

COMPANY PROFILE 2026

Malaysian food, made at scale and sold in 24 countries.

Frozen flatbreads, cooking pastes, biscuits and drinks under four brands, from two halal-certified plants in Selangor and Johor.

Four brands, two plants, one halal system

Ninefold Foods makes the food Malaysians grow up with and sells it at home and in 24 export markets through appointed distributors.

Our four brands each have their own recipes and their own line: Ninefold frozen flatbreads and pastry, Pestle cooking pastes, Dunkwell biscuits and Longpour tea and coffee.

Both plants make only halal-certified products under MS 1500:2019, and we make food for other brands under the halal OEM scheme.



1987

A paratha kitchen in Klang

1,340

People across two plants and head office

4

Brands, each with its own line

24

Export markets with an appointed distributor

2

Plants: Pulau Indah and Senai

9

Folds in every Ninefold paratha

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The Pulau Indah plant. Images in this profile were generated for the concept.

OUR STORY

From one paratha line to four brands

Ninefold began in 1987 as a paratha kitchen in Klang, where two families folded paratha by hand for coffee shops around Port Klang, nine folds a piece. A second-hand blast freezer in 1992 let us sell it frozen to supermarkets. The name and the mark come from the kuih lapis, the layered cake every Malaysian knows.

Each brand since has followed the same rule: cook it the long way, then make the long way work at scale. Pastes are fried until the oil splits, crackers ferment for eighteen hours, and every recipe change faces a panel of forty tasters.

1987

A paratha kitchen in Klang folds by hand for coffee shops.

1996

Pulau Indah opens in the new halal industrial park.

2004

We buy a biscuit bakery in Senai and relaunch it as Dunkwell.

2012

Listed on the Main Market of Bursa Malaysia.

2026

Line 3 for flatbreads and a less-sugar teh tarik.

Cook it properly

No shortcut on the step that makes the taste, even when it slows the line.

Halal without exceptions

Every ingredient, supplier and line is inside the halal system.

Label it right

Each market gets labels in its own language and to its own rules.

Four brands, four promises

Each brand has its own recipes, its own line and its own voice, and shares the plants, the halal system and the export desk.

01

■ Ninefold

Pulau Indah

Since 1987

Frozen flatbreads and pastry, since 1987. Paratha, roti canai, chapati and spring roll pastry, folded nine times and frozen within four minutes of shaping.

- Mix and rest 40 minutes
- Stretch paper-thin
- Fold nine times
- Press and blast-freeze

02

■ Pestle

Pulau Indah

Since 1998

Cooking pastes and sauces, since 1998. Fresh shallots, chilli and aromatics, fried slowly until the oil splits, with no added MSG.

- Ground fresh the same day
- Fried for up to three hours
- Spices toasted in-house
- Filled hot, no preservatives

03

■ Dunkwell

Senai

Since 2004

Biscuits and crackers, since 2004. Made for Malaysian cups: crackers that soften in kopi without falling apart.

- Dough fermented 18 hours
- Laminated and docked
- Baked in 110 m tunnel ovens
- Dunk-tested every batch

04

■ Longpour

Senai

Since 2009

Tea, coffee and drinks, since 2009. 3-in-1 sachets, a malted chocolate drink and canned drinks, with a less-sugar teh tarik.

- Highland tea brewed strong
- Creamer balanced for froth
- Filled under 40% humidity
- Forty-taster panel





Line 3: stretching and folding without hands touching the dough.

HOW A PARATHA IS MADE

Folded nine times, frozen in minutes

A frozen paratha should flake like one made at the stall. That depends on three steps most factories rush: resting the dough, stretching it thin enough to read through, and folding it into distinct layers.

Dough is mixed in 300 kg batches and rests for forty minutes. Line 3 stretches each ball paper-thin, brushes it with margarine and folds it nine times, then the rounds are pressed, interleaved with film and frozen to the core in a spiral freezer.

Every pack passes a metal detector and an X-ray and is weighed and coded with its lot before it goes to the cold store, six kilometres from Westports.

300 kg

Dough per batch

1,200

Pieces a minute on Line 3

-35 °C

Spiral freezer air

22 min

To frozen at the core

FROM RECEIVING TO DISPATCH

- Every delivery checked against its halal certificate
- Allergens on their own racks with colour-coded scoops
- Three checks per pack: metal, X-ray, weight
- Cold store at -22 °C until the reefer is loaded

Two plants, one halal system

Both plants make only halal-certified products under MS 1500:2019. Each certificate covers a product scope at one plant and is renewed before it expires.

PLANT	STATE	OPENED	AREA	MAKES
Pulau Indah	Selangor	1996	9.2 ha	Frozen flatbreads and pastry, cooking pastes and sauces
Senai	Johor	2004	6.5 ha	Biscuits and crackers, instant and canned drinks

HALAL CERTIFICATES (SAMPLE REFERENCES)

REFERENCE	PLANT	SCOPE	VALID FOR
SAMPLE-HC-PI-0412	Pulau Indah	Frozen flatbreads and pastry (Ninefold), 6 products	24 months
SAMPLE-HC-PI-0221	Pulau Indah	Cooking pastes and sauces (Pestle), 6 products	24 months
SAMPLE-HC-SN-1108	Senai	Biscuits and crackers (Dunkwell), 6 products	24 months
SAMPLE-HC-SN-1201	Senai	Instant and ready-to-drink beverages (Longpour), 6 products	24 months
SAMPLE-HC-PI-OEM-0087	Pulau Indah	Contract manufacturing (OEM scheme): frozen dough, pastry, pastes and sauces	36 months

Renewal applications are submitted 90 days before a certificate expires. Any certificate can be checked on the certifier's public register.



Safe food, checked at every step

Food safety at Ninefold rests on certified systems, a laboratory that tests every lot, and retained samples kept beyond the shelf life, so any question about a pack can be answered from evidence.

WHAT EVERY LOT FACES

CHECK	WHERE	HOW OFTEN
Halal certificate match	Receiving bay	Every delivery
Metal detection and X-ray	Packing	Every pack
Micro, moisture and weight	Laboratory	Every lot
Retained samples	Laboratory	Kept 18 months

420 Laboratory tests a day	0.08% Packs rejected at inspection
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CERTIFIED SYSTEMS (SAMPLE REFERENCES)

MS 1500:2019	Halal food: production, preparation, handling and storage
MeSTI	Ministry of Health food-safety assurance, both plants
HACCP	Certified against MS 1480, both plants
GMP	Certified against MS 1514, both plants
FSSC 22000	Pulau Indah · ISO 22000: Senai

RULES NO ONE ON THE LINE CAN BEND

01 No certificate, no unloading

A delivery without a matching halal certificate waits in a caged bay.

03 Every lot traceable

Each pack carries its lot, linked to its ingredients and line.

02 Allergens apart

Milk powder and soy lecithin have their own racks, scoops and sign-out log.

04 Change means tasting

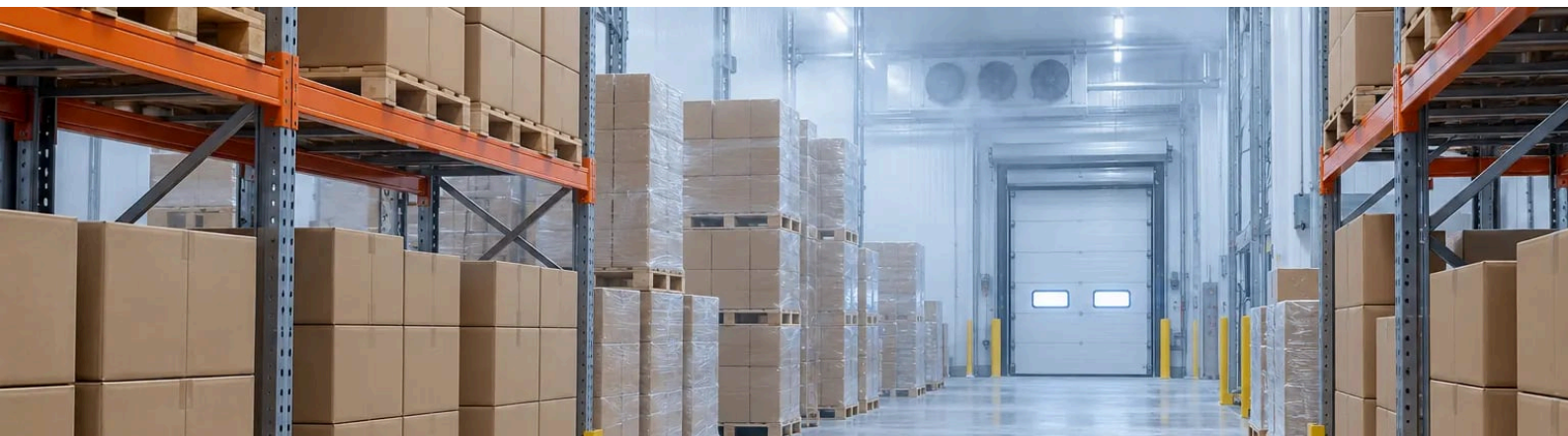
No recipe change ships without the forty-taster panel.

On shelves in 24 countries

Every market has an appointed distributor who holds the import registrations. We apply each market's labels before shipment, in its own language.

MARKET	DISTRIBUTOR (SAMPLE)	SINCE	LABELS
Singapore	Quayline Provisions, Singapore	2004	English
Australia	Southerly Pantry, Sydney	2008	English
Hong Kong	Harbour Lantern Foods, Kowloon	2009	English and Chinese
United Kingdom	Northgate Oriental Foods, Birmingham	2010	English
Brunei	Seri Harbour Trading, Bandar Seri Begawan	2011	Malay and English
United Arab Emirates	Al Waha Fine Provisions, Dubai	2012	Arabic and English
United States	Pacific Pantry Brands, Los Angeles	2013	English (US format)
Netherlands	Polder & Spice, Rotterdam	2014	Dutch and English
Saudi Arabia	Najd Table Trading, Riyadh	2016	Arabic
Canada	Maple Strait Imports, Toronto	2016	English and French
Japan	Minato Spice House, Yokohama	2019	Japanese
China	Lingnan Table Trading, Guangzhou	2021	Simplified Chinese

Twelve of the 24 markets shown. Distributors are fictional sample companies.





Receiving and halal check at Pulau Indah.

MAKE IT WITH US

Your brand, made on our lines

We make frozen dough, pastry, pastes, sauces, biscuits and drinks for retailers and food brands under the halal OEM scheme, which certifies our contract manufacturing for three years.

A product made for you needs its own product-scheme certificate, and our regulatory team checks your artwork against the destination market's rules before anything is printed.

Tell us the product, market, pack and target price, and we reply within five working days with a feasibility note.

5 days

For a feasibility note

6–10 weeks

Typical lead time by format

20,000

Packs minimum for frozen paratha

6

Formats across both plants

HOW IT RUNS

- Brief and feasibility note
- Bench samples from our development kitchen
- Specification, costing and label check
- Trial run, then scheduled production

Who you will work with

Our export, development and quality teams work directly with distributors and brand owners, so questions reach the people who can answer them.

AR

Adam Rahman

Group chief executive

Joined as export director in 2009 after running export for a regional dairy group; chief executive since 2016.

GL

Grace Lim

Chief financial officer

Chartered accountant; leads investor relations and treasury.

LH

Leila Hassan

Export director

Opened our Gulf and North African distributor network.

RM

Ravi Menon

Plant director, Pulau Indah

Food engineer; built Lines 2 and 3.

HI

Hana Ismail

Quality and regulatory manager

Chairs our internal halal committee.

NK

Nadia Karim

Head of product development

Leads recipe development across all four brands.

People and biographies are samples for a concept brand.



Distributors, buyers and brand owners welcome

HEAD OFFICE AND PULAU INDAH PLANT

Lot 9, Jalan Pelabuhan Utara, Pulau Indah Halal Park,
42920 Pulau Indah, Selangor

SENAI PLANT

PLO 41, Jalan Perindustrian 7, Kawasan Perindustrian
Senai, 81400 Senai, Johor

REGISTRATION	Ninefold Foods Berhad 198701009999 (sample)
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LISTING	Main Market, Bursa Malaysia (sample)
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EXPORT DESK	Distributor enquiries through the website
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WEBSITE	ninefold-foods-7tb9.perfectdesign.app
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