

Media & Analyst Briefing 1H2014 Financial Results



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1H2014 Financial Highlights

Six months ended 31 July 2013



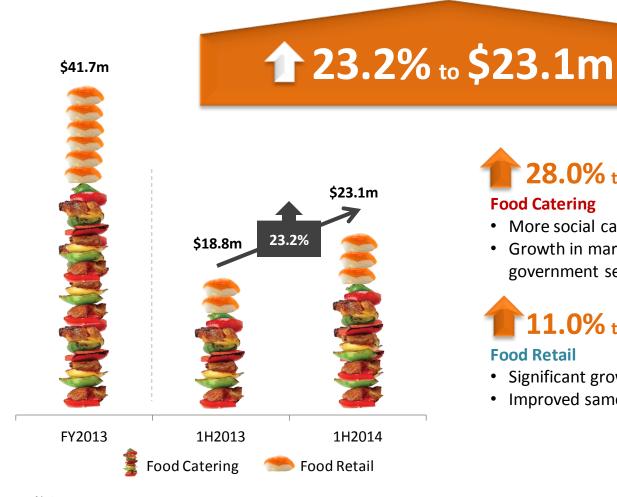
1.1 Key Group Highlights



Strong brand recognition



Revenue





Food Catering

- More social catering events during the period
- · Growth in market share for corporate and government sectors



Food Retail

- Significant growth in delivery sales
- Improved same-outlet sales

Note:

- Our FYE is 31 Jan.
- Revenue from our Food and Catering Supplies Business is not significant.

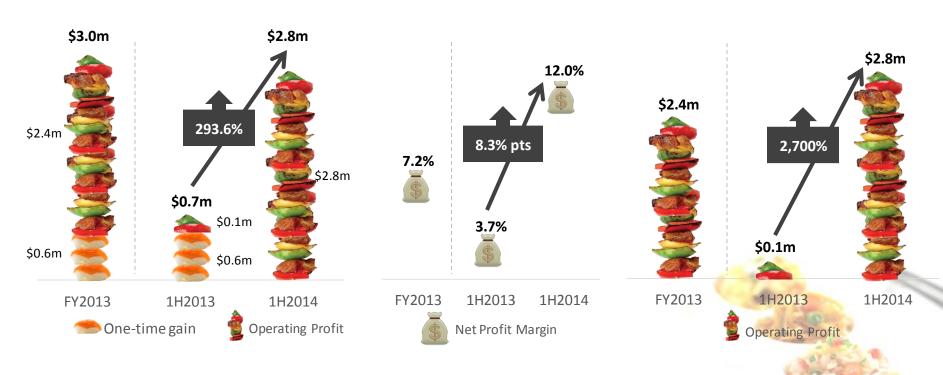


1.3 Profitability



Net Profit Margin 12.0%





Note: Net profit is defined as profit for the financial year, representing total comprehensive income for the financial year.



1.4 Financial Position

Profitability Ratios	1H2013	1H2014
Earnings Per Share (cents)	1.39	1.92
Return On Assets (%)	2.3	8.7
Return On Equity (%)	4.5	14.8
Financial Position	As at 31 Jan 2013	As at 31 July 2013
Total assets (S\$'m)	30.8	31.8
Total liabilities (S\$'m)	13.3	13.1
Shareholders' equity (S\$'m)	17.4	18.7
Gearing ratio (%) (1)	7.7	16.6
Net Asset Value Per Share (cents)	12.1	13.0
Cash Flow	1H2013	1H2014
Net cash from operating activities (S\$'m)	1.2	1.4
Net cash from/(used in) investing activities (S\$'m)	1.2	(1.4)
Net cash from financing activities (S\$'m)	4.4	(2.1)
Net change in cash and cash equivalents (S\$'m)	6.8	(2.1)
Cash and cash equivalents at the beginning of period (S\$'m)	3.4	11.7
Cash and cash equivalent at end of period (S\$'m)	10.2	9.6
Efficiency Ratios	1H2013	1H2014
Trade receivables turnover days ⁽²⁾	22	16
Trade payables turnover days ⁽³⁾	156	89

- 1) Gearing ratio is computed by net debt divided by total capital.
- 2) Trade receivables turnover days is computed by dividing 365 days by the gross trade receivables turnover ratio. The gross trade receivables turnover ratio is calculated by dividing annual sales by gross trade receivables.
- 3) Trade payables turnover days is computed by dividing 365 days by the trade payables turnover ratio. The trade payables turnover ratio is calculated by dividing annual purchases by trade payables.



1.5 136.7% Increase in Dividend





1.6 Update On Use Of IPO Proceeds

Intended Use	Amount Allocated (S\$'000)	Amount Utilised (S\$'000)	Amount Un-utilised (S\$'000)
Expand and develop Food Catering and Food Retail Businesses (which may include acquisitions, JVs and/or strategic alliances)	5,000		5,000
IPO expenses	1,600	(1,598)	2
Total	6,600	(1,598)	5,002











2.1 Highlights for 1H2014

Delivery

- Launched Online Order System (29 Jan 2013)
- Launched Japanese Mini Buffet Catering
- 161.4% delivery sales
- 12,646 orders (1H2014) vs
 8,103 orders (1H2013)



Retail

- Launched designer sushi workshop
- Live Sushi Stations with Chef for corporate functions
- 13.5% same-outlet sales
- 19 outlets @ 31 August 2013



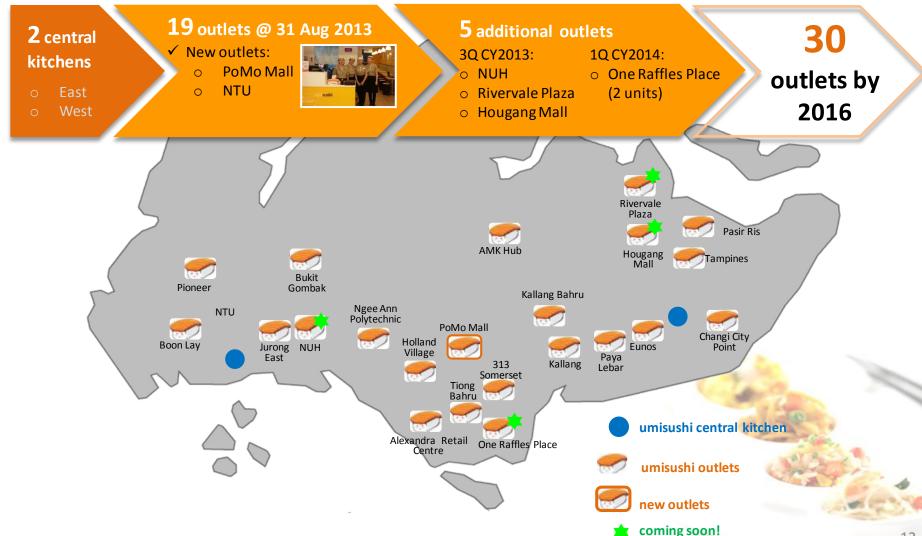








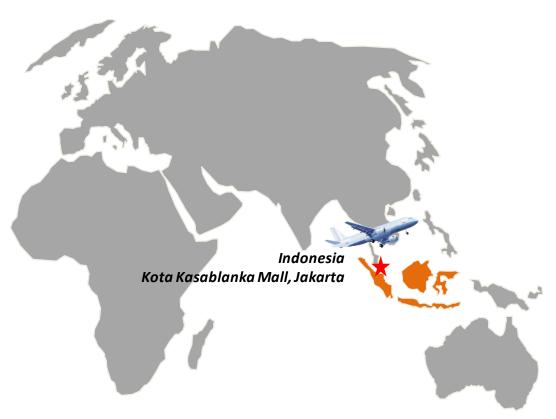
2.2 Expanding Locally





2.3

Expanding Overseas



- ✓ Opened first "umisushi" outlet in Jakarta, Indonesia in July 2013
- ✓ 2 more to follow within the next 2 years















3.1

Highlights for 1H2014

Sales **123%** (1H2013 vs 1H2014)



1,005 orders
@ 1st day of CNY
(2013: 818)

14,346 orders, **16.3**% (1H2013: 12,336)







KEY DRIVERS

- Wide media coverage & publicity
- Reader's Digest Trusted Brand Awards 2013 (Platinum Winner)
- Singapore Book of Records: "Highest Number of Events Catered by a Company in One Day" (1,005 events serving over 27,000 guests)
- Launch of \$99 Party Pack

NEW DEVELOPMENTS

- Acquired 5 units of properties at Enterprise Road
- Increased in production capacity









3.2 Highlights for 1H2014

Sales **137.1%** (1H2013 vs 1H2014)

293,723 guests served 16.7%

(1H2013: 251,618)

7,833 orders **28.5**% (1H2013: 6,095)







KEY DRIVERS

- Increase in corporate customers base
- Cater to larger event size
- Larger sales force

NEW DEVELOPMENTS

- · Launched new yacht offering
- Developing new concepts and menus to target high-end corporate customers
- · Enlarged culinary team led by a new executive chef
- Promising SME 500 Awards





3.3 Highlights for 1H2014



58,851 MakanBox Orders **1335.4**% (1H2013: 13,518)

338,713 guests served **1** 21.4% (1H2013: 279,054)









Schools

Churches

Community Centres

Government bodies





KEY DRIVERS

- Rise in number of repeat customers
- Higher demand for MakanBox
- Substantial growth in last-minute customers

NEW DEVELOPMENTS

- Regular introduction of new dishes
- New customers acquisition strategy through budget menu and promotions
- Launch of classic tea set





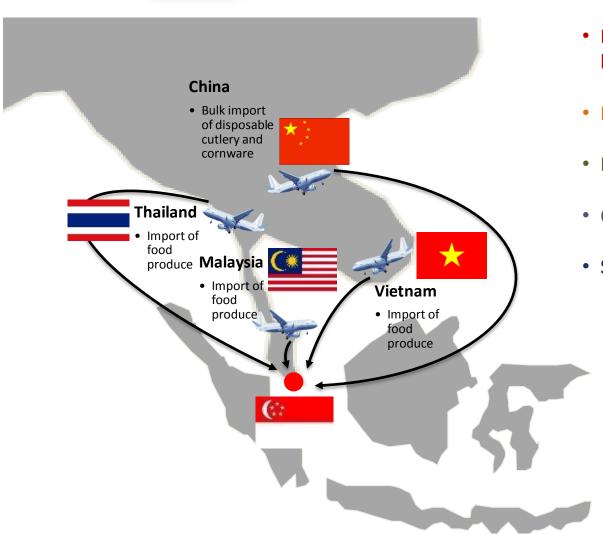




Food and Catering Supplies



4.1 Importing from around Asia



- Improved cost control through bulk purchases
- **Effective pricing strategy**
- Better manage cost fluctuations
- Quality assurance
- Self-supporting efficiency







Outlook & Plans





5.1 Expansion Plans

Ongoing efforts to consolidate business operations



Capacity: 10,000 to

Capacity: 15,000 to 20,000 guests/day



Phase 2@ 1 Enterprise Road

5 units | Total land area: approx. 75,018 sq ft Built-in area: approx. 57,111 sq ft

Use: Corporate headquarters + consolidated base for most of our central kitchens, offices, warehouses and logistics operations

15,000 guests/day

Current Phase @ 6A Wan Lee Road

> Built-in floor area: 12, 346 sq ft

Key Advantages:

- Significant cost savings
- Operational synergies
- Capture the growth opportunities and higher yielding business areas that will utilise the full value chain of our business

Capacity: 20,000 to 30,000 guests/day



Phase 3@ **30B Quality Road**

Land area: approx. 122,150 sq ft Proposed Built-in area: approx.

200,000 sq ft

Status: Pending approval for a

30-year lease term





5.2 Strategies Ahead

FOOD CATERING

- Innovate
 - New catering brands
 - New catering concepts
- Expand sales force
- Increase number of delivery vehicles
- Explore opportunities for M&As locally
- Explore joint ventures with overseas caterers
- Explore possibility to be a venue operator/caterer
- More media exposure

FOOD RETAIL

- Open more outlets
- Explore franchise opportunities for "umisushi" in Singapore and overseas
- Develop and launch of new concepts
- Increase fleet of motorbikes

FOOD & CATERING SUPPLIES

 Extend Food & Catering Supplies trading services to external parties

- Positive and confident about industry outlook
 - Stay profitable for the rest of the FY2014









6.1 Why Invest in Neo Group?

- 1. Singapore's largest catering group; 9% market share*
- 2. A S\$300-million catering industry*
- 3. 12.0% net profit margin in 1H2014
- 4. 28-time growth in operating profit in 1H2014
- 5. Highly effective cost management
- 6. A strong brand presence
- 7. **IT-driven** operational efficiencies
- 9. Dividends of not less than 60% of our net profits till FY2015



Thank You