FLAVOUR BASE INDIA LLP

Company Profile

Integrated Catering, Institutional Dining & Hospitality Solutions
Delivering wholesome meals with reliable execution and professional hospitality

16+ Corporate Clients | 3,300+ Meals Daily

16
Corporate Clients

3,300+
Meals Daily

20+
Years Experience

Manesar, Haryana • Wholesome Meals • Reliable Execution • Professional Hospitality

Company Overview

A growing food service company built on quality, discipline and customer satisfaction

Key Facts & Operating Highlights

2018
Established

16+
Corporate Clients

3,300+
Meals Daily

Established in 2018

Based in **Manesar, Haryana**, serving the NCR region with professional food operations.

16 Corporate Customers

Currently serving **16 satisfied corporate customers** and catering to ~3,300 meals daily.

Central Kitchen Model

Operating through a **central kitchen** with finishing at client premises for quality control.

Quality & Reliability

Known for **quality consistency, timely service**, balanced menu planning and wholesome meals.



Experienced Leadership | Professional hospitality with over 20 years of industry experience

Scalable Execution Customer Focus

Flavour at a Glance

Key facts and operating highlights

Operating Metrics & Key Highlights

Founded / Ventured

2018

Established in Manesar, Haryana

Location

Manesar

Haryana, India

Corporate Customers

16

Satisfied corporate clients

Meals Served Daily

~3,300

Pax per day

Operating Model

Central Kitchen

+ On-site finishing

Service Verticals

5

Industrial, Institutional, Restaurant, Banquets, Party Lawns

Service Excellence Professional food service focus

- Quality Consistency
- Timely Service
- Balanced Menu Planning
- Wholesome Meal Delivery

Our Story

Built from food, driven by service

The journey of Flavour Base India



FLAVOUR BASE INDIA

Delivering excellence since 2018

> *"Born from food, driven by a passion for quality service and customer satisfaction."*

Professional F&B Operations

Flavour Base India was created to deliver professional food and beverage operations with **operational discipline, culinary passion and customer-focused execution**. The company combines hospitality thinking with dependable daily service across industrial, institutional and event environments.

Quality & Reliability

The company is known for **quality consistency, timely service**, balanced menu planning and wholesome meal delivery. Its promise is simple: dependable, hygienic, nutritious, timely and enjoyable meals.

Customer-Centric Approach

Serving a growing base of **16 satisfied corporate customers** and catering to approximately **3,300 meals daily**, Flavour Base India focuses on making every customer happy through professional service.

Our Core Values

Respect | Integrity | Responsibility

Leadership Team

Cross-functional expertise in food service, operations and business development



Akshay

F&B Expert

Management Trainee at **The Oberoi** with special studentship at **Cornell University, USA**. Over **40 years** of food & beverage experience in top levels of industry.

- F&B Operations
- Hospitality
- Training

Naresh

Operations Manager

Hotel management graduate with **18 years** as Manager at **Honda Motorcycle & Scooter India Pvt. Ltd.**, Manesar. Expert in industrial catering.

- Team Training
- Business Dev.
- Guest Handling

Vikas

Entrepreneur

Engineering graduate and dynamic entrepreneur with leadership in business & acumen. Leads R&D, marketing strategy, business development, & new products development.

- R&D
- Marketing
- New Products

Sanjay

Admin & Finance

Formerly with **Indian Navy** with experience in Team Leadership, Maintaining Discipline at the level of Defence Canteen Services and Security & fire Fighting.

- Accounts
- Safety
- HR

Team Expertise | 40+ years combined experience in food service industry

Quality Focus Client Satisfaction

Business Verticals

Integrated food service capabilities across multiple formats

Comprehensive food service portfolio

Catering

Corporate & Industrial

Nutritious, reliable meal services for workplaces and factories

Education

Institutional

Balanced, hygienic dining for schools, colleges and institutions

Dining

Restaurant

Frontier and Pan-Asian cuisine in 60-cover dine-in format

Events

Banquets

Indoor event catering for 200–250 pax capacity

Outdoor

Party Lawns

Outdoor events up to around 2,000 pax capacity

Service Excellence Professional food service with quality focus

- Quality Consistency
- Timely Delivery
- Fresh Ingredients

Corporate & Industrial Catering

Designed to support productivity, workforce wellness and operational continuity

Comprehensive catering solutions for industrial environments

Key Benefits

Our corporate and industrial catering services are designed to enhance workplace productivity and employee satisfaction through quality meal solutions.

- **Healthy, well-nourished employees** support productivity and reduce absenteeism
- **Freshly produced, nutritionally balanced meals** for each location
- **Well-trained on-site teams** backed by centralized corporate support
- **Dining services** treated as a management priority, not an afterthought







Workforce Wellness

Healthy, well-nourished employees are integral for productivity. We know exactly how to keep your workers happy and well nourished, round the clock, supporting efficiency in demanding environments.

Key Outcomes

Morale | Energy | Efficiency

Institutional Catering

Making cafeteria dining healthier, more enjoyable and more relevant

Transforming cafeterias in schools, colleges and workplaces

Key Benefits

Everyday dining can be wholesome, appealing and well-managed.

- **Transforming cafeterias** in schools, colleges and workplaces
- **Serving ages 4–65** in safe, friendly and hygienic environments
- **Balancing taste, nutrition and seasonality** for daily satisfaction
- **Catering to allergy-sensitive, health-conscious** and adventurous diners
- **Goal:** enjoyable, wholesome and satisfying meals

Serving all age groups with tailored nutrition

Educational Institutions

We are here to revolutionize the way Indian cafeterias and dining halls function. Food in your school or workplace does not have to be boring, unhealthy or unappetizing.

Age-Inclusive Service

Maintaining a balance between taste, nutrition and seasonality while catering to customers that range from 4 years to 65 years old in a safe, friendly and hygienic environment.

Nutrition & Variety

The youngest toddler to the rebellious college student, from the allergy ridden to the adventurous omnivore, we have something for everyone.



Dining Hall

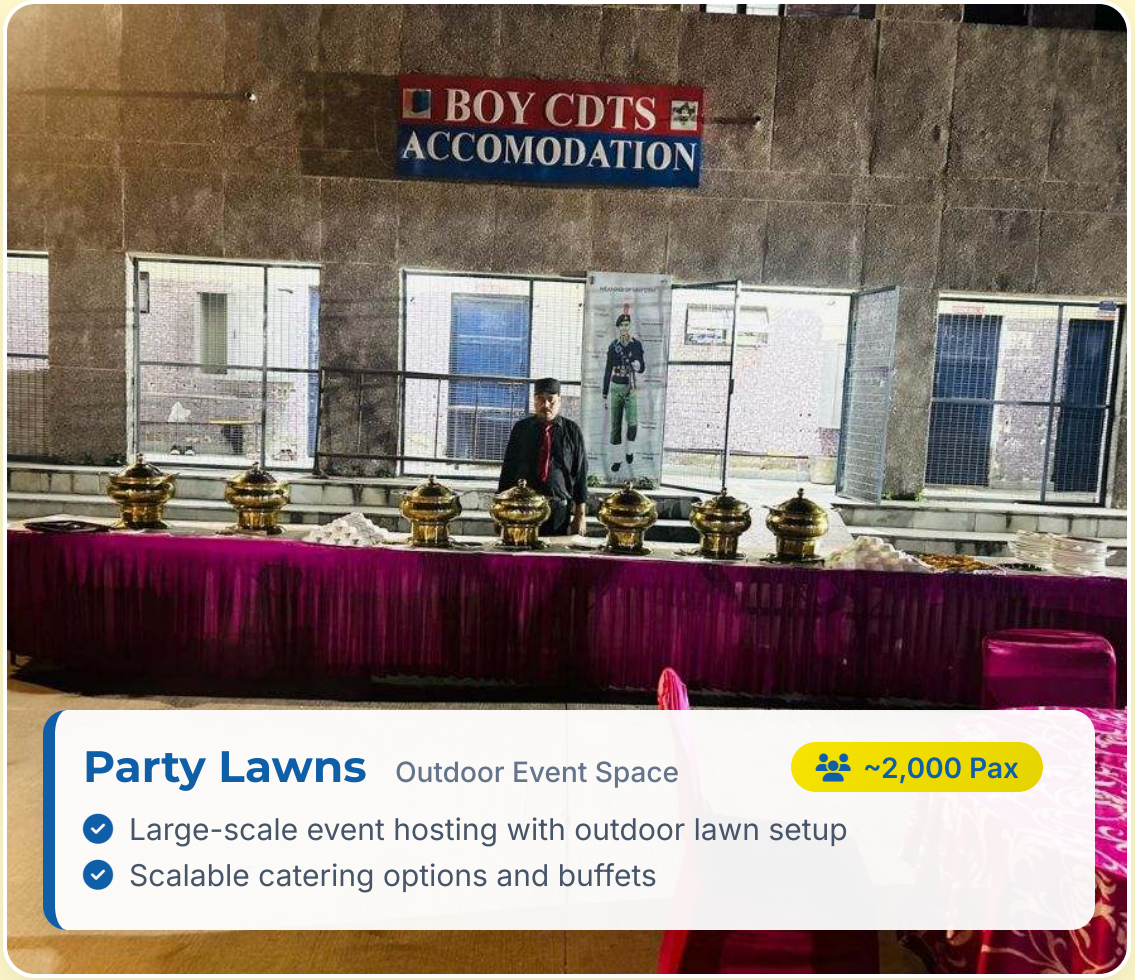


Service

Key Outcomes — Happy Students — Healthy Eating — Quality Service

Restaurant, Banquets & Party Lawns

Hospitality-led formats for dining, celebrations and large gatherings

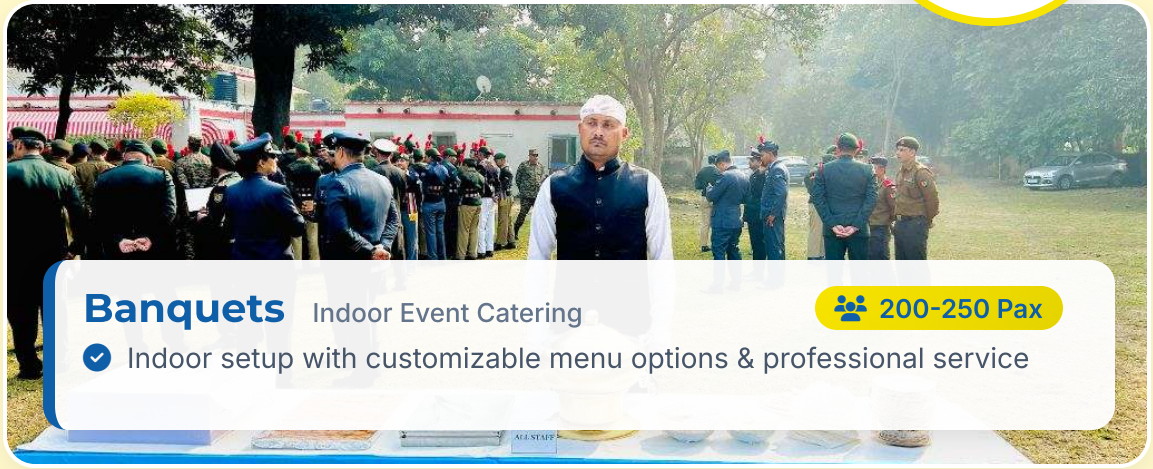


Party Lawns

Outdoor Event Space

~2,000 Pax

- Large-scale event hosting with outdoor lawn setup
- Scalable catering options and buffets



Banquets

Indoor Event Catering

200-250 Pax

- Indoor setup with customizable menu options & professional service



Restaurant

Frontier & Pan-Asian Cuisine

60 Covers

- Lounge + fine-dine seating with simple yet classy décor

Cuisine Capability

Diverse culinary offerings

Indian | Chinese | Continental | Rajasthani | South Indian | Frontier

Operating Model

Centralized preparation with efficient on-site finishing

Streamlined process for consistent quality delivery

1. **Sourcing**
   From audited vendors
2. **Preparation**
   Central kitchen
3. **Quality Check**
   Controlled dispatch
4. **Transport**
   To client premises
5. **Finishing**
   On-site service
6. **Delivery**
   Feedback-led improvement

KEY BENEFITS

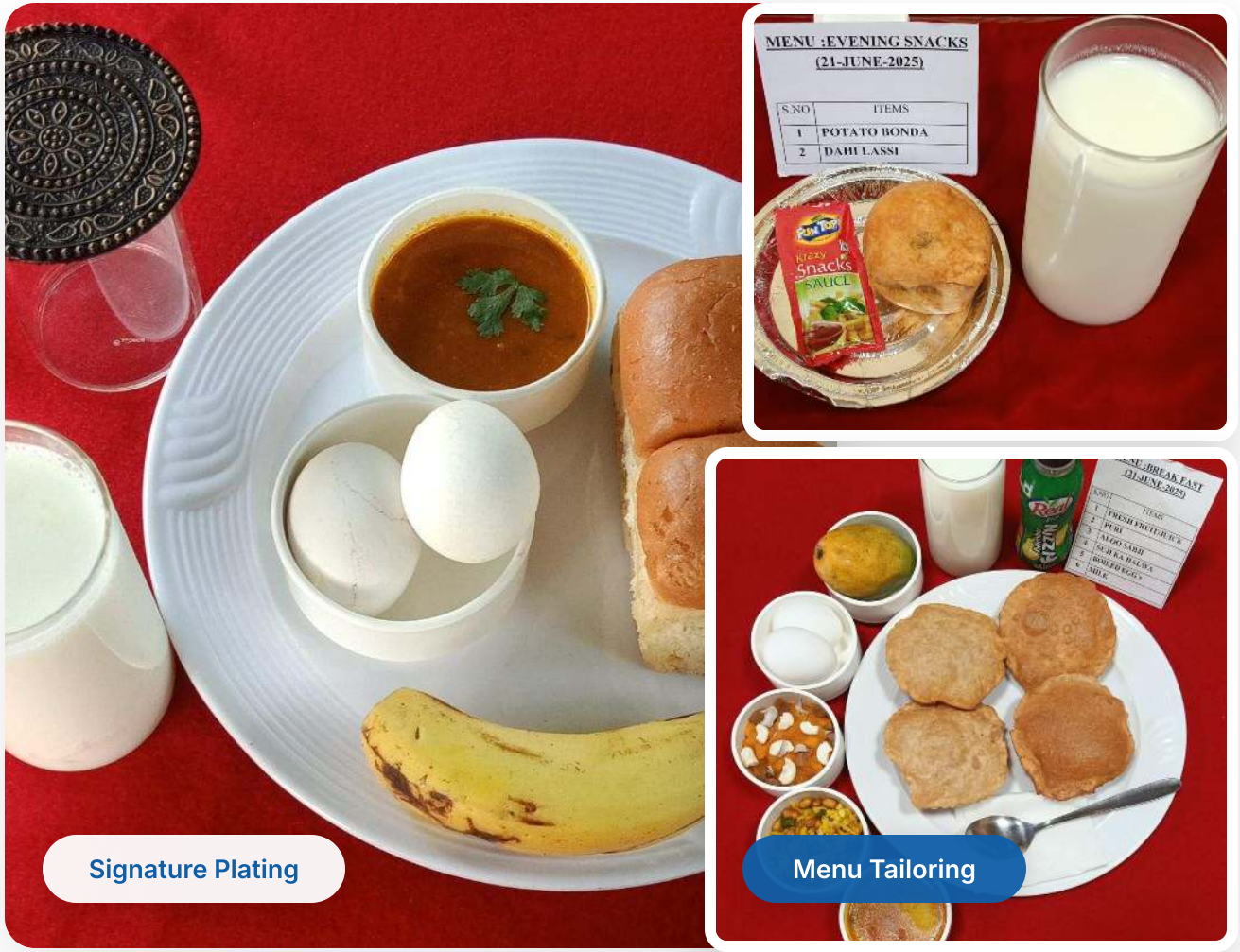
- Standardized Quality
- Hygiene Control
- Timeliness
- Scalability



Cuisine & Menu Planning

Balanced menus built around taste, variety and client requirements

Diverse cuisine capabilities for every occasion



Diverse Cuisine Capabilities

Flavour Base India offers **diverse cuisine capabilities** across daily meal service and hospitality formats. The culinary range includes Indian, Chinese, Continental, Rajasthani, South Indian, Frontier and Pan-Asian cuisine.

Menu Planning Approach

Menus are planned around **client profile, meal occasion, nutrition needs and regional preferences**. This tailored approach ensures that every menu is practical, balanced and aligned with specific requirements.

Consistent Quality Delivery

Balanced menu planning is one of the company's key strengths in delivering wholesome meal experiences consistently. This ensures that every meal is not only delicious but also nutritionally balanced.

Nutrition & Ingredient Purity

Healthy food begins with thoughtful menu design and trusted sourcing

Comprehensive nutrition and quality standards

Nutrition Focus

- Menus **curated by chefs and a nutritionist** to ensure balanced nutrition
- Careful inclusion of **proteins, fibers, carbohydrates, vitamins and minerals**
- **Avoids major allergens**, highly processed foods and unseasonal produce
- Menus may include **salad bars, diet foods, fresh juices, fruit and whole grains**

Ingredient Purity

- **Fruits, vegetables, spices, herbs, flour, dairy** and more
- Sourced from **audited, reputable vendors** with quality assurance
- Quality **checked prior to procurement** for optimal freshness
- Regular **testing of food and water** with leading agencies



Branded Ingredients & Procurement Standards

Recognized brands and standard packaged inputs that support consistency, hygiene, traceability and preparation discipline

Staples, Grains & Flour



Anand Agro Chickpeas



Shree 1121 Basmati Rice



Rajdhani Maida



Rajdhani Atta

Spices & Seasonings



Catch Hing



Catch Red Chilli



Catch Coriander



MDH Biryani Masala

Beverage Inputs



Nescafe Classic Coffee



Real Fruit Mixed Fruit

Oils & Dairy



Fortune Soya Health Oil



Nature Fresh Soyabean Oil



Amul Pasteurised Butter

Packaged Accompaniments



Parle-G Gluco Biscuits



Britannia Good Day



Haldiram's Chips Classic



Bikano Classic Peanuts



Haldiram's Punjabi Papad

Flavour Base India uses recognized brands and standard packaged ingredients across key categories such as oils, rice, flour, spices, dairy, beverages and packaged accompaniments, supporting consistency, hygiene, traceability and preparation discipline.

Representative product visuals shown from actual procurement inputs.

Raw Materials, Fresh Produce & Food Preparation Proof

Representative visuals linking raw inputs to kitchen preparation and service execution

Fresh Produce & Raw Materials



Guava



Papaya



Oranges



Pineapple



Batch Rice Production



Buffet / Service Setup

Fresh fruits, packaged staples and branded ingredients are integrated into disciplined batch preparation and managed service presentation, reinforcing procurement credibility and on-ground food production capability. *Visual proof of sourcing and preparation aligned with Flavour Base India's Safety, Quality & Hygiene systems.*

Hygiene, Safety & Quality Control

Process-led systems that protect food quality and customer trust

Comprehensive safety and quality management

Dedicated Safety Team
Dedicated Safety, Quality & Hygiene team monitoring all operations

Regular Audits
Regular audits, SOPs and vetted processes for consistent quality

Documentation & Training
Reports, checklists, training and demonstrations for team readiness

FSSAI Compliance
FSSAI-aligned procurement and recognized vendors only

Regular Testing
Regular food and water testing with leading agencies

Instrument Calibration
All instruments maintained with utmost care and regular calibration

Audit Excellence
Strong record in external audits and quality assessments

Health Priority
Safety prioritized at every stage of operations





Safety prioritized at every stage of operations

All systems operational

People, Training & Development

A stronger workforce creates stronger service outcomes



Building excellence through continuous development

Regular Training Programs

Employees across units regularly participate in **training and development programs** designed to strengthen both operational performance and broader workplace awareness. Training covers everything from communication skills to climate change.

Comprehensive Skill Development

Training focus areas include **kitchen operations, service standards, communication skills, guest handling, hygiene awareness and safety discipline**. The company also includes broader awareness topics including climate change.

Impact on Service Quality

This focus on people supports **stronger execution and better customer experiences**. The training enables teams to execute consistently across kitchen operations, service standards, and guest handling.

Training Focus Areas

- Kitchen Operations
- Service Standards
- Guest Handling

Waste Minimization & Responsibility

Responsible food service built on discipline, forecasting and values

Sustainable operations and responsible business practices

Waste Control

- **Consumption planning** based on historical trends
- **Quantity forecasting** to reduce overproduction
- **Bulk packaging** practices
- **Segregation** of biodegradable and non-biodegradable waste

Eco-friendly | Sustainable

Operating Values

- We operate with **Respect**, **Integrity** and **Responsibility**
- Committed to **continuous improvement** in all operations
- Focused on **responsible operations** and stakeholder welfare

Respect | Integrity | Responsibility

Nutritious meals can positively transform health, learning and quality of life.

Client Portfolio

Trusted by leading organizations

Our satisfied customers across industries

- Ample Autotech Private Limited
- Carewell Biotech Pvt Ltd
- Degania Medical Devices Pvt Ltd
- Huber Suhner India Pvt Ltd
- Honda Logistics India Private Limited
- Koitech Private Limited
- Mitsuba Sical India Pvt Ltd
- Maxbros Ventures India Limited
- Mankind Research Centre
- Paramount Bed India Pvt Ltd
- Suneel Auto Components Pvt Ltd
- Stanley Engineered Fastening India Pvt Ltd
- Sandhaar Amkin India Pvt Ltd
- Schenck Process India Pvt Ltd
- Triumph Motorcycle India Pvt Ltd
- Valeo India Pvt Ltd

Why Flavour Base India

A dependable partner for professional food service delivery

Six key differentiators that set us apart

Central Kitchen Discipline

On-site flexibility with centralized preparation ensuring quality consistency

Quality & Timeliness

Focus on quality consistency and timely service delivery

Balanced Menu Planning

Wholesome meal delivery with balanced nutrition

Multi-Format Capability

Industrial, institutional and hospitality segments

Hygiene & Safety

Strong emphasis on quality control and safety standards

Experienced Leadership

Deep food service expertise across the team

Customer-focused and execution-driven in every service environment.

Let’s Create Better Food Experiences Together

FLAVOUR BASE INDIA LLP

Integrated Catering | Institutional Dining | Hospitality Solutions

Manesar, Haryana

Reliable food service built on **quality**, **nutrition**, **discipline** and **care**.