



Congratulations to all, Emmbi wins India SME 100 Awards



Emmbi Industries Ltd won the prestigious “India SME 100 Awards, 2016” presented by SME India Forum. Emmbi has passed all the stringent evaluation processes & criteria laid down by the Jury Board of the 3rd Edition of India SME 100 Awards. Emmbi was chosen on the basis of financial parameters and non-financial parameters of the evaluation format.

The awards felicitation was organized by India SME Forum at the India SME 100 Awards Evening presented by THE AXIS BANK on the evening of 28th of April, 2016. *Mrs. Rinku Appalwar*, CFO of Emmbi Industries Ltd received the award from *Shri. Kalraj Mishra*, Hon’ble Union Minister of MSME, *Shri. Suresh Prabhu*, Hon’ble Union Minister of Railways, Govt. of India and *Smt. Shika Sharma*, MD & CEO, Axis Bank.

It was great honor to be ranked and chosen among an overwhelming 49023 nominations filed by SMEs from all over the country. The ceremony was attended by senior functionaries of the Union Government, Policy Makers, business leaders, experts and key functionaries of the Indian Venture Capital & Finance Industry.



Emmbi Innovation Lab recognized as R & D unit by DSIR

Emmbi Innovation Lab an arm of Emmbi Industries Ltd is now recognized as an “In House R & D Unit” by the department of Scientific and Industrial Research, Government of India.

The Department of Scientific and Industrial Research (DSIR) is a part of the Ministry of Science and Technology which has a mandate to carry out the activities relating to indigenous technology promotion, development, utilization and transfer.

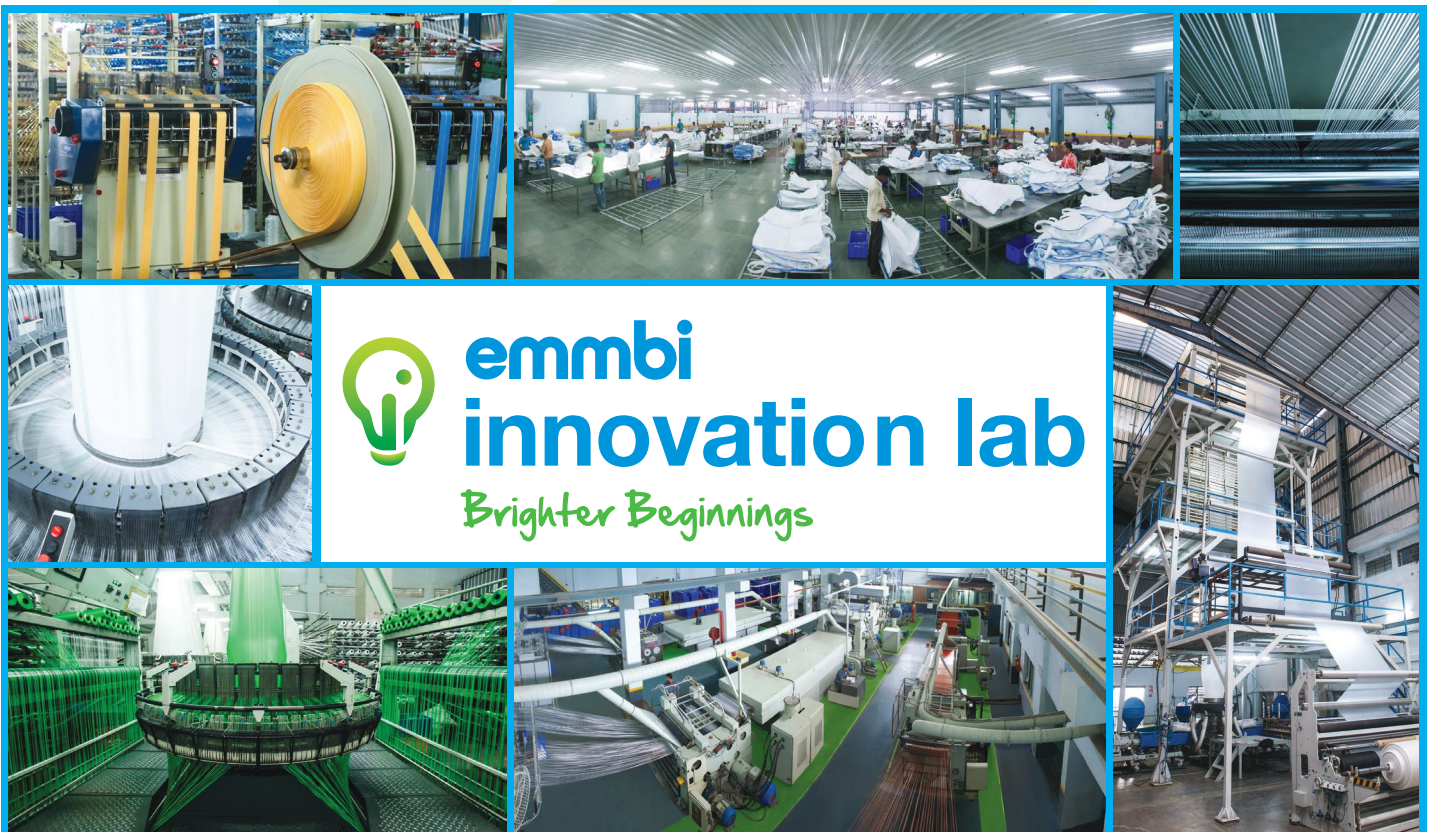
A Certified Research Institution gives a number of advantages to Emmbi Industries. Primarily, it is a shot in the arm for Emmbi’s innovation effort. However, the recognition also enables Emmbi Industries to avail of a number of fiscal incentives, the primary one being the ability to claim Weighted Deduction of 200% of the company’s total R&D expenditure subject to approval from Income tax department. Excise & Custom Duty Exemptions for the products patented by the company as per Govt. Notification No24 /2007 & 16 /2007 with the right terms & Conditions.

In the past two years “Emmbi Innovation Lab” has filed Six Product Patents and Five process patents for various products & processes. This journey of innovation will continue to grow with new “In House R & D Centre” status to the companies Innovation lab.

Emmbi’s R & D team was formed around Nine years ago under the active leadership of Mr. Makrand Appalwar. A dedicated team of 34 personnel which includes 8 Engineers, 10 Technicians and 16 operators work all through the year. They were also supported by Domestic & International Sales Team for “Need Identification” which made the R & D more meaningful and commercially viable.

Benefits to Stakeholders:

Innovation is a continuous need of mankind and has always been a biggest growth driver for Emmbi. With this recognition Customers would be more inclined to entrust the job to Emmbi as a “Solution Provider” which will improve Emmbi’s ability to price products better. This will improve Emmbi’s operational margins, which will definitely be heartening news for the Emmbi “Shareholders” and “Bankers”. The pride created as strong players in the field of polymer processing will make Emmbi’s “Employees” happier and “Suppliers” re-assured.



emmbi
innovation lab

Brighter Beginnings

☆☆☆☆ **CARE upgrades Emmbi's rating** ☆☆☆☆

Credit Analysis & Research Ltd - the second-largest credit rating agency in India has upgraded Emmbi Industries Ltd.'s rating.

CARE Ratings provides the entire spectrum of credit rating that helps the corporates to raise capital for their various requirements and assists the investors to form an informed investment decision based on the credit risk and their own risk-return expectations.

Care's Rating Committee assigned Care BBB+ and Care A3+ for long-term fund based facility and short-term fund based facility respectively on the basis of recent developments including operational and financial performance of Emmbi for FY15 and 9MFY16.

Facilities	Ratings
Long-term fund based facility	Care BBB+
Short-term fund based facility	Care A3+

Emmbi foundation organises free medical camp



Emmbi Foundation have pulled up its socks as the scope of activities of Emmbi foundation is spreading day by day. Over 600 Emmbi workers and villagers attended the free medical camp. This was organized by Emmbi Foundation in the month of April, where they conducted the free medical camp for the marginalized community in the rural area of Silvassa. Expert team of doctors was engaged in the activity for the detailed checkup of the villagers.

The areas of Silvassa face severe problems of drinking water, which further leads to health problems. The area also sees lot of alcoholism which affects the health of the person who consumes and brings stress in the family. As a result awareness of being healthy becomes an important issue.

The detailed checkup included the complete physical examination, vision test, blood test, urine examination, electrocardiogram (for 40yrs+), pulmonary function test etc. People who benefitted by the activity are the daily wage earners who could hardly save from their daily wages and are far away from thought of spending on their health checkup. Moving ahead Emmbi Foundation would keep up its good work for the betterment of the society



Free Medical Camp



Expert team of doctors



Rural Area of Silvassa



600 Emmbi workers and villagers



Emmbi Foundation

CELEBRATIONS IN INDIA



JANMASHTAMI, is the birthday of lord Krishna which is celebrated with great enthusiasm all over the country. It is believed that lord Vishnu reincarnated in the form of lord Krishna on the auspicious day of Janmashtami. The historical background of the birth of lord Krishna depicts the significance of this Hindu festival. Lord Krishna was born at midnight on the eighth day of Hindu lunar month, Shravana.

This Indian festival is celebrated every year in month of August/ September. Dahi Handi is celebrated to mimic the stealing of butter by Krishna. An earthen pot containing butter, ghee (milk fat), dry fruits and milk is hung at a height with the help of a rope. Energetic men make a human pyramid and climb on each other to reach the pot and the break the pot. Later Dahikala (ingredients in the pot) is distributed among everyone. Dahi Handi celebration encourages working in a team, thus signifies the importance of team work.

The scriptures speak of the 10 Avatars of Vishnu - different incarnations that take the form of divine intervention provided by Vishnu during the various stages of human evolution. The "dasavatara" (ten avatars) is meant to re-establish dharma or righteousness and destroy tyranny and injustice on earth.

THE 10 AVATARS OF VISHNU:

1. Matsya (the fish)
2. Koorma (the tortoise)
3. Varaha (the boar)
4. Narasimha (the human-lion)
5. Vamana (the dwarf)
6. Parasurama (the angry man, Rama with an axe)
7. Lord Rama (the perfect man, king of Ayodha)
8. Lord Krishna (the divine statesman)
9. Balarama (elder brother of Krishna)
10. Kalki (the mighty warrior)

The last Avatar is yet to appear, and in many versions of the mythology, the ninth incarnation is mentioned as Lord Buddha.

DELICACIES OF INDIA



INDIAN TANDOORI CHICKEN

Tandoori chicken is a dish originating in the Indian subcontinent. It consists of roasted chicken prepared with yogurt and spices. The name comes from the type of cylindrical clay oven, a tandoor, in which the dish is traditionally prepared.

Preparation Time: 25 mins

Cooking Time: 20 mins

Ready in: 1.45 hr

Ingredients:

- 2 pounds chicken, cut into pieces
- 1 teaspoon salt
- 1 lemon, juiced
- 1 1/4 cups plain yogurt
- 1/2 onion, finely chopped
- 1 clove garlic, minced
- 1 teaspoon grated fresh ginger root
- 2 teaspoons garam masala
- 1 teaspoon cayenne pepper
- 1 teaspoon yellow food coloring
- 1 teaspoon red food coloring
- 2 teaspoons finely chopped cilantro
- 1 lemon, cut into wedges

Method:

1. Remove skin from chicken pieces, and cut slits into them lengthwise. Place in a shallow dish. Sprinkle both sides of chicken with salt and lemon juice. Set aside 20 minutes.
2. In a medium bowl, combine yogurt, onion, garlic, ginger, garam masala, and cayenne pepper. Mix until smooth. Stir in yellow and red food coloring. Spread yogurt mixture over chicken. Cover, and refrigerate for 6 to 24 hours (the longer the better).
3. Preheat an outdoor grill for medium high heat, and lightly oil grate.
4. Cook chicken on grill until no longer pink and juices run clear. Garnish with cilantro and lemon wedges.



POTATO CURRY:

A pure vegetarian and one of the most common cooked dishes in Indian houses is the potato curry. This dish takes very little time to prepare and can be consumed with roti, rice and even bread too!

Preparation Time: 30 mins

Cooking Time: 30 mins

Ready in: 1 hr

Ingredients:

- 4 potatoes, peeled and cubed
- 2 tablespoons vegetable oil
- 1 yellow onion, diced
- 3 cloves garlic, minced
- 2 teaspoons ground cumin
- 1 1/2 teaspoons cayenne pepper
- 4 teaspoons curry powder
- 4 teaspoons garam masala
- 1 (1 inch) piece fresh ginger root, peeled and minced
- 2 teaspoons salt 1 (14.5 ounce) can diced tomatoes
- 1 (15 ounce) can garbanzo beans (chickpeas), rinsed and drained
- 1 (15 ounce) can peas, drained
- 1 (14 ounce) can coconut milk

Method:

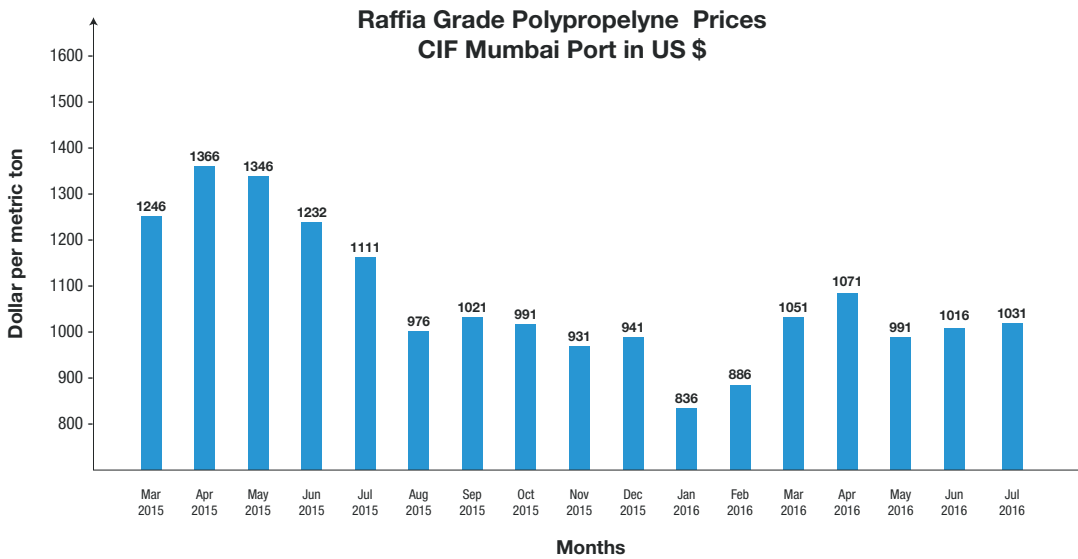
1. Place potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until just tender, about 15 minutes. Drain and allow to steam dry for a minute or two.
2. Meanwhile, heat the vegetable oil in a large skillet over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Season with cumin, cayenne pepper, curry powder, garam masala, ginger, and salt; cook for 2 minutes more. Add the tomatoes, garbanzo beans, peas, and potatoes. Pour in the coconut milk, and bring to a simmer. Simmer 5 to 10 minutes before serving.

INTERESTING FACT ABOUT INDIA THAT YOU HAD NO IDEA ABOUT



Martial Arts were first created in India, and later spread to Asia by Buddhist missionaries.

POLYMER PREDICTION



As per our prediction, polypropylene will be \$25/MT to \$50/MT plus in July 2016.

In August 2016 it's predicted to be +/- \$25/MT to +/- \$50/MT.

Disclaimer: The prices in the past and future are the CIF prices of the Material Ex Mumbai Port. Emmbi Research reserves the right to revise the information without any prior notice. Predictions may change as per the geopolitical situation of market.

INTERESTING FACT ABOUT INDIA THAT YOU HAD NO IDEA ABOUT

First Mining of diamond was done in India

Until diamond was found in Brazil in 18th century, India was the only country producing diamond. It was found in Guntur and Krishna district near the delta of Krishna River.



GRISHMA KALIN YOJNA 2016 (SUMMER SEASON SCHEME 2016)

Win-Win situation is what we always try to achieve at Emmbi. Generally workers are reluctant to work in factories during summer season due to lot of heat generated in this season. All companies try to provide good working condition but still workers tend to go back to their native for break which in turn results in alot absenteeism and eventually affects the production as well. To resolve this problem, few years back Emmbi fabricated an innovative solution – Grishma Kalin Yojna which would benefit the workers, the company and eventually the client as well.

Grishma Kalin refers to “summer season” and Yojna refers to “scheme” i.e. Summer Season Scheme for workers.

Since last 4 years emmbi is devising a scheme called Grishma Kalin Yojna for a period of 3 months i.e. from 15th March to 15th June. This scheme offers benefits to factory workers for their attendance during this period over and above their monthly salary. This scheme has two layers i.e. incentive plan and lucky draw.

Incentive Schemes – Workers get 5, 7, 8, 10 days extra salary over and above their regular salary as reward for their attendance during 15 th march to 15 th June depending upon their category. Also the ones whose attendance falls between 85 to 90 days during this period are eligible for lucky draw. Last year 9 motor-bikes were given to workers via lucky draw. The scheme played a catalyst role to increase the attendance of workers and eventually resulted in good production numbers. This year we are offering 14 gold coins of 8 grams each. The felicitation ceremony is generally conducted in the last week of July.

Emmbi would continue to brighten lives of its different stakeholders by devising such interesting solutions.



Grishma Kalin Yojna 2015



**Would 2016
be better?
Anticipate...**

INTERNATIONAL DELICACIES



LEG OF LAMB WITH ROASTED VEGETABLES (New Zealand)

Roast Leg of Lamb is burnt outside and tender inside. It tastes crisp and not greasy at all. There is a sentence used to praise it "You can smell its fragrance before you see it."

Ingredients:

- 1.5kg leg of lamb on the bone
- 10 cloves of garlic
- 4 tablespoons chopped parsley salt & freshly ground black pepper
- Patatoes
- Kumara
- Lemons (cut into thin slices)
- Figs, Parsnip baby onions, spring onions, pumpkins, mushrooms, radishes

Lemon rosemary topping:

- Finely grated rind of three lemons
- 2 tablespoons chopped fresh rosemary leaves

Method:

1. Preheat oven to 200°C.
2. Trim peel and generally prepare the vegetables - keep pieces of root vegetables uniform size, potatoes, kumara etc.
3. Remove skin from lamb, leaving a thin layer of fat.
4. Peel garlic cloves and slice in half. Cut slashes in lamb fat and push a garlic slice into each one. Sprinkle over the topping.
5. Place vegetables in bottom of roasting pan with 2 tablespoons oil just to prevent sticking, and place lamb on rack above.
6. Roast in the oven for 1 hour 20 minutes. The lamb is cooked when the juices that run out of the meat when pierced with skewer are faintly pink.
7. Rest lamb out of oven at least 10 minutes before carving. Serve with redcurrant, mint or rosehop jelly.



PIKELETS

A pikelets often called as pancake is a flat cake, often thin, and round, prepared from a starch-based batter that may also contain eggs, milk and butter and cooked on a hot frying pan, often with oil or butter.

Ingredients:

- 1 cup flour
- 1 teaspoon baking powder
- 2 tablespoons sugar
- 1 egg
- 2/3 cup milk
- 1 tablespoon melted butter

Method:

1. Sift flour into a mixing bowl and add sugar.
2. Mix together egg and milk and mix into dry ingredients,
3. Add melted butter
4. Add 2 tablespoons of mixture to the heated greased pan.
5. Cook for approximately 2 minutes on medium heat, until bubbles appear on the surface of the pikelet
6. Turn over pikelet and cook until other side is golden

Serve with your favourite jam and some more butter

"ONE CANNOT THINK WELL, LIVE WELL, SLEEP WELL, IF ONE HAS NOT DINNED WELL."

- Virginia Woolf

☆☆☆ Recipes shared by Emmbi distributor from New Zealand (Credit-NP) ☆☆☆

HOLIDAY DESTINATION IN INDIA



SUN TEMPLE



Located at: Eastern Coast of Odisha, India

Best time to visit: November - February

One of the most stunning monuments of religious significance, a true masterpiece of architecture proudly stands in the form of Sun Temple at Konark. A culmination of Oriya architecture, the temple is a wonderful place as the language of stone defeats the human language here. Built in 13th century by King Narasimhadeva, the temple is designed in the shape of a colossal chariot with seven horses and twelve wheels, carrying the sun god, Surya, across heavens.

The name 'Konark' derives from the combination of the Sanskrit words, Kona (corner / angle) and Ark (the sun), in reference to the temple which was dedicated to the Sun God – Surya.

The monument was also called the Black Pagoda by the European sailors. In contrast, the Jagannath Temple in Puri was called the White Pagoda. Both temples served as important landmarks for the sailors.

The Sun Temple of Konark has been declared a world heritage site by United Nations Educational, Scientific and Cultural Organization (UNESCO) in 1984.

The main attraction of the temple is its twelve pairs of wheels located at the base of the temple. These wheels are not ordinary wheels but tell time as well – the spokes of the wheels create a sundial. One can calculate the precise time of the day by just looking at the shadow cast by these spokes. Isn't it great? The wheels are also elegantly adorned.

Konark is located in the state of Odisha and is connected by road to major cities like Bhubaneswar and Puri. It does not have an airport or a railway station but has good road connectivity. Here is how to reach Konark:

By Air: The closest domestic airport is at Bhubaneswar, 64 km away.

By Train: Puri is the nearest railway station, around 31 km away. Puri is connected to all major cities in India. Pre-paid taxis are available from Puri railway station to Konark.

By Road: State-run buses connect Konark to other major cities in Odisha and other states. Private bus services are available from Bhubaneswar and Puri to Konark.

Emmbi Made-to-Order.

If you can dream it, we can do it.



Innovations are at the heart of the Emmbi brand. And an effective innovation-led approach requires us not only to listen closely to our customers' needs, but to actually co-create bespoke solutions with them. Our customers are unique and so are their needs. Which is why, we advocate working closely with our customers to evolve a solution that is unique to their needs and hence, works perfectly. Emmbi Made-to-Order is one such initiative that Emmbi Innovation Labs, our state-of-the-art Research and Development facility, is doggedly pursuing.

As part of this initiative, we invite you to write to us with the specific problems that you might be facing in your processes - whether it's production, logistics and transportation or storage. We will work on it and together, with your team, co-create a tailor-made solution just for you.

The world calls it made-to-order. To us, it is just a customer-focused approach to doing business.

Write in to: sales@emmbi.com

If you wish to provide further details, please visit our website www.emmbi.com or [click here](#)

Valuable Feedback & Recognition

Emmbi Industries has always been open to ideas, opinions and suggestion from respective clients, team members, stakeholder and everyone whom we are connected to. Here are few of valuable feedback and recognition we received for - Emmbi Spotlight

Feedback from Shareholder

Dear Kaushal,

Great Initiative! Appreciate management efforts towards the shareholders in order to keep them informed about the business and industry.

I have been associated with Emmbi for the past 5 years as a shareholder and would like to continue my support.

As a shareholder I have benefited from the price appreciation and believe in management's credibility to sail through this company towards new heights.

Wish you all the luck.

Feedback from Domestic Client

Team Emmbi,

Fantastic initiative - Gives a quick glimpse on what's happening. The flexible water tank is a brilliant innovation. Please continue sharing such work.

Feedback from International Clients

1. Dear Ritika,

Thank you for sending the Emmbi Spotlight – 1st Quarterly Newsletter. This information is utmost valuable to know our partner more in detail.

2. Thank you Amey,

We appreciate everything you and Emmbi do for us as well.

3. Great initiative!!

I find it very interesting to know more things about our supplier (Emmbi), the country where it is established (India) and get useful information about the market. I would also interested in following issues:

- Knowing Emmbi from inside. Offices, facilities, etc.
- Knowing Emmbi's products from inside. What aspects are important about the products from the manufacturer side.
- Production processes of Emmbi's products. How products are made.
- Uses and applications of the products, so it can give us ideas and help us find customers for those products.

I would encourage you to keep on doing activities like this.

Love the Indian recipes!

Feedback from Banker

Dear Ma'am,

Congratulations for launching official quarterly letter "Emmbi Spotlight". It is really an updated and with useful information.

Kindly convey our best wishes to your entire team who is behind this launch. It is really an appreciable effort by your company.

Emmbi welcomes its stakeholders to share meaningful content
i.e. delicacies, must visit place, unknown facts etc. of their respective countries on emmbispotlight@emmbi.com
With mutual decision amongst management same would be published in the forthcoming newsletter.