



AL-AHMED CONTINENTAL

Dehydrated, Clean & Natural Next-Gen Ingredients.

Q3

July

2025



Company Overview

Firm Name : Al-Ahmed Continental
Established : 2010
Founder & Proprietor : Nadeem Mohammed Ahmed
Location : Jayanagar, Bangalore, India.

What We Do:

We specialize in **dehydrating** fruits & vegetables into **100% natural**, clean-label powders - **rich in nutrients**, flavor, and consistency.

Industries Served:

Food Processing • Spices • Health & Wellness

Our Focus:

Natural & Nutrient Rich • **Hygienic**, Controlled Processing • Scalable for **B2B** & Bulk Supply





Our Vision

To become a **global leader** in delivering premium, sustainable, and **nutrient-rich** dehydrated fruit & vegetable powders.

Enabling **healthier lives** worldwide and driving **agricultural innovation** from the heart of India.





Our Mission

At **AL AHMED CONTINENTAL**, we are committed to:

- 🌿 Delivering **100% natural**, high-quality powders
- ⚙️ Using **advanced dehydration** technology
- 👨‍🌾 Supporting **local farmers** and sustainable sourcing
- 🛡️ Upholding **global standards** in purity and safety
- 🍎 Serving the **food, health, and wellness** industries

“ Clean Ingredients. Consistent Quality. Global Reach ”





The problem we're solving !

Current issues in the industry

Untapped Potential in Fruit By-products

The nutritional and commercial value of by-products like **banana peels, orange peels, and others** is often overlooked in traditional fruit processing methods.

They are frequently discarded, despite their **nutrient-rich, reusable potential and sustainable innovation opportunity**.

High Spoilage Rate of Fresh Fruits & Vegetables

Fresh fruits & vegetables spoil fast, causing major post-harvest losses if not processed in time.

- ◆ Example: Banana
 - Ripens rapidly
 - Difficult to store or transport
 - High wastage

Nutrition Loss in Transport

Transporting perishable produce (fresh bananas) over long distances often leads to:

- Nutritional loss due to spoilage
- Physical damage from handling and transit
- Reduced market value and shelf life

Threat to Nutritious & Sustainable Food Supply

The market is shifting. Consumers want more than ripeness, they want **nutrition, sustainability, and shelf-stable options**. Traditional models fall short.

The conventional banana marketing hasn't fully addressed this gap, **it's our turn now!**



THE SOLUTIONS WE OFFER !

01

Dehydration Technology

We use **advanced dehydration techniques** to convert fresh fruits & vegetables into **powder form** extending shelf life and **preserving nutrition** with **no additives** or **refrigeration** required.

Key Benefits

- Clean-label | Additive-free | Nutrient retention
- Maintains flavor integrity
- Sustainable, scalable, shelf-stable

02

Utilization of By-products

We repurpose banana peels and other by-products into useful commodities, like

- 👉 Animal feed
- 👉 Organic manure
- 👉 Compost Enhancers
- 👉 Other useful commodities

This contributes to a **zero-waste production** process

and supports our commitment to **sustainability**.

03

Value Added Products

We develop a range of banana-based products, including:

- Plain banana powder
- Banana chocolate blends
- Custom value-added formulations

This **promotes value addition**, meets diverse market needs,

and unlocks **new revenue opportunities across** food and wellness **sectors**.

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Market Expansion

We leverage the extended shelf-life and nutritional value of banana-based and vegetable powders to:

→ **Penetrate** domestic & global markets

→ **Meet rising demand** for organic and health-focused foods

→ **Serve industries** focused on wellness, clean-label, and functional nutrition

This positions us for **scalable growth and global relevance**.



Bananas



Garlic



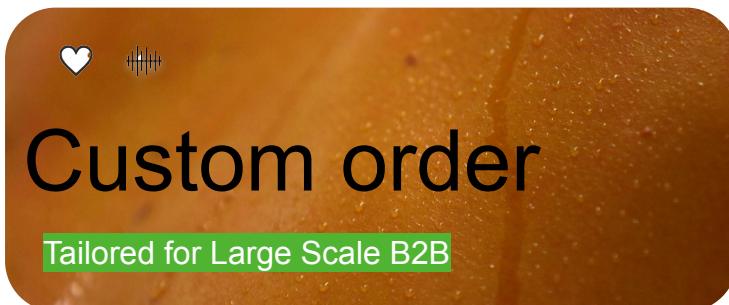
Moringa



Onions



Green Chillies





Quality Assurance & Traceability: Premium Dehydrated Solutions

Discover how our premium, 100% natural dehydrated food ingredients set new industry standards. We ensure extended shelf life and preserve authentic flavor, aroma, and nutrition through meticulous processing, from granule size to flavor intensity.

Every batch undergoes **multi-point quality checks** and is **fully traceable**, complying with **global food safety standards**. With **zero additives**, **eco-friendly practices**, and **private labeling options**, we are your dependable partner for international brands. The dehydrated food ingredients market is rapidly expanding, with dehydrated vegetables alone projected to reach **USD 8.5+ billion by 2028**, growing at an **8.5% CAGR**.





MARKET ANALYSIS

Core Segments We Serve

- Nutraceutical & Wellness Manufacturers
 - ◆ Natural additive free powders for
 - Immunity & Digestion
 - Energy blends
- Food & Beverages Processing Industries (F&B)
 - ◆ Value added formulations for
 - Snacks
 - Seasonings
 - Health Blends
- Ayurveda & Herbal Wellness Brands
- Organic Ingredient Exporters
- Sustainable Food Systems
 - ◆ Low waste
 - ◆ Long shelf life





MARKET DRIVERS & CONSUMER TRENDS

Clean Label Movement

- Rising demand for natural, preservative-free ingredients
- Consumers prefer minimally processed, traceable food sources with nutritional integrity

Food Safety & Shelf Life

- Global food processing industries seek longer-lasting ingredients with:
- No preservatives
 - Safe for transport
 - Compliant with hygiene norms

Ready-to-Eat (RTE) Food Growth

- Surge in demand for:
- Instant meals
 - Spice premixes
 - Pre-cooked food kits

Hence rise in demand for easy-to-store, powdered formats like onion, moringa, banana, and chilli

Product Portfolio Expansion

Widening our Powder Product Range to meet the rising Consumer Demand

Ginger

Beetroot

Banana

Onion

Tomato

Carrot

Green Chilli

& more...

Serving diverse health & culinary applications



Global Exporters & HORECA Supply Chain

- Exporters serving **Middle East, Europe, and North America**
- Demand for **food-grade dehydrated powders**
- Bulk packaging, private labeling, and quality certifications align with **global compliance standards.**
- **Hotels, restaurants, caterers** using powders for:
 - Volume cooking
 - Storage efficiency
 - Consistent flavour delivery
- Helps **reduce perishable waste** and streamline operations.
- Offers a **cost-effective** and **dependable ingredient** for the HORECA sector.





Project Expansion Overview & Production Capabilities

1

New Dehydration Unit - Scalable & Global Ready

- 📌 **Objective:** Modern export-focused facility
- 🛡️ **Shelf Life:** 24+ months
- ✅ **Focus:** Clean-label, nutraceutical-grade food ingredients
- 💎 **USP:** 100% natural processing | Global export compliance

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Key Production Highlights

- 🚀 **Integrated facility:** Drying, grinding, auto-packing
- 📦 **Capacity:** 150+ MT annually
- 🌐 **Certified:** FSSAI, HACCP, ISO 22000, APEDA (assuring top-tier quality and scale for all B2B and export clients.)





High ROI Investment Strategy

Category	Allocation (INR)	% of Total	Purpose
Machinery & Infrastructure	50,00,000	33.30	Upgrade/Procure drying ovens, grinders, slicers, packing units
Marketing & Branding	15,00,000	10.00	Website, B2B campaigns, International Expos, Samples
Working Capital and Maintenance	15,00,000	10.00	Salaries, Utilities, Raw materials buffer (3-6 months), Maintenance
Logistics and Distribution Setup	10,00,000	6.70	Tie-ups with domestic & international shipping partners, warehousing
Raw Material Procurement	20,00,000	13.30	Bulk purchase of Fresh Banana, Moringa leaves, Tomato, Green Chilli (seasonal buying at lower cost)
Facility Rent / Improvement	10,00,000	6.70	Cold storage ventilation improvement, FSSAI/ISO workspace compliance
Packing & Private Labeling	15,00,000	10.00	Custom bags, Export Packing, Vacuum sealing units, Labeling materials
Certification & Compliance	5,00,000	3.30	FSSAI, HACCP, ISO 22000, APEDA, EXPORT LICENSE FEE (IEC)
CRM Systems	5,00,000	3.30	Inventory, billing, and B2B client CRM software
Contingency Buffer (5%)	5,00,000	3.30	Unforeseen costs (machinery repairs, raw material cost spikes, etc)
TOTAL	15,00,000	100	

Facts and Stats:

The dehydrated food ingredients market is experiencing rapid growth, driven by increasing demand in global convenience foods, spice blends, and ready-meal sectors. The market for dehydrated vegetables alone is projected to **exceed USD 8.5 billion** by **2028**, with an **impressive CAGR of 8.5%**. Our strategic investment plan is designed to capitalize on this expansion.





Strong Profitability and Rapid Break-Even

Our business model is designed for **robust profitability**, with **healthy gross margins** across our **premium dehydrated ingredients**.

The following estimates highlight our **strong financial outlook** and potential for **rapid return on investment**.

Profit Margin Estimate (INR)

Product	Cost/	Selling	Gross	Margin
	KG	Price/	Profit/	%
		KG	KG	
Banana Powder	120	300	180	60
Green Chilli Powder	150	350	200	57
Moringa Powder	100	280	180	64

Break-Even Analysis (with High Profit Margin)

Year 1 Forecast (Conservative, Post Setup):

Monthly Sales (Banana, Chilli, Moringa Powders): ₹12,00,000 (Avg)

Monthly Operational Cost (incl. depreciation): ₹5,00,000

Monthly Net Profit (before tax): ₹7,00,000

Annual Revenue: ₹1.44 Crores

Annual Net Profit: ₹84,00,000

STRATEGIC ADVANTAGE

→ Strong sourcing network for seasonal buying

→ Export-ready certifications

→ Modern tech stack and packaging setup

→ Premium branding for global appeal

Break-even: Within 9 months of commercial launch !



Market Growth and Business Success

Scalable Expansion Plan

- **Geographic Expansion:**

Targeting key markets including EU, Middle East, SEA, and North America.

- **Increase Capacity:**

Enhancing dehydration and packing infrastructure to meet rising demand.

- **Strategic Alliances:**

Partnering with leading processors and exporters for broader reach.

- **Supply Chain Strengthening:**

Building robust raw material hubs for consistent quality and supply.

- **Continuous R&D Innovation:**

Introducing new dehydrated powders and variants for diverse culinary applications.



Driving Efficiency & Client Loyalty

- **Client Relationship:**

Launching B2B CRM and comprehensive after-sales support.

- **LEAN Practices:**

Minimizing waste and optimizing operations through data-led planning.

- **Private Label Support:**

Enabling long-term brand partnerships with tailored solutions.



High-Tech Dehydration Process

"Clean, Consistent, Scalable. "





Meet Our Founder

Nadeem Mohammed Ahmed is the founder and proprietor of Al Ahmed Continental, established in 2010. He holds a Bachelor's degree in Business Administration and brings over **23 years of experience in business management** across diverse sectors.

With a strategic vision and a strong grasp of market dynamics, he has successfully led the company into the **agro-processing industry**, building over **3 years of specialized expertise** in the dehydration and value-addition of agricultural products.

Under his leadership, Al Ahmed Continental is driving forward an **advanced dehydration project** — focusing on **banana, green chili, moringa, onion, ginger**, and other vegetable and fruit powders. This initiative addresses the rising demand for **high-quality, shelf-stable, and natural ingredients** in both **domestic and global markets**, aligned with modern **food, health, and wellness trends**.



Nadeem Mohammed Ahmed
Founder and Proprietor
Al Ahmed Continental

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