BACKGROUND OF BUSINESS

A. Who are we
We are a food supply business specializing in the wholesale distribution of dry goods and fresh food ingredients to institutional catering operators. Our business focuses on ensuring a stable and timely supply of quality food ingredients to support large-scale meal preparation.

B. What do we do
Our core business is supplying food ingredients to a catering service provider responsible for preparing daily meals for approximately 1,000 students at an MRSM campus. Our products include rice, cooking oil, flour, sugar, vegetables, poultry, seafood, meat, eggs, frozen food, and various cooking ingredients required for daily food preparation.
We source products from trusted wholesalers and suppliers before delivering them according to scheduled orders to ensure uninterrupted catering operations.

C. When did we start our business operations
We commenced our business operations on March 2021.

D. Where we are operating our business in
Our business operates from a home-based office in Shah Alam, Selangor, where administrative, procurement, and operational activities are managed. As all sales are conducted through direct supply arrangements with institutional customers, the business does not require a physical retail store.

E. How much have we invested into the business to-date
The company has invested more than RM50,000 to date.

F. No. of Outlets/Branches we have now (if any)
The company operates strictly on a B2B basis and does not operate any retail outlet.

G. Our Financial Summary

Year	Turnover	Total Expenses	Profit / (Losses)
2025	RM2,000,000	RM1,880,000	RM120,000
2026 up to date	RM750,000	RM705,000	RM45,000

H. Experience of our Key Management Team
The management team possesses extensive experience in food procurement, supplier coordination, inventory management, and institutional food supply operations. Through years of industry experience, management has established reliable sourcing channels and understands the importance of timely deliveries, quality control, and maintaining adequate stock levels to meet customers' daily operational requirements.

I. Staffing – Staff Strength
Staff - 1

J. How we intend to use and repay the funds
The financing will primarily be used as additional working capital to purchase food inventory from suppliers, improve cash flow, and support larger purchase volumes required to fulfil ongoing supply contracts. As supplier payments generally need to be made before customer collections are received, the additional financing will help maintain sufficient inventory and ensure uninterrupted operations.

Repayment will be made through the company's recurring business revenue generated from its ongoing supply contracts. With consistent customer demand and stable monthly cash inflows, management is confident in meeting all financing repayment obligations according to schedule.

K. Other supporting information about our company

Platform Remarks

Issuer's Credit Facilities in CTOS Report	
No. of Secured facilities	**1**
No. of Unsecured facilities	**2**