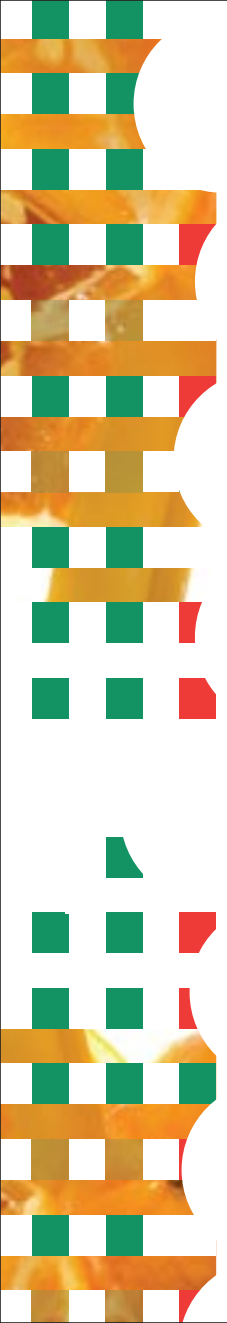


Capricorn

Sweet are the fruits of our labour... When tasted by the world





Treasures of the Tropics

Golden mangoes. Juicy guavas. Luscious papayas. Tender cucumbers. Succulent tomatoes. The tropics abound in the choicest of fruits and vegetables which are sought after by the rest of the world for their taste and flavour. And India, as a tropical country, has been abundantly blessed by Nature

Capricorn Pioneer and Leader

Capricorn Food Products Limited was one of the first to explore the potential of the fruit and vegetable processing industry in India. For more than a decade now, we have been delivering the best of nature's bounty, freshness and goodness preserved intact, to countries around the globe.





Today Capricorn is known worldwide as a fruit processing company manufacturing pulp/purees and concentrates of tropical fruits like Mango, Guava and Papaya. We also process vegetables like Gherkins, Peppers, Baby corn, Beans, Potatoes and Green Peas in frozen form.

Our Goals

Capricorn was founded with an aim to deliver excellent products and services which include the finest quality processed fruits and vegetables. Our dedication to hygiene, food and safety procedures is total. We are committed to innovation, service and value creation as well as nurturing a business culture of dignity and respect for employees. We believe in building long term partnerships with our suppliers.



Focussed on Quality

Food service professionals will vouch for Capricorn's focus on quality. We don't compromise on convenience and taste either. A highly skilled team, comprising the best minds in the industry is in place to handle our operations which are totally systems driven and adhere to Approved Manufacturing Practices. Our strengths are modern technology, manufacturing flexibility and product consistency. Our product range is wide and encompasses the finest selection of fruits and vegetables. It includes processed fruit purees and concentrates.

Our Product Range

Purees and Concentrates

Mango Puree : Alphonso / Raspuri / Totapuri

Mango Concentrate : Totapuri / Neelam





Guava Puree : White

Guava Concentrate : White

Papaya Concentrate : Red / Yellow

Tomato Paste

Processed Vegetables

Gherkins | **Peppers** | **Onions** | **Potato**

Deep Frozen Fruits and Vegetables

Frozen Mango Puree : Alphonso

IQF Mango Dices and Slices

IQF Papaya Dices

IQF Watermelon Balls and Dices

IQF Muskmelon, Cantaloupe Balls and Dices

IQF Pomegranate kernels

IQF French Fries

IQF Green Peas

IQF Mixed Vegetables

Frozen Cocktail Snacks





The Process

From sourcing to packaging and delivery, our entire production process is geared to ensure quality and complete satisfaction. We source fruits and vegetables from our own orchards and nearby farms. We process around 1,00,000+ Tonnes of Mangoes every year. We enjoy strong and long-standing ties with the agricultural community which makes possible an uninterrupted supply of fresh fruits and vegetables.

The Infrastructure

- 5 Aseptic Lines, 7 Canning Lines, 2 IQF lines located at various fruit and vegetable growing areas across the nation.
- Capacity to store 10000MT of Aseptic Drums in chill stores (+ 5°C) and 3500MT





of Frozen product in cold stores (-18°C)

Ripening chambers to Handle Fruits

Full Genset back up with ambient warehousing facilities to store 40000MT of finished products

A team of Agricultural officers to work in tandem with farmers to enforce strict compliance with the prescribed Package of Practices (POP), approved methods and modern, safe farming techniques

State-of-the-art laboratory for in house testing of microbiology, colour, and other parameters of the food products





The Production Facilities

Sathyavedu - Andhra Pradesh

Our first plant, established in 1999, was the Canning and ASEPTIC fruit pulp processing plant in Sathyavedu 60 Kms away from Chennai, in an expanse of 40 acres. It has 2 Aseptic lines of 8mt/hr of concentrate and 4 MT/Hr of Mango Puree with chill stores to store Aseptic fruit pulp upto 10000 MT at +5°C.

1 canning line of 5MT/Hr.

IQF facility - 2 IQF freezers, 2 blast freezers, 1 plate freezer with a capacity of 3.6MT per hour in IQF and 600kg/Hr and 24MT per day in bulk blast frozen. We have cold stores which can store the products at -18°C for a capacity of 2000MT.

Sri Kalahasti - Andhra Pradesh (South India)

1 Aseptic line of 6mt/hr of Puree





Krishnagiri - Tamil Nadu (South India)

1 Aseptic line of 6mt/hr of Puree

6 Canning lines of 5 Mt/Hr

Koyna - Maharashtra (Western India)

1 Aseptic line of 6mt/hr of Puree

Jalandhar - Punjab (North India)

IQF facility - 1 IQF Freezer of 1MT/hr of

Frozen French Fries and Potato Dehydration

line of 500 Kg/hr. In this facility, we produce

Frozen French Fries, Potato Flakes, Frozen
Vegetables and Frozen Cocktail Snacks.

The plant is equipped with fully imported
machinery from Holland and Sweden.

Capricorn also does contract farming
of Potatoes on 2000 acres wherein the

best quality seeds and package of practises
is given to the farmers for a better crop.

The produce from the farms is used to
feed its production of various products.



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Frozen Fruit / Vegetable Processing and Freezing

Prepared vegetables are transported to a common processing line for blanching, cooling and inspection. Tropical fruits are prepared into cubes/slices/chunks and frozen by IQF method. Fruits are also processed into purees/concentrates/juices and frozen as blocks or bulk frozen in drums.

Aseptic Processing and Packaging

At Capricorn, we pay special attention to packaging. It is an intrinsic part of the total quality management. Different kinds of tropical fruits are processed using fully operational, sophisticated machinery and equipment from MANZINI of Italy and ALFA LAVAL of Sweden.





Packing material is sourced from certified vendors and packaging is done in ASEPTIC bags from 20 litre to 1000litre packs and OTS cans.. We follow ISO 9001-2000 standards for ensuring the quality of our processed foods.

Accreditations

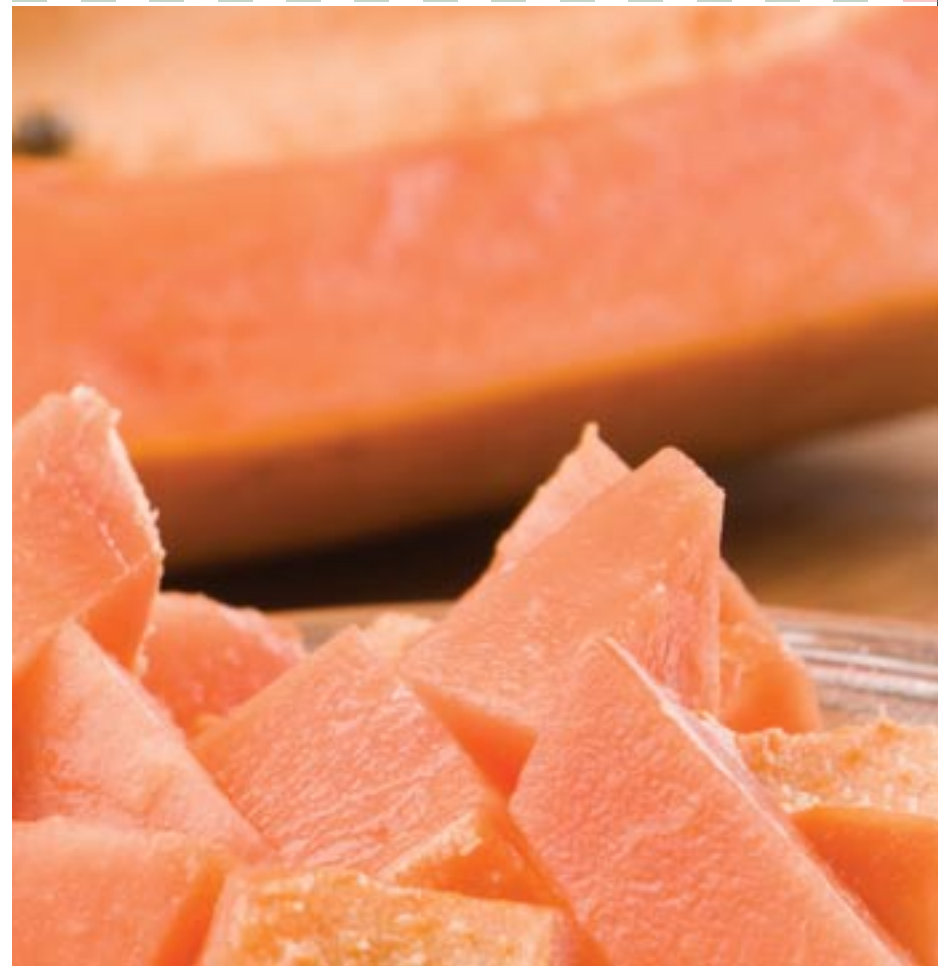
- Certified ISO 9001-2000 company
- HACCP Certified
- Member of SGF (European Quality Systems)
- Certified for Kosher by The Orthodox Union
- BRC





Milestones

- 1999 Capricorn establishes Canning Processing Plant at Sathyavedu, Chittoor dist. Capricorn bags major clients in the Middle East, Far East and Europe. Exports Mango and Guava Puree in OTS cans.
- 2003 An ASEPTIC packaging line is introduced for processing fruit Purees /Concentrates at Satyavedu.
- 2004 Doubles capacity of evaporators to cater to growing clientele at Satyavedu.
- 2005 Adds another ASEPTIC line to meet growing demand at Sathyavedu.
- 2006 Capricorn introduces the concept of Ripening Chambers in Southern India to ensure proper ripening of the fruits and higher yields.






- 2007 Capricorn introduces IQF (Individual Quick Freezing) and Bulk Freezing technology that revolutionized the Frozen Food industry in India at its second plant in Sathyavedu.
- 2008 Capricorn adds an Aseptic line at Koyna Agro in Pune, Maharashtra to facilitate its production of Alphonso Mango Pulp from Western India.
- 2009 Capricorn builds a new facility for an aseptic line at Sri Kalahasti, Chittoor and a new Triple effect evaporator of 8MT/Hr of Mango concentrate at Sathyavedu. Also acquires a new IQF facility in Jalandhar, Punjab, for manufacturing superior quality Frozen French Fries, Frozen Potato flakes, Frozen vegetables and Cocktail snacks.

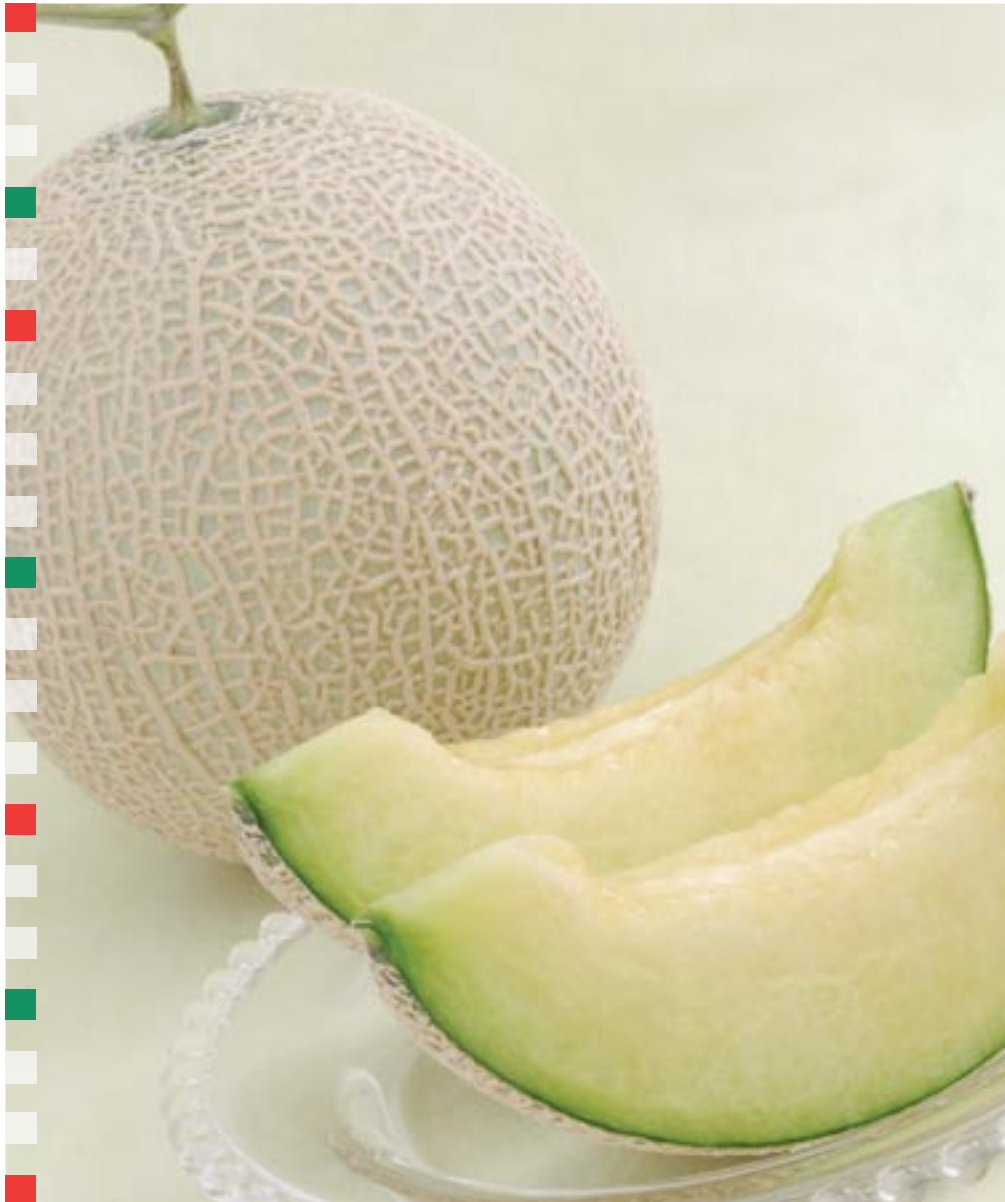




The Capricorn Advantage

- Manufacturing facilities for Processing and Packing - Cans, ASEPTIC and Frozen - across India, for Mango pulp and Guavas.
 - Well equipped team to handle all operations.
 - In house laboratory providing chemical and microbiological and analytical services.
 - Production process ensures minimal human touch and flavour loss.
 - Our own temperature Controlled Warehouses to reduce inventory holding costs with limited back-haul opportunities.
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On the Anvil

- Setting up a new Greenfield Aseptic factory at Krishnagiri, Tamilnadu. The plant is expected to begin production for the 2010 Mango season.
- Construction of Cold Stores to store 10000 MT of Mango Pulp in Drums at our Sathyavedu facility.
- Adding Evaporator units of 4.2 MT/Hr water evaporation capacity at the Koyna facility to increase production of Tomato Paste.
- Plan to set up a Greenfield Aseptic factory at Maharashtra. Land acquisition under process.



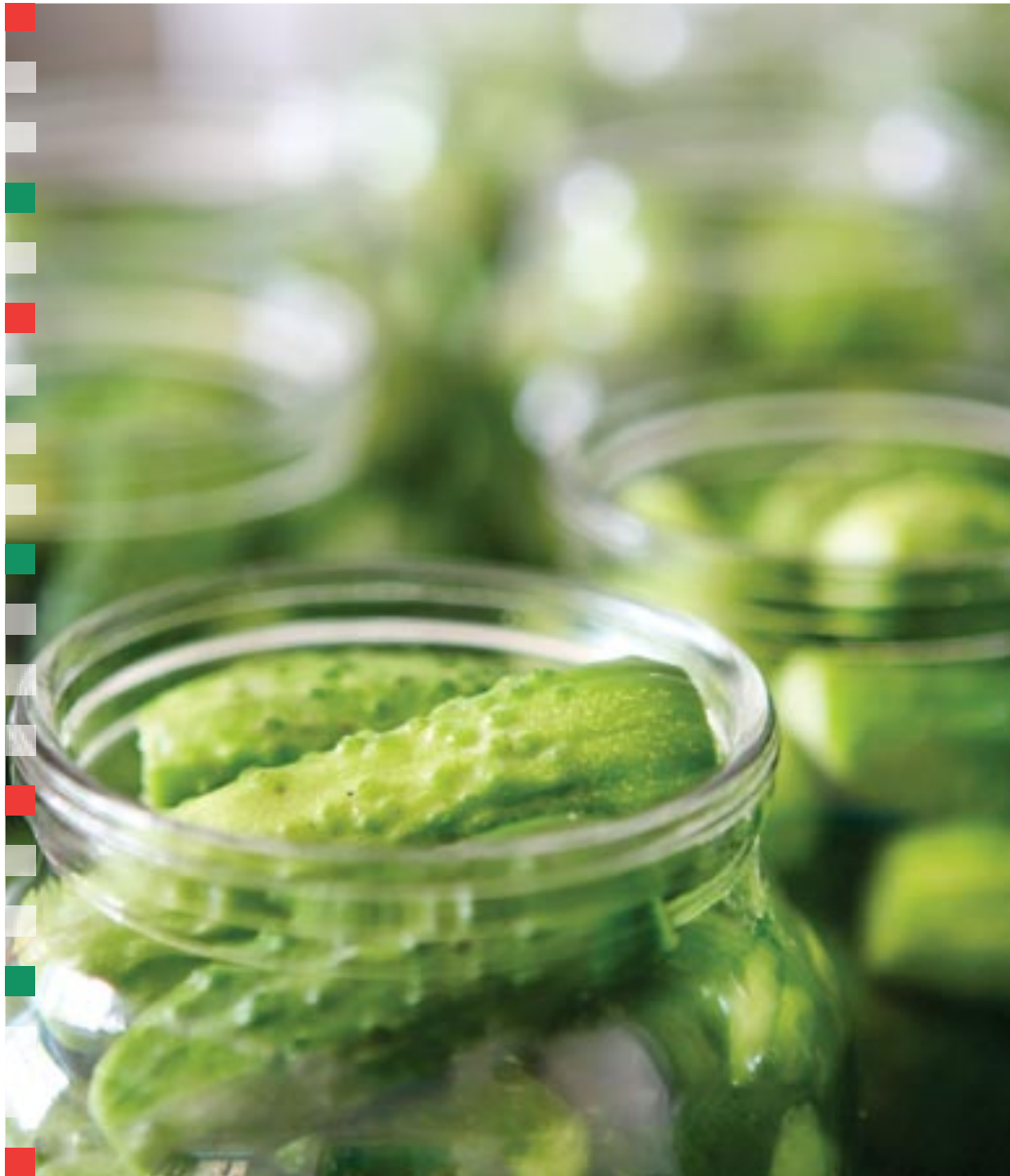


Capricorn is also planning a Gherkins Processing and Bottling Plant in Vietnam.

To launch a Frozen Fruits retail brand in India keeping in mind the growing demand for frozen foods.

Capricorn is planning a 100+ Acre state - of - the - art Food Park in order to revolutionize the Food Processing Industry.





The Extra Mile Factor

At Capricorn, we believe in quality, not just in the products we manufacture but also in the relationships we maintain with our customers, suppliers and employees.

Our business practices are based on trust and integrity while our labour practices are known to be employee friendly.

Constant innovation and value addition are the twin principles of our corporate philosophy. As for work ethics, we are always raising the bar. In short, we go the extra mile to make sure that our reputation stays as wholesome as the products we manufacture.





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