



There's an Italian expression,

'PARLA COME MANGI'

which means

'SPEAK THE WAY YOU EAT'

It's the recipe for a happy life, to speak simply and cook simply.



PASTA HAS BEEN MISSING FROM THE TAKEAWAY MENU FOR TOO LONG.

To include all the good things:

FAMILY, LOVE, FLAVOUR, FRESH INGREDIENTS, LOTS OF GARLIC

and remove anything unnecessary.

That's the essence of Pasta Baked.

To provide simple, fresh, Italian-American-style baked pasta – to serve it fast and serve it with gusto.

We're the Nonna brand.

LOUD AND PROUD.

The one with the sauce-stained apron, who welcomes everyone to the table with a big bowl and a big spoon. And you're not getting up until you've eaten every bite.

We're going to bring it back with

NEW TECHNOLOGY
NEW RECIPES
NEW TECHNIQUES AND
NEW IDEAS

Our cafes will offer fast, consistent, and fresh pasta, but also warmth, heart, and character.



TAKEAWAY MEETS TRATTORIA

WE FOUND THE GAP

Pasta is missing from the fast food menu

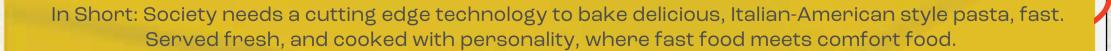
Why?

WE KNEW WE HAD A PROBLEM...

If pasta isn't fresh, it doesn't taste good, and fresh pasta takes up too much time to cook, prepare, and serve.



Made properly, simmered slowly, but served prontissimo – all in the time it takes to boil a pot of water.





BAKED PASTA IS OUR NEXT BIG CHALLENGE

We want to cook pasta that tastes like the real thing, straight out of a kitchen in Bologna, with garlic hanging from the rafters and Nonna bustling over the stove. To channel the noise and energy of an Italian-American kitchen — and do it in the time it takes to boil a pot ofsalted water.

That's the mission of Pasta Baked: to bring pasta, as a fast food and comfort food together in the same bowl.

CHALLENGE

A QUICK SERVICE RESTAURANT WITH THE SOUL OF A FAMILY KITCHEN

Before anything else, our challenge is to convince our audience that takeaway pasta can be served fresh, delicious and consistent.

We need to present ourselves as an innovative, techdriven signature brand with an accessible voice and double helpings of personality.



SERVED IN JUST 3MINS

SOLUTION

WORLD'S 1ST ITALIAN-AMERICAN BAKED PASTA QSR

A punchy name that is playful, bold, and packed with so much flavour.

Z | T | - PASTA AL FORNO

+

MAMA'S - NONNA'S SECRET RECIPE



INTRODUCING ZOUTH CONTROLL Z



BRAND PERSONA

NONNA.

Our brand persona is the Nonna. The matriarch She's the one who feeds you till you burst and won't take no for an answer.

The Nonna isn't a collection of Italian-American stereotypes, and we want to be careful to avoid anything too 'Italiano'.

It's more about an atmosphere: loud, welcoming, funny, with a personality that fills the kitchen from edge to edge.



NONNA, THE BASICS

MODERN

It's okto nod towards our Italian-American roots, but our tone is still clean and modern. Nothing old fashioned.

BOLD

We're a strong personality without much filter. Use active verbs and short sentences to make your point.

LOUD

Think of the noise of an Italian kitchen. The pots banging, steam hissing, laughs booming. We want to channel that energy.

CHEEKY

Nonnas have a great sense of humour, so have some fun with the brand. Write with a smile and a twinkle in your eye.



Brandmark

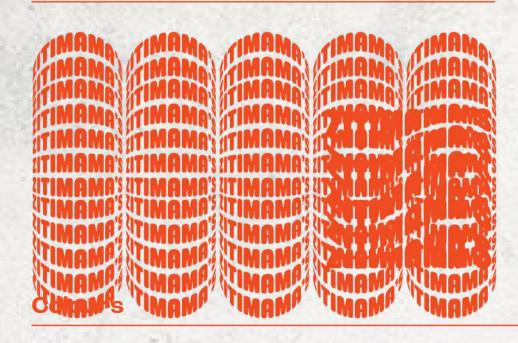
Primary Typeface

Display / Headline Typeface

ZITIMAMA'S

ABCDEFGHIJKLMN OPORSTUVWXYZ abcdefghijklmn opqrstuvwxyz 0123456789!

Pattern



Illustration

















Badges / Stickers





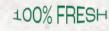




















Packaging









Pasta packaging







OUR BRAND DNA

OUR ESSENCE

Fresh pasta, served pronto

OUR PURPOSE

To put baked pasta on the fast food menu

OUR VISION

A world where comfort, speed, flavour (and personality) exist in the same bowl

OUR MISSION

Serve Italian-American flavours (with a local twist) to the world in the time it takes to boil a pot of water

ZITIMAMA'S

OUR VALUES



The best things

in life, and food,

are simple.



We talk loud, we cook loud, we live loud.





Time is of the essence, so spend it deliciously.





Everyone's welcome in our kitchen.





BAKED ZITI

Baked Ziti is a popular casserole with ziti pasta and a Neapolitan-style tomato-based sauce characteristic of Italian-American cuisine. It is a form of pasta al forno.



PASTA AL FORNO

Baked ziti pasta topped with Neapolitan -styled tomato-based sauce.

NUTRIENT COMPOSITION

MEATBALL MAC N CHEESE

	Per 100 g
Energy (kcal)	192.1
Protein (g)	8.4
Total Fat (g)	5.3
Saturated fat (g)	1.2
Dietary fibre (g)	1.7
Carbohydrate (g)	27.7
Cholesterol (mg)	13.8
Sodium (mg)	189.5

BAKED CHICKEN TIKKA PASTA

	Per100g
Energy (kcal)	135.8
Protein (g)	11
Total Fat (g)	5.5
Saturated fat (g)	1.6
Dietary fibre (g)	1.7
Carbohydrate (g)	10.6
Cholesterol (mg)	17.4
Sodium (mg)	197.8

BAKED VEGETABLE MARINARA

	Per 100 g
Energy (kcal)	142.3
Protein (g)	4.7 1
Total Fat (g)	0.5
Saturated fat (g)	0.8
Dietary fibre (g)	28.6
Carbohydrate (g)	0
Cholesterol (mg)	106.1
Sodium (mg)	

MUSHROOM SOUP

	Per 100 g
Energy (kcal)	142.1
Protein (g)	2.6
Total Fat (g)	11.8
Saturated fat (g)	6.3
Dietary fibre (g)	1.1
Carbohydrate (g)	6.4
Cholesterol (mg)	11.7
Sodium (mg)	369.

HOW IT ALL STARTED...

LEGACY



A history that dates back to the late Middle Ages and Renaissance where these dishes were served at banquets at the palaces of the nobles

EMOTION



Italian-American hospitality has a very welcoming and family feel, as if people were cooking for you

ORIGIN



Italian-American cuisine is a style of Italian cuisine adapted throughout the United States as a result of the various waves of immigrants

STYLE



There seems to truly be no rules as baked pasta is more of a method. It's about creativity—an inspired cook or a desire to use up some leftovers



OVEN-BAKED, ITALIAN-AMERICAN-STYLE PASTA. SERVED PRONTO

Pasta Baked makes loud, proud takeaway pasta. We use fresh ingredients and proper Italian-American recipes (with the occasional local twist).



Real pasta, served fresh and fast



A loud, welcoming, energetic vibe



Italian-American recipes (with a modern twist)



Speed and flavour in the same bowl



HOW WE DO IT

APPROACH

A MODERN AND CONTEMPORARY
TAKE ON THE ESSENCE OF ITALIANAMERICAN CUISINE

Pasta has been missing from the fast food menu for too long. We're going to bring it back: with new technology, new techniques and new ideas.

Our cafes will offer fast, consistent, fresh pasta, but also the essence of warmth and heart and character.

OUR MENU KEY CHARACTERISTICS



Made-to-order baked pasta



Quality, well sourced ingredients



Italian-American (with a local twist)



Served fast, but cooked with care



From the kitchen, and the heart not the street



A nimble, creative menu



BRAND PERSONA

TOMATO- POWERED

EXPERIENTIAL, ENTERTAINING AND FUN.

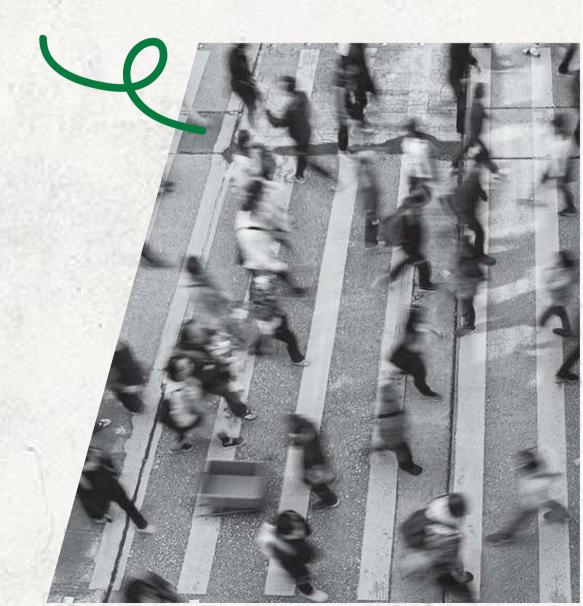
We want to channel the noise and bustle and tomato-powered energy of an Italian-American kitchen. It's pots banging. It's kisses on both cheeks. It's a big bowl of comfort food

BRAND POSITIONING

FOR PEOPLE WHO ARE ON THE GO*,

PASTA BAKED IS COMFORT FOOD that tastes like home, because it's MADE WITH CARE AND NOISE AND ENERGY AND LOVE

So when you eat it, you feel full — in every sense of the word







OUR BRAND PLATFORM

INSIGHT There is a need for good, fast pasta

PURPOSE To put baked pasta on the fast food menu

VISION A world where comfort, speed, flavour (and personality) exist in the same bowl

MISSION Serve Italian-American flavours to the

world in the time it takes to boil a pot of water

F.E.A.S.T FAMILY EASE AMBIENCE SPEED TASTE

OFFERS Oven-baked, Italian-American-style pasta,

served pronto

USP Real fresh pasta, served fast.

A loud, welcoming, energetic vibe

Italian-American recipes (with a modern twist)

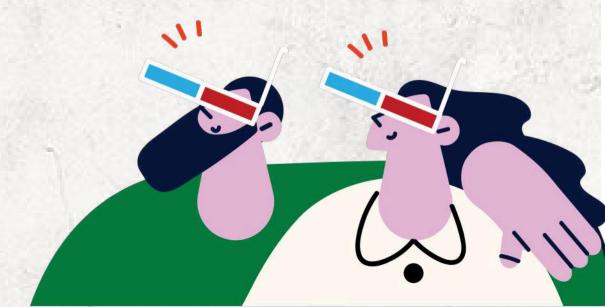
Speed and flavour in the same bowl

TONE OF VOICE

A COMFORTING BRAND SERVING COMFORTABLE FOOD

Innovative, but homely

Pasta Baked is trying to do something quite difficult: combine slow-cooked Italian food with fast-paced American service



KEY MESSAGES

"The best things in life, and food, are simple."

"The greatest pleasures in life aren't fancy"

"Our pasta is served fast, but cooked slow."

"Fast food can be comfort food"

"Everyone's welcome in our kitchen."

"Our kitchen door is always open"

COOK LIKE AN ITALIAN EAT LIKE AN AMERICAN

Fast food has got plenty of speed, but it's missing plenty of heart. And second helpings. And slow-cooked sauce that splatters all over your new white shirt.

IT TAKES 18 HOURS TO MAKE OUR RAGU.

AND 30 SECONDS TO SERVE IT.

Our pasta al forno is cooked slow, but serve prontissimo. Tuck inand enjoy.

BUON APPETITO.





In Italy, the kitchen isn't just a place to keep the fridge. It's the soul of the home. It feeds the whole family. It's bustle and good conversation and clanging pots and the smell of slow-cooked ragu.

And its door is always open – just like ours.



QSR-FAST CASUAL CHARACTERISTICS

Baked Ziti is a popular casserole with ziti pasta and a Neapolitan-style tomato-based sauce characteristic of Italian-American cuisine. It is a form of pasta al forno.



Functionality and efficiency



Low price point



Limited menus, healthier (VEG, GF)



Food is mostly to-go



CONTRACTOR MALES AND PROPERTY OF THE PROPERTY

Personality led brand, spirited





Prepared on-site and in-view



Local produce and artisan ingredients

MARKET



Premium ingredients



Ghost kitchens



Plant-based foods



Integrated tech for customer ordering



CUSTOMER EXPECTATIONS



A brand that stands for social issues



A unique and quality customer experience



Freshly made products that they trust

Dynamic sustainable packaging

KEY OBSERVATIONS

FAST FOOD HAS GOT PLENTY OF SPEED, BUT IT'S MISSING PLENTY OF HEART

PRODUCT

An undeniable association to the **PRODUCT'S HERITAGE** and culture

INDUSTRY

PROMOTE SPEED PLUS A
COMPETITIVE QUALITY
orattribute suchasfresh,
healthy, authentic

CUSTOMER

Seek culinary

'TOURISM EXPERIENCES'

exposing themselves to
another culture

WHO WE DO IT FOR

FAST FOOD CONSUMERS

Adults (30-39), young adults (18-29), With busy lifestyles, a mid-to-higher income level and middle education level

- Living, working or studying in Singapore
- Male or Female
- Educated A-levels/Polytechnic,
 Degree/Qualifications
- Mid-high level income
- Occasional and regular consumers of fast-food





THE GAME PLAN

WHAT DO THEY CARE ABOUT (BEYOND CONVENIENCE AND SPEED)?

The fashionable **STATUS** if fast food brands

Increasingly, an association with WESTERN CULTURE

Clean, comfortable **ENVIRONMENTS** to socialise in

The taste, flavour and **SASTIFACTION** level of meals



THE LOCATIONS:

Shopping malls
Airports
Office buildings
Tourist destinations
Universities
Or

Any high-profile places where space is a constraint

Who we are

About NJ Group

The NJ Group is a family business on a serious mission.

We want to revolutionise the hospitality industry using digital innovation and creativity – to take delicious, comforting food and turn it into something fresh.

About the Founder, Neelendra

Backed by three decades of experience, Neelendra has been the think-tank behind many disruptive solutions in the F&B industry. Based in Singapore, he is a renowned thought leader in the service industry.

About NJ Intelligence

We help the service industry unlock data power to create a human-centric experience with speed, simplicity, and usability. Our products unearth customer patterns to demystify the biggest service issues.





Our Journey

Leaving behind the corporate life

- 21 years of experience at GE, SABIC & Shell.
- Pursuing the love of food
- Starting out as an entrepreneur

Launch of 'Cobie' the friendly food butler

- Introduces a robotic butler service, in-room or at-table.
- Launched in CALI Park Avenue Rochester

Creating out-of-the-box concepts

- NJ Group Brand Experience is created
- PEN & INC at NTU opens

2009 2010 - 2017 2017 2019 2020 2022 - 2025

Offering good food & service across Singapore

- Indian & Mediterranean restaurants
- Leading to a variety of bars & restaurants
- Acquired CALI Park Avenue Rochester in 2014
- CALI Park Avenue Changi opens 2017
- Service Excellence project initiated

Expanding into new frontiers

• CALI opens inside Ascot Raffles Place

The NJ.Group further expands

- Launch of Zitimama's QSR Franchise
- Further CALI Novotel and CALI lounge openings
- NJ Group vibrant rebrand
- New ventures: Niharika Jewellery and Mishika's Retreat

Our Business

Our businesses

We seamlessly balance one-of-a-kind culinary excellence with game-changing technology innovation to solve the industry's most complex service challenges in hospitality and retail.

Food & Beverage

With years of industry experience and a passion for innovation, we craft bespoke dining experiences that feel both unique and familiar. Our global flavours and fresh ingredients bring people together to celebrate individuality through food.



QSR Franchise

Zitimamas is a fast, franchise-ready pasta spot with the heart of an Italian kitchen. No training needed, just fresh, quality pasta in 3 minutes—made with our secret recipe and cutting-edge tech.



Events

A one-stop destination for personalized events with elegant décor, refined ambiance, and top-tier service. Choose from multiple venues and enjoy gourmet dishes from our state-of-the-art kitchens





Technology

We help the service industry unlock data to create human-centric experiences with speed, simplicity, and usability. Our products unearth customer patterns to demystify the biggest service issues.



Retail

NIHARIKA'S JEWELLERY
(Coming soon)
Combining nature-inspired
elegance with sustainable luxury.
Our jewellery is more than just an
accessory or a fleeting trend.

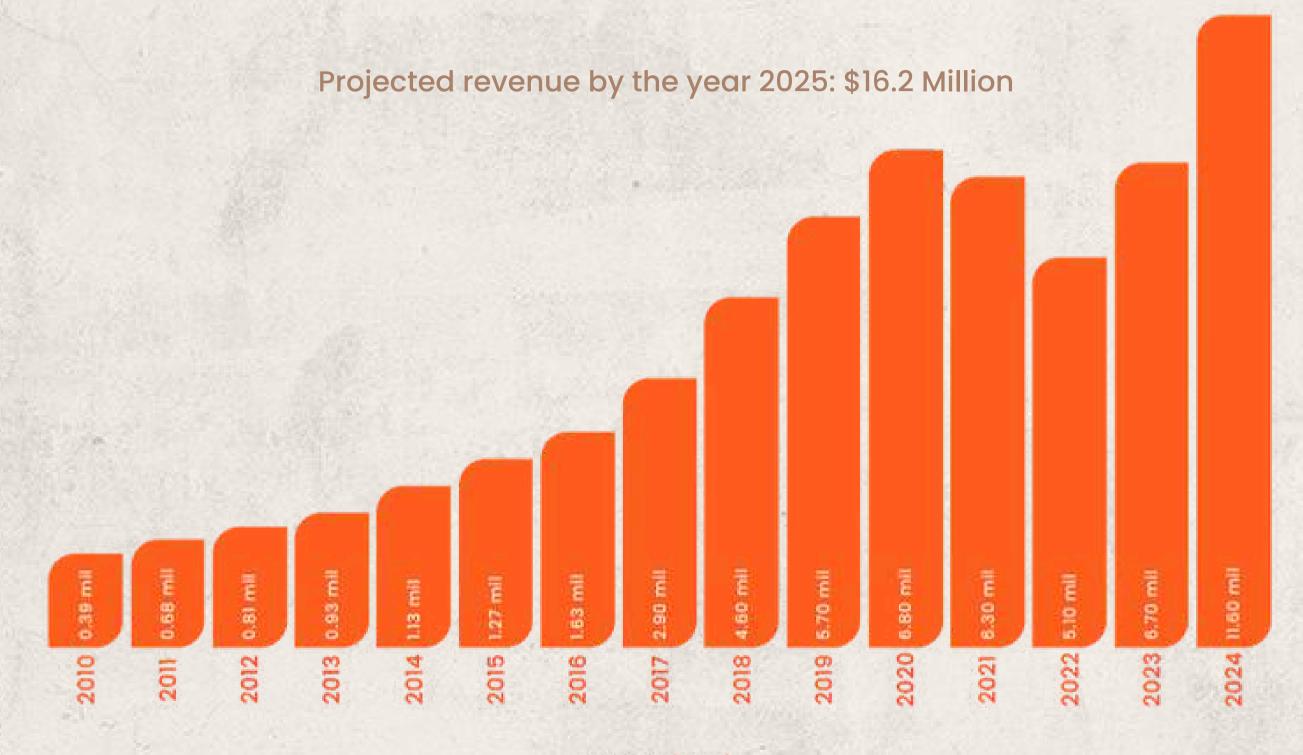


Hospitality

MISHIKA'S RETREAT
(Coming soon)
Offering a seamless blend of comfort, luxury, and modern amenities, NJ Hospitality provide exceptional hospitality tailored to meet the needs of both business and leisure travelers.



Revenue Graph





Millions(SGD)
Life time revenue as on Dec 2024 is 57 millions

The above figure might vary from the actual.

Our Brands

9

ABOU'

With a renowned, world-class portfolio, our perceptive team instinctively knows what makes the perfect customer experience and which trends will transform the way you work.

AS FEATURED IN

THESTRAITSTIMES





PRESENCE IN 3 COUNTRIES



SINGAPORE

N.7



STRONG SOCIAL MEDIA PRESENCE







COMPANY STRUCTURE





The Real Secret Ingredients



ZITIMAMA'S

Digital Avatar

A virtual salesman which will enable the uniform experience of Zitimama's to the customers across the globe irrespective of human interference, on the tips of customers.

Roaming Kitchen

Integrated platform of mobile applications and web interfaces to fulfil the end-to-end cycle of customer ordering till the roaming kitchen delivers at their door step.

Integrated platform

A single inhouse platform covering all digital needs of a modern QSR service including online ordering, delivery, takeaway, loyalty membership program, payment gateway, menu engineering, franchise management, promotion management, communication & networking.

Customer Insights

Al and ML-driven customer experiences – based on data-rich actionable insights.

Easy-to-deploy QSR Franchise Model

- Flexible menu with local, fresh ingredients
- Scale-as-you-grow model
- Low investment with quick ROI
- Full technology stack developed inhouse
- Two variants of store– Physical & Mobile
 No dependency on skilled manpower
- Strong marketing support with international branding



Disrupting The F&B Space, Positively

"We measure success in more than just numbers"

Our Competitive Edge

Why Nanyang Technological University (NTU) as the first location?

More than 30,000 youth under a single roof More than 12,000 staff Multi racial youths Ranked the 9th university globally

Why Singapore as the first country?

Pure metropolitan culture with diversified lifestyles. Well known for meeting high expectations of quality service. Business laws are exceptionally well organised in Singapore, ensuring the long term future vision and high scalability for global expansions.

Social Impact & The Future

Democratize open positions

Service industry jobs for low income groups. Rapidly train your staff who are looking for better work environment, with easy-to-use technologies and promote labour equality.

Eco-Friendly

Every disposable is eco-friendly.
Complete store design with reusable eco-friendly material.



How To Start Your Own Zitimama's?

Simple and hassle-free steps to get you started!

- 1) Contact ZM business development team
- 2) Get your Business Plan Investment amount, location finalization and Space requirement
- 3) Material procurement, Infrastructure development as per business plan
- 4) Staff training and knowledge transfer
- 5) Start your Zitimama's

What support will you be getting?

One-time training
Continuous support for operations.
Leverage the marketing support globally with the existing huge network of NJ Group

Complete in-house platforms and technical support to manage all processes and operational needs.



The brand

Ist of its kind product with no direct competitor
Fast ROI

Manpower & Training

No dependency on skilled manpower Minimal manpower required

The space

Minimal space required
Easy and quick start-up
Flexible set-up model with no limitations. Raw
materials and ingredients used are easily
accessible, which can be purchased locally.

The Technology

Digital Mascot (Digital salesman) for a uniform professional experience globally. Scientific design of the store to maintain the highest hygiene standards, easy maintenance, and customer experience



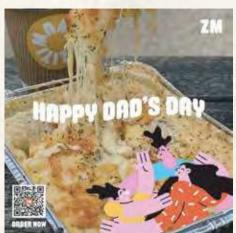
FB: https://www.facebook.com/Zitimamas

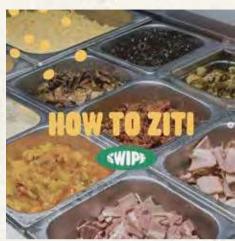












IG: https://www.instagram.com/zitimamas





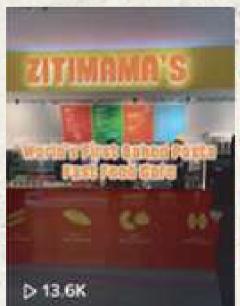








TikTok: https://www.tiktok.com/@zitimamas















Buon appetito!











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