



Coffee & Tea at its refreshing Best !!



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About Company

Incepted in 1999, SUJACAFE has been one stop solution for all the hot beverage needs. Our comprehensive range of offering includes premium quality Hot Beverage Machines & Beverages.

SUJACAFE has grown to be India's leading Hot Beverage Machines Company by working hard. Since our inception we are always trying to provide the Best level of service.

Coffee Hot Beverage Machines are very useful for many reasons. You don't need an employee to run them, you can put Beverage Machine anywhere, the ingredients aren't too expensive, and they make quite a bit of money in a good location.

Being a professionally managed company, we assure our customers prompt services and excellent technical assistance for operating the machines and we respect and give value for our customer's money and there fore we always try to give quality products and expertise service.

Our main OBJECTIVE is to design machines which closely match to the required customers. Providing wide range of beverages with updated R&D.

OUR GOAL IS SIMPLE : TO SERVE CUSTOMERS AND CLIENTS WELL



History

SUJACAFE is the leading player in the Indian coffee beverage industry. SUJACAFE is the pioneers in the Coffee industry for over a decade started its operations in 1999.

Now it has expanded its business operations by maintaining a good relationship from its customers.

SUJACAFE has gained a strong reputation from its customers for delivering a flexible and responsive Beverage Machine services.

SUJACAFE is becoming the first choice coffee beverage machine company for its customers all over the India. It operates more than 5000 machines and technically maintains a further 5000 machines all over India.

It serves more than 500000 customers every single day, 24 hours around the clock.

SUJACAFE has employed directly and indirectly more than 1000 people in India.

We have been supplying our products to

- Corporate & Government Offices
- Factories & Industries
- Restaurant & Club Houses
- Hospitals, Super Markets, Banks
- Bus Stations, Railway Stations
- Academic Institutions (Schools & Colleges)
- Movie Theaters and Many More...



ISO 9001 : 2008 (Quality Management System)

About QC Certification

Quality Control Certification is an Independent Assessment and Certification Body offering value added services in the field of ISO 9001 : 2008.

QC Certification follows principles of faith, honesty and fairness by clearly stating our contracts and actions. QC Certification is based on Delhi and provide services across India and worldwide. It is supportive by brilliant professional, exports, highly qualified and experienced persons. Our team respect confidentiality of information provided by the clients.

Why ISO 9001 : 2008 Certification ?

ISO 9001 : 2008 is generic standard, which means that it can be applied

- to any organization, large or small, whatever its product or service,
- in any sector of activity, and whether it is a business enterprise, a public administration or a govt. department.
- no matter what the organization's scope of activity
- if it wants to establish a proper management system, than ISO 9001 : 2008 gives the essential features

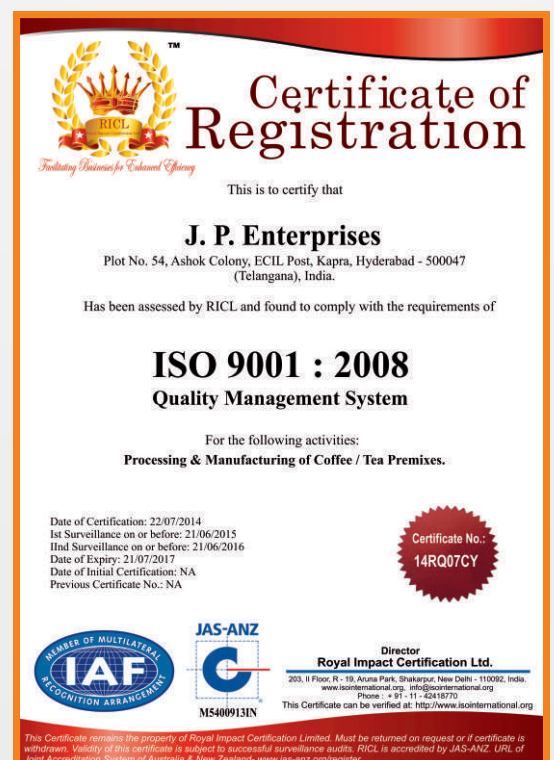
Since our inception we are always trying to provide the best level of services.

We are proud to have achieved the following **ACREDITATIONS / AUTHORIZED** credentials which assures to our best level of quality service at each department.

ISO 9001 : 2008 (Quality Management System):

As per ISO 9001 : 2008 directions, **SUJACAFE** follows the principles of:

- Consistent product quality.
- Focussing on customer needs and meet their requirements.
- Involving people at all level of the organization for effective way to achieve ultimate quality..
- By good processing approach.
- By adopting the best system approach management.
- By making the best decisions based on real facts.
- By maintaing the best relationship with suppliers.




Hazard Analysis Critical Control Point (HACCP)

HACCP is the best process control system available today.

HACCP is the best process control system that identifies where hazards might occur in the food production process and puts into place stringent actions to make to prevent the hazards from occurring.

By strictly monitoring and controlling each step of process, there is less chance for hazards to occur in our processing food materials. So by controlling major risks such as micro biological, chemical and physical contaminants we assure to consumers. **SUJACAFE** products are as safe as good science and technology allows.



HACCP
International Standards
Certifications

CERTIFICATE OF REGISTRATION

TO

CODEX ALIMENTARIUS CAC/RCP 1-1969

THIS IS TO CERTIFY THAT THE

FOOD SAFETY MANAGEMENT SYSTEM OF

JP Enterprises (Suja Cafe Brand)

Plot No: 54, Ashok Colony, Kapra
Hyderabad - 500062
Andhra Pradesh
India

Has been assessed and registered as complying with the requirements shown above
for the provision of goods and services as detailed below.

The Registration covers:-

**Manufacture and Supply of Coffee, Tea and Health Drink
Premixes**

Ash Jilde

Tony Wilde
CEO – Group Chairman
ISC Pty Ltd, A.B.N. 31 245 846 984


Registration Number: HACCP/R91/3232

Originally Certified On: 30/Nov/2011

Registration Date: 19/Dec/2011

Expiry Date: 29/Nov/2014

Serial Number: N0300



ISC Pty Ltd., Unit 2/10 Gladstone Road, Castle Hill NSW 2154, Sydney, Australia.

This certificate is valid till 29/Nov/2014 on the condition that audits are conducted and paid for as per the Certification Agreement. Should this condition not be met, cancellation procedures will be initiated. This Certificate remains the property of International Standards Certifications Pty Ltd and must be returned upon request. It must not be altered in any way. Intentional misuse of this certificate will result in cancellation without prior notification.

Certificates can be checked through certcheck@isc-worldwide.com

Hazard Analysis Critical Control Point (HACCP)

Benefits of a HACCP based Food Safety Management System

Food safety management systems built in accordance with the principles of HACCP have a clearly defined structure
Process Based System: Business will benefit from a clear definition of processes and procedures. Saves business money in the long run.

Customer and Consumer Confidence: A controlled food operating environment and effectively implemented and applied food safety system will improve customer and consumer confidence in the safety of food.

Risk Management: It uses a systematic approach covering all aspects of food production from raw materials, processing, distribution, point of sale to consumption and beyond.

Management Responsibility: It enables management throughout a business to demonstrate their commitment to the production and supply of safe products and within facility environments that are favorable for the production or supply of safe food.

Relationship Improvement: To enhance the relationships between organizations in the food chain, customers and enforcement agencies.

Records: Record-keeping enables a more efficient and effective government and customer oversight, and allows investigators to see how well a firm is complying with food safety laws over a period of time rather than how well it is doing on any given day.

Legal Protection: It has been widely accepted that HACCP based systems present the food industry with the most effective management tool to enable the production and supply of safe food.

Trading Benefit: HACCP based approaches are a benefit to companies seeking to meet customer and legal requirements whether in the domestic or for the export market.

Alignment with other management systems: HACCP based food safety management systems can be combined with other management systems such as ISO 9001. This combination provides a hazard analysis approach with pre-requisite programmes along with a framework to manage a food safety system.

To verify the effectiveness of food safety management systems, businesses use proven food safety standards and tools.

Hazard Analysis Critical Control Point (HACCP)

Principles of HACCP

A food safety management system based on the principles of HACCP will enable hazards to be identified and controlled before they threaten the safety of food and your customers.

There are 7 Principles of HACCP :

1. Identify the Hazards

Look at each step (e.g. purchasing, delivery, storage, preparation, cooking, chilling etc.) in your operation and identify what can go wrong e.g. Salmonella in a cooked chicken product due to cross contamination with raw meat (biological hazard), contamination of uncovered food with detergent (chemical hazard) or a piece of broken glass fallen into an uncovered food (physical hazard).

2. Determine the critical control points (CCPs)

Identify the points in your operation that ensures control of the hazards e.g. cooking raw meat thoroughly will kill pathogens such as E. coli O157.

3. Establish critical limit(s)

Set limits to enable you to identify when a CCP is out of control e.g. when cooking beef burgers, the centre of the burger must reach a minimum temperature of 75°C (or an equivalent time temperature combination e.g. 70°C for 2 minutes) to ensure pathogens are destroyed.

4. Establish a system to monitor control of the CCP

When CCPs and critical limits have been identified it is important to have a way to monitor and record what is happening at each CCP. Typically monitoring will involve measuring parameters such as temperature and time. However, how you monitor and how often will depend on the size and nature of your business. Monitoring should in all cases be simple, clear and easy to do e.g. probe refrigerated food to ensure that it is being maintained below

5. Establish the corrective action to be taken when monitoring indicates that a particular CCP is not under control

When monitoring indicates that a CCP is not under control, corrective action must be taken e.g. the temperature of the food in a refrigerator rises to 10°C due to a technical fault. Discard the food and repair the refrigerator using the manufacturer's instructions to ensure the correct temperature of 5°C is achieved.

6. Establish procedures for verification to confirm the HACCP system is working effectively

Review and correct the system periodically and whenever you make changes to your operation e.g. when replacing an oven verify that the time/temperature settings in the new oven achieves the minimum safe cooking temperature for a particular dish by probing the food.

7. Establish documentation concerning all procedures and records appropriate to these principles and their application

For the successful implementation of HACCP, appropriate documentation and records must be kept and be readily available. It is unrealistic to operate HACCP or to demonstrate compliance with the current legislation without providing evidence such as written records. As with HACCP itself, the complexity of the record keeping will very much depend on the nature and complexity of the business. The aim should be to ensure control is maintained without generating excessive paperwork.

FSSAI

Brand Name: A great brand name is one of the most powerful forces in branding, marketing and advertising. Suja Cafe is a leading branded company dealing in Coffee Vending Machine Industry.

Vegetarian Mark: In some areas, there is cultural and even legal support, such as in India and the United Kingdom, where food labelling is in place which can make it easier for vegetarians to identify foods compatible with their diets.

Weights and Measurements: Suja Cafe follows the weights and measures under The Legal Metrology (Packaged Commodities) Rules, 2011.

Nutritional Facts: Nutritional information or nutritional facts per 100 gram or 100 ml or per serving of the product should be given on the label on every packaged food, which include:

- Energy value in Kcal
- Amount of protein, carbohydrates (specify quantity of sugar) and fat
- Amount of any other nutrient for which nutrition or health claim is made
- Numerical information on vitamins and minerals

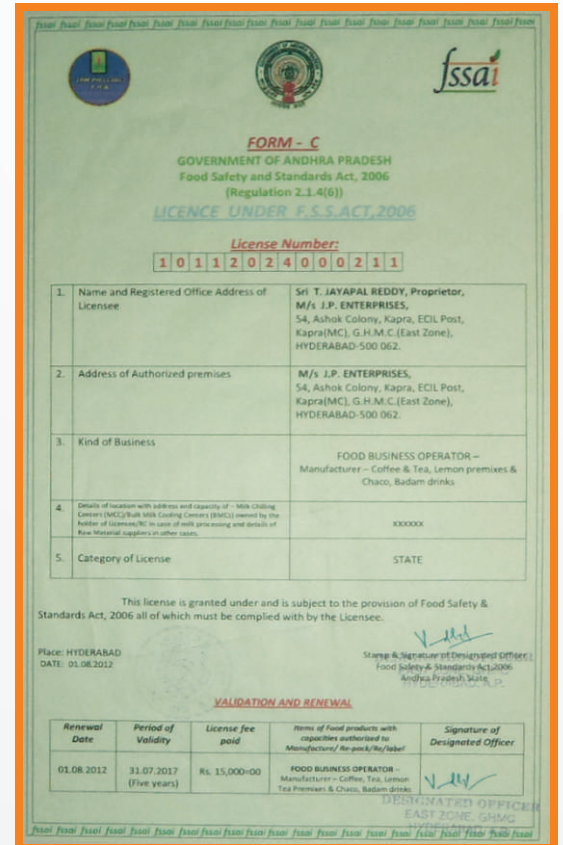
Manufacturing Date: Date on which a product becomes the item it is supposed to be, or as it is described in its specifications or technical literature.

Maximum Retail Price: Under the Consumer Goods (Mandatory Printing of Cost of Production and Maximum Retail Price) Act, 2006, certain guidelines has been provided so that the consumer can not charged over to the maximum price printed on the goods by the manufacturer.

Preparation: Coffee/Tea...beverages are prepared under fully controlled FSSAI guidelines. Preparation of beverages strictly maintained under stainless 304 grade machineries and food grade plastic.

Storage: Food storage is important when it comes to keeping food fresh and safe With proper storage, food lasts longer and tastes better.

Stored on a Wooden Rack →

FORM - C
GOVERNMENT OF ANDHRA PRADESH
Food Safety and Standards Act, 2006
(Regulation 2.1.4(b))
LICENCE UNDER F.S.S. ACT, 2006

License Number:
1 0 1 1 2 0 2 4 0 0 0 2 1 1

1. Name and Registered Office Address of Licensee	Sri T. JAYAPAL REDDY, Proprietor, M/s J.P. ENTERPRISES, 54, Ashok Colony, Kapra, ECIL Post, Kapra(MC), G.H.M.C.(East Zone), HYDERABAD-500 062.
2. Address of Authorized premises	M/s J.P. ENTERPRISES, 54, Ashok Colony, Kapra, ECIL Post, Kapra(MC), G.H.M.C.(East Zone), HYDERABAD-500 062.
3. Kind of Business	FOOD BUSINESS OPERATOR - Manufacturer - Coffee & Tea, Lemon premises & Choco, Badam drinks
4. Details of location with address and capacity of - Milk Chilling Centers (MCC)/Bulk Milk Cooling Centers (BMCC) owned by the holder of license/CC in case of milk processing and details of Raw Material suppliers in other cases.	XXXXXX
5. Category of License	STATE

This license is granted under and is subject to the provision of Food Safety & Standards Act, 2006 all of which must be complied with by the Licensee.

Place: HYDERABAD
DATE: 01.08.2012

Stamp & Signature of Designated Officer,
Food Safety & Standards Act, 2006,
Andhra Pradesh, State

VALIDATION AND RENEWAL

Renewal Date	Period of Validity	License fee paid	Items of Food products with capacities authorized for Manufacturer/Manufacturer/Label	Signature of Designated Officer
01.08.2012	31.07.2017 (Five years)	Rs. 15,000-00	FOOD BUSINESS OPERATOR - Manufacturer - Coffee, Tea, Lemon Tea Premises & Choco, Badam drinks	

DESIGNATED OFFICER
EAST ZONE, G.M.C.

Best before: It means the food or drink will be BEST if consumed BEFORE the DATE shown on the package. Suja Cafe products can be consumed before 4 months from the date of packing.

Service

We provide quality service to all our clients by our well trained technical team.

Most of our business is conducted over by the dealers and our Executives, but we pride ourselves on the high level of personal contact we have with our customers. We have found this to be the best way of understanding our customers particular needs, and ensuring that their individual and specialist beverage machine requirements and services are fully fulfilled.

We also ensure that all the complaints are attended within the shortest possible time and all the service problems are fully fulfilled.



Our experienced professionals works in close coordination with our customers to select best machines for their organization.

Hot Beverages

Suja Cafe, as it has been certified by FSSAI & HACCP, producing two types of products, regular and healthy beverages.

Regular Beverages: Coffee, Premium Coffee, Low Sugar Coffee, Cardamom Tea, Premium Cardamom Tea, Low Sugar Cardamom Tea, Ginger Tea, Masala Tea and Lemon Tea.

Coffee



Features:

Our range of coffee has earned great accolades in the market due to their excellent taste and aroma. Our coffee prepared under HACCP Certified plant.

Benefits:

- Coffee is the No.1 source of antioxidants.
- Prevent or slow oxidative damage to our body. Antioxidants act as "free radical scavengers" and hence prevent and repair damage inflicted by these free radicals.

Premium Coffee



Features:

Our range of coffee has earned great accolades in the market due to their excellent taste and aroma. Our coffee are prepared under HACCP Certified plant.

Benefits:

- Coffee is the No.1 source of antioxidants.
- Prevent or slow oxidative damage to our body. Antioxidants act as "free radical scavengers" and hence prevent and repair damage inflicted by these free radicals.

Coffee (Low Sugar)



Features:

Coffee specially processed under strict quality measures to provide optimum quality to our clients.

Benefits:

- It benefits to all Diabetic patients.

Cardamom Tea



Features:

Cardamom Tea is manufactured under the most hygienic conditions with the use of fresh and natural ingredients. Our cardamom tea is widely accepted and using in every corporate offices, and other business outlets.

Benefits:

- Help treat indigestion, Prevent stomach pain, and relieve flatulence.
- Cardamom Tea may help relieve nausea and vomiting.
- Cardamom Tea may help detoxify against excessive caffeine.

Premium Cardamom Tea



Features:

Cardamom Tea is manufactured under the most hygienic conditions with the use of fresh and natural ingredients. Our cardamom tea is widely accepted and using in every corporate offices, and other business outlets.

Benefits:

- Help treat indigestion, Prevent stomach pain, and relieve flatulence.
- Cardamom Tea may help relieve nausea and vomiting.
- Cardamom Tea may help detoxify against excessive caffeine.

Cardamom Tea (Low Sugar)



Features:

Cardamom Tea is specially processed under strict quality measures to provide optimum quality to our clients.

Benefits:

- It benefits to all Diabetic patients.

Ginger Tea



Features:

- Pure and hygienically processed UNDER DEHUMIDITY CONDITONS.
- Nice aroma.
- Longer shelf life.

Benefits:

We are processing a ready to serve Ginger tea, which have been widely used for offices, travelers, hostels dwellers, working couples and various other applications. These are easy to use and very convenient to fill in the machines.

Masala Tea



Features:

- Pure and hygienically processed UNDER DEHUMIDITY CONDITONS.
- Nice aroma.
- Longer shelf life.

Benefits:

We are processing a ready to serve masala tea, which have been widely used for offices, travelers, hostels dwellers, working couples and various other applications. These are easy to use and very convenient to fill in the machines.

Lemon Tea



Features:

We make sure that these beverages are hygienically packed, so that we can retain their freshness for long. Our lemon tea has good flavor, it is rich in vitamin content. It has been taken from pure extracts of citrus.

Benefits:

- In the morning, it prevents you from body discomfort and mental tanginess. The tea is free from all sides affect like causing gastric EVEN if taken in empty stomach.
- It is also a mood boosting, it will drive away all the uneasiness and discomfort from your body. Hence, drinking lemon is highly recommended for your healthy health and it is best for your skin as well as helps in reducing weight loss.

Health Beverages: Milk, Milk Low Sugar, Choco Drink, Badam Drink, Malted Milk, Tomato Soup.

Milk



Features:

- Natural and purity of DAIRY WHITENER (19% fat content)
- Hygienically processed
- Superior Quality

Benefits:

- It benefits to all Diabetic patients.

Milk Low Sugar



Features:

We are processing a ready to serve Milk, which have been widely used for offices, travelers, hostels dwellers, working couples and various other applications. These are easy to use and very convenient to fill in the machines.

Benefits:

- It is a healthy drink for all types of people

Choco Drink



Features:

For providing you the perfect hot chocolate drink, we use high quality coco nuts that are sourced, broken and powdered with perfect blending.

Benefits:

- Some studies have shown that hot chocolate may be healthy because of antioxidants that are in cocoa
- Makes the drinker happier

Badam Drink



Features:

We prepared the Badam drink from natural Badam. It also contains cardamom, saffron and fresh milk that makes it tastier. A premix of badam and milk is exclusively packed for vending, which when dispensed, produces a low sugar consistent whitener.

Benefits:

- RICH TASTE makes the drinker happier and also GOOD FOR HEALTH

Malted Milk



Features:

Malted milk is a powdered food product made from a mixture of malted barley, wheat flour, and whole milk, which is evaporated until it forms a powder.

Benefits:

Consuming moderate amounts of malted milk powder and other malted milk products can benefit a healthy diet. Adding malted milk to beverages or foods can aid in meeting nutrient requirements and improve satiety.

Tomato Soup



Features:

Prepared with good quality tomato soup, and has perfect blend of salt, pepper and coriander.

Our variety of tomato soup does not contain any harmful additives.

Benefits:

- Tomato is a good blood purifier, Everyday helps in improving skin texture and color.
- Tomatoes contain large amounts of vitamin C.

Hot Drink Machines

With the advancement of technology and the availability of different types of coffee manufacturers across the world are offering some of the most advanced, low maintenance, environment friendly, highly efficient. Today, the hot drink machine market is growing at a rapid pace.

we offer full range of hot drink machine. Sujacafe vending machines are easy to use and highly durable.

Choosing a Suja Cafe vending machine means you are choosing quality.

Two lane and Four lane hot drink machines are having common features.

Common Features

- ▶ Magnetic Sealing Door
- ▶ Compact & Light Weight
- ▶ Double Option Hot Beverage Vendor
- ▶ Microprocessor Controlled
- ▶ Adjustable Premix & Water Quantities
- ▶ ABS Injected Top & Door
- ▶ Water Level Sensor
- ▶ Half Cup Option
- ▶ Hot Water Dispensing
- ▶ Cup Counter
- ▶ Password Operated Control Panel
- ▶ Door Lock
- ▶ Stainless Steel Water tank



Two Lane

Technical Specifications

Weight	: 14Kg
Dimensions	: 330mmX330mmX650mm
Power	: 1600Watts
Input Voltage	: 220V AC-50Hz
Operating Voltage	: 24V DC
Startup Time	: 15 Minutes
Canister Capacity	: 2X1Kg Capacity
Dispensing rate	: 4 Cups per Minute
Front Door	: ABS Plastic
Steam Dispersion	: Exhaust Fan
Hot Water Tank	: SS 304 Grade
Capacity	: 2.5Ltr.

Technical Specifications

Weight	: 25Kg
Dimensions	: 330mmX440mmX690mm
Power	: 1600Watts
Input Voltage	: 220V AC-50Hz
Operating Voltage	: 24V DC
Startup Time	: 15 Minutes
Canister Capacity	: 4X1Kg Capacity
Dispensing rate	: 4 Cups per Minute
Front Door	: ABS Plastic
Steam Dispersion	: Exhaust Fan
Hot Water Tank	: SS 304 Grade
Capacity	: 3.5Ltr.

Four Lane



Regulations

Govt. Authorities

VAT Registration No.	: 36157156886
CST Registration No.	: 36157156886
FSSAI Licence No.	: 13614012000954
Trade Licence No.	: 0302-203-0006
Small Scale Industries Registration No.	: 006105150
Labor License	: Yes
Weights & Measurements	: Up to date
Medical Check up	: 01-04-2014 to 31-03-2015
Insurance for Employees	: 01-04-2014 to 31-03-2015
Nutritional Information all Products	: YES
Electricity Commercial	: YES
Fire Extinguisher	: YES
Trade Mark Registered No.	: 1801534

Private Authorities

ISO Registration No.	: 14RQ07CY
HACCP Registration No.	: 5082
National Pest Control (Quarterly)	: YES



Coffee & Tea at its refreshing Best !!

SUJA CAFE FOOD PRODUCTS PVT LTD

FLAT NO - 401, PRAGATHI RESIDENCY, KAPRA, HYDERABAD - 500062
PHONE NUMBER: 040-39272208 | EMAIL: info@sujacafe.com | www.sujacafe.com



Coffee & Tea at its refreshing Best !!

PROFILE

Hot Beverage Vending Solutions