

# FY2017 RESULTS BRIEFING

25 May 2017

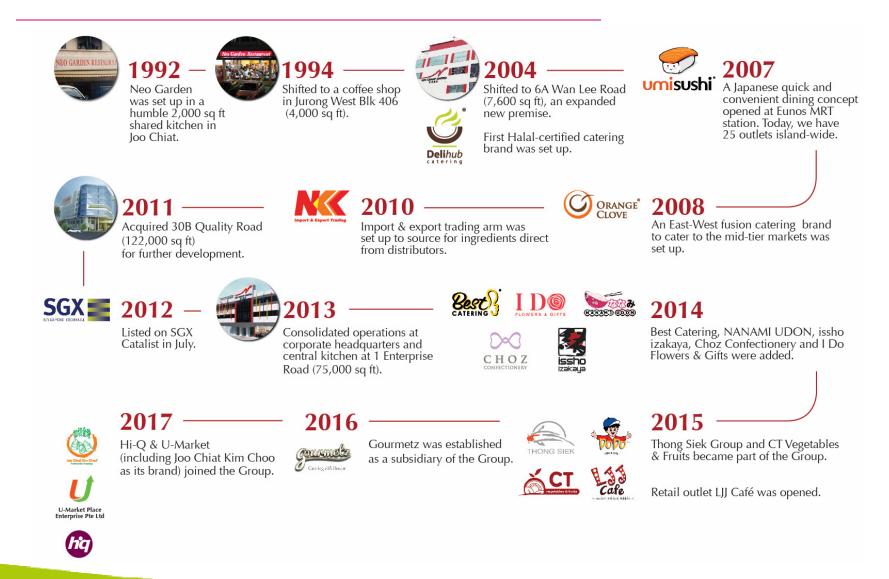


# CORPORATE OVERVIEW



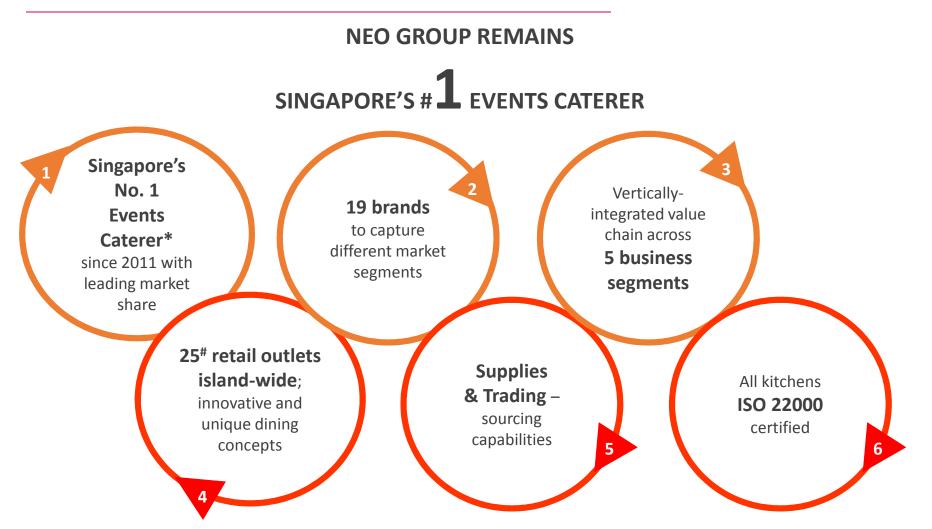


### MILESTONES



### **OVERVIEW**





\* As defined in Euromonitor International report, 'Events Catering Services in Singapore', dated April 2017 whereby events catering refers to food catering services provided for social or corporate events only and is based upon customer value sales # As at 1 May 2017

### VERTICAL INTEGRATION – ONE-STOP FOOD & CATERING SOLUTION



FOOD CATERING	FOOD RETAIL	SUPPLIES & TRADING	FOOD MANUFACTURING	OTHER BUSINESSES
See NEO 梁苑 GARDEN	<b>umisushi</b>	Issport & Export Trading	THONG SIEK	О~О сноz
Delihub catering	<b>issho</b> izakaya			
Orange <sup>®</sup> Clove	CANARD COON	Vegetables & fruits	-SINCE 1576-	FLOWERS & GIFTS
	Cafe	U		
Catering with Passion	Loo Chiel Kim Cheo Jose Chiel Kim Cheo	hig		

### VERTICAL INTEGRATION – UPSTREAM ACQUISITIONS





#### **Hi-Q Plastic Industries**

- 51%-owned manufacturer and supplier of plastics, resins, moulds and plastic packaging used by manufacturers and businesses in the F&B industry
- Upstream vertical integration to complement Neo Group's existing businesses and operations
- To meet 100% of Neo Group's plastics/packaging needs, Group-wide cost savings



#### U-Market/Joo Chiat Kim Choo (JCKC)

- 75%-owned U-Market manufactures and retails the famous premium Joo Chiat Kim Choo Dumplings at six locations
- Retails BBQ and various meat-related ready-to-eat items
- Trading and processing of meat-related items
- To reap synergies with Neo Group's businesses:
  - Global distribution network for possible exports of U-Market products
  - Distribution of JCKC dumplings through Food Retail outlets and its corporate clients
  - Tap on Food Manufacturing expertise to gradually automate processes
- Meets 100% of Neo Group's meat-related needs leading to Group-wide significant cost savings

### VERTICAL INTEGRATION – UPSTREAM ACQUISITIONS



#### **TS GROUP**



- Singapore's largest fishball manufacturer with strong brand recognition of "DoDo Fishballs"
- Wide global distribution network across 24 countries
- Leverage on TS Group's expertise in food manufacturing to gradually fully automate kitchen processes and produce in-house products
- 22 Senoko Way: New and larger facility with cold room amenities to reap operational synergies and control costs; bigger premises boasting 3x larger capacity allows for greater automation fully operational in May 2017

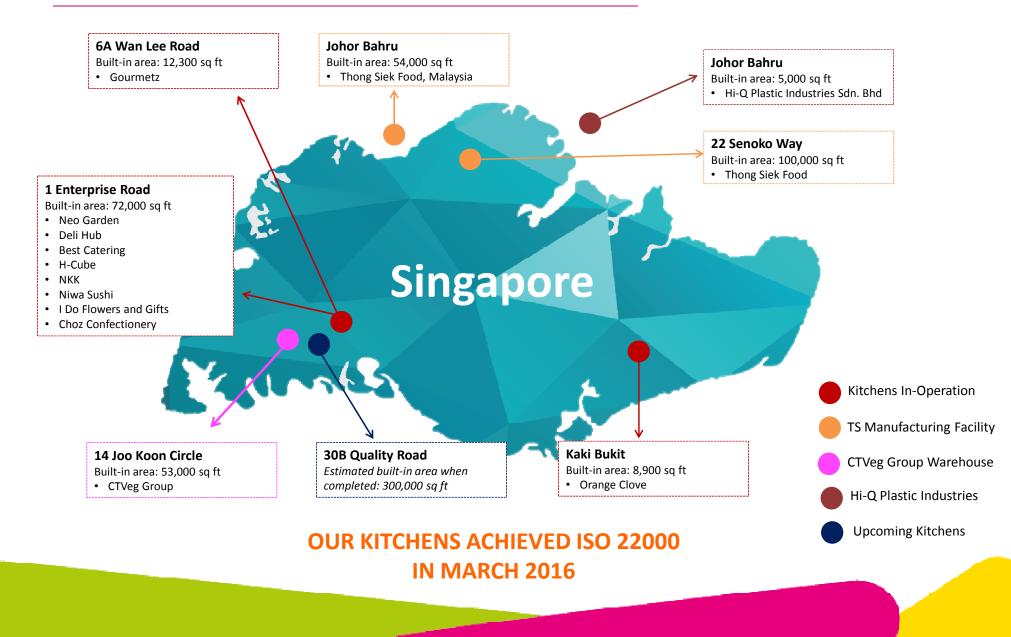
#### **CTVEG GROUP**



- One of Singapore's largest fruits and vegetables supplier to ship chandlers
- Wide customer base including cruises and ships
- Direct sourcing through global distribution network of 10 countries
- Meets 100% of Neo Group's fruits and vegetables needs, Group-wide cost savings

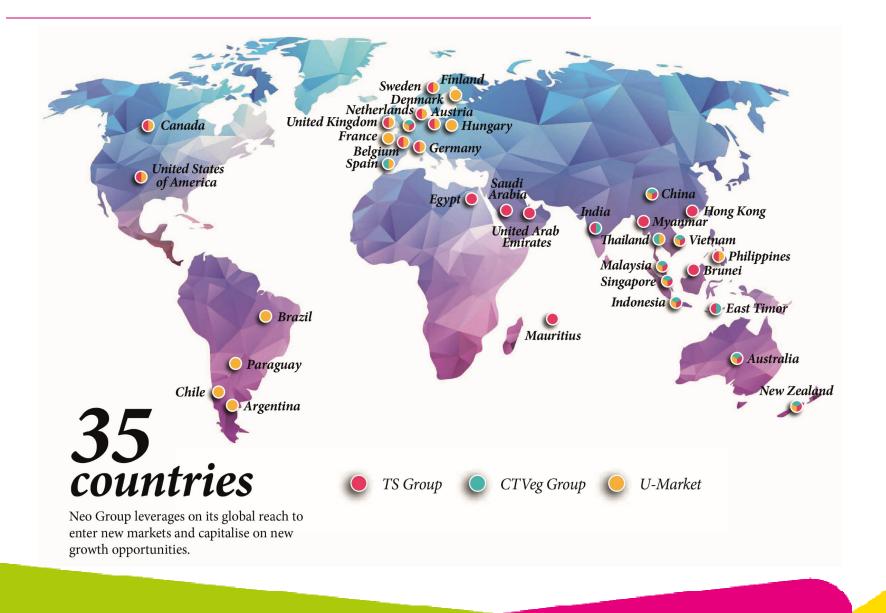


### **KITCHENS & FACILITIES**





### NEO GROUP'S GLOBAL FOOTPRINT



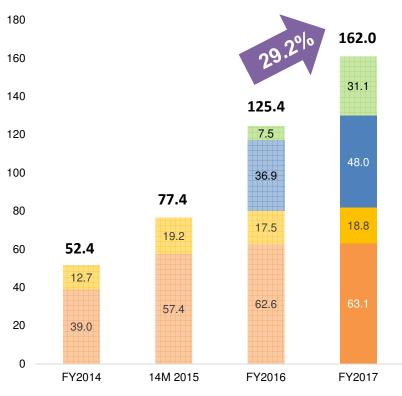
## FY2017 FINANCIAL HIGHLIGHTS



### **FY2017 REVENUE HIGHLIGHTS** REVENUE GROWS 29.2%



#### Revenue (\$'m)



Food Catering Food Retail Food Manufacturing Supplies & Trading

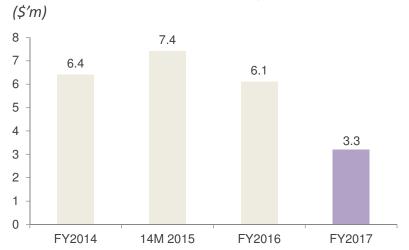
- 29.2% increase in topline to S\$162.0m from S\$125.4m in FY2016
- Stronger performance across all four business segments:
  - 0.8% rise in Food Catering revenue to S\$63.1m
  - 7.5% growth in Food Retail revenue to S\$18.8m
  - 29.9% higher Food Manufacturing revenue to \$\$48.0m
  - 317.7% surge in Supplies & Trading revenue to S\$31.1m
- Maiden contribution from U-Market new frozen meat trading subsidiary

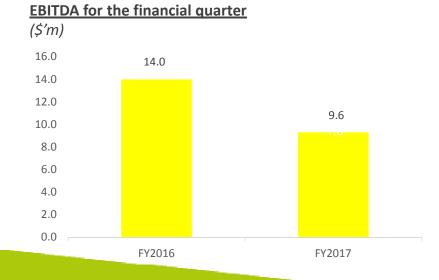
\* Absence of revenue contribution in April and May 2015; the acquisition was only completed in June 2015

### **PROFIT HIGHLIGHTS** FY2017 NET PROFIT



#### Profit attributable to owners of the parent





- FY2017 profit attributable to owners of the parent ("PATMI") decreased 46.2% to \$\$3.3m from \$\$6.1m in FY2016
- Bottomline impacted by one-off items:
  - Absence of a one-off provisional gain from bargain purchase on acquisition in FY2016
  - Loss on disposal of property (14 Senoko Way)
- Strong operating cash flows generated from EBITDA



### FINANCIAL HIGHLIGHTS

S\$'m	FY2017	FY2016
Earnings Per Share (SGD cents)	2.24	4.18
Net cash from operating activities	3.3	2.9
Cash and cash equivalents at end of period	10.5	12.2
S\$'m	As at 31 Mar 2017 (Unaudited)	As at 31 Mar 2016 (Audited)
S\$'m Equity attributable to owners of the parent		
	(Unaudited)	(Audited)

(1) Net Gearing is computed by dividing the net debts by equity attributable to owners of the parent

### **BUSINESS HIGHLIGHTS**

FOOD RETAIL

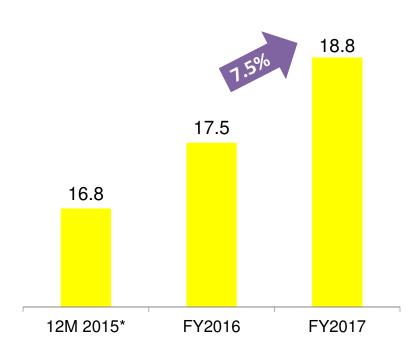


### FOOD RETAIL – HIGHLIGHTS FOR FY2017 PERFORMANCE REVIEW



#### Food Retail Revenue

(S\$'m)

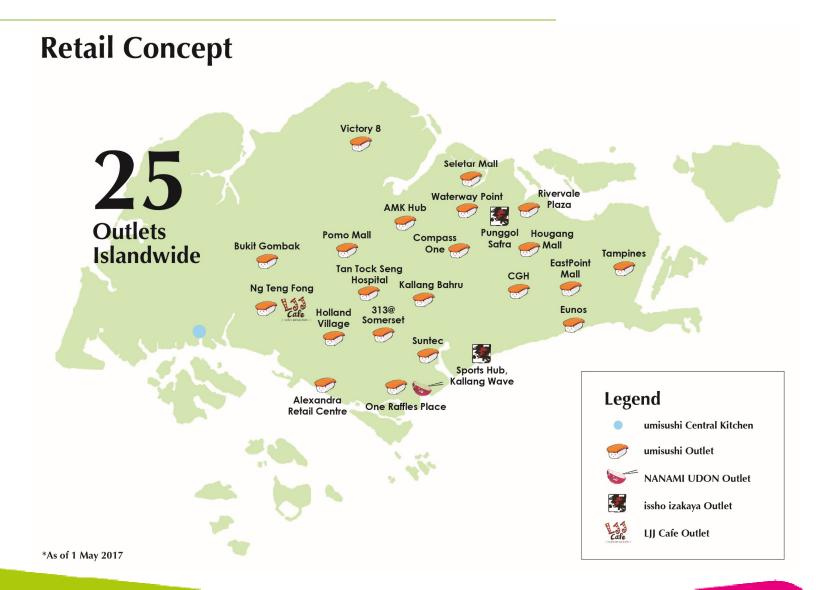


\*12-month annualised basis, from April 2014 to March 2015

- Improved FY2017 Food Retail performance due mainly to non-renewal of leases upon expiry and market initiatives and promotions launched during the year
- On track for turnaround: narrowed segment losses to S\$0.8m in FY2017 compared to S\$1.4m in FY2016
  - Testament of strategic review of Food Retail business model
- To strengthen in-house delivery capabilities
  - Capitalise on growing delivery demand
  - Reduce reliance on third-party delivery service providers

### EXTENSIVE RETAIL NETWORK\*





### FOOD RETAIL HIGHLIGHTS DEVELOPMENTS & STRATEGIES











#### Review Of Business Model

- Store Locations/Concepts: Review merits of each store location, tailor concepts for unique demographics
- Review Strategies: Pricing, product mix, retail concepts – optimise margins
- Delivery: Boost topline growth

#### Keeping Customers Engaged

- Pursue Corporate Clients: Build sustainable income stream (e.g. partnership with SAFRA, banks, suppliers, etc)
- Refresh offerings: Innovative new retail concepts in the pipeline & refresh menu items
- Collaboration with strategic partners: Cross sell and branding for higher visibility

#### **Optimising Operations; Driving Efficiency**

- Improved systems: Proprietary technology (e.g. cash recycling machine /display top up/inventory management /delivery tracking systems)
- Streamlined menus: Reduced menu items for greater efficiency
- Greater Automation: Reduce manpower reliance

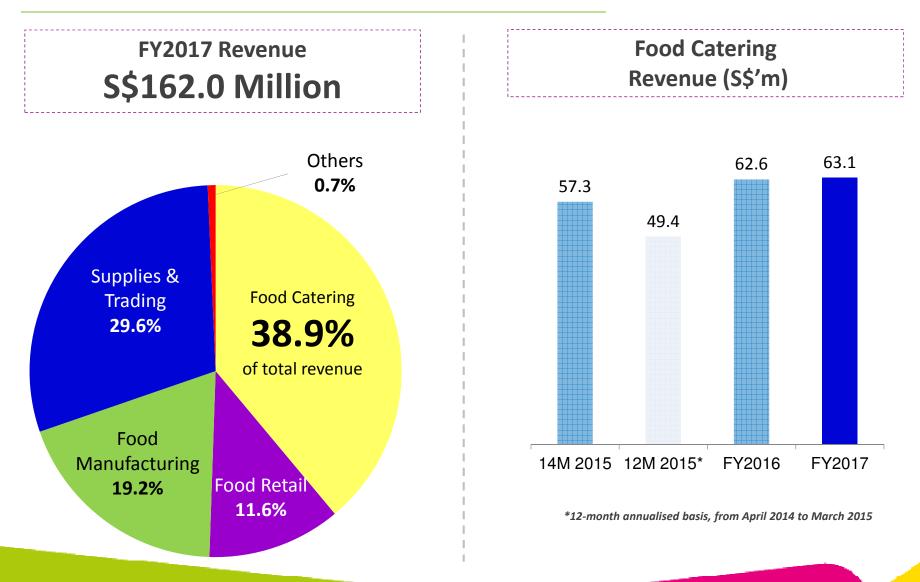
### **BUSINESS HIGHLIGHTS**

FOOD CATERING





### **FOOD CATERING – HIGHLIGHTS FOR FY2017** GROWING BEYOND CATERING



### FOOD CATERING HIGHLIGHTS DEVELOPMENTS & STRATEGIES













#### Building Sustainable Income Streams

- New Market Segment: Gourmetz (elderly & childcare segments)
- Corporate Clients/Venue Partnerships: Official/preferred caterer for 19 venues and organisations
- Institutional Catering: Recurring income

#### Keeping Customers Engaged

- New Menus & Products: Healthier offerings, innovative products/ services
- Strong Brand Portfolio: Different brands catering to various market segments
- Effective Marketing: Strengthen brand & drive business growth

#### Driving Productivity & Efficiency

- Increased Automation: New machineries to gradually fully-automate processes
- Embracing Technology: Proprietary systems for smarter business decisions
- Streamlined Operations: Driving efficiency and accuracy

### **BUSINESS HIGHLIGHTS**

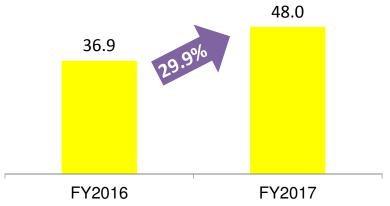
FOOD MANUFACTURING



### FOOD MANUFACTURING HIGHLIGHTS ON TRACK TO TURNAROUND







#### Food Manufacturing Profit Before Tax (S\$'m)

Operational profit of S\$0.6 million excluding One-Off Items





- 29.9% higher revenue of S\$48.0 million compared to S\$36.9 million last financial year
  - Due mainly to an absence of two-month revenue in FY2016 as the acquisition was completed in June 2015
- On track for turnaround S\$600,000 operational profit excluding one-off items:
  - S\$5.2m loss on disposal of property
  - S\$0.3m plant and equipment write-off
  - S\$0.3m additional provision for reinstatement costs for 14 Senoko Way due to the relocation to the larger 22 Senoko Way facility
  - S\$0.6m unrealised Forex loss

\* FY2016 consists 10 months revenue while FY2017 consists 12 months revenue

### FOOD MANUFACTURING HIGHLIGHTS ON TRACK TO TURNAROUND



#### TOPLINE

Expand overseas distribution network to drive exports – less competition, higher margin

Strengthen branding/marketing

Develop new market segments (e.g. hotel/corporates/ restaurants, etc)

#### BOTTOMLINE

Continue to refine pricing strategies to optimise margins

NKK to source for surimi – substantial cost savings; economies of scale

#### New 22 Senoko Way facility:

- Fully operational in May 2017
- Significant cost savings (e.g. cold room/rental, utilities)
- Greater capacity & automation
- Reap operational synergies
- Cease rental fees for 14 Senoko
  Way from July 2017

### **BUSINESS HIGHLIGHTS**

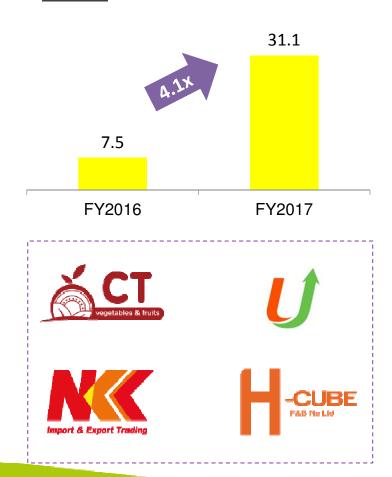
**SUPPLIES & TRADING** 



### **SUPPLIES & TRADING HIGHLIGHTS**



#### Supplies & Trading Revenue (S\$'m)



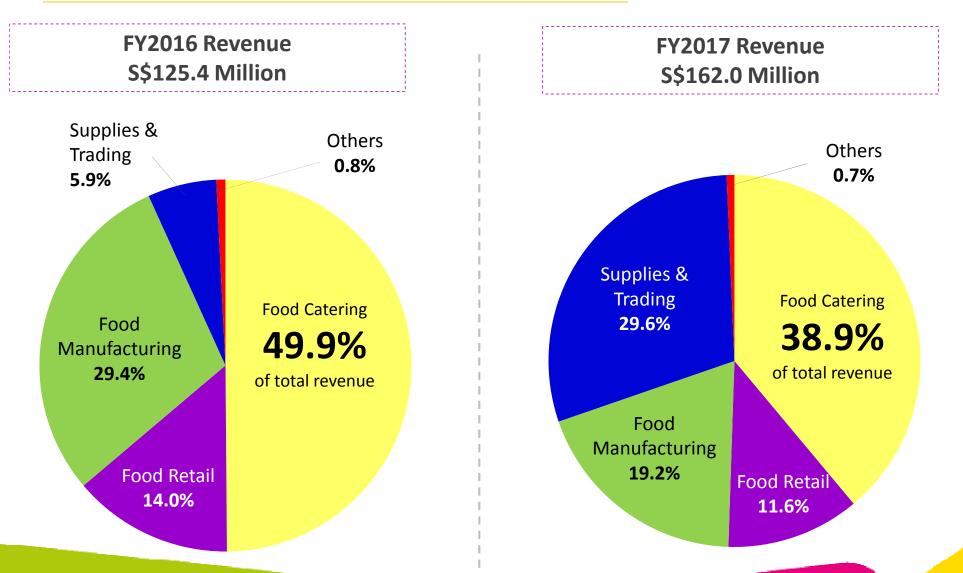
- Strong segment revenue growth due to:
  - U-Market's maiden revenue contribution
  - 5-month maiden revenue from CTVeg Group in FY2016 (acquisition completed Nov 2015)
- Lower bottomline due to absence of a S\$3.5m one-off gain from bargain purchase on acquisition in FY2016
- CTVeg Group continues to contribute positive top- and bottomline
- U-Market bottomline impacted by one-time allowance for impairment loss on receivables for accounting prudence
  - Expected to reap greater economies of scale from bulk purchase
  - Potential significant cost savings from leveraging on the Group's cold room facility
- Newly-acquired 51%-owned manufacturer and supplier of plastic products, Hi-Q, expected to contribute positively to segment from April 2017

# GROWTH STRATEGIES



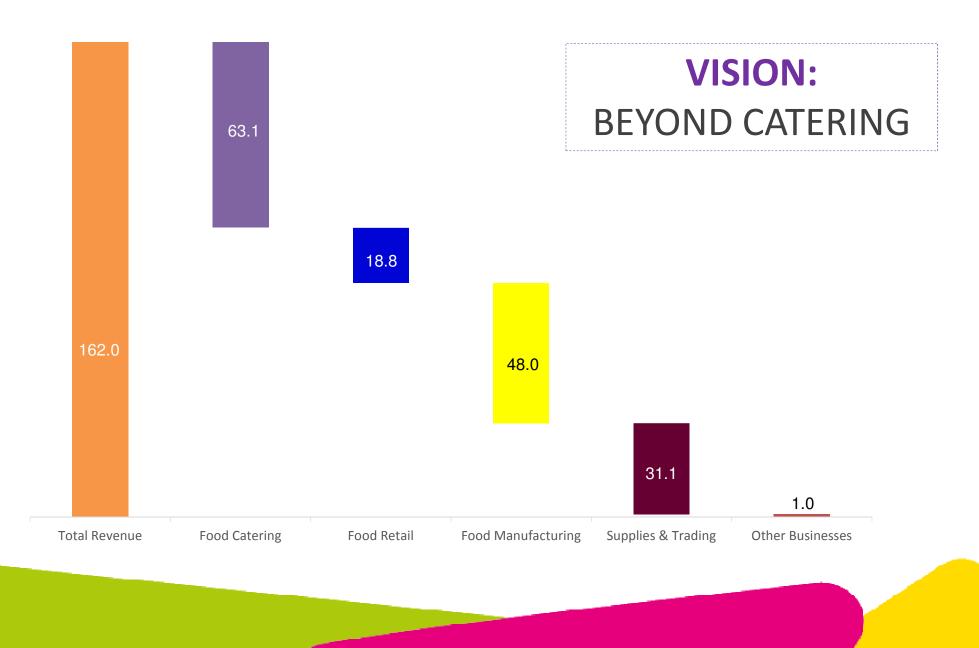
### **GROWTH STRATEGIES** BEYOND CATERING





### **GROWTH STRATEGIES**





### WHY INVEST IN NEO GROUP?



#### Strong Brand Recognition

- Singapore's No. 1 events caterer\* since 2011
- Singapore's largest fishball manufacturer, Dodo Fishballs
- Most popular Joo Chiat Kim Choo rice dumpling

#### Strong Revenue Growth

• Pursuit of both organic and inorganic growth (through strategic revenue-accretive M&A opportunities)

#### Integrated Value Chain

- Central Kitchen + Manufacturing Facilities + Food Trading + Supplies & Trading to support our Group
- Reap synergies and economies of scale
- Greater control of costs & quality

#### 4 Clear Growth Strategies

- Vertical integration through upstream M&A with foodrelated businesses
- Leverage on TS Group's international presence to expand into 25 countries
- Explore opportunities to create new recurring income streams

#### 5

#### Multiple Product Lines to Capture Various Market Segments

- Food Catering brands to capture mass to high-end market segment
- Food Retail brands to offer unique concepts
- TS Group to have multiple product line to meet the needs of varying market segments
- To explore distributing Joo Chiat Kim Choo rice dumpling to overseas markets

\* As defined in Euromonitor International report, 'Events Catering Services in Singapore', dated April 2017 whereby events catering refers to food catering services provided for social or corporate events only and is based upon customer value sales



# THANK YOU

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