



NOIDA INTERNATIONAL AIRPORT AND TAJSATS PARTNER TO BUILD A STATE-OF-THE-ART INFLIGHT KITCHEN

New Delhi, October 26, 2023: TajSATS, India's industry leader in inflight catering and **Noida International Airport (NIA) signed a concession agreement today,** for the development of an in-flight kitchen facility. Noida International Airport is the upcoming greenfield airport at Jewar, which will enhance connectivity to and from Delhi NCR, Noida and Western Uttar Pradesh.

Speaking on the occasion, Mr. Manish Gupta, Chief Executive Officer, TajSATS said, "The pace of addition of airports in India, which include marquee developments such as Noida International Airport present a tremendous growth opportunity for airline catering. We are delighted that TajSATS has partnered for this prestigious project with NIA. TajSATS with its strong network and market leadership will deliver a premium in-flight and lounge catering, leveraging its four decades of experience. This signing strengthens our presence in Delhi NCR as this will be the second facility in the region."

TajSATS, will develop the In-Flight Kitchen facility on a design, finance, build, operate and transfer (DBFOT) model for a period of 37 years. The mandate will include passenger and crew meal services, in-flight catering equipment handling, loading and unloading of meals.

Mr. Christoph Schnellmann, Chief Executive Officer, Noida International Airport, said, "We are pleased to welcome TajSATS to build and operate an In-Flight Kitchen at the Noida International Airport. This partnership is a key milestone for us toward developing a modern, consumer-centric culinary experience for our customers. We believe meals are an integral part of a distinguished inflight and airport experience. TajSATS comes with a vast experience in serving numerous airports and we feel that their offering will synergize with ours to provide a thorough world-class experience to our customers."

Strategically located within the airport, the state-of-the-art kitchen will be spread over 40,000 sq. ft; equipped to serve over 15,000 meals a day in the initial phase. The kitchen will also be equipped to serve the lounge facilities and the food and beverage outlets inside the airport, as well as in its proximity. With the addition of this facility TajSATS will have nine production facilities in India.

About Noida International Airport

Noida International Airport (NIA) will connect the greater Delhi area and Western Uttar Pradesh with other cities in India and the world. This world-class airport will combine Swiss efficiency and Indian hospitality to offer rich experiences and comprehensive commercial attractions and services to its passengers. NIA will be the first airport in its class in India to achieve net zero emissions, setting a new standard for sustainable airport operations.

Yamuna International Airport Private Limited (YIAPL) was established for the development, construction and operation of the greenfield project - the Noida International Airport. The company, a 100% subsidiary of Zurich Airport International AG, is responsible for the implementation of the public-private partnership project in close partnership with the Government of Uttar Pradesh and the Government of India. The concession period for Noida International Airport commenced on October 01, 2021 and will run for 40 years. At its opening at the end of 2024, the airport will feature one runway





and one terminal and handle a capacity of 12 million passengers – with the potential for further development in additional construction phases.

For more information, please visit www.niairport.in.

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About TajSATS

TajSATS Air Catering Limited is a joint venture of **The Indian Hotels Company Limited (IHCL)** and **SATS Limited**. TajSATS is the market leader in Airline Catering and has over four decades of experience in Airline Catering and is also a leading player in commercial catering. The company provides in-flight catering at Mumbai, Delhi, Chennai, Kolkata, Amritsar, Goa and Bangalore.

TajSATS has facilities equipped with the state-of-the- art technology and advanced kitchen equipment for efficient and hygienic food production and handling. TajSATS believes in maintaining the highest level of Food Safety, Hygiene and Quality. The talented team of Chefs at TajSATS believe in designing and creating innovative and inspirational menus as well as repurposing classic ingredients for the modern palate.

TajSATS is committed to Enriching lives through Innovative Food Solutions.

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