
GLOSSARY OF TECHNICAL TERMS

This glossary of technical terms contains explanations and definitions of certain terms used in this document in connection with our Group and our business. The terms and their meanings may not correspond to standard industry meanings or usage of these terms.

“ASP”	The average selling price is calculated by dividing the revenue by the total number of units sold of a particular category of goods
“CAGR”	compounded annual growth rate
“CBM”	cubic metre
“ERP”	enterprise resource planning systems that integrate internal and external management information across an entire organisation, comprising business activities such as finance and accounting, inventory, sales, service and customer relationship management, and automate these activities with an integrated software application
“FMCG”	fast-moving consumer goods
“F&B”	food and beverage
“GDP”	gross domestic product
“HACCP”	the Hazard Analysis and Critical Control Point system
“Halal”	a certification which recognises that the products are permissible under the Laws of Islam and are consumable and usable by Muslims
“Halal food”	a terminology as defined in section 3(1) of the Trade Description Act 2011
“HORECA”	an abbreviation of the words Hotel/Restaurant/Café, which is used mainly in the food service and hotel industries and also refers to other catering and beverage service operators such as bars and taverns
“ISO”	the International Organisation for Standardisation

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“ISO 22000:2005”	a standard developed by ISO specifying the requirements for a food safety management system where an organisation needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe for human consumption
“MS”	the Malaysian Standard
“MS 1480:2019”	a Malaysian standard according to HACCP system which specifies the requirements for ensuring food safety during preparation, processing, manufacturing, packaging, storage, transportation, distribution, handling or offering for sale or supply in any sector of the food chain
“MS 1514:2009”	a Malaysian standard which sets out the necessary hygiene conditions for producing food which is safe and suitable for consumption in food manufacturing
“OEM supplier”	an original equipment manufacturer, which is a company that manufactures products in accordance with its customer’s designs and specification, and the products are then marketed and sold under the customers’ brand names
“SKU”	stock-keeping unit, a unique identifier for each distinct product that can be purchased