

Mr. Yogesh L Rajhans

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Our History

In the year 1999, we established a partnership firm. We were 3 partners. The names of the partners are as below:

1. Mr. Anant Vishwanath Ashtavadhani
2. Mr. Santosh Shivda Patil
3. Mr. yogesh Laxman Rajhans

With our technical advisor Mr. Mahesh Shrikant Pagnis.

We all mutually agree to name the firm as “THE BEST INDIA” (Shining India, Beautiful India) and started our work.

Initially in order to start a Yeast processing unit we prepared the project report with the proposed land, building, plant and machineries. We approached all the banks in Sangli with the DPR for financial assistance, but at last we succeeded. The bank manager of Bank of India, Br. Engg Collage, Kupwad, Sangli, Mr. Nanaskar sanctioned Rs. 10,00,000 (Rs. Ten Lacs).

We decided the leased plot no. D 59/1 transferred by Ganesh Engg MIDC Miraj in the name of THE BEST INDIA from the bank sanctioned amount. In the sanctioned amount of Rs. 10,00,000/- we utilized the amount as Rs. 1,00,000/- as our margin, Rs. 2.5 lacs in national Equity Fund (NEF), Rs. 6 lacs term load for building and machineries and Rs. 50 thousand in the form of cash credit and in this we our business started.

In the year 1999-2000 we intended to start procurement of raw material from The Ugar Sugar Works Ltd, Ugar and further process it to make baker's yeast and yeast which was used by distilleries. In the year 2000-2001 to 2002-2003 we tried hard to run this business but could not succeed. The above product was for the bakery industries and for distilleries for alcohol preparation and we could not supply in full capacity hence was not workable. Because of this, one of our partner Mr. Anant W. Ashtavadhani decided to retire from our partnership firm.

Later in 2004-2005 instead of making yeast cakes as mention above we started manufacturing in powder form which is used as an ingredient in animal feed and we started to sell it in the market. Now from the bakery industries and distilleries for alcohol preparation we started to turn towards manufacturing feeder items for animal feed.

We started to produce 30 to 50 tons of yeast powder per month. While doing so Mr. Balasaheb Takavde and Mr. Subhash Anna Takavde offered Raw maize to process at our factory and in turn to give them maize powder. Then we successfully ventured into manufacturing of Maize powder and yeast powder thereafter.

In the same year Mr. Rajiv Bhai Shah, owner of Hira Industries, Sangli helped us to contact with some cattle feed brokers and merchants in Mumbai. We started to supply Corn Bran in Mumbai through these brokers and merchants. With their association from 2005 till date we are continuing this business.

In the year 2005 due to ample arrival of Maize in the APMC market in Miraj we started selling the maize to poultry industries and export merchants in Mumbai. From 2005 to 2010 we continued this business successfully.

In the year 2009-2010, many Maize processing unit came into existence due to which the availability of Maize in the market reduced and the rate in Sangli market also was higher than other market and hence we had to reduce our procurement.

In the year 2011-2012 along with Corn bran for Maize integration we started making Broken Maize and started to supply snacks industries. The demand for broken Maize was huge in Maharashtra and other states of India.

In the year 2013-2014 we started to manufacture Maska Poha (Raw Corn Flakes) in another rented unit. We produced around 80 to 100 box per day (15 Kg per box).

Since 2005, by now our Corn bran is supplied to many places in Gujraj, Karnataka & most places in Mumbai. From 2011 till date our broken Maize is being supplied all over India and international market. From 2013 to till date we are supplying Raw Corn Flakes through India and local market as well.

In the year 2015-2016 we demanded allotment of industrial land to MIDC for expansion. The required land was allotted to us and we started a fully automated with state of the art technology food processing industry under strict professional supervision as per standers of ISO 22000:2018. Here we manufacture and supply all kind of Corn Grits which is the main ingredient and forms the backbone of MNC's export markets of extruded snacks industries, Namkeen industries, brewery industry, Bakery industries, fast food industries and many food related industries. We produce Corn Grits, Corn Flour, broken Maize, Maka Poha (Flakes) & Corn bran in this expanded unit.

In the year 2016-2017 we again demanded allotment of land for expansion from MIDC and also got it. Currently we are having four units running in MIDC MIRAJ with the total area of 11,792 SQMT (1,26,882 Sqft) as below:

Unit#1: Plot no. D-59/1.

Unit#2: Plot no. A 5/3 & A 5/4.

Unit#3: Plot no. A 5/6, A 5/7 & A 5/8.

Unit#4: Plot no. A 5/11. Unit#5: A/15

The RCC building and shed occupies 86,000 Sqft and facilitated with the modern state of the art machineries and equipments.

Currently we are supplying our products all across India and export to UAE, Bahrain, Qatar, Kuwait, Saudi Arabia, Oman, Yemen, Jordan, Israel, Liberia, Sri Lanka, Malaysia, Brunei, Vietnam, South Korea and further soon will be venturing into the Europe and US market.

We are proud vendors and supplying to ITD LIMITED (FOOD DIVISION) and PRATAAP SNACKS LTD (YELLOW DIAMONDS) to all their location across India.

There is a very huge requirement of Clean Maize as in our area there are Corn Starch industries & cattle feed industries and their per day utilization capacity is around 2000 tons. We can also try to supply maize to these industries.

Now, at our unit#2 we have our modern designed plant with state of the art technology dry milling process. The current capacity is 130 TDP. We produce Corn Grits, Corn Flour, broken Maize, Maka Poha (Flakes) & Corn bran and supply to Micro to large industries in domestic & export market.

We have well trained staff efficiently managing and developing Exports, Quality, Production, purchase, Sales department. We have our separate R&D team working on new innovations and strategies.

Thank You!!!!!!!!!!!!!!