Revolutionizing B2B Food Supply in India

A full-stack, tech-enabled distribution platform for restaurants, hotels, and cloud kitchens.



Team

Name	Role	Background & Expertise
Darshan D.	Founder & CEO	Tech-first founder, leading strategy, vendor partnerships, and product development.
(Confidential)	Senior Sourcing Partner	Connects with 4,000+ farmers deep expertise in sourcing and supply chain.
(Confidential)	Culinary Advisor	Brings culinary innovation and leads ready-to-heat product R&D.

The Problem

Fragmented Supply Chain

Restaurants and hotels rely on 8 - 10 fragmented local suppliers.

Inconsistent Quality & Pricing

Unreliable product standards and fluctuating costs.

Limited Tech Adoption

Limited technology adoption and lack of real-time visibility

Unreliable Deliveries

Daily procurement headaches and uncertain timelines.



Our Solution: Harvest Direct

Single-Window Platform

Delivering farm-fresh produce and 21+ kitchen essentials.

Quality Assurance

Competitive pricing, consistent standards.

Tech Enabled Supply Chain

Reliable supply chain with live order tracking.

Rapid Delivery

Next-day routine, 3-hour express for urgent needs.







Dairy



Sauces & Seasoning



anned & Imported



Masala, Salt & Sugar



Chicken & Eggs



Edible Oils



Frozen & Instar Food



Bakery & Chocolates



Pulses



Flours



Beverages & Mixes



Dry Fruits & Nuts



Rice & Rice Products



eafood



Mutton, Duck &



Fresh Cut & Peeled



Custom Packaging



Packaging Materials



Cleaning & Consumables



Alcohol & Cigarettes

Tech Stack

Full-Stack Supply Chain Tech	 Centralized ERP System Central hub for inventory, orders, and procurement Demand Forecasting Optimizes sourcing, reduces waste
Integrated Warehouse & Logistics Systems	 Warehouse Management (WMS) for real-time tracking, FIFO-based movement IoT-based cold chain monitoring to maintain temperature & freshness Fleet optimization algorithms for last-mile delivery efficiency
Restaurant-Facing Platform	 Seamless ordering via Harvest Direct App or Web Live tracking, credit facility, and invoicing integrations
Delivery Partner App (Hybrid Fleet Model)	 Own fleet: company-employed driver Gig-based fleet: third-party logistics & freelancers

Business Model

Who We Serve

Restaurants, Hotels, Cafes Institutional Kitchens & Any B2B Food Buyer with FSSAI License and GST

How Orders Are Placed

- Easy ordering via app/website
- Minimum order: ₹2,500

What We Offer

20+ categories: fruits, veggies, dairy, proteins, groceries, packaging, cleaning supplies

How We Source

- Directly from 4,000+ farmers & trusted manufacturers
- Fair pricing and quality assurance

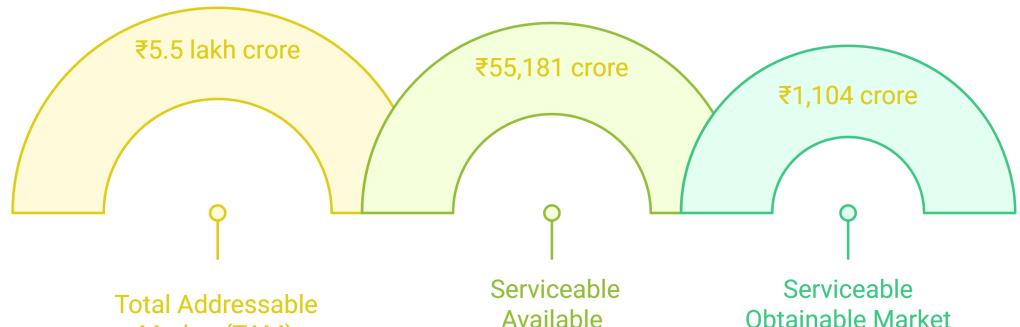
How Delivery Works

- Hybrid logistics: own fleet + gig drivers
- Two speeds: next-day or 3-hour express

How We Make Money

- Product markups: 8–
 20% by category
- Higher volumes, better margins

Market Size



Pan-India B2B food & kitchen supply market restaurants, hotels, and cloud kitchens across all cities and categories.

Market (TAM)

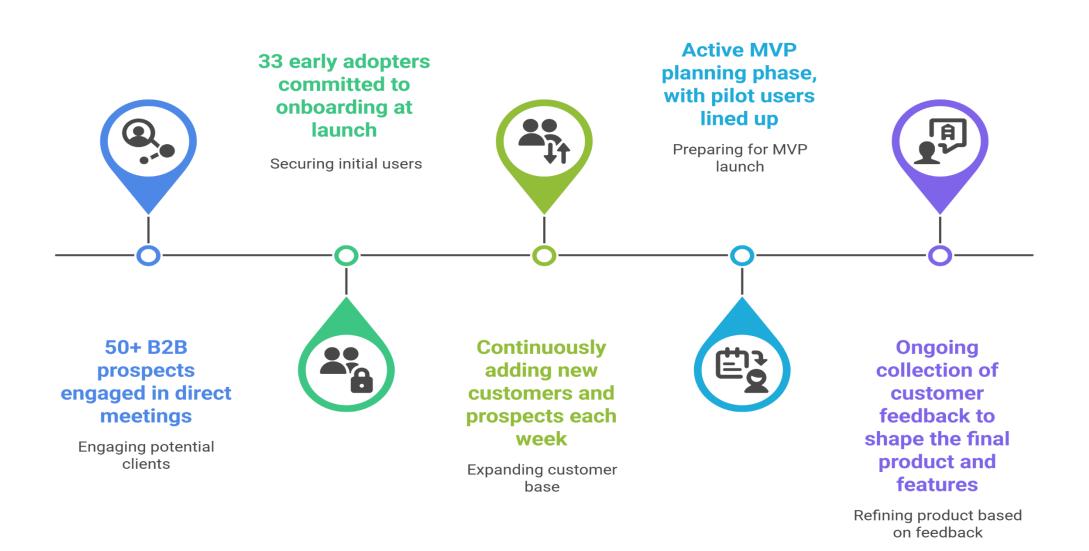
Total B2B food procurement spend in the Mumbai Metropolitan Region (MMR) our initial operating geography.

Market (SAM)

Obtainable Market (SOM)

Phase 1 target within MMR focused zones, dense customer clusters, and 21 essential supply categories.

Current Traction



Competitive Landscape

Feature	HARVEST	hyperpure BY ZOMATO	METRO Wholesale	LOCAL VENDORS	
Tech-enabled Ordering	Yes	Yes	Partial	No	
Farm-to-Kitchen Integration	Yes	Yes	No	No	
Single-Window Platform	Yes	Yes No		No	
Real-Time Tracking/Analytics	Yes	Yes No		No	
Consistent Quality/Pricing	Yes	No	Yes	No	
Transparent Delivery Timelines	Yes	Partial	Yes	No	
Reliability	High	Medium	Medium	Low	

Financials Projections

Year	Active Customers	Avg. Order Value/month (₹)	Monthly GMV (₹ Cr)	Annual GMV (₹ Cr)	Gross Margin %	Gross Profit (₹ Cr)	Net Profit (₹ Cr)
1	500	50,000	2.50	30.00	12.0	3.60	-5.00
2	1,500	57,499	8.62	103.50	12.5	12.94	-2.50
3	3,000	66,123	19.84	238.04	13.0	30.95	2.90
4	5,000	76,041	38.02	456.25	14.0	63.87	14.30
5	8,000	87,447	69.96	839.49	14.0	117.53	36.20

[•] AOV grows 15% yearly as category and client value rise.

[•] Gross margin improves with scale and private label launches.

[•] Net profit turns positive from Year 3 as efficiency increases.

[•] Alcohol sales excluded until Year 2 due to licenses/capital need.

Funding Needs & Use of Funds

We are raising ₹36 crore to secure a 24-month operational runway, fully funding team expansion, inventory, infrastructure, and growth initiatives for Harvest Direct.

Category	Description	Amount (₹ Cr)
Team Salaries & Benefits	All roles: sales, tech, warehouse, drivers, admin, mgmt	16
Inventory Working Capital	Product stock buffer for growth & seasonality	6.13
Warehouse & Operations	Rent (20k sq.ft.), utilities, maintenance, security	1.2
Technology & IT	Servers, cloud, software, equipment, licenses	0.75
Fleet & Logistics	Tempos (one-time), fuel, repairs, gig delivery support	1.2
Cold Chain & Storage Infra	Freezers, cold rooms, racking, material handling	1.1
Packaging & Consumables	Cartons, crates, ice packs, uniforms, POS forms	0.25
Sales & Marketing	On-ground, digital, referral incentives, events	2
Legal, Compliance, Licenses	All mandatory registrations, certificates, contracts	0.3
Setup & Launch Costs	Initial infra, go-to-market, demo, office setup	0.8
Admin & Overheads	Office rent, admin supplies, insurance, misc.	0.8
Contingency Buffer	Risk reserve for unforeseen needs (approx. 20%)	5.47

Thank You

We're building the future of food supply for India's F&B industry.

Let's connect and grow together.

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