

Neo Group Limited

6th Annual General Meeting 26 July 2018

AGENDA

- Corporate Overview
- Financial Highlights
- Business Highlights
- Growth Strategies





CORPORATE OVERVIEW

Milestones



The Group shifted from the East to a coffee shop in Jurong West (4,000 sq ft).



The Group started its first Japanese quick and convenient dining concept, umisushi at Eunos MRT station. Today, it has around 20 outlets islandwide.



NKK Import & Export Trading was set up to source ingredients directly from distributors for better quality & cost control.



The Group's operations, corporate headquarters and central kitchen were consolidated at 1 Enterprise Road (75,000 sq ft).



TS Group and CTVeg Group joined Neo Group.



Hi-Q & U-Market (including Joo Chiat Kim Choo as its brand), joined the Group.

1992

1994 2004

2007

2008

2010 20

2012

2013

2014

2015

2016

2017

2018



Neo Group's Founder, Chairman & CEO Mr Neo Kah Kiat started Neo Garden in a humble shared kitchen in Joo Chiat (2,000 sq ft) with just 8 employees.



To cope with the growing business, the Group shifted to 6A Wan Lee Road (7,600 sq ft), an expanded premise, and set up the Group's first halal-certified catering brand. Deli Hub.



Orange Clove, an East-West fusion catering brand, was set up to cater to the mid to high tier market segment.



The Group marked another milestone, acquiring 30B Quality Road (122,000 sq ft) for further development.



The Group achieved another milestone with its listing on SGX Catalist in July.



Best Catering, NANAMI UDON, issho, Choz Confectionery and I DO Flowers & Gifts were added to the Group's portfolio of brands.



Gourmetz was established to capture the childcare, student care and elderly care market.



Kim Paradise was established and aims to be the largest tingkat provider in Singapore. Savoury Catering was established to provide Peranakan meal options.



Integrated Food Solutions Provider

FOOD	FOOD	FOOD	SUPPLIES & TRADING	OTHER
CATERING	RETAIL	MANUFACTURING		BUSINESSES
Delihub catering COCRANGE CLOVE CATERING PARADISE CHILLIMANIS	Umisushi ISSINO ISSI	TSG - SINCE 1976.	Import & Export Trading LIANG YUAN CCT Vegetables & fruits	CHOZ CONFECTIONERY LD© FLOWERS & GIFTS

FY2018 Segment Revenue:

S\$66.0m or 37.0%

S\$16.8m or 9.4%

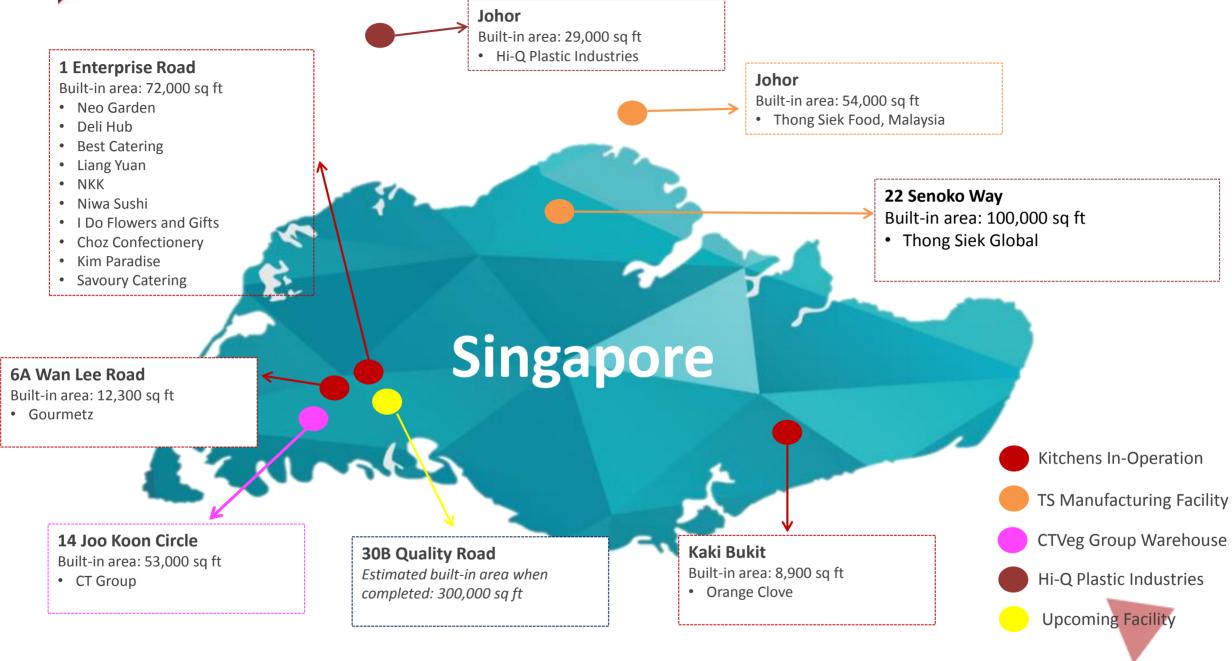
S\$49.4m or 27.7%

S\$45.0m or 25.3%

S\$1.1m or 0.6%



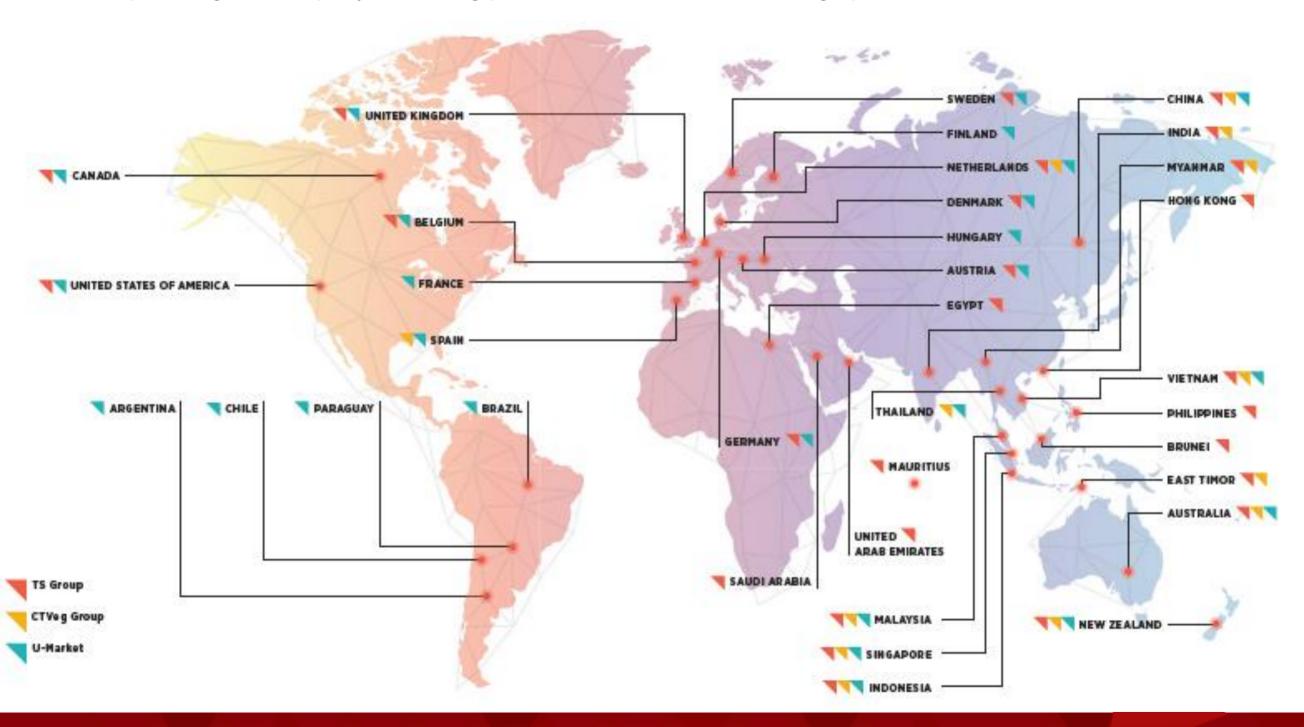
Footprint in Singapore and Malaysia





Global Trading Network

 The Group boasts an extensive global supply chain of over 30 countries which is instrumental in optimising the company's sourcing processes as well as minimising operational costs

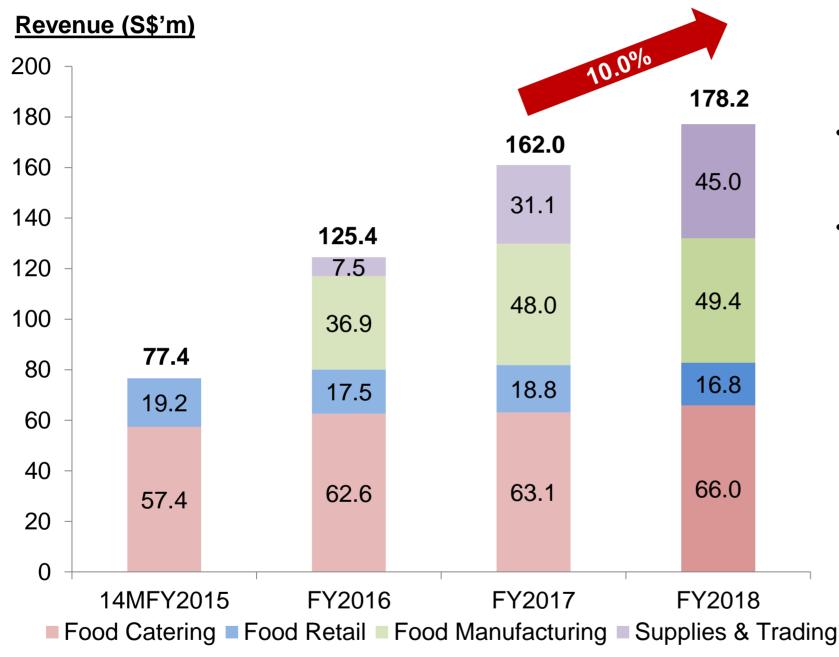






FY2018 FINANCIAL HIGHLIGHTS

Revenue Highlights Revenue Grows 10.0%



- 10.0% increase in topline to S\$178.2m for FY2018 from S\$162.0m for FY2017
- All businesses apart from Food Retail recorded a stronger performance:
 - Food Catering: 4.6% rise in revenue to S\$66.0m
 - Food Retail: 10.9% decrease in revenue to S\$16.8m
 - Food Manufacturing: 2.9% rise in revenue to S\$49.4m
 - Supplies & Trading: 44.6% rise in revenue to S\$45.0m

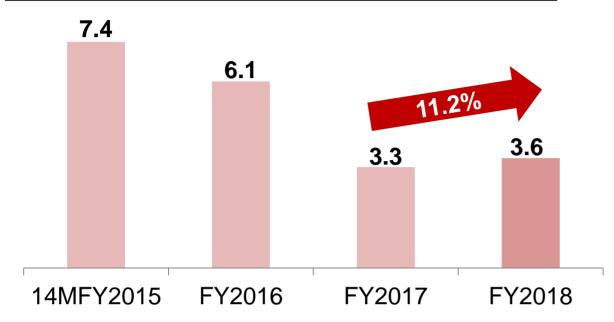
^{*}Some figures may not add up due to rounding



Prof

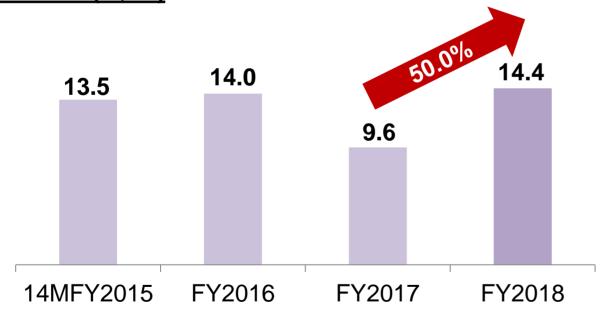
Profit Highlights

Profit attributable to owners of the parent (S\$'m)



 FY2018 profit attributable to owners of the parent ("PATMI") rose 11.2% to S\$3.6m for FY2018 from S\$3.3m for FY2017

EBITDA (S\$'m)



 Continues to generate strong operating cash flows from EBITDA with a 50.0% increase to S\$14.4m for FY2018 from S\$9.6m for FY2017



Financial Highlights

S\$'m	FY2017 (Audited)	FY2018 (Audited)
Earnings Per Share (SGD cents)	2.24	2.49
Net cash from operating activities	6.7	17.6
Cash and cash equivalents at end of period	10.5	13.7
S\$'m	As at 31 Mar 2017 (Audited)	As at 31 Mar 2018 (Audited)
S\$'m Equity attributable to owners of the parent		
	(Audited)	(Audited)

¹ Net Gearing is computed by dividing net debt by equity attributable to owners of the parent





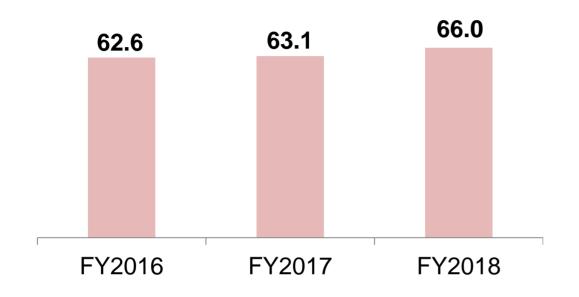
BUSINESS HIGHLIGHTS

Food Catering



Food Catering – Highlights for FY2018 Performance Review

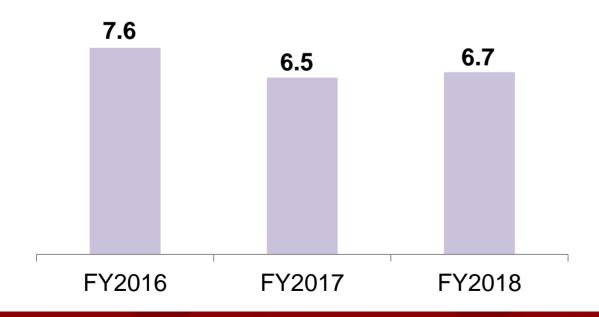
Food Catering Revenue (S\$'m)



Revenue increased 4.6% to S\$66.0 million for FY2018 from S\$63.1 million for FY2017

 Revenue growth supported by the boost in contributions from the childcare, student care and elderly care market segments by Gourmetz Pte Ltd ("Gourmetz")

Food Catering Profit Before Tax (S\$'m)



Profit before tax increased 3.6% to S\$6.7 million for FY2018 from S\$6.5 million for FY2017

 Profitability for the segment remains robust as a result of additional income streams contributed by the Group's various catering brands alongside better control of costs and overheads



Food Catering Developments & Strategies

Building Sustainable Income Streams

Recurring income streams from Gourmetz, Kim Paradise
Pte Ltd ("Kim Paradise") and Savoury Catering Pte Ltd
("Savoury Catering") minimises the effect of seasonality
experienced by the Group's other catering brands

Developing a Multi-brand Strategy

- Expand the range of cuisines and catering options available to customers via suite of brands, thereby increasing market share by capturing various customer segments and driving growth
- FY2018 Established Kim Paradise and Savoury Catering
- FY2019 Established Chilli Manis Catering Pte Ltd

Driving Productivity & Efficiency

- Made substantial investments to acquire new machinery and develop proprietary systems to improve productivity
- Review and streamline operational processes to yield greater efficiencies (e.g. Paperless invoices, carrot peeling machines)



Established in 1992

Flagship brand serving the mid-tier market segment and corporate clients



Established in 2004

Offers halal-certified menus serving mass market, corporate, institutional and public sectors



Established in 2008

Serving the needs of growing corporate clients and institutional clients



Established in 2014

Economical buffet menus and daily meal services for the mass market and household segments



Established in 2016

Serves the niche childcare, eldercare and student care segments



Established in 2018

Specialises in confinement and nutrition meals that focus on wellness and healing



Established in 2018

Specialises in fresh and healthy gourmet home-cooked meals



Specialises in authentic Peranakan cuisine





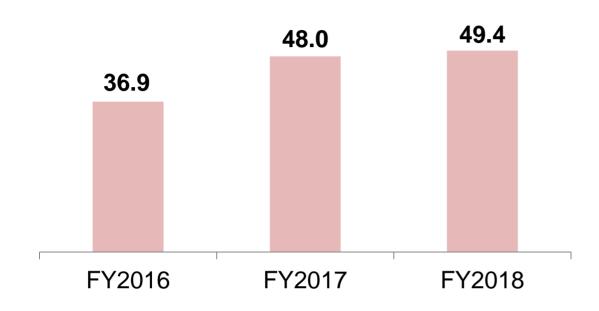
BUSINESS HIGHLIGHTS

Food Manufacturing



Food Manufacturing – Highlights for FY2018 Performance Review

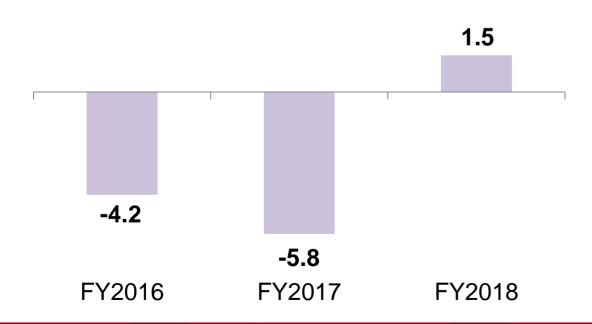
Food Manufacturing Revenue (S\$'m)



Revenue increased 2.9% to S\$49.4 million for FY2018 from S\$48.0 million for FY2017

 Aided by the Group's global distribution network, sales figures improved as a result of a ramp up in export sales

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



Achieved profit before tax of S\$1.5 million in FY2018 versus a loss before tax of S\$5.8 million in FY2017

- Successful turnaround of Thong Siek:
 - Enhanced cost efficiencies and effective restructuring efforts led to bottom-line improvement
 - Contributing positively to the Group's bottomline since 1QFY2018



Food Manufacturing Developments & Strategies





Focus on improving sales to overseas markets

- Continue to tap on the Group's global distribution network to ramp up export sales
- Perform R&D to derive new and improved products for the Group

Automation and machinery upgrades

 Continue to make investments in advanced machinery and other upgrades to reduce reliance on labour while boosting efficiency and productivity

Reduce material cost and improve process controls

- Tap onto wholly-owned subsidiary, NKK Import & Export Trading Pte Ltd ("NKK"), which
 procures and supplies the Group's business needs; leads to a reduction in raw material
 costs
- Reduction in defective products and wastage by reviewing and improving process controls





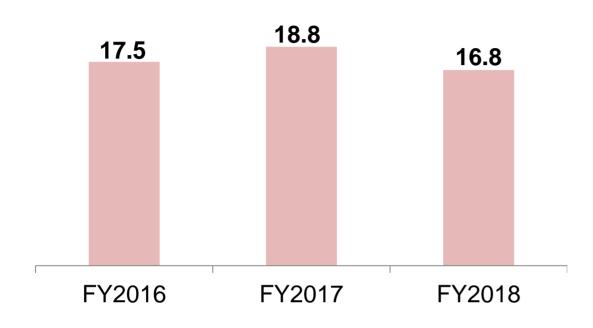
BUSINESS HIGHLIGHTS

Food Retail



Food Retail – Highlights for FY2018 Performance Review

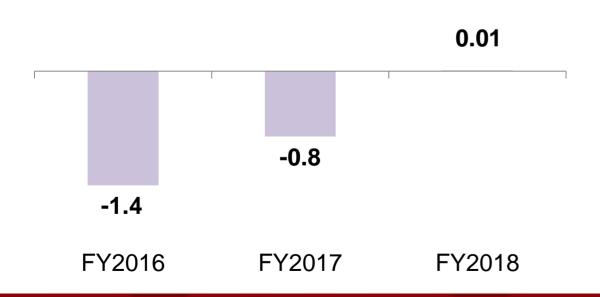
Food Retail Revenue (S\$'m)



Revenue decreased 10.9% to S\$16.8 million for FY2018 from S\$18.8 million for FY2017

 Fall in revenue mainly attributable to the closure of nonperforming outlets to improve profitability for the segment

Food Retail Profit Before Tax (S\$'m)



Achieved profit before tax of S\$0.01 million in FY2018 versus a loss before tax of S\$0.8 million in FY2017

 Closure of non-performing outlets resulted in a S\$0.8 million improvement in performance as compared to the preceding year



Food Retail

Developments & Strategies













Strategic Corporate Actions to Improve Profitability

- Performing a business review of the Group's network of outlets with the aim of opening stores in better locations
- Improve systems and streamline menus

Capitalise on Islandwide Presence to Strengthen Brand Equity

- Establishing a presence in the retail market allows the Group to build brand awareness among consumers
- · Keep customers engaged by introducing new retail concepts and refreshing menu items

Improved Systems and Increased Automation

 Continue to leverage on proprietary technology (e.g. cash recycling machine/inventory management/delivery tracking systems) to reduce reliance on manpower and optimise operations





BUSINESS HIGHLIGHTS

Supplies & Trading



Supplies & Trading – Highlights for FY2018

Performance Review

Supplies & Trading Revenue (S\$'m)

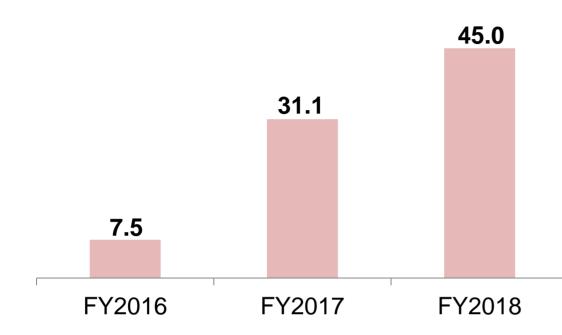




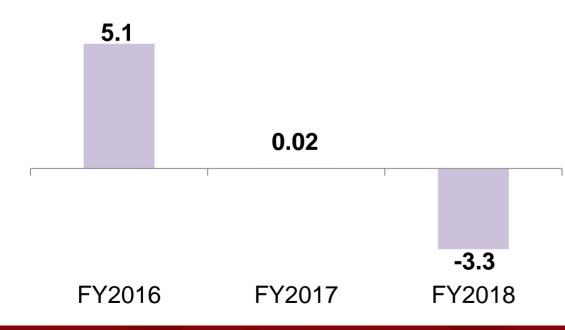








Supplies & Trading Profit Before Tax (S\$'m)



Revenue increased 44.6% to S\$45.0 million for FY2018 from S\$31.1 million for FY2017

- Driven by revenue contributions from newly acquired subsidiaries:
 - U-Market in January 2017
 - Maiden revenue contribution by Hi-Q Plastic Industries from April 2017
- Factoring out U-Market, the Supplies & Trading segment continues to contribute positively to the bottom-line
- As a result of weak market sentiments for meat trading, U-Market faced a challenging year in FY2018
- U-Market is currently undergoing a business review to enhance performance:
 - Reduce trading transactions for low margin trading items
 - Tighten procurement
 - Focus on selling to food services and consumers (higher margin)
- Following the strategic business review, management aims to turn around the Supplies & Trading Segment in FY2019



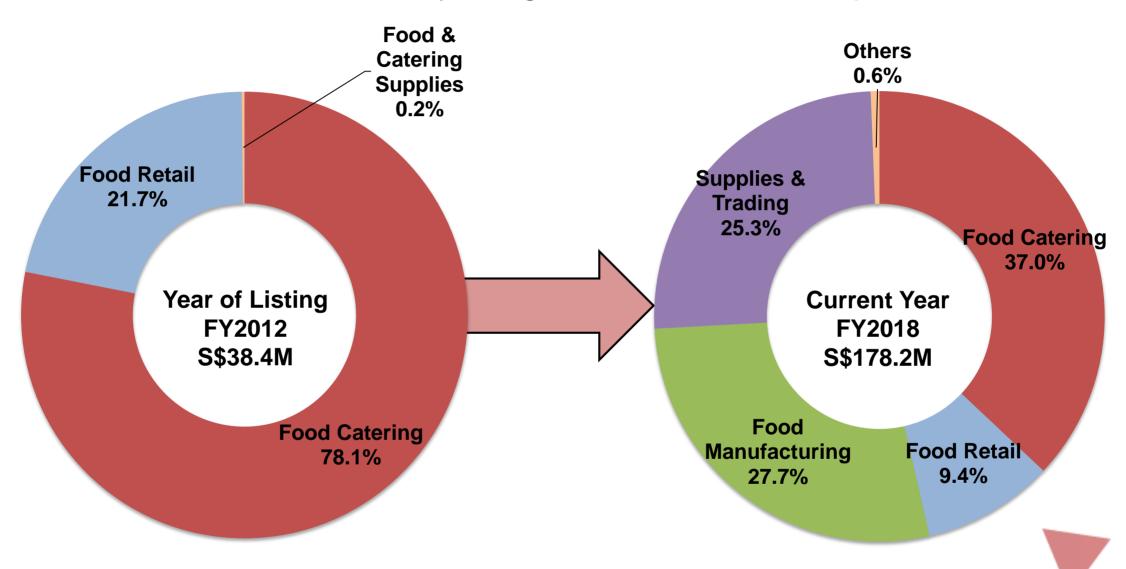


GROWTH STRATEGIES



Beyond Catering

Transformation into a fully integrated food solutions provider







Organic Growth

DRIVE REVENUE GROWTH

- · Capitalise on synergies across vertically-integrated value chain
- Continue to leverage on trading and distribution networks to increase sales across global sales and marketing network
- Continue to invest in automation and any other initiatives to improve productivity (i.e. yield, operating margin)

DRIVE COST EFFICIENCIES

- Automation for better cost management
- Consolidation and integration of operations
 - Opportunities for cost savings via real estate optimisation (increased output per square foot): Consolidation of business operations to optimise usage of factory space for higher value-added activities
 - Integration of various business operations and applications (eg. ERP systems) to yield cost synergies



Inorganic Growth

STRENGTHEN MARKET POSITION

- M&A of catering companies in various market segments
- Wider range of catering options boosts brand image; covers a spectrum of customers with varying average selling prices and encourages repeat customers

EXPANSION ACROSS VALUE CHAIN

- Seek out suitable targets to propel the Group up the value chain to better differentiate itself as a fully integrated food solutions provider
- M&A criteria includes:
 - Value-added capabilities
 - Vertically integrated
 - Profitable
 - Cash flow positive
 - High growth potential





Thank You

For enquiries, please contact:

NGO Yit Sung / Jonathan WEE Investor Relations Financial PR Tel: +65 6438 2990 neogroup@financialpr.com.sg

IMPORTANT NOTICE

This document has been prepared by the Company and its contents have been reviewed by the Company's Sponsor, CIMB Bank Berhad, Singapore Branch (the "Sponsor"), for compliance with the Singapore Exchange Securities Trading Limited (the "SGX-ST"), Listing Manual Section B: Rules of Catalist. The Sponsor has not independently verified the contents of this document.

This document has not been examined or approved by the SGX-ST. The Sponsor and the SGX-ST assume no responsibility for the contents of this document, including the correctness of any of the statements or opinions made or reports contained in this document. The contact person for the Sponsor is Mr. Yee Chia Hsing, Head, Catalist. The contact particulars are 50 Raffles Place, #09-01 Singapore Land Tower, Singapore 048623, telephone: +65 6337 5115.