

## **Company Overview**

Harvest Direct is building a full-stack food supply chain company for India's hospitality sector. We own the inventory, manage warehousing and logistics, and deliver fresh produce and essentials directly to restaurants, hotels, and cloud kitchens. Starting in Mumbai, we aim to become the Sysco of India.

### **Problem**

Restaurants deal with 8–15 vendors daily — chaotic, unreliable, and expensive.

No vendor takes end-to-end responsibility for quality, price, or delivery time.

Fragmented supply chains lead to food waste, high costs, and lost business.

### Many vendors

Restaurants work with many vendors daily. This can be chaotic, unreliable, and expensive.

#### No responsibility

No vendor takes responsibility for quality, price, or delivery time, leading to issues.

## Fragmented supply

Fragmented supply chains lead to food waste, high costs, and lost business for restaurants.

### **Our Solution**

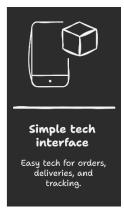
One consolidated supplier for all daily kitchen needs: vegetables, meats, groceries, cleaning supplies, and more.

We own and control the supply chain — from sourcing to delivery.

Simple tech interface for placing orders, scheduling deliveries, and tracking shipments.

# Wide product range A single supplier for diverse kitchen needs





# Key Features & Advantages











## **Target Market**

# Market size The HoReCa industry has a ₹5.5 lakh Cr annual market across metro cities.

Initial focus
The initial focus is
on Mumbai
Metropolitan Region
with 15K+
commercial
kitchens.

Primary
customers
Primary customers
include Restaurants,
cloud kitchens,
QSRs, bars, and
hotels.

### **Future Objectives**

quality control.

