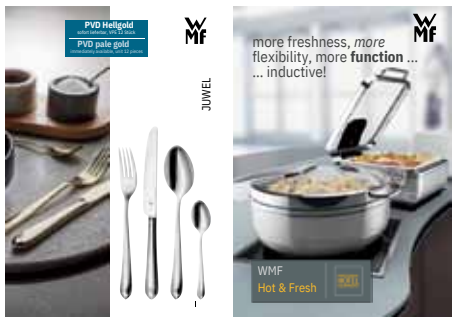
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# Experience and Innovation

## Rans Technocrats Pvt. Ltd.

RANS Technocrats is a renowned Indian company with 27 years of experience in manufacturing kitchen equipment for the food service industry. The company prides itself on its updated technology and advanced products that meet the needs of hotels and restaurants across India.

RANS Technocrats caters to customers throughout India with a dedicated team that provides service and support. The company's state-of-the-art machinery and commitment to quality have enabled it to deliver equipment that meets international standards.

The company has developed specialized brands to offer a comprehensive range of kitchen equipment.

ULTIMATE offers a wide range of baking ovens, salamanders, and pizza ovens.



ICEDEN provides international quality commercial refrigeration equipment, including display counters, deep freezers, under-counter refrigerators, and freezers.



GRATEINOX specialises in high-quality kitchen floor gratings made of stainless steel. The company's extensive experience in sheet metal fabrication has also enabled it to offer a wide range of customised commercial kitchen equipment under the RANS brand.

Overall, RANS Technocrats has established itself as a leading manufacturer of kitchen equipment in India, offering high-quality products and excellent service to customers across the country.

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# Precision and Professionalism

## Pride Kitchen Equipments Private Limited

Pride Kitchen Equipments Private Limited stands as the epitome of a comprehensive solution provider for commercial kitchen needs, offering unparalleled expertise in planning, designing, and installing kitchen equipment. Specializing in setting up specialty kitchens, bars, coffee shops, sweet shops, bakeries, and canteens, Pride Kitchen Equipments Pvt. Ltd. has established itself as the go-to destination



for businesses seeking top-notch culinary infrastructure.

At the core of the company offers a curated selection of globally renowned brands. As the distributor for esteemed companies such as Berjaya Steel Products SDN BHD from Malaysia, Karma Global Ltd from Taiwan, and an array of other prestigious names, Pride ensures access to a diverse range of high-quality equipment catering to every aspect of commercial kitchen requirements.

From bakery equipment to commercial kitchen appliances, coffee machines to food processors, Pride boasts an extensive portfolio encompassing brands like Frozy, Magister, Cunill, JTC, Animo, Sirman, Robot-Coupe, Unox, Dean, Panasonic, Pasmo, and more. This comprehensive range ensures that clients have access to the latest innovations and industry-leading technology to optimize their kitchen operations.

Moreover, the company offers specialized solutions like Pride bake Induction and hot kitchen equipment, Rational combi ovens, Winterhalter dish/glass washers, Lincoln Impinger pizza ovens, Merry Chef fast ovens, and Antunes vertical bun-toasters. This diverse selection caters to the unique needs of various culinary establishments, empowering them to achieve efficiency, productivity, and excellence in their operations.

With a commitment to excellence, reliability, and customer satisfaction, the company not only provides top-tier equipment but also offers expert consultancy, meticulous planning, and seamless installation services.

# Professional Chef Courses

## The Institute of Bakery and Culinary Arts

The Institute of Bakery and Culinary Arts (IBCA) is a premier institution dedicated to delivering comprehensive Bakery and Culinary programs, offering both national and international certifications. IBCA is officially accredited by City & Guilds (London), Tourism and Hospitality Skill Council (THSC), India, and the National Skills Development Corporation (NSDC), India. It is also an NSDC-approved Centre of Excellence in Delhi.

With over eight years of excellence, IBCA has established itself as a leading institute in North India, transforming aspiring chefs with little or no experience into skilled professionals ready to thrive in the competitive world of Bakery and Culinary Arts. All courses follow an internationally recognized curriculum; ensuring students receive industry-aligned training and exposure to global standards. The institute's faculty comprises highly skilled and experienced instructors who impart practical knowledge and real-world expertise, equipping students with the necessary skills to excel.

IBCA emphasizes extensive hands-on training, allowing students to master baking and culinary techniques through immersive, practical learning. The institute boasts state-of-the-art infrastructure, modern facilities, and cutting-edge equipment to enhance the overall learning experience. With a strong focus on career development, IBCA instills industry discipline, professional aptitude, and a progressive learning mind set to prepare students for real-world challenges.

IBCA's commitment to student success is reflected in its robust career support system, with over 120 industry partnerships facilitating national and international placements. More than 150 students have been successfully placed globally, securing opportunities in leading hospitality brands. Additionally, IBCA provides mentorship from top industry professionals, offering valuable insights and expertise that help students refine their skills and gain a competitive edge.




As an institution that fosters precision, creativity, and discipline, IBCA serves as the ideal launch pad for aspiring chefs, whether they are beginners exploring their passion or professionals aiming to elevate their careers. The institute ensures its graduates stand among the finest chefs worldwide, equipped with the knowledge and expertise to excel in the dynamic culinary industry.




# Chef's Choice

## Remington Steel Arts

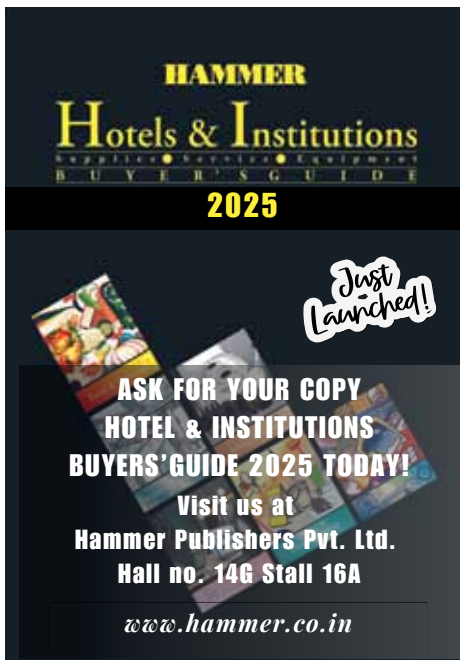
Knife is said to be 'life' of a chef. In fact, holding on to a good quality of knife is as important as for any user in the kitchen. In this very segment the most exclusive branded knife of India, which has been closely associated with star hotels and catering units is Remington Steel. Over the years the company has won an essential place in the commercial kitchens of India. The knives are made from tough, carbon stainless steel that ensures greater edge retention. These knives are heat treated and tempered in an inert atmosphere.

Remington knives are appreciated due to its sharp, long lasting edges, user-friendly shapes and sizes and wide range that it offers. The wide range includes French Cook's Knives, Paring Knives, Steak Knives, Vegetable Knives, Carving Knives, Slicing Knives, and many more. Remington Knives are fully forged to shape from high tough, Carbon Stainless Steel that ensures greater edge retention. Remington Knives are heat treated and tempered in an inert atmosphere. Edges of Remington Knives are ten times sharper and longer than the conventional knives. They are known for their full-length tang for perfect balance and for easier and less tiring cutting.




Quality of Remington Knives is at par or above as compared to imported knives. They are precisely handcrafted and finished with each blade honed to an exact perfection and lasting experience.






# Presenting New Innovations

## Fagor Professional

Fagor Professional is a Spanish company specialized in the manufacture and commercialization of equipment for foodservice and laundry industries, offering a wide range of high-quality and high-technology solutions with a strong commitment to sustainability and social responsibility. Founded in 1954 in Oñati (Basque Country, Spain), the company has become one of the leading brands in the sector with a worldwide presence: 7 factories and 35 commercial implementations, giving support all over the world.

Fagor Professional Foodservice's product range includes solutions to every kitchen's needs, such as cooking equipment, ovens, dishwashing machinery, refrigeration, distribution, and static preparation equipment. These solutions are designed to meet the needs of all types of establishments, from small businesses to large restaurant chains and hotels, and at the same time, they have been manufactured to ensure optimal performance and durability.

Behind the brand, there is an expert, committed and close team that guarantees you a specific response to your most demanding requirements and that accompanies you in the process of making your business grow.

Fagor Professional belongs to ONNERA Group: an international business group dedicated to providing equipment solutions for restaurant, laundry and refrigeration




applications. At the same time, it is also part of Mondragon Corporation, the leading Basque industrial group and a world benchmark for cooperative work.

Meet us at Aahar 2025, Hall No. 11 Stand No. 24A




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IBCA Institute of Bakery & Culinary Arts

# Redefining the Tea Experience

## Chayam Tea

Chayam Tea has been a key player in tea processing for the past 16 years, with a strong presence in North Bengal, producing over 2 million kilograms of CTC tea annually. It supplies to leading brands and wholesalers across India while also expanding its footprint in the export market and other operations.

With CHAYAM, the brand has redefined the tea experience. The relationship between chai and India is a timeless one—deeply embedded in culture. Whether sipped from a roadside kulhad or enjoyed in an




upscale café, tea or as we know it, Chai, is an essential part of everyday life.

At CHAYAM, the mission is to promote well-being without compromising on taste. By offering healthy, convenient, and delicious alternatives, the brand encourages a shift towards a more mindful tea-drinking lifestyle.

Infused with authentic, organic and natural ingredients, CHAYAM brings a modern twist to traditional chai, making it appealing to the millennial palate while staying true to its roots—using the freshest tea sourced directly from farms.

With a focus on quality, flavor, and wellness, CHAYAM offers Whole Leaf, Natural, Fresh, and Convenient tea blends. The brand has an omnichannel presence, available online through its website (chayamtea.com) and common web marketplaces such as Amazon, Flipkart, Big Basket, etc. It is also stocked in premium retail chains such as Nature's Basket (Pan-India), Modern Bazaar, Dorabjee's, and various other chains and stores. Additionally, CHAYAM teas are served in various cafés across India.

# Optimizing Business Operations

## Romio Technologies

In today's fast-paced hospitality industry, digital transformation is key to staying ahead. Romio Technologies, led by CEO Mohit Sharma, has been revolutionizing how hotels, restaurants, and bakeries operate for over 11 years. By integrating cutting-edge software and hardware solutions, Romio helps businesses streamline operations, enhance customer engagement, and boost revenue.

**Seamless Operations with Smart Solutions**

POS Billing Machines speed up transactions, reducing wait times and improving efficiency in restaurants and hotels. By eliminating manual errors, they ensure seamless billing processes and enhance customer satisfaction.

For enhanced communication and promotions, Digital Menu Boards and Interactive Displays transform how hotels and restaurants engage their customers. Restaurants can showcase daily specials dynamically, while hotels can use digital signage to promote services, events, and exclusive offers.

**Engaging Brand Presence**

Romio Technologies helps businesses create a visually appealing, tech-forward brand with LED Standees and Digital Table



Tops. Whether placed at hotel receptions or restaurant entrances, these displays captivate customers, highlight promotions, and drive engagement.

Why Hospitality Businesses Choose Romio

1. Increased Efficiency: Faster billing and digital solutions streamline daily operations.
2. Higher Revenue: Engaging digital menus and promotions drive upselling.
3. Enhanced Customer Experience: Modern digital interfaces create a seamless and enjoyable guest experience.
4. Stronger Brand Identity: Digital signage adds professionalism and sophistication.

**Future-Proofing Hospitality**

With consumer expectations evolving, adopting digital solutions is no longer a luxury—it's a necessity. Romio Technologies equips hotels, bakeries, and restaurants with tools to stand out in a competitive market while improving efficiency and customer engagement.

For hospitality businesses looking to modernize and maximize their potential, Romio Technologies is the ideal partner in digital transformation.

# Designer Furniture

## S.K. International

S.K. International Est. itself in 1984 i.e. 40 Years ago with a group of well qualified and competent Professionals, Hotel executives & engineers with hardcore Professional streams. Today the company has the state of the art well equipped plant to produce undisputed quality products, varied spectrum of design for customised usage and timely delivery. The company specialises in hotel furniture, equipments and custom made products from last 35 years and now the company enters a vast market of office furniture as well as Interior design




and execution, which includes complete interior solution from designing to planning, furniture, paint & polish, stone work, ceiling, complete turnkey, etc. Its after continuous process of hard work, research & development the brand SKI developed its other Companies i.e. SKI PROJECTS which undertakes the interior designing & execution work and EURO MOBEL for the office furniture and desking solution. The company setup includes a well experienced team of architects, Interior designers, 3D designers, etc. and latest modular furniture manufacturing plant for the quality, finishing and timely delivery of the products. Known for the quality, reliability and environmental responsibility the company steps in the vast field to cater a larger clientele.

"The bitterness of inferior quality remains long after the sweetness of low price is forgotten"

**Disclaimer**

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# Steel with Style

## Stec Hotelware LLP

STEC founded in the year 1967 under the leadership of Shri Shantilal Jain is engaged in the business of manufacturing stainless steel products. With an extensive and exclusive range of stainless steel products, STEC has successfully gained a name of repute in the hospitality industry and boasts in being one of the pioneers delivering quality product to Industries, Hotels, Markets, etc. In 1987 STEC took a leap by approaching the customers directly without keeping any mid channel of dealers and distributors. This initiative in turn ensured the customer satisfaction to an optimum level every time they interact and deal with STEC. Ultra quality stainless steel products are the most exacting demands that have been catered to by the business since 1967. The products are manufactured in a manner that combines traditional craftsmanship with innovative technology, with an end result that is definite to last for years to come. This resulted in an overwhelming response from customers all over the country and worldwide. The uniqueness captured in every product manufactured ensures customer satisfaction and high brand recall. STEC in the year 2004 evolved the concept of Hotelware Super Market exclusively for a target group interested in new setup of

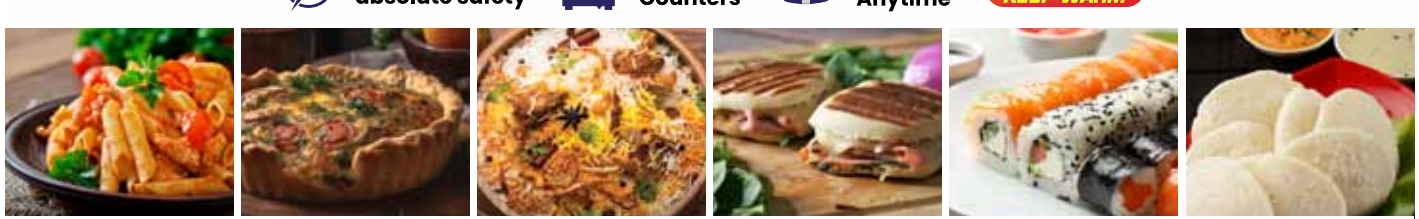


business which could leverage ideas in hotel/ catering business with close cooperation from STEC by utilization the numerous measures required for success at the point of sale. The professional cast products, untiring commitment and consumer loyalty towards STEC has been a boon resulting in the marvelous success enjoyed by the company for over four decades.







Panasonic Appliances India Co Ltd., 6th Floor, "Poly House" Annexe, No. 88, Mount Road, Guindy, Chennai 600 032.
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# Redefining Hospitality Elegance – Premium Uniforms for a Lasting Impression

## SRK Uniforms

SRK Uniforms has established itself as a premier manufacturer and supplier of hospitality uniforms in India. Recognized for its commitment to quality and craftsmanship, the company has consistently provided high-end uniforms that reflect professionalism, elegance, and durability. With a deep understanding of the hospitality industry's unique requirements, SRK Uniforms has catered to businesses ranging from luxury hotels and fine-dining restaurants to cafés, catering services, and corporate establishments.

As one of the leading hospitality uniform suppliers in India, SRK Uniforms has prioritized sourcing premium-quality fabrics from trusted global suppliers. Every fabric undergoes rigorous testing in recognized laboratories to meet international quality standards. The company has ensured that its uniforms not only exude a sophisticated appearance but also offer durability



and comfort for long working hours. Attention to detail, from fabric selection to stitching and design, has positioned SRK Uniforms as a trusted partner for businesses looking to create a strong brand identity through their staff's attire.

SRK Uniforms has specialized in creating bespoke designs that align with a brand's vision, culture, and operational needs. Whether it has been designing elegant receptionist attire, functional bellboy uniforms, or stylish and practical chef coats, the company has remained committed to producing uniforms that leave a lasting impression. Additionally, its no-minimum-order policy has made it accessible to businesses of all sizes, allowing them to experience high-quality uniforms without volume restrictions. Clients have also been provided with samples at a nominal cost, which is later adjusted in the final order, ensuring complete customer satisfaction.

The company has also made a significant mark in the culinary industry with its chef uniforms, designed to enhance both performance and presentation. Using premium 100% cotton Mafatlal fabric, these uniforms have been tailored to offer breathability and comfort, essential for professionals working in high-pressure kitchen environments.

With a strong supply network and a reputation for reliability, SRK Uniforms has continued to be a preferred choice for businesses seeking quality, customization, and prompt delivery. Through its unwavering dedication to excellence, the company has successfully helped brands across India elevate their hospitality standards, ensuring that every staff member dresses with confidence and professionalism.

# Your Baking Solution Partner

## New Maharashtra Mechanical Works

Calling All Chefs, Bakers, Home Bakers, and Baking Enthusiasts.

Introducing Your Perfect Baking Solutions Partner - "NOOR".

Struggling to find the right cake moulds or icing nozzles? Tired of the hunt for baking supplies and accessories? Look no further than 'NOOR.'

Renowned as a trusted brand, we specialise in wholesale and retail cake and food decorating equipment. Nestled in Mumbai, NOOR is a family-operated bakery supply haven, catering to the baking industry in India and beyond.

Our extensive collection includes an array of bakeware, moulds, and paper goods, tailored for commercial bakers, culinary experts, home bakers, and those passionate about baking.

With over six decades of experience in industrial settings, we've transitioned seamlessly into retail, delivering unbeatable prices for both trade and retail customers. Proudly authorised dealers of Food Grade Mild Steel (aluminium-coated steel, perfect for baking), we guarantee durability and rust resistance.

**Highlights of Our Collection:**

**Icing Nozzles** – As trailblazers in icing nozzle production, we've mastered nearly 85 unique patterns and designs for icing and meringue nozzles. Crafted with precision and an artisanal touch, our nozzles effortlessly bring intricate designs to life, satisfying the needs of professionals and hobbyists alike.

**Icing Bags** – Our premium bags for cake and food decoration are fashioned from top-tier



polyester-coated fabric. Lightweight, flexible, and extraordinarily sturdy, these bags guarantee enduring quality and easy washability. We offer options in cotton-coated and disposable variants as well.

**Baking Pans & Trays** – Elevate your baked goods with our high-quality baking pans, enhancing the quality of bread, cakes, cookies, and pastries. Our cake moulds, constructed from Food Grade Mild Steel, promise rust-free longevity. Explore an array of options, from cookie sheets to springform pans, all designed to prevent sticking.

**Palette Knives & Spatulas** – A cake decorator's trusted companion, our spatula range spans from regular to premium, ensuring flawless finishes.

**Airbrush** – Dive into a world of vibrant colours with our Color Spray Gun and Portable Compressor, perfect for airbrushing pastry decorations.

**Cutters, Tools & Accessories** – Elevate your baked creations with our assortment of high-quality cutters, moulds, and tools. From rolling pins to measuring spoons, cake dividers to vegetable carving sets, we've got it all.

Sugarcraft Equipment/Tools – Discover fondant smoothers, flower cutters, modelling tools, and more. Our selection is ever-evolving, shaped by client demands and industry trends.

With our finger on the pulse of baking trends, we're committed to providing you with the finest and most up-to-date equipment and tools. Our exceptional service, innovative products, and open embrace of customer feedback set us apart.

We warmly welcome trade inquiries, particularly from esteemed brands seeking to outsource their needs.

Join us in transforming your baking ventures into masterpieces with NOOR - Your Baking Solution Partner.

# Beacon of Excellence

## Pushkal Textiles

Nestled amidst the bustling textile landscape of India, Pushkal Textiles stands as a beacon of excellence in the realm of bed and bath linen. Founded in the year 1999, this illustrious company has gracefully navigated through the currents of time, emerging as a formidable force in the domain of hotel industry supplies.

At the heart of Pushkal Textiles' ethos lies an unwavering commitment to crafting products that transcend mere functionality, embodying a fusion of unparalleled quality and contemporary aesthetics. From the plush embrace of mattress protectors to the crisp allure of bed sheets and the comforting cocoon of duvets, every creation is a testament to meticulous craftsmanship and unyielding dedication.




The tapestry of offerings unfurled by Pushkal Textiles is as diverse as it is exquisite, encompassing an extensive array of products tailored to cater to the discerning needs of the hospitality sector. From the sumptuous softness of bath towels to the intricate elegance of restaurant napkins, each item is imbued with a sense of refinement that elevates the guest experience to unprecedented heights.

Yet, it is not merely the products themselves that set Pushkal Textiles apart, but the ethos that underpins its operations. With a steadfast resolve to deliver unrivaled quality at competitive prices, the company has carved a niche for itself as a market dominator, earning the trust and patronage of esteemed establishments ranging from three to five-star properties.

Moreover, the commitment to customer satisfaction extends beyond mere transactions, manifesting in a suite of services that exemplify professionalism and reliability. From timely deliveries that uphold operational efficiency to bespoke customization options that lend a personal touch, Pushkal Textiles epitomizes excellence in every facet of its operation.

As the preferred choice of renowned hotel chains like Radisson Blue, Sarovar, Lords, Bloom Hotels and Lemon Tree, Pushkal Textiles stands as a testament to the enduring power of craftsmanship and innovation. With each stitch meticulously woven and each thread imbued with care, it continues to redefine the paradigm of luxury in the realm of bed and bath linen.



# Providing Innovative Foodservice Solutions

## MOD Kitchen Equipment Pvt. Ltd.

MOD Kitchen Equipment Pvt. Ltd was founded in 2004 with the objective of providing top-notch customised commercial stainless steel kitchen and catering equipment. Since then, MOD has been designing and developing innovative food service solutions to cater to the requirements of the fast-growing foodservice industry in India. With a focus on improved designs, production facilities, and customer service, MOD is now one of the leading company supplying food service, bakery, and beverage equipment to hotels, bakeries, coffee chains, and restaurants across India.

In addition to their wide range of domestic equipment, MOD also imports various types of kitchen equipment from world-class manufacturers in Italy, Indonesia, Hong Kong, France, Spain, Malaysia, and Germany, among other countries, to cater to the specific requirements of their valued customers. MOD is dedicated to Project and Key Accounts Management, and their projects range from 5-star hotels to canteens, schools, ashrams, hospitals, specialty restaurants, and more. With an exclusive team working on project execution, MOD can provide a complete solution with fabricated, refrigerated, and imported equipment.

MOD is an approved supplier to a variety of renowned restaurants and hotels, including The Lalit group, The Oberoi group of hotels, Taj group, Eros group and DS group, Mamagoto, Speedyroll, Lite Bite group, Nirula's, Striker



restaurants and many other international and Indian QSRs. They provide their clients with a full range of services, including equipment design, equipment fabrication, imported and Indian equipment distribution, installation, warranty, and service.

With its focus on innovation, quality, and customer satisfaction, MOD Kitchen Equipment Pvt. Ltd is truly revolutionizing the foodservice industry in India.






# BLUE FAB- Innovation in Hotel Uniform & Table Linen

Since 1996 serving to hospitality industry; as founder & manufacturers I am 'Sanjay Mallick, happy to share 28 yrs of success story alongwith many milestones during this Journey. Over these golden years we have combined timeless excellence with current culinary trends throughout our products range like Chef Jackets, F&B Uniform and Linen for Banquets.

I belive a Jacket which Earn not buy from a chef's vision. Is plays very crucial in ensuring the safety from extreme heat, customised designed head gears facilitating hygiene and quit obviously Stylish,trendy; beyond these aspects it symbolises team work unity, professionalism and respect for their culinary craft.



It can be customised asper required detailings like uses,Plus Sizes in trendy style, cost effective, colours, branding, type and Style.We learnt a lot and to be learn a lot too; by the exchanging our soulful vibes with customers desires. Shortly Blue Fab gonna be Globalisation journey ; start with United States of America and without your beliefs on us we can't ride international. Looking forward for your positive response and believe.

# Fulfilling Passion and Dreams

## Metro Plus Life Style

In the midst of the busy furniture world, there's a standout – Metro Plus Life Style Furniture. The story doesn't start with fancy celebrations when it officially began in 2000. Instead, it begins with the hard times of the founder, Sh. Rajesh Malhotra, faced before.



Long before the company went global, the founder had a vision: to create furniture that's both beautiful and practical. It was during those challenging times that the idea of Metro Plus Life Style Furniture was born – an idea that later became a symbol of quality and innovation. Today, as furniture reaches homes and businesses worldwide, founder spirit lives on. The journey isn't just about business; it's about resilience, creativity, and the pursuit of excellence.

The company invites to join them to the journey where every piece of furniture has a story of hard work, clever ideas, and a quest for excellence.

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SCAN TO ORDER

# Diverse Innovative Products

## D K G Sales Pvt. Ltd.

D K Sales Corporation, established in the year 1987 by Dilip Kumar Gandhi, is a Delhi based manufacturing company which has engraved its position in a short span of time in hotel and restaurant industry by creating innovative products. The office cum factory has state of the art manufacturing unit at Delhi. The company has a complete range of more than 30 types of different hangers. Other variety of product includes Designer Cloth Hangers, Cane & Wooden Products, Leather Products, Tissue Paper Holder, SS Dustbins, Shoe Tray, Jute & Cotton Sleepers. It also offers complete range in In-room Products, In-room Accessories, F&B Products, Cutlery, Crockery, Glasswar, Holloware, Kitchen Equipments, and Housekeeping Products. The Company stands for its reputation that has been earned over many years.

Lately the company diversified into specialized international products imported from leading companies. The company now represents:

Antunes:

Antunes is ecognised as leader in Toasting & Steaming Solutions. Its rapid toast technology revolutionized the foodservice industry. It has helped the foodservice industry to expand and improve upon their menus with power of steam. The range of products includes – Miracle Steamer, Gold Standard Toaster, Vertical Contact Toaster, Muffin Steamer & Egg Station and Hot Dog Coral.



FIFO:



FIFO has reinvented the dispensing of sauces. FIFO Bottles dispenses from the bottom through a non-dip silicone valve and fills from the top. Simply by squeezing the bottle the valve open and dispense the product.

Delitas:

Delitas is a leading manufacturer of commercial-use Fryers (Gas & Electric), Fryer infrastructure, Holding System (Bin & Cabinet), Grill & Griddles and associated technologies. It seeks to grow by developing more technologically advanced product designs that maintain high levels of reliability and revolutionary new products.

DKG have been successfully satisfying clients with unmatched quality products. Through the aspects of high quality, competitive prices and capability of undertaking big consignments, it has become a reputed name in the market. The sincerity and handwork has always been appreciated by their honoured clients.



The dexterous team is the most significant asset of the organization as it is due to their constant efforts that they are able to carve a niche in the market. The team comprises designers, quality controllers, research analysts, marketing representatives, warehouse in charges and packaging experts, who always try to work towards meeting the specific end product demands of the clients.

The integrated functioning of the organization is also well taken care of, by qualified administrative staff. Skilled team of quality controllers are engaged in testing at various production stages so as to deliver qualitative range in the market. The company is the first and foremost choice of clients because of: Qualitative range, Customization facility, Competitive prices, Easy modes of payment, Wide distribution network, Timely delivery, Ethical business policy. The company offers customised dealing, anything in product range can be customise according to standard, design, sizes and colour of the clients choice.

DKG has been associated with most of the Indian and International chains like: TAJ Group, The Oberoi Group, Trident Group, ITC Group, The Lalit Group, Jaypee Group, Marriott, Hyatt, Taj Vivanta by Taj, Premier Inn, Sarovar Portico, Hilton and many more. The company is also doing restaurants like Burger King, KFC, Pizza Hut, Teco Bell, Star Box, and many more.


## Door Hardware for Cold Rooms & Commercial Refrigeration Equipment



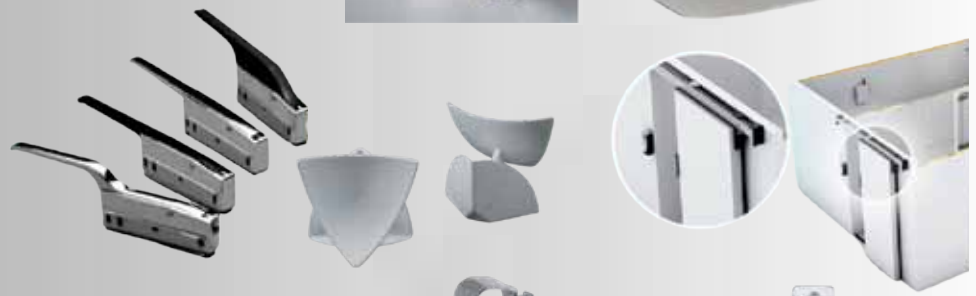
COMPEX TELESCOPIC SLIDE RAILS



















**What you see is what you get!! Original Brands, Original Products**

We import Hardware Accessories for Cold Rooms and Commercial Refrigeration Equipment, Distributing products from some of the World's Leading Manufacturers.

***Our Product Range:***

• Telescopic Stainless Steel Slides • Cold Room Handles & Hinges
• Door Gaskets • Drain Heaters & Door Heaters • PVC Coving • Magnetic Latches

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*Freeze Controls (India)*

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# Where Innovation Meets Reliability in Commercial Kitchen Solutions!

## Akasa International Pvt. Ltd.

AKASA Unbeatable Commercial Range

A distinguished and globally recognized company, upholds the highest standards in product quality and manufacturing techniques under its renowned brand, AKASA. Founded by Mr. Ajay Mehta, an Electrical and Telecommunication Engineer and former quality control engineer at Bajaj Electricals Ltd., the company began its journey in 1983 by manufacturing testing instruments for domestic appliances, switches, and MCBs as per BIS standards. Over the years, it evolved into a trusted manufacturer of Oven Toaster Grillers for leading brands such as Bajaj, Crompton, and Philips, before launching its own brand, AKASA, in 1998. Today, AKASA specializes in crafting commercial kitchen equipment that is ergonomically designed, energy-efficient, and cost-effective, catering to the dynamic needs of the hospitality industry. With an unwavering commitment to innovation, reliability, and customer satisfaction, AKASA has earned a stellar reputation among hotels, resorts, fine-dining restaurants, fast-food chains, caterers, banquet halls, and institutional kitchens across India and beyond. Led by the visionary leadership of Mr. Ajay Mehta, who also serves as the president of the esteemed FHSAI association in the HORECA industry, the company continues to uphold its core philosophy: "Building Trust with Our Quality."

# Flavors You Love, Quality You Trust!

## VRB Consumer Products Ltd.

Founded in 2013, VRB Consumer Products is a leading player in India's food and consumer goods industry, recognized for its innovative approach and commitment to delivering high-quality products that meet the diverse needs of Indian consumers.

With a strong nationwide presence, VRB Consumer Products operates multiple successful brands, each with its unique offerings:

**Veeba:** One of India's most popular and innovative food brands, Veeba is known for its wide range of condiments, sauces, spreads, and ready-to-cook sauces. With a focus on taste and quality, Veeba has quickly risen to prominence as a go-to choice for consumers who value culinary creativity and convenience.

**Tasty Pixel:** A value-driven brand offering a variety of affordable and high-quality products, including sauces, spreads, instant noodles, pickles, and more. Tasty Pixel caters to a broad market segment, providing great-tasting food solutions that are both accessible and satisfying.

**Barisco:** The name Barisco embodies our dedication to serving the distinct needs of both bars and coffee cafés, offering a versatile range of products that inspire creativity and innovation. Engineered for both efficiency and excellence, Barisco enhances flavor while reducing inventory waste, making it effortless to craft unforgettable cocktails with sophistication, while empowering mixologists to create signature drinks with endless customization and variety. Whether in a bustling bar or a cozy coffeehouse, Barisco provides the essential tools for an exceptional drinking experience.

**Wok Tok:** A dynamic and modern brand specializing in ready-to-cook Chinese and Pan-Asian sauces, dressings, and instant noodles. Wok Tok combines authentic flavors with convenience, allowing consumers to enjoy delicious, better-for-you Chinese food at home with ease.

VRB Consumer Products operates from over 5,00,000 sq. ft. of production facilities in Neemrana and Keshwana, Rajasthan. The company's diverse portfolio is available across multiple distribution channels, including General Trade, Modern Trade, and E-commerce, ensuring that millions of consumers across India have access to its products.

As part of its ongoing growth strategy, VRB Consumer Products is focused on expanding its product range, increasing its retail presence, and enhancing its marketing and production capabilities. With a commitment to quality, innovation, and customer satisfaction, VRB Consumer Products continues to strengthen its position as one of India's most trusted consumer goods companies.

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# Setting High Standards

## Vimal Handloom Emporium Pvt. Ltd.

Vimal Handloom Emporium Pvt. Ltd. is a leading manufacturer and wholesaler of high-end bedding and lifestyle products. With over two decades of expertise in home textiles, the company has built a reputation for delivering high-quality, trendsetting products under its flagship brand, "Sweet Dreams." Known for a commitment to excellence, innovation, and competitive pricing, the company continues to expand its reach across multiple customer segments

Serving wholesalers, retailers, corporate suppliers, hospitality businesses, institutional buyers, and the gifting industry, Vimal Handloom Emporium Pvt. Ltd. understands the diverse needs of its clientele. The company offers a comprehensive range of products, including:

**Bedding Essentials** – Bed sheets, bed covers, quilts, comforters, blankets, duvets, pillows, and pillow covers.

**Home Décor & Furnishings** – Cushions, carpets, floor mats & runners, bed and floor runners.

**Dining Essentials** – Table mats and runners, tablecloths, napkins

**Luxury Bath Linens** – Towels and more

The company executes custom made requirements for elite customers variying from hotels to service appartments and vacation homes.

Recognizing the unique demands of its elite customers, the company also specializes in custom-made solutions for hotels, serviced apartments, and vacation homes, ensuring personalized and high-quality textile solutions. With a strong focus on quality, craftsmanship, and customer satisfaction, Vimal Handloom Emporium Pvt. Ltd. continues to redefine comfort and elegance in home textiles.





# Spotless Spaces, Exceptional Service!

## Glad India Enterprises

Glad India Enterprises has built a strong reputation as a trusted provider of professional housekeeping services, catering to residential, commercial, and hospitality sectors. With a team of trained experts and a commitment to excellence, the company has consistently delivered high-quality cleaning solutions that exceed client expectations.

Driven by the mission to create clean, comfortable, and hygienic environments, Glad India Enterprises ensures every space it serves meets the highest standards of cleanliness. By integrating eco-friendly cleaning products with state-of-the-art equipment, the company



has not only enhanced service efficiency but also minimized environmental impact.

Offering a comprehensive range of services, the company specializes in residential cleaning, including deep cleaning, move-in/move-out services, and post-construction cleanup. Its commercial cleaning solutions cover offices, retail spaces, restaurants, and hotels, ensuring spotless work environments. Additionally, its specialized cleaning services extend to carpet and upholstery care, window cleaning, floor polishing, and high-dusting for hard-to-reach areas. Dedicated to hygiene and safety, the company also provides restroom sanitization, trash removal, and facade cleaning, maintaining pristine exteriors for commercial buildings, hotels, and resorts.

With a portfolio that includes esteemed clients such as Bisleri, CRPF School Rohini, The Retreat GT Karnal Road, Royal Garden & Resorts, and Abhinandan Vatika, Glad India Enterprises has demonstrated its ability to uphold quality, reliability, and customer satisfaction across diverse industries.




# Taste & Nutrition Solutions

## NuTaste Food & Drink Labs Pvt. Ltd.

NuTaste, a renowned name in pioneering taste and nutrition solutions for brand owners in the food & beverage industry, boasts a team of over 25 dedicated food scientists and operates a BRC certified, in-house manufacturing unit. With the capacity and expertise to develop upscale innovative solutions, from syrups to sauces, marinades to seasoning, NuTaste stands as a beacon of culinary innovation.

Understanding the escalating demand for nutritionally enriched diets, NuTaste's team of experts tirelessly crafts inventive formulas and blends tailored to the distinct requirements of clients and their consumers. The commitment to quality and consistency remains steadfast, with NuTaste exclusively sourcing the finest ingredients and employing state-of-the-art technology to ensure each product surpasses the highest standards.

More than just a food tech enterprise, NuTaste emerges as collaborative partners in curating exceptional dining experiences. Enter a realm of flavors where innovation knows no bounds, and where NuTaste's ingenuity harmonizes with your imagination to redefine culinary possibilities. Welcome to NuTaste, where extraordinary tastes are born.

# Cooling with Precision

## Freeze Controls (India)

For over 24 years, Freeze Controls has been a trusted name in the refrigeration industry, supplying premium hardware components while collaborating with Indian manufacturers to enhance product value. Representing globally renowned brands, the company offers an extensive range of high-quality products, including door locks, hinges for hinged and sliding doors, telescopic stainless-steel slides for commercial refrigeration, drain and door heaters, PVC covings, gaskets, and pressure relief valves. Freeze Controls is also the official representative of Compex, the Inoxveneta Spa business unit specializing in professional kitchen components such as fillers for hoods, foam-insulated drawers, and sliding rails. These telescopic and linear sliding rails, made from stainless or galvanized steel, offer an excellent quality-to-price ratio and are widely used in professional furniture and industrial drawer extraction systems. Additionally, Freeze Controls supplies Kason's GreenGuard commercial hardware and accessories for OEM, fabrication, and replacement applications in commercial coolers, freezers, ice makers, refrigerated and heated cabinets, food service kitchens, ware-washing machines, industrial enclosures, and truck body doors. With a commitment to quality, durability, and cutting-edge solutions, Freeze Controls continues to set new benchmarks in refrigeration hardware innovation.



# Redefining Excellence in Tableware Manufacturing

## Dadoo Ceramics

Dadoo Ceramics stands as a distinguished name in the Indian tableware manufacturing industry, with a legacy spanning five decades. Established in 1972 by S.P. Dadoo and Hari Dadoo in Khurja, India, the company initially operated as a small pottery business, specializing in handcrafted vases. Recognizing the potential for innovation in the sector, the founders expanded into manufacturing by 1974, gradually incorporating stoneware and bone china products by 1990. Today, the brand is synonymous with quality, innovation, and customization, catering to both domestic and international markets.

With a commitment to craftsmanship and quality, Dadoo Ceramics has pioneered high-fired ceramic technology, ensuring its products are lead-free, cadmium-free, microwave-safe, and dishwasher-safe. By firing ceramics at temperatures exceeding 1200 degrees Celsius, the company produces durable and aesthetically refined tableware that meets international safety and quality standards. Collaborating with globally recognized testing laboratories such as SGS and Bureau Veritas, it maintains stringent quality control measures to uphold excellence.

The company has built a strong domestic presence, supplying premium retailers such as Shoppers Stop, Fab India, and Home Center. Its global footprint extends across Europe, America, and Russia, with clients including Ofelia Homes (Spain), Sugar Boo and Company (USA), Creative Cooperation (USA), and Artefact (Russia). These partnerships underscore its ability to deliver superior craftsmanship tailored to diverse consumer preferences worldwide.

Distinguished by its handcrafted approach, Dadoo Ceramics emphasizes meticulous artistry in its production process. Each piece undergoes careful shaping, finishing, and coloring by skilled artisans, ensuring products of unmatched quality. The company's emphasis on customization allows clients to tailor tableware to specific aesthetic and functional requirements, serving a broad spectrum of industries, including hospitality, retail, and catering.



Innovation remains at the core of Dadoo Ceramics' operations. By integrating advanced manufacturing techniques inspired by global leaders, particularly from China, the company enhances production efficiency while preserving artisanal integrity. A notable milestone includes successfully replicating the iconic red mug, a technically complex project that took three years to perfect. Such achievements exemplify its dedication to precision and excellence in ceramic craftsmanship.

Sustainability is a key focus area, reflected in the company's transition away from bone china production, which contains animal-derived materials. Instead, it prioritizes stoneware and porcelain ware, ensuring eco-friendly manufacturing practices. Sustainable packaging solutions, including brown corrugated boxes and waste paper, have replaced traditional non-biodegradable materials, reinforcing the brand's commitment to environmental responsibility.

Primarily established as a B2B enterprise, Dadoo Ceramics has supplied custom-designed tableware to high-end hotels, restaurants, and retail brands. Moving forward, it aims to expand into the B2C segment, introducing a dedicated line of branded products for high-end markets across major Indian cities. Future initiatives also include an increased focus on porcelain ware, complementing its core stoneware offerings.

With a foundation built on tradition and an unwavering commitment to innovation, Dadoo Ceramics continues to shape the tableware industry, offering products that seamlessly blend artistry, functionality, and sustainability.

# Elevating Global Food Brands in India with Expertise & Strategy

## Ampro Marketing

AMPRO MARKETING, is a Marketing Consulting Company established in 2019 and based out of Gurgaon, India. It has acquired knowledge and experience over the years for promoting imported food products in India. The company offers services in identifying opportunities, establishing and expanding market base and improve the consumer awareness and perception thereby increasing the demand in the Indian market. AMPRO MARKETING can assist in building trade relationships, increase knowledge and awareness on the products represented, assist in facilitating procurement and identify the best opportunities to promote brands. The objective is to understand the intricacies of businesses and their highest priority goals, and ideate communication strategies customized as per requirements. AMPRO MARKETING communications related activities cover a broad range of functions that include: Strategy, Planning & Management, Research & Analysis, Media Interface, Industry Monitoring, Brand and Image Management, Trade & Consumer Activities and Internal Communications. AMPRO Marketing team has almost two decades of expertise in handling US Co-operator Groups & EU projects.



# Laundry Solution Providers

## Cleancare India

Cleancare is a company that specialises in the design, planning, manufacturing, supply installation, testing & commissioning, and maintenance of both industrial and commercial laundry projects. With over 7 years of experience, the company has developed expertise in completing and handing over laundry projects, resulting in highly satisfied customers.

Cleancare procures the best-suited inventory of raw materials and uses cutting-edge manufacturing technology to develop high-quality products that are in demand globally. The company invests substantial resources in conducting worldwide market research to anticipate clients' needs, and its line of products is carefully developed and rigorously inspected to ensure their worth. All work is under the scrutiny of quality controllers who conduct timely audits and verify every product range.

The company is led by Kuljeet Singh, who has more than 2 decades of experience in the hospitality trade and has been an active participant in various events and exhibitions related to the industry. Cleancare provides technical consultancy to its customers regarding different types of laundry and dry cleaning and supports its customers by helping them in lay-out drawing, installation, running, and



servicing.

The company aims to build a mutually profitable relationship with its customers, ensuring their long-term success, through the understanding of their needs and the needs of their customers as well. It is committed to achieving its commitments for quality, cost, and schedule and enhancing the systematic research and use of best preventive practices at all levels, ensuring reliable risk management.


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ScanBox is a Swedish manufacturing company in the food service industry. Our food transportation boxes and trolleys makes makes a difference in hundreds of kitchens all over India and around the world.

Transporting food while maintaining the right temperature, whether hot or cold, is a challenge faced by many industries. Whether it's delivering meals from a commercial kitchen to a care home or keeping food warm for hundreds of guests during a banquet, ScanBox have the perfect solution for your needs.

**Vivek Sinha**
Country Head India & Sub-Continent
+91(0) 9916944403
vivek.sinha@scanbox.se





# A Legacy of Aromatic Excellence

## Vedique™

With a heritage spanning over 170 years, Vedique™ stands as a distinguished family-run perfumery, nurtured across six generations with an unwavering dedication to the art of fine fragrance. Through decades of expertise and refinement, the brand has mastered the craft of creating exceptional aroma solutions that bring an air of sophistication and exclusivity to luxury spaces.

Specializing in hospitality aroma solutions, Vedique™ collaborates with leading hotel brands, resorts, and high-end establishments to craft signature scent identities that leave lasting impressions.




From bespoke fragrances tailored to brand aesthetics to custom-crafted diffusers and ambiance-enhancing aromas, the brand transforms spaces into immersive, sensorial experiences. Hotels and businesses looking to enhance their guest experience with a signature scent can explore Vedique™'s personalized fragrance consultation services at www.thearomadepot.com.

Beyond hospitality, Vedique™ offers an extensive selection of Aroma Oils, Air Fresheners, Floor Fragrances, Odour Neutralizers, Fountain Fragrances, Reed Diffusers, and more, meticulously developed to elevate ambiance in homes, workplaces, and commercial settings. Each product is designed to seamlessly integrate scent into everyday life, fostering a sense of warmth, luxury, and exclusivity. Individuals and businesses can discover the full range and shop online at The Aroma Depot or follow @thearomadepot on Instagram for exclusive updates, fragrance insights, and new product launches.

With an enduring commitment to craftsmanship and innovation, Vedique™ continues to shape the future of fine fragrance while preserving the integrity of its six-generation-old legacy. Whether for hoteliers seeking a signature olfactory identity or individuals looking to refine their personal space with exquisite aromas, Vedique™ remains the trusted name in luxury fragrance solutions.


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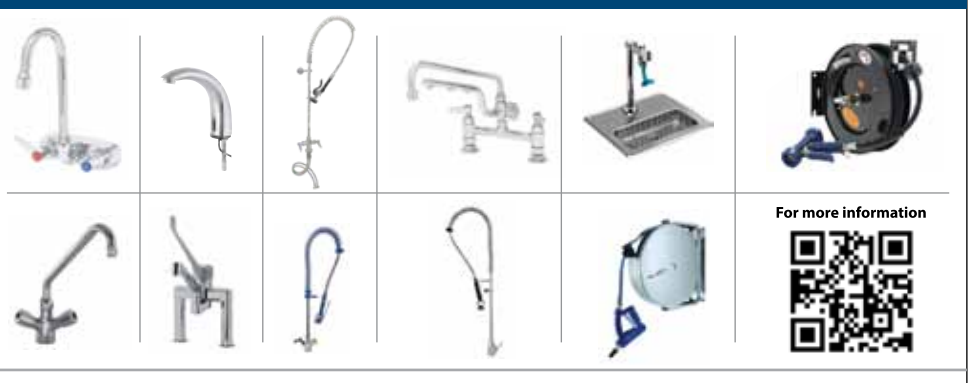
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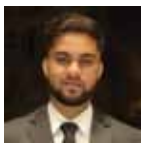




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**Disclaimer**

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# A Legacy of Excellence

## Academy of Pastry & Culinary Arts (APCA)

The Academy of Pastry & Culinary Arts (APCA) is a premier international institution dedicated to shaping the future of pastry and culinary professionals. With a decade-long legacy of excellence, APCA has set new benchmarks in the industry, offering world-class education, hands-on training, and mentorship from renowned chefs. Its comprehensive curriculum, designed to meet global standards, has consistently produced some of the finest pastry and culinary talents worldwide.

**Global Recognition & Achievements**

APCA has earned international acclaim, securing top positions in prestigious culinary competitions, reinforcing its commitment to excellence:

Asian Pastry Cup, Singapore (2017-2024)

2017 – Bronze Medal for India

2018 – Gold Medal, won by Chef Tan Wei Loon

2022 & 2024 – Best Team Spirit Award

Coupe du Monde de la Pâtisserie, France – 2019



APCA chefs made their mark at the World Pastry Cup 2019, one of the most challenging and prestigious pastry competitions globally.

Mondial des Arts Sucrés, France – 2022

India's first participation at this renowned competition.

Prix de L'Originalité (Award for Originality) and ranked 5th globally, highlighting APCA's innovation in pastry artistry.

**National Achievements**

APCA chefs have consistently dominated India's top pastry and culinary competitions, further solidifying the academy's reputation:

India Pastry Cup (2017 & 2023)

APCA chefs, including Chef Sehaj & Chef Pratyay, won the India Pastry Cup 2023 in Bangalore.

Pastry Queen Competition (2017 & 2024)

APCA chefs secured top honors, reaffirming their expertise in competitive pastry arts.

Callebaut Patisserie of the Year – 2017

Chef Alisha won Gold, demonstrating excellence in pastry and chocolate artistry.

Shaping the Future of Pastry & Culinary Arts

With a strong foundation in skill-based learning, hands-on training, and mentorship from industry leaders, APCA continues to nurture the next generation of pastry and culinary professionals. Whether through rigorous training programs, global collaborations, or participation in elite competitions, APCA remains a powerhouse in the industry, ensuring its chefs shine on the world's biggest platforms.

# Epitomizes Versatility

## Lords Wear Pvt. Ltd.




Since its inception in 1988, Lords Wear Private Limited has been a name synonymous with quality, innovation, and reliability in the manufacturing of premium uniforms and linens for the hospitality industry. Over the past three decades, the company has revolutionized the landscape of hospitality attire, earning the trust of chefs, restaurant managers, hoteliers, and professionals across the food and beverage sector, including cloud kitchens, bars, and caterers.

Lords Wear has two factories, one in Nagpur and the other in Delhi, from where it takes care of the massive production via a cutting-edge 20,000 sq. ft. facility equipped with world-class machinery, which ensures that every product meets stringent standards of durability, craftsmanship, and design excellence. From chef coats and aprons to bed linens and steward uniforms, each item reflects a commitment to blending practicality with aesthetics, catering to the unique demands of the hospitality industry.

What sets Lords Wear apart is its expansive product range, designed to serve diverse needs across the sector. Its offerings include premium chef wear, utility uniforms, bed and bath linens, steward uniforms, and aprons, as well as bespoke solutions for specific requirements. The company's attention to detail and use of high-quality materials have established its products as the preferred choice for professionals who seek performance, comfort, and style.

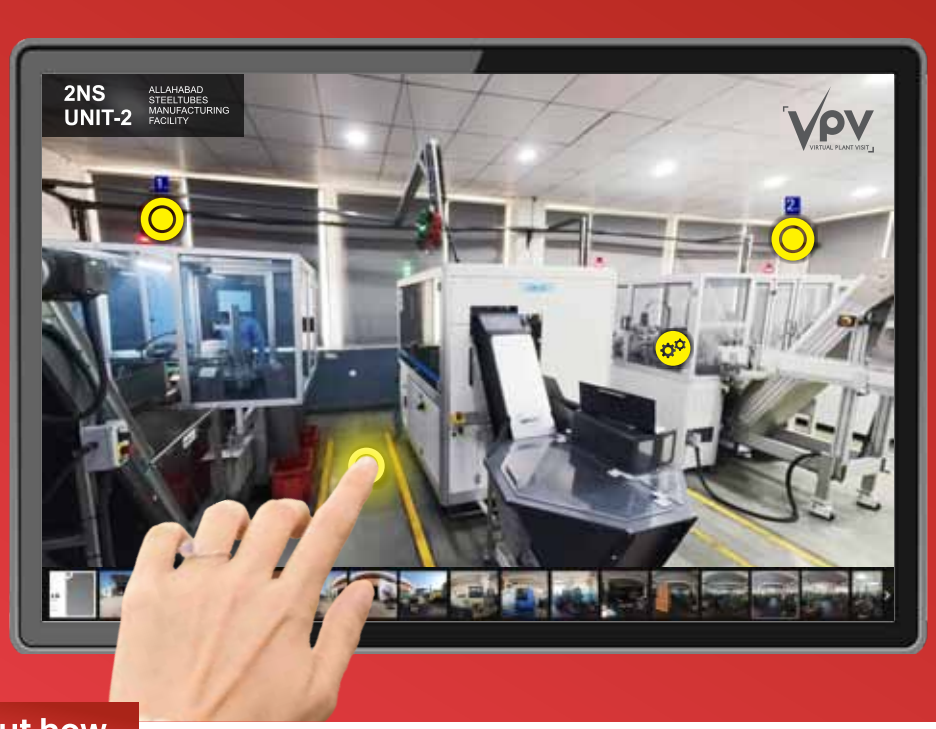
The company boasts an impressive clientele, including renowned brands like Taj Hotels, Radisson Group, and Mahindra Holidays. Beyond the hospitality giants, Lords Wear caters to institutions such as the Indian Railways Catering and Tourism Corporation (IRCTC) and Kerala Tourism, further solidifying its credibility.

Its ability to deliver customized solutions on time and with precision has made it a trusted partner across the hospitality and service sectors.

By delivering consistent quality and adapting to the ever-changing demands of the industry, Lords Wear Private Limited remains an unwavering pillar in the hospitality domain. It is not just a supplier but an ally, empowering professionals with attire that reflects their excellence and ambition. For those who value quality and reliability, Lords Wear continues to set the gold standard in hospitality wear.

Discover how to

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Export Marketing Strategist for Manufacturers I Author

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# Laundry and Kitchen Solutions

## Chandra Engineers and Services LLP

Delhi-based Chandra Engineers is a leading service provider for commercial laundry and kitchen equipments. The company provides a comprehensive range of commercial kitchen and laundry equipments, their spare parts and after sale service. It also does turnkey projects. The company is a specialist in installation & commissioning, repair & service and maintenance of imported and Indian made commercial kitchen and laundry equipments.

The company's diverse clientele is spread across India, and also extends to Bhutan and Nepal. Its clientele includes star hotels, resorts, fast food chains, restaurants, clubs, caterers, offices and industrial canteens, multiplexes/food courts, flight kitchen, hospitals, garment exporters, commercial laundry companies having in-house kitchen among others. Moreover, as part of commitment to provide cost-effective, trouble free and tension free solution, Chandra Engineers offers annual maintenance contract for preventive maintenance (AMC & CAMC) for commercial laundry and kitchen equipments.

The imported kitchen equipments marketed by Chandra Engineers include Angelo PO, Nayati, Cleveland, Cooktek, Adventys, Firex, Ice-O-Matic, Scotsman Powerline, Electrolux, Hatco, Hobart, Kold-Draft, Salvajor, Vulcan, Waring, Bravilor-Bonamat_coffee range, Fimar, Forcar, Moreillon Gastrotechnik AG_Burnishing machines, Adamation_Burnishing machine, Monlith_Pre Rinse faucets, Starmix, Flamic, etc. For the laundry sector the equipments marketed by the company include Danube-International,




Chicagio, Edro-Dynawash, Forenta, Multimatic, Rema, Shraper Finish, Thermopatch & Power Line among others. The imported dry-cleaning equipments marketed by Chandra Engineers include names like Maestrelli and Multimatic among others.

CLEANCARE®
Manufacturer of Industrial Laundry Machines

We specialize in designing, drawing, planning, manufacturing, supply, installation, testing & commissioning and thereafter maintenance of both Industrial as well as Commercial laundry Projects. Our expertise in the completion and handover of laundry projects and are accepted in the field for achieving highly satisfied customers due to cost effectiveness and time bound execution.

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# High-Performance HAKSWOK™

HAKS Hospitality And Kitchen Solutions

A leading innovator in commercial kitchen solutions, is set to unveil its acclaimed HAKSWOK™ Asian Range at AAHAR 2025 (Hall 11, Stall 01B), solidifying its commitment to providing precision-engineered solutions for the burgeoning Pan-Asian culinary landscape. Since its successful launch in March last year, the HAKSWOK™ range has garnered industry acclaim for its exceptional performance and durability, addressing the evolving needs of professional kitchens.

Crafted for the demanding rigors of high-volume cooking, the HAKSWOK™ Asian Range boasts features designed to maximize efficiency and authenticity. These include powerful blower-assisted wok burners, robust cast-iron pan supports, intuitive knee-operated controls, and integrated faucets, ensuring seamless workflow in busy kitchens. Notably, the HAKSWOK™ enables chefs to effortlessly achieve the coveted "wok hei," the signature smoky flavor that defines authentic Asian cuisine, making it the preferred choice for culinary professionals seeking unparalleled precision.

"With Pan-Asian cuisine becoming a mainstream offering in Indian hospitality, kitchens need the right infrastructure to scale consistently and efficiently," states Raghav Sachdeva, Managing Director, HAKS. "Innovations in high-performance




woks, teppanyaki stations, and modular kitchen designs are helping restaurants integrate Asian cuisines seamlessly. We are proud to be at the forefront of this evolution with the HAKSWOK™ range."

Beyond the HAKSWOK™ wok range, HAKS will also showcase its comprehensive suite of specialized Asian cooking equipment, including high-efficiency dim sum steamers, precision duck roasters, and dynamic grills, catering to the diverse techniques inherent in Pan-Asian gastronomy.

HAKS is a premier manufacturer and supplier of commercial kitchen, catering, and food service equipment, catering to the hospitality, F&B, and leisure industries. Serving cafes, five-star hotels, corporate kitchens, and institutions, their products ensure top-quality solutions.

HAKS distinguishes itself through its unwavering commitment to affordability, durability, and robust localized after-sales support, setting new industry benchmarks for professional kitchens across India.

Experience the future of Pan-Asian cooking with the HAKSWOK™ Asian Range at AAHAR 2025, Hall 11, Stall 01B.

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# Eco-Friendly Cooking Systems

## The PLS Group

The PLS Group, an Indian-based company, specializes in the production, marketing, and exportation of eco-friendly cooking systems, notably the traditional clay oven, known as the 'Clay Tandoor,' along with a comprehensive range of commercial kitchen and professional bakery equipment. While the Tandoor range falls under the flagship company "Parshadi Lal & Sons P. Ltd.," the kitchen and bakery equipment are marketed under the group entity "P Lal & Sons." Additionally, through PLS Hospitality Pvt. Ltd., the group offers hospitality services and consultancy.

Since its establishment, the company has been dedicated to enhancing the quality




of its equipment to meet the demands of modernized commercial kitchens and bakeries. Its products, a harmonious fusion of traditional craftsmanship and contemporary techniques, have been exported to numerous countries worldwide and installed in various establishments including star hotels, restaurants, canteens, clubs, hospitals, catering units, bakeries, defense kitchens, and farmhouses.

With a commitment to excellence, the PLS Group boasts an extensive selection of top-quality kitchen equipment tailored to meet the specific needs of its clientele. Adhering to rigorous quality standards, the company ensures the production of world-class products while prioritizing exceptional customer service to cater to the diverse requirements of its clientele. Renowned for its expertise in crafting equipment with precision, quality, and impeccable finishing, the PLS Group remains dedicated to serving its customers' needs with utmost professionalism and care.




# Nothing Short of Impeccable Styles

## Mehta Furnishers

Behind every impeccably maintained hotel is a dedicated housekeeping team, whose efficiency and precision shape the guest experience. The key to their success lies not only in skill but also in the tools and equipment they rely on daily. With the right solutions, hotel operations can be seamlessly enhanced, ensuring both staff and guests experience effortless luxury.

For over four decades, Mehta Furnishers has been at the forefront of crafting functional, stylish, and durable housekeeping solutions. Built with high-quality materials such as wood, cane, wicker, and metal, each piece is designed to elevate hotel operations while adding a touch of sophistication. From housekeeping carts, minibar replenishment carts, linen and luggage carts, strollers, bins, trays, to butler stands and other essential accessories, the company ensures that every product meets the highest standards of durability and elegance. Hoteliers looking for solutions that blend efficiency with style can explore Mehta Furnishers' extensive catalog at www.mehtafurnishers.com or reach out for custom inquiries at mehtafur@gmail.com.



Founder Y.K. Mehta emphasizes this commitment, stating, "We create carts and caddies that not only meet the operational requirements of housekeeping but also elevate the overall guest experience. Our dedication to quality and customer satisfaction drives us forward on this ever-evolving journey."

Crafted for longevity and efficiency, Mehta Furnishers' products feature sturdy steel frames, block-board cabinets, robust shelving, and heavy-duty non-marking PU castors, ensuring seamless movement and ease of use. These carts aren't just built to last—they're built to perform with precision.

As the hospitality industry continues to prioritize functionality without compromising aesthetics, Mehta Furnishers delivers compact, maneuverable, and practical solutions that blend safety, efficiency, and style. Designed to enhance daily operations while maintaining an upscale ambiance, their products contribute to a refined hotel environment where elegance meets efficiency.



# CAST Alimenti Launches Italy's First Bachelor's Degree in Culinary Arts and Hospitality Management

At SIGEP World, CAST, Italy's premier school of haute cuisine and pastry arts, proudly introduced its groundbreaking Bachelor's Degree in Culinary Arts and Hospitality Management—a first of its kind in Italy.

Founded in 1997 in Brescia by Chef Iginio Massari and Vittorio Santoro, CAST has long been a beacon of excellence in culinary and pastry education. Over the years, it has trained some of the industry's most celebrated professionals, with an esteemed faculty comprising master chefs, pastry artisans, entrepreneurs, and hospitality experts.

This three-year international degree is designed for aspiring entrepreneurs, chefs, managers, and industry leaders, combining Italian culinary traditions with modern business acumen. Taught entirely in English, the program integrates hands-on training in state-of-the-art laboratories with in-depth academic study, covering Italian cuisine, pastry arts, hospitality, supply chain management, and business strategy.

A distinctive feature of the program is its Industry Project, conducted in the final year under the mentorship of corporate partners, offering students direct exposure to real-world hospitality challenges. This initiative reinforces CAST's commitment to fostering innovation, leadership, and global career opportunities.

The new Bachelor's Degree complements CAST's renowned Advanced Professional Programs in Italian Culinary Arts, Pastry Arts, and Gastronomy, which leverage cutting-edge simultaneous translation technology, making them accessible in multiple languages.

As part of Plena Education Group, Italy's premier hub for creativity and culture, CAST continues to shape the future of global culinary and hospitality education, bridging tradition with modern excellence.


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# Redefining Hygiene Excellence

## Quartz Home Care (India) Pvt. Ltd

With over three decades of industry expertise, Quartz Home Care (India) Pvt. Ltd. has established itself as a trusted name in professional cleaning and housekeeping solutions, serving hospitality, healthcare, education, corporate, and industrial sectors across India. Specializing in a comprehensive range of high-quality cleaning agents and housekeeping essentials, the company ensures outstanding performance across varied applications. Its extensive product portfolio includes floor care solutions, surface hygiene products, personal and sanitary care items, specialty cleaning agents, ambient solutions, and essential housekeeping tools. With a strong focus on innovation, sustainability, and customer



satisfaction, Quartz Home Care continually refines its formulations and engages with clients to provide tailored solutions, including on-site product demonstrations and hands-on training for housekeeping teams. Trusted by industry leaders, the company has built long-standing relationships by offering reliability, expertise, and service excellence. As the demand for premium cleaning solutions grows, Quartz Home Care remains at the forefront of industry advancements, dedicated to elevating hygiene standards with efficiency and excellence.

# Your Hospitality Marketplace!

## Erthen Foods

Ohtel is a location based classified application / webportal for the hospitality and allied service industry. It is a one stop digital platform to support and boost connections with the required target audience !!

Below are some of the amazing range of features included in phase 1 :

Looking to sell / buy Restaurants, Cafes, Used Equipment etc, Renting / leasing of space to hospitality sector, searching for investors and partners, Ohtel will be of big support.

Hospitality and allied industries Jobs - Recruiting organisations can advertise their staff requirements and Individual applicants can post their resumes.

Market Deals - Vegetable / Fruit / Grocery / Meat vendors, Farmers / Supermarkets / Megamarkets etc of perishable and non perishable goods for daily supplies to hotelier can showcases deals.

Shared Spaces - Coffee shops / Bakeries / Book Stores etc looking to let out a portion of their space and people looking to put up their food counters / food products on premise sharing basis can advertise here.

Food Factories and Home Chefs - The Ohtel app can be used to advertise food products to be sold in the Hospitality sector. Hotels and Restaurants wanting to outsource food products can post their requirements on this platform.

Requirements can be advertised and viewed on this platform in the location of your choice.

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# For Faster, Smarter & Better Cooking

## Kanhaiyalal Tandoor Pvt. Ltd.

Kanhaiyalal Tandoors is a manufacturer and exporter of high-quality tandoors and related equipment, based in India. The company was established in 2008-09 and has since then gained a reputation for its excellent craftsmanship and commitment to customer satisfaction.



The company offers a wide range of tandoors, including Gas tandoors, Charcoal tandoors, and Electric tandoors, each designed to meet specific customer requirements. The tandoors are made using high-quality materials and are available in various sizes and shapes to cater to the needs of restaurants, hotels, and catering companies.

Apart from tandoors, the company also offers a range of related equipment, such as Bar-be-Cue, Pizza Ovens and Smoker Grill. These products are designed to complement the tandoors and enhance the cooking experience.




Kanhaiyalal Tandoors has a strong presence in the international market and exports its products to several countries across the globe, including United States, United Kingdom, Canada, Australia, and the Middle East. The company has a dedicated team of professionals who ensure that the products are delivered on time and meet the highest quality standards.



In addition to its manufacturing operations, the company also provides after-sales services, such as installation, maintenance, and repair of the tandoors. The company has a customer-centric approach and strives to provide the best possible service to its clients, with a strong commitment to quality, customer satisfaction, and innovation.












# Foodservice Equipments

## Famous Enterprise

Famous enterprise is a leading Delhi-based company offering a wide range of commercial kitchen equipment. With our 20-years of professional expertise, they offer best services for their valued customers. Working in the industry with their savvy entrepreneurship, it has an ISO 9001: 2015 certification. Registered with the Ministry of Micro, Small and Medium Enterprises (MSME), Government of India, they are engaged in the manufacturing and supply of kitchen appliances and equipment.



The company pays huge attention to its customer's needs promising the best quality of in-house manufacturing products which are easily affordable. They also provide kitchen equipment consultancy services and hope to take this market segment in a new direction. They aim to bring an integrated and connected network of proficiency with which you select your kitchenware.

The complete range of commercial kitchen equipment includes: Deep freezer, Coffee machines, Display counters, Fire extinguishers, Ice cream freezers, Cooling equipment (for example, water coolers), Oven and Water purifiers. They also manufacturer Visi Cooler, deep freezer and chest freezer.

The precise and high-end quality equipment and services set them apart in the kitchenware industry and B2B market segment. Being seasoned professionals they can meet the varied expectations and needs of their clients. All products come with excellent efficiency and are manufactured in a way which makes them suitable for use in all seasons. Company offers turnkey solution to renovate and redecorate kitchen with the best machinery at affordable prices.

Famous Enterprises provides the fabrication of kitchen equipment and allied items to New Store Opening (NSO) projects, Hotels, Restaurants, Sweet shops, Catering services, Industrial canteens, Fast food shops, Bakeries, and many more.

The company has successfully undertaken and completed a number of national and international projects with leading and reputed brands. We meticulously categorise and segregate our products and offer a variety of options with differentiated and unique qualities. Some of our major clients are KFC Maldives, Supertech Builders, Palm Green, Axis E Corp Solutions, Rebeal and Venky's Chicken. Famous Enterprises is the authorized dealer of more than 20 national and international brands. A few of partners are Middleby Celfrost, Usha, Climatrol, and Trufrost.

With a dedicated and highly enthusiastic team of professionals, they serve the business needs and see their clients grow exponentially. They ensure that clients should get the best available services and products; thus, assuring value for money too. It is our constant efforts towards improvement that makes us the best in the kitchenware industry.

# *Redefining*

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People-centric innovation

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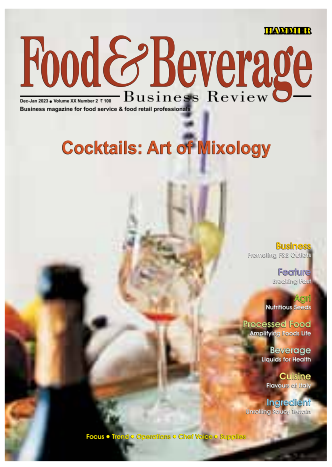
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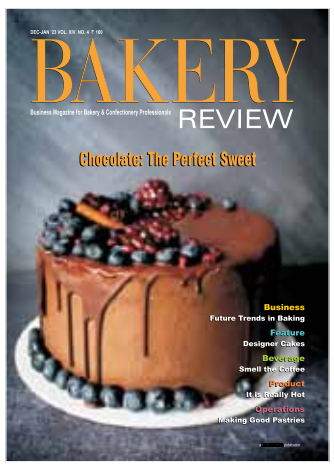
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https://www.hdeexpo.com

8-11 April 2025
**FHA-Food & Beverage**
Singapore Expo 1, Expo Drive, Singapore
https://foodnhotelasia.com

2-4 July 2025
**India Horeca Expo 2025**
Trade Fair Complex, Coimbatore, Tamil Nadu, India
https://indiahorecaexpo.com

16-18 July 2025
**Sigep Asia 2025**
Sands Expo & Convention Centre, Halls A, B & C, Singapore
https://sigepasia.com.sg

2-4 August 2025
**International Kolkata Foodtech 2025**
Biswa Bangla Mela Prangan (Milan Mela Complex), Opposite Science City, Kolkata, W.B., India
https://www.foodtechkolkata.com

3-6 August 2025
**India International Hospitality Expo 2025**
India Expo Centre & Mart, Greater Noida, U.P., India
https://ihexpo.com

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**Annapoorna Inter Food**
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