

SAMAGRA FOOD PRIVATE LIMITED

Dairy Processing Facility

Plant Specifications & Partnership Overview

Bahjoi · District Sambhal · Uttar Pradesh, India

Raw Milk Handling: 1,00,000 LPD (Lean) · 1,50,000 LPD (Flush)

Tetra Pak · Alfa Laval · Nichrom · Thermax

Invitation for Expression of Interest (EOI)

Managing Partner - Dairy Business | partnership@samagrafood.com

THE COMPANY & THE OPPORTUNITY

A Fully Built, Licensed Dairy Asset - Awaiting Its Builder.

1,50,000 L PEAK HANDLING / DAY	5.7+ Acres CAMPUS · ~50% OPEN	5,00,000 L COLD STORAGE (9 NOS.)	~160 km FROM DELHI-NCR
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Samagra Food Private Limited has established a modern dairy processing facility at Bahjoi, District Sambhal, Uttar Pradesh, with a raw milk handling capacity of **1,00,000 litres per day in the lean season** and **1,50,000 litres per day in the flush season**. The plant is equipped with processing and packaging systems from **Tetra Pak, Alfa Laval, Nichrom and Thermax**, holds all major statutory approvals required for commercial operations, and a core production, quality and procurement team is already in place.

The Company invites Expressions of Interest from senior dairy professionals and Operations & Management companies for the role of **Managing Partner** - a long-term, performance-oriented commercial association covering milk procurement, production, product development, marketing, distribution and P&L ownership, with the promoters providing capital assets, licences and the complete financial-administrative backend.

Location & Site

Parameter	Details
Address	Khasra No. 312, Village Anandpur, Near New Police Line, Bahjoi, District Sambhal, Uttar Pradesh - 244410
Coordinates	28°24'21.3"N, 78°35'11.4"E
Campus	23,288 sq. m (5.7+ acres); 40-50% built-up - substantial expansion headroom
Construction	SS PUF-panel process block with GI roofing; utilities detached from the manufacturing block
Connectivity	Bahjoi Railway Station 3-4 km · Moradabad Airport ~60 km · Delhi-NCR ~160 km by road
Milk Catchment	Sambhal-Moradabad-Budaun belt; village-level procurement network with dock testing laboratory

Strategic Advantages

- **Rich milk catchment:** one of India's densest buffalo and cow milk regions - a short, fresh supply line at competitive raw milk cost.
- **NCR market access:** SKUs packed by evening can be in Delhi-NCR distribution by early morning.
- **Expansion headroom:** balance land supports UHT, value-added dahi, ice cream or powder verticals without fresh land acquisition.

- **Export & domestic potential:** ghee, paneer and long-shelf-life SKUs for Middle East and diaspora markets, alongside a deep UP-NCR runway.
- **De-risked structure:** promoters provide assets, licences and the finance-admin-legal backend.
- **Day-one operability:** no licensing gestation, no capex mobilisation, no construction timeline.

TECHNICAL SPECIFICATIONS - I

Processing & Packing Lines

Section	Equipment	Specification
Milk Processing	Pasteuriser (PLC-controlled)	82°C ± 2 / 15 sec - CCP-monitored
	Homogeniser	Two-stage: 500 psi / 2,500 psi
	Duplex filters, SS silos	80-mesh; raw milk held at 5°C or below
Milk Packing	High-speed servo pouch machines - Nichrom India	2 nos. · 10 KLPH
Dahi & Lassi	Pouch filling machines	5 KLPH each
	Cup filling line	2,400 cups/hour
	Curd pasteuriser + homogeniser	3 KLPH each · 2 × 2 KL mix preparation vats
	Incubation - blast - cold store	42-43°C → -5°C → 4°C or below (CCP/OPRP controlled)
Ghee	Ghee kettles - Tetra Pak	2 nos. × 1.5 KL
	Settling / storage tanks · clarifier	2 × 1.5 KL / 2 × 5 KL · 1 KLPH
Paneer	Coagulation vats · SS hoops · presses	2 × 1 KL · 32 hoops (10 kg) · 2 pneumatic presses
	Cutting machine + metal detector (CCP)	1,000 kg/hour

Process Control & Quality Assurance

The plant operates on HACCP principles with defined CCPs and OPRPs at every risk point: 100% tanker testing at the dock lab before unloading; 80-mesh duplex filtration and chilled silo storage (OPRP); pasteurisation at 82°C ± 2 for 15 seconds (CCP-01); two-stage homogenisation; metal detection on paneer lines (CCP-02); and an unbroken cold chain at 4°C or below across 9 cold storages with a combined capacity of 5,00,000 litres. An in-house laboratory with a Quality Manager and chemist tests raw milk, in-process batches and finished goods.

TECHNICAL SPECIFICATIONS - II

Utilities & Infrastructure

Utility	Specification
Boiler	Thermax, 2 TPH - IBR certified; wood/briquette fired
Refrigeration	370 TR ammonia system · 2 T ammonia receiver · 2 × 180 TR cooling towers
Cold Storages	9 nos. - combined capacity 5,00,000 litres - within the SS PUF-panel process block
Power	550 KVA sanctioned (UPPCL) · 1,250 KVA Kirloskar transformer
DG Backup	4 × 500 KVA + 1 × 250 KVA + 2 × 30 KVA
Compressed Air	2 nos. × 8 kg/cm²
Effluent Treatment	300 KLPD ETP - UPPCB consented
Water	Independent groundwater source
Fire Safety	Hydrant network: 50 HP main + 20 HP jockey + diesel standby; 1,00,000 L UG tank; 8 hydrant points; smoke detection
Site Security	24×7 security personnel; CCTV surveillance; boundary wall on all sides

Statutory Approvals - All In Place

Approval	Status / Validity
FSSAI Central License (No. 12725999000240)	Valid till May 2028
UPPCB Consolidated Consent to Operate (Orange category)	Valid till December 2027
Fire & Life Safety Certificate	Valid till April 2028
Factory License (Factories Act, 1948)	Valid till April 2028
Boiler Certification (IBR - Thermax)	Current
Udyam Registration	Active

Day-one operability: the plant requires no licensing gestation, no capex mobilisation and no construction timeline. It requires leadership.

PORTFOLIO & PARTNERSHIP

Product Portfolio - 33+ SKUs Across 5 Categories

Category	Variants & Pack Sizes
Milk	Full Cream (500 ml / 1 L / 6 L) · Toned (500 ml / 1 L / 6 L) · Double Toned (250 / 500 ml) · Skimmed (250 / 500 ml)
Dahi	Pouch (180 g / 400 g / 1 kg) · Cup (180 / 400 g) · Sweet Curd Cup (180 g) · Bucket (1 kg) · Mataka Curd (5 / 15 kg)
Paneer	Fresh Paneer (200 g / 400 g / 1 kg)
Ghee	Cikka Pack (500 ml / 1 L) · Tin (5 / 15 kg)
Chhach & Lassi	Plain Chhach (360 ml / 1 L) · Masala Chhach (180 / 360 ml) · Sweet Lassi: Rose, Mango, Shahi (180 ml)

The Partnership Model

WHAT THE COMPANY BRINGS	WHAT THE MANAGING PARTNER LEADS
Plant, machinery, land, buildings & utilities · all statutory licences · financial management, accounting, taxation, payroll, secretarial, banking & legal compliance · administrative and commercial support.	Commercial operations · milk procurement network · production planning & product development · marketing, distribution & expansion · team recruitment and leadership · plant maintenance, utilities and P&L ownership.

Commercial structures open for discussion: Operations & Management Agreement · Performance-linked Profit Participation · Revenue Sharing · Long-term Strategic Association · Joint Venture · Equity Participation at a Later Stage. This is not a salaried position; it is a long-term, performance-oriented commercial arrangement in which value created by the business is shared fairly among all stakeholders.

Submitting an Expression of Interest

Your EOI should include: - Professional Profile - Organisation Profile (if applicable) - Relevant Experience & Dairy Plants Managed - Business Philosophy - Proposed Commercial Structure - Expected Support from the Company	Email: partnership@samagrafood.com Subject: Expression of Interest - Managing Partner, Dairy Business Web: samagrafood.com
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***We are not merely looking for a manager.
We are looking for a leader who wishes to build a successful dairy business together.***