

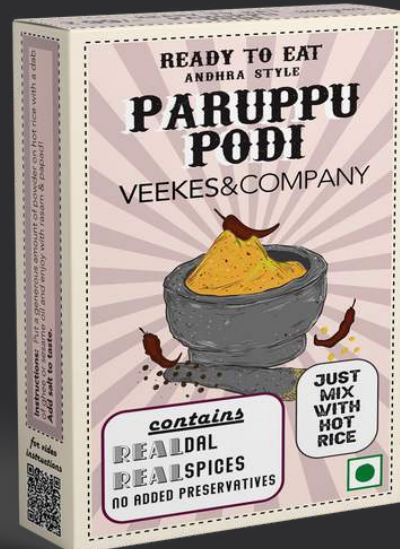
VEEKES&COMPANY FOOD SOLUTIONS FOR

HO • **RE** • **CA**
hotels *restaurants* *catering*

With our extensive experience in the restaurant space, we recognised the need for food solutions that offer consistency, standardization and ease of preparation while being cost-effective.

Our range of international pasta sauces and soups as well as our south indian mixes offer just this.

Whatever the size or scale of your establishment, we have something for you.



NO REFRIGERATION



NO ADDED PRESERVATIVES



100% VEGETARIAN



MADE TO ORDER IN LESS THAN 3 MINUTES



VEEKES&COMPANY

With our products you can expand/create a menu by 12-15 items of a new cuisine, with no extra effort, barely any input cost and ANYONE can make it to taste consistently the same. Our pasta sauce mixes can be made into risotto's by using rice instead of pasta.

WHO IS THIS GOOD FOR



- Pantry kitchens of boutique hotels
- Existing owned/franchised quick service restaurants
- New restaurants
- Budget-friendly restaurant chains/juice parlours that already have noodles/sandwiches and want to add something new
- Anyone looking at implementing a COST-EFFECTIVE menu

COST EFFECTIVE



WE'RE HIGH!

- [INR 24 – INR 40 is all it costs you. Charge what you will over that to determine your margin]

WE'RE LOW!

- Low on labour. You can easily train your existing staff to make 15 new dishes.
- Low running costs. Average time of making a pasta/soup/sambar/morukozhambu/rasam is just 2-3 minutes
- Low investment. No additional investment if there is an existing food service set-up

Qty ordered per variant (euro range)	Price (incl GST)
<50	35
51-100	34
101-200	33
>201	31
Qty ordered per variant (south indian range)	Price (incl GST)
<50	67
51-100	66
101-200	65
>201	64

Item	Qty	Cost for 1 portion of pasta (local durum wheat)	Cost for 1 portion of pasta (imported durum wheat)	Cost for 1 portion soup	Cost for 1 portion of sambar/rasam/moru kozhambu
V&C sachet	1/2 sachet	17.5	17	17	33.5
Vegetables/Garnish	30-50 g	5	5	5	6
Pasta or rice	75 g	16	20		4
Cream	10 g	1.5	1.5	1.5	8
TOTAL FOOD COST for 1 portion (vegetarian)		40	43.5	23.5	51.5
Assumed selling price		100	100	50	70
Gross Profit		60	56.5	26.5	18.5
ROI%		150%	130%	113%	36%

indicative pricing only

WHAT YOU NEED TO MAKE **AGLIO OLIO** THE USUAL WAY



VS

WHAT YOU NEED TO MAKE **AGLIO OLIO** WITH VEEKES & COMPANY



click [here](#) to watch the video on



WHAT YOU NEED TO MAKE **SAMBAR** THE USUAL WAY



VS

WHAT YOU NEED TO MAKE **SAMBAR** WITH VEEKES&COMPANY

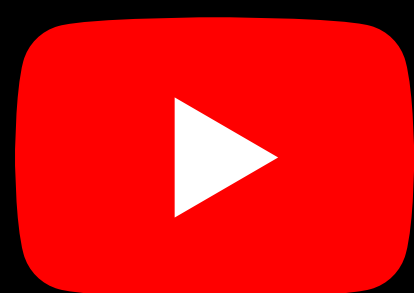


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*just add water
and boil till
thick!*



click [here](#) to watch the
video on



YouTube