



# AHAR Connect



A publication of Indian Hotel & Restaurant Association Email: aharmumbai@gmail.com Vol-IV Issue - 6 September 2016 RNI Regn. No. MAHENG/2013/60096 Monthly Pages 8 Price ₹25/-

## Safeguarding interests of rented, Pugree hoteliers of Greater Mumbai is vital: Adarsh Shetty

### Forever News

**Mumbai:** The 8<sup>th</sup> Monthly Managing Committee Meeting (MCM) of the Indian Hotel and Restaurant Association (AHAR) was held at the Hotel Hotel Krishna Palace Residency, Nana Chowk, Mumbai on August 22, 2016. At the onset, President Adarsh Shetty invited the host Vice President Sunil Shetty Vice President, Zone-III to welcome the gathering.

Sunil Shetty welcomed the office bearers on dais, advisors and members present on behalf of the meeting sponsors Zone-IV.

He said this was his second tenure and thanked the committee members of Zone-IV for re-electing him. He said that we were able to address all problems with positive results with the active support



**Sunil Shetty**  
AHAR Vice President, Zone-IV.

and involvement of all committee members and other members. He said they had collected Rs. 2, 40, 000/- as membership fees.

As the Vice President he requested all hoteliers to ensure their establishment are fire compliant, maintain hygiene as

per Food Safety and Standards Authority of India norms and avoid employing workers below the age of 18 years, not to put permanent structures in permitted open space to avoid the various types of harassments, which we have witnessed in recent weeks.

He took the opportunity to thank the President Adarsh Shetty for his support and advisors for their guidance. He called upon all AHAR members to shed their inertia in supporting the corpus fund and to contribute towards the fund for the benefit of the all.

### Confirmation of the Minutes of the 7th Managing Committee Meeting.

The Honorary General Secretary Santosh R Shetty presented the

minutes of the 7th Managing Committee Meeting held on July 28, 2016. The same was unanimously approved. The confirmation was proposed Sudhakar T Shetty and seconded by K K Mahale.

The Hon. Gen. Secretary informed the house that due to last minute rescheduling of elections to the Managing Committee, four agendas had to be included to the one circulated earlier.

He read out the additional items in Agenda as follows.

4. To declare the date of 37<sup>th</sup> AGM and its venue.
5. To declare the Chairman of the 37<sup>th</sup> AGM.
6. To declare the name of Returning Officer for conducting the Managing Committee for the year 2016-2017.



7. Brief by elected Returning Officer about the election program.

He requested the house to add the same to the agenda circulated earlier.

### Approval of accounts for the month of July 2016.

The Honorary Treasurer Shashidhar G Shetty presented the Accounts of AHAR and  
(Continued on page 2)



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# Safeguarding interests of rented, Pugree hoteliers .....

(Continued from page 1) Performance Bar for the month of July 2016. The same was approved. The approval was proposed by Suresh Shetty and seconded by Narayan Shetty.

The Hon. Treasurer read out the figures of membership fee collection according to each zone wise for the previous year and in the current year till date.

## 37<sup>th</sup> AGM

The President Adarsh Shetty briefed the house that the 37th Annual General Body Meeting of AHAR will be held on December 16, 2016 at the Bunts Sangha Auditorium. He said it will be a full day event featuring a seminar, trade exhibition and AGM.

## 37<sup>th</sup> AGM- Chairman



The President briefed the house that **Krishna V Shetty** has been elected as the Chairman of 37th AGM Committee. The house unanimously approved the same.

## Electing the Returning Officer



for conducting the Managing Committee election for the years 2016-2017.

The house unanimously elected

**Advocate D K Shetty** as the Returning Officer for conducting the election to the Managing Committee for the years 2016-2017.

## Briefing by the Returning Officer.

Returning Officer Adv. D K Shetty briefed about the election program as under:

### ELECTION PROGRAM:

He advised members not

ELECTION PROGRAM:		
1	Last date for receipt of nominations.	17.11.2016 up to 5.00 p.m.
2	Date of publication of the list of nominations received.	17.11.2016
3	Date of scrutiny of nominations.	17.11.2016
4	Date of publication of list of valid nominations.	17.11.2016
5	Date by which candidature may be withdrawn.	21.11.2016 up to 5.00 p.m.
6	Date of publication of final list of candidates.	21.11.2016
7	Date of election.	26.11.2016
8	Date of counting votes.	26.11.2016
9	Date of declaration of results of voting.	16.12.2016 in the AGM

overwrite, forge signatures and called for neat filling of nomination forms etc to avoid any disqualifications. He also said that minimum attendance of 50% is a must to become eligible for filing the nominations to the Managing Committee. He requested the VPs to collect the required nominations in time as the elections will be strictly held as per the above schedule.

## Events of the month

Addressing the gathering AHAR President Adarsh Shetty, briefed as follows:

1. A delegation of AHAR met the Governor of Maharashtra C Vidyasagar Rao and appraised him about removal of temporary structures of open spaces of various restaurants, for which the MCGM has given the permission and collected the fees. The removal was done by MCGM officials as per the order of Lokayukt. The Governor has agreed to address the grievances.

2. CEO, FSSAI, Pawan Agarwal had invited the AHAR President for

a two day event in New Delhi to commemorate 10 years of FSSAI's establishment, the accompanying seminars and interaction with stake holders. As the AHAR President was preoccupied with the monthly meeting, Ex President Arvind Shetty and AHAR's FSSAI Committee Chairman Pramod J Nayak were sent as representatives of AHAR to attend the event.

3. Notices from ISRA: Many

6. The President Adarsh Shetty clarified to the members that the open space permission is given only on a temporary basis and to be used as service area only. No permanent structures are allowed. No cooking, storing etc is allowed, he added.

## Others

## Speech by Advisors:

Measurement department will continue. He quoted former Prime Minister Indira Gandhi's adage: "Problems never end but can be changed. Such problems only unite us to fight together." In case of any problems or grievances, AHAR members should write to Assistant Municipal Commissioner of the concerned ward for redress. In case they do not respond, AHAR members can seek an appointment with higher authorities and such meetings can be attended by large number of AHAR delegates.

Any problem can be resolved through discussion and proper presentation. In case of undue favors asked by Clean Up marshals, he advised AHAR members to take their photographs and that of their vans and forward it to AMC of the concerned zone with a complaint. Wherever any work is done benefitting hotels/restaurant, the concerned VP should approach them with a sizeable donation to the Legal Corpus Fund of AHAR.

## Others:

### K Mahale - Chairman Hawkers Action Subcommittee

B A NGO working on a Bio-Gas project has offered its expertise and service to support AHAR with their projects which we can explore. We need details of action not initiated against food hawkers by the MCGM in spite of our repeated complaints to them. Due to our efforts the food hawkers outside AHAR office were cleared. However, they are back again.

**Niranjan Shetty** - Discussed with the Chief Minister Devendra Fadnavis regarding repealing the 394 license of MCGM. The CM had assured that he will look into the matter.

**Sudhakar T Shetty** - MCGM cleanliness marshals do not have any authority to impose a fine of over an Rs.1000/- for any offence. Our delegation is being trained in the online renewal process of FSSAI licenses from FDAs office. Once they are trained, other members will be trained from each zone for a smooth online renewal.

(Continued on page 4)

## Chandras K Shetty:

He said the formation of the Legal Corpus Fund is vital in view of the ongoing and future legal cases. We have to convince our members about the necessity of having a healthy corpus fund. He said, it was the right time to collect funds as hoteliers must contribute generously to the Legal Corpus Fund keeping in view the benefits obtained by all members under the aegis of AHAR.

The committee formed for this purpose will meet and finalize the modalities of collection. The awareness to members in issues such as open space use and other matters should be explored on regular basis. The Lokayukta has sounded us the warning bell regarding use of open space and we should adhere to the laid down norms. All members must support the corpus fund collection earnestly.

## Narayana M Alva:

Said, the issues of non clearance of garbage by MCGM Clean Up vans, open space misuse, inspections by Weights and

4. Service Tax on take away food parcels: The Central Government has notified through a newspaper advertisement that the parcel service from restaurants are subject to Service Tax. After discussing with the Chief Commissioner, Service Tax, Mumbai, we have submitted our objections to the Service Tax Board, New Delhi. We had also submitted that if it is implemented by government through notification, it should be from the date of notification and not from the date of service tax implementation.

5. New DC Rules: We have submitted our suggestions/objections to new DC rules and also requested for extension of time to submit the suggestions/objections.



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# Members should avail the benefit of Income Tax.....

(Continued from page 2)

## Vishwapal Shetty - Honorary Joint Treasurer:

It is understood that the rules in DC of cessed building are being amended affecting the rented and pugree tenants. The main proposed changes are:

[1] The earlier rule of developing two separate buildings of the same owner will be removed and now it can be of different owners.

[2] The requirement of acceptance for cessed building for redevelopment is minimum 50% of the tenants in place of 70% earlier.

[3] Amalgamation of properties in different parts of city is also allowed now. He said we should oppose the move, since its implementation may render many tenants homeless. We propose to convene a meeting to discuss and decide our course of action in this regard. He called for a large attendance to this meeting since many hoteliers may be affected.

## President

The FDA which had conducted a camp for registration of FSSAI licenses at our office five years ago, have informed that they do not have any data about the applicants stored in their system. Hence, they have requested for renewal of FSSAI licenses as new ones.

We had a meeting of advisors on August 10, 2016. A committee was formed consisting of Advisors Chandras K Shetty, Arvind Shetty, A B Shetty and other office bearers at the meeting. The modalities of fund collection will be decided by the committee and the collection will commence soon. He hoped that all members will appreciate the need for a healthy fund to make AHAR stronger

and wholeheartedly support the initiative. A strong association can achieve its objectives which were earlier mere pipe dreams.

Whenever AHAR calls for meeting to discuss various burning issues like MbPT Tenancy, Rent Act amendments etc, members should attend in large numbers as only a united front can fight and stop such forceful decisions by the authorities.

Spoken to the Weights & Measurement officials and questioned them over the ambiguity in interpreting various rules by them and why they have not created awareness among AHAR members.

## Niranjan Shetty

Discussed with the Chief Minister Devendra Fadnavis regarding repealing the 394 license of MCGM. The CM had assured that he will look into the matter.

## Sudhakar T Shetty

MCGM cleanliness marshals do not have any authority to impose a fine of over an Rs.1000/- for any offence. Our delegation is being trained in the online renewal process of FSSAI licenses from FDAs office. Once they are trained, other members will be trained from each zone for a smooth online renewal.

## Vishwapal Shetty-Honorary Joint Treasurer:

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## Presentation by Vice Presidents

### Zone I Mahendra Karkera

Collected an amount of Rs.2,83,000/- as membership fees till date.

### Zone II - KV Shetty

Held a free eye camp and Medical checkup camp on 20.8.2016. More than 137 employees and employers took benefit of the same. We are meeting MCGM's AMC-D Ward officials regarding water bill disputes. Thanks for appointing as the chairman of the 37th AGM Committee. Collected Rs.2, 75,000/- as membership fees.

### Zone III - Vijay Shetty- on behalf of (Suresh Shetty)

Weights and measurement officials have charged a few hoteliers for breaches, which were reduced to minimal after meeting the concerned officials.

### Zone IV - Sunil Shetty

We had 2 free eye camps in Dadar and Antop Hill. More than 250 employees took benefit of the same. We have argued with Weights & Measurement officials regarding spilling of liquor while

retreating from bottles and then serving. He asked why members are emulating Satish Nayak who voluntarily come forward and donated to the legal fund, as AHAR is spending lakhs of rupees in legal matters to safeguard the interests of the industry and the hoteliers. At Laxmi Hotel, Dadar, we have supported the owner in fighting against the system and getting his restaurant opened.

### Zone V - Ravindranath Nire

We have advised our members to keep their measurement instruments duly stamped to avoid any harassment/ charges by the Weights & Measures department. Collected Rs.2,68,000/- as membership fees till date.

### Zone VII -Rajan Shetty

A meeting with the MCGM's AMC-H/West ward officials was very positive. We had attended a complaint of non clearance of garbage and demanding undue favors from our member hotelier. We resolved the issue. Thanks to Narayana Alva and Arvind Shetty for their involvement and support in the brief and discussion in the meeting with AMC.

### Zone VIII Jagdish Shetty

Met MCGM's AMC -H/East ward officials, who were not renewing the monsoon shed license and after the meeting, it was renewed up to November 2016. An open space problem of Hotel Pushparaj was attended and after showing the MCGM order of 1967 and discussions, the matter was sorted out. Till date collected Rs. 2, 71, 000/- as membership fees.

### Zone IX - Karunakar Shetty

A matter of FDA ghee sampling by the authorities was discussed and sampling were dropped after

convincing. Total collection of membership fees till date is Rs. 4, 00, 000/-

### Zone X - Prabhakar Shetty

A notice served for sign board license was withdrawn after discussing and presenting the GR of the government. Till date Rs.6, 41, 800/- is collected as membership fees.

### Condolence

The house prayed for the eternal peace of the following departed hotelier:

1. Padmanabha Shetty-Kamghar Laxmi Vilas [Sannidhi Bar & Rest] Worli who passed away on August 8, 2016.

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Honorary Joint Secretary Vishwapal S Shetty introduced vendors who had displayed their products and services during the meeting. Vendors gave brief presentations about their products and services that can be utilized by AHAR members. They were honored with floral bouquets by the President Adarsh Shetty.

### Vote of Thanks

The meeting was concluded with Vote of Thanks proposed by the Honorary General Secretary Santosh R. Shetty ●



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# Restaurants need to adopt new styles for staff uniforms

Mumbai: Restaurants have existed across the world since at least two centuries, in various forms. During formative years of the food, beverage and hospitality industry, dining outside was considered rather inelegant and the exclusive domain of travelers, vagabonds and stragglers. Nobility and families viewed eating outside home with disdain. Their perception was not without reasons: Most crew at restaurants were male- especially at places where liquor in any form was served. Women working at food and beverage were considered iniquitous since they sometimes had to use profanities to control unruly guests.

By 1840s the scenario witnessed a radical change. Industrialization, new, faster modes of travel meant people traveled more and further than their comfort zones. The dependence for food from restaurants grew exponentially. Spurred by this phenomenon, restaurants had to assiduously equip themselves to purvey to the sudden influx of couples, families and nobility. This also meant giving restaurant crew a new look- which was possible only through uniforms. Staff uniforms at restaurants have evolved with time and serve several purposes:

Over one-and-half century ago, the use of uniforms for restaurant crew was mandated because some workers had unsightly scars from past injuries and burns or tattoos that indicated they were former prisoners or betrayed their religious/ political inclinations during the sensitive era. Restaurants in those days had their service crew clad in modest long sleeve shirts and trousers, long skirts for women and headwear. Some restaurants also encouraged waiters and waitresses to wear aprons as part of their work attire to offer customers a more homely ambience.

The custom of special attires for restaurant crew spread across the world thanks to colonization. Clubs, bars and restaurants patronized by colonials were staffed by indigenous people who were required to look ornate. Uniforms thus made their landfall in India too. In early days of the raj, uniformed staff was peculiar to clubs and diners frequented by British officers and their guests.

Restaurants in India began flourishing around the same time, catering to potential workers seeking employment in industries and other infrastructure being developed during the era. However, the concept of uniforms did not arrive into India until much later- mainly because it

meant an additional expense for the restaurateur in the largely unorganized sector. As fine dining and family outings to eat became widespread, restaurateurs began upgrading their service offerings by offering better dining ambience complete with uniformed staff.

Though uniforms for restaurant crew have been prevalent in India since decades, most restaurateurs appear to have ignored this important element of their service. In Mumbai, the most common dress code at bars and restaurants is a maroon or beige top with dark trousers, white shirt and black trousers with a black tie or something on similar lines which tends to

appear inordinately formal. In stark contrast, Quick Service Restaurants (QSRs) operated by foreign franchise chains are more adroit: Service crew at these QSRs sport T-Shirts bearing the brand logo and color which gives the place a relaxed, casual ambience.

Chic restaurants fare a few shades better: One restaurant in Pune, for instance, has female ushers attired in sari and bedecked with ornaments similar to styles that existed during the reign of the Peshwas. A restaurant near Mumbai has staff dressed in traditional Gujar tribal robes. A Mughlai specialty diner in New Delhi has male and female servers dressed in ancient Islamic styles. But outlets which feature

such dress styles for their staff are fairly rare and usually rather expensive.

Mumbai-based restaurants and bars can also consider unique attire for their service crew if they wish to impress clients about their service. The usual maroon or beige top has become too commonplace while the white shirt and tie combination tends to make customers feel uneasy due to the very formal appearance. This calls for innovation and out-of-the-box thinking for restaurateurs.

It is worth noting that customers do not frequent a place merely for its food or drink or cost effectiveness. They look for experiences.

## Commemorating a Decade of FSSAI in India



AHAR Ex-President Arvind Shetty in conversation with Pawan Kumar Agarwal, CEO, FSSAI during the commemorative event to celebrate 10 Years of Integrated Food law In India. The event was held by FSSAI in New Delhi and AHAR was a honored invitee.

## AHAR CSR initiative: Health and Eye checkup camp organised by Zone II & IV



Zone IV VP Sunil Shetty and his team organized an Eye and Health camp as part of the AHAR CSR initiative which has benefitted more than 220 hotel and restaurant employees.



Zone II VP Krishna V Shetty and his team organized an Eye and Health camp as part of the AHAR CSR initiative which has benefitted more than 210 hotel and restaurant employees.



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# Craft beer makes rapid inroads in India, indicates swinging trend

**Forever News**

**Mumbai:** If the “Made for each other blend set the filter trend” for a popular cigarette brand in the 1960s and after, beer, and specifically craft beer, has been increasingly setting the trend in the last few years, what with even hardened drinkers switching off from hard liquor.

“The beer market is the fastest growing alcohol segment in India by consumption and revenue change, especially with the entry of microbreweries about five years ago,” Debjeet Banerjee, who manages the Lagom Kitchen and Brewery in Gurgaon and the Hype nightclub in south Delhi, said. “Now, all that you need to do is get yourself to the nearest microbrewery for a couple of glasses of freshly crafted beer that is free of synthetic preservatives and, if made well, packed with flavor, at reasonable prices. With the revolution of the microbreweries in the Millennium City, more and more youngsters are opting for freshly-brewed craft beer, ditching the traditional bottles and cans. Also, with the rise in the number of global travelers and health conscious people, “more and more people are developing new tastes, habits and look forward to consuming unique and refreshing beer for a good, stress-free day,” Banerjee said.

Bottled versions of craft beer are also in the market and it is not surprising that the first one to hit the market two years ago is a huge hit. “Bira has evoked a very positive response and the feedback from the people has been excellent. With its white ale and blonde craft lager versions, Bira has become a big hit among the country’s young pub-goers who are increasingly turning to international brews,” Banerjee said.

Craft beer “has brought a revolutionary change in beer drinking which gives a variety of flavors on offering and due to live manufacturing it makes beer drinking one good experience,” Sameer Saroha of Boombox Cafe in Gurgaon’s Sector 29 said, adding that it had encouraged more and more women to patronize bars. In coming days, a trend of cocktails like Beer Mojito “will bring a change in this sector”, Saroha said. Microbreweries, according to Sunil Khera, General Manager of the Fortune Select Hotel in Gurgaon’s Sector 49 that operates The Brewhouse, “have come as a god-sent gift for the people who are getting more comfortable with this new culture”.

The new trend has enriched the typical drinking experience among beer zealots, who now understand their brew and ditch the extra calories that come with stored beverage. “Fresh brew, as the name



suggests, lifestyles and longer periods of hot weather have had a positive impact on the performance of beer in both the on-trade and off-trade channels, Nimit Mahajan of World Art Dining in West Delhi’s Panjabi Bagh said. “With increased leisure expenditure, beer registered a rise in volume terms, which was equally pronounced in the on-trade channel,” Mahajan said.

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