



THE  
NEW NAME  
FOR QUALITY





# OUR STORY

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A K BANSAL GROUP is among the leading Flour Milling companies in India and is manufacturing these products for the last 40 years.

The group has a manufacturing setup known as SATHYAM ROLLER FLOUR MILLS in Kannur district where it has recently installed its state of the art machinery supplied by BUHLER AG Switzerland, in 2013. We use only premium quality wheat and we are focused to provide you with the best and most consistent quality of products to the satisfaction of customers.

Goldfeast is a premium quality brand from the house of A K BANSAL GROUP.

A K BANSAL GROUP has extended its branches into FLOUR MILLING, PACKAGING , RENEWABLE ENERGY , REAL ESTATE and FINANCING. Closely held and supervised by the BANSAL family, A K Bansal has recently received a boost in the form of his dynamic and energetic sons, Mr. Ankit Bansal and Mr. Abhinav Bansal who visualize the group scaling new heights.

Our whole -hearted commitments to serve our clients (and investors) is the booster fuel that propels us forward. We are " COMMITTED TO BE THE BEST "





## OUR VISION

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To give a new meaning to the definition of Customer satisfaction by maintaining the best standards of Quality, Service and Commitment.

## OUR MISSION

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To Develop Gold feast brand into the most VALUE FOR MONEY PRODUCT for all customers.



## FUTURE PLANS

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A K BANSAL GROUP has plans to develop further products under the GOLD FEAST BRAND.

- Consumer packaging of Maida / sooji / atta.
- Bulk Packaging of whole wheat atta.
- Consumer packaging of whole wheat atta.
- Value added products with flour like fibrous bread maida / special cake flour / Pasta flour / biscuit flour and many other value added flours.
- Various types of biscuit, cake manufacturing & marketing.
- Various types of juices manufacturing & marketing.
- Premixes for cakes, bread flours, nutritional bread flours etc.



MAIDA

## MAIDA FOR PAROTTA

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Goldfeast Maida gives maximum water absorption to make soft and delicious parotta's with Long lasting freshness. Its premium quality offers you excellent sheeting and bright colour. It provides you high yield for higher profits.

### BENEFITS

- High yield
- Long lasting freshness
- Good extensibility and sheeting
- Bright golden yellow finish
- Good water absorption
- Good softness



MAIDA

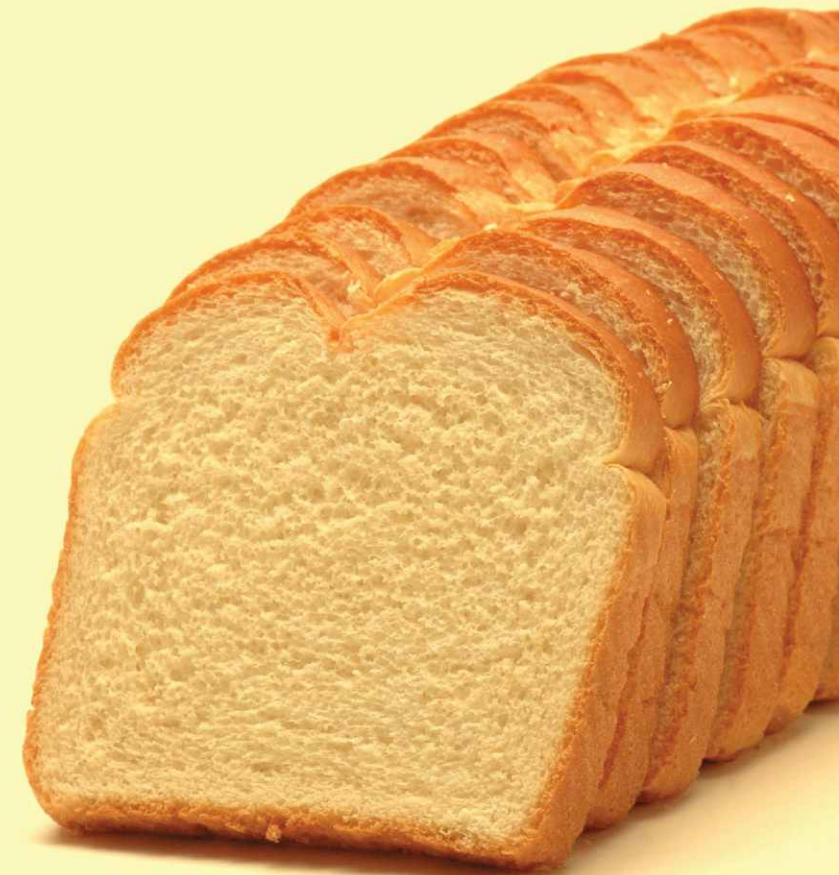
## MAIDA FOR BREAD

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Bread Maida is a specialized Maida which can withstand rigorous mixing in the bakery and gives best stability to the dough. The dough from Gold Feast bread Maida is easy to handle and gives more loaves per Kilo. It produces high yielding breads with more volume, bright colour and fine texture. The breads from Gold Feast Bread Maida stay fresh for a longer time. The bread from Gold feast retains the natural goodness and gives delicious and nutritious breads.

### BENEFITS

- High yield
- More volume
- Smooth crumb
- Fine Texture
- Oven Spring



MAIDA

## MAIDA FOR CAKE

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Cake Maida is excellent for baking purposes because of its long lasting freshness and Oven Spring. It blends with other ingredients easily and provides you softness and taste. It offers your bakery products a new flavor, taste and aroma.

### BENEFITS

- High yield
- More volume
- Good texture
- Soft and strong





ATTA

## RICHNESS IN TASTE & QUALITY

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Goldfeast Atta is a premium quality product which helps you to make soft Indian breads like chappathis, rotis and naans. The gold Feast Atta is 100% natural with required amount of dietary fibers. We always try to keep a perfect blend with nature. Its long lasting freshness gives you more soft and fluffy rotis. The premium quality of Atta is ensured through hygienic storage and controlled Milling.

### BENEFITS

- High yield
- Long lasting freshness
- Good puffing
- Rich in dietary fiber





SOOJI

## DELICIOUS SERVE

Goldfeast Sooji is packed with nutrients, so it is a healthy option for the consumers. It is produced from bold and vitreous wheat procured from all over the world to give clean and clear crystals of Sooji. Gold feast Sooji provides the customers natural nutrition with new taste and flavor.

### BENEFITS

- Crispy clear crystals
- Enhanced shelf life
- Uniform granules







# QUALITY ASSURANCE

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European Technology Lab and application Lab.

## Various parameters

- Moisture
- Gluten quality and quantity
- Ash Content
- Sedimentation value
- Colour
- Strength
- Extensibility
- Elasticity
- Dough development time
- Mixing tolerance index
- Dough stability
- WATER ABSORPTION (WAP) %
- GRANULITY

## Various applications test

- Breads
- Parotha
- Cakes
- Puffs
- Rolls
- Pizza Base
- Pasta Base

# BENEFITS

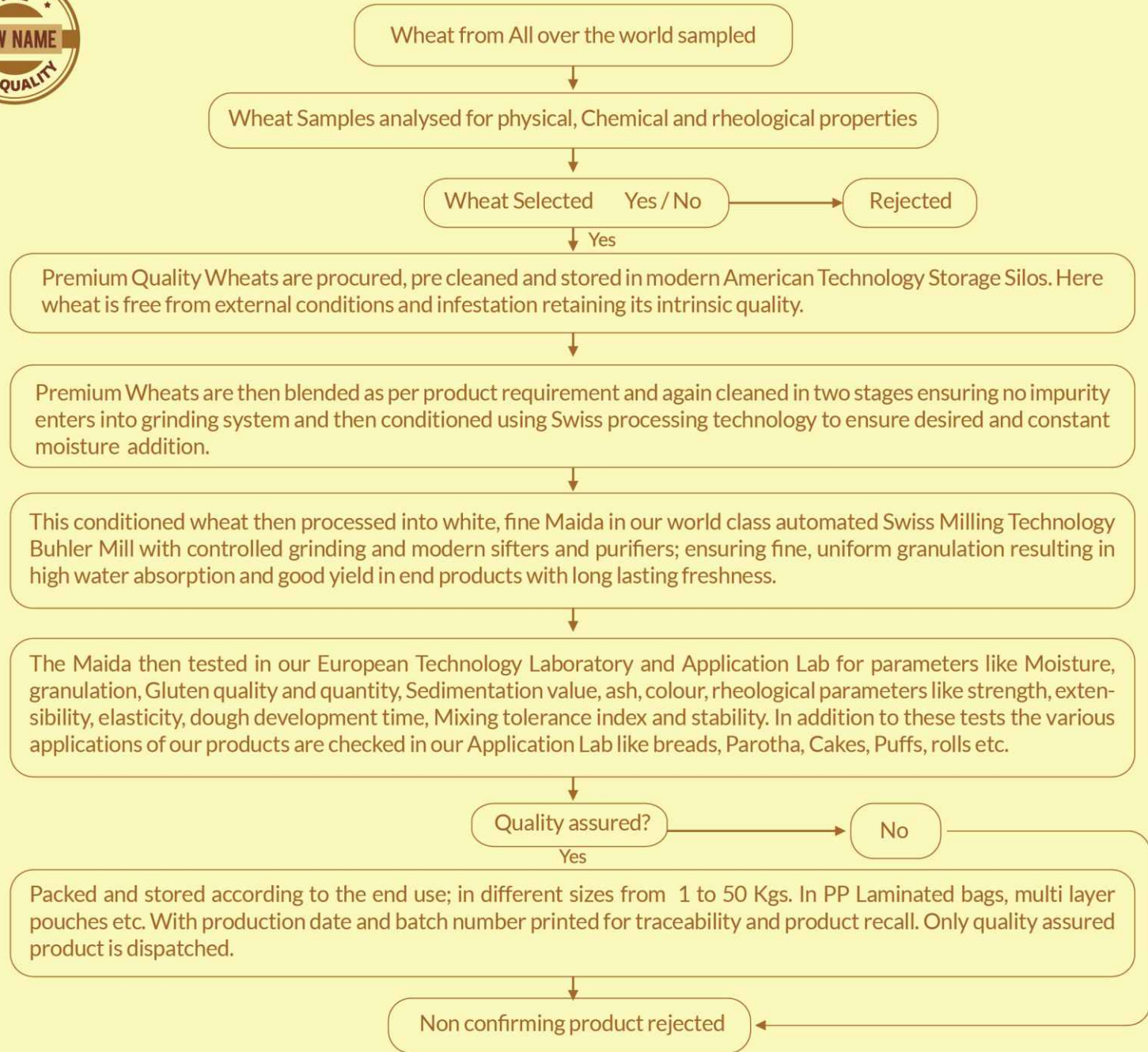
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- Premium quality
- Enhanced Shelf life
- Long lasting freshness
- Storage in Silos
- Processed in Buhler AG technology
- High precision testing equipments
- Product development lab





# FLOW CHART ABOUT THE PROCESS





## SWISS MILLING TECHNOLOGY

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GOLD FEAST is a premium quality product, processed in a FULLY AUTOMATED MILL imported from world leader BUHLER AG, Switzerland. This ensures consistent products and hence BETTER QUALITY, BETTER PROFITS for U.

## AMERICAN STORAGE TECHNOLOGY

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PREMIUM QUALITY WHEAT procured from all over the world to suit the specific end users; stored in our world class wheat storage system imported from GSI, USA. By storing in these silos we ensure the WHEAT RETAINS FRESHNESS & QUALITY, without any external influences.

## EUROPEAN LAB TECHNOLOGY

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All our products are tested and ASSURED OF QUALITY in our sophisticated and high end technology lab using European lab equipments. Using this technology we can supply GUARANTEED HIGH QUALITY MAIDA that makes the end products SOFT, HIGH YIELD AND LONG LASTING FRESHNESS..



Product of  
  
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