## Information Summary for the Public GIFF-INCL-Nilon's Enterprises PVT

Host Country:	India
Name of Borrower:	Nilon's Enterprises Pvt.
Project Description:	Agriculture end-to-end supply chain management company
Proposed OPIC	\$3,960,004
<b>Total Project Cost:</b>	\$5,091,943
U.S. Sponsor:	Citibank, N.A.
Foreign Sponsor:	NA
U.S. Economic Impact:	The Project is not expected to have a negative impact on the U.S. economy or employment, as the Project will not export to the U.S. and will not cause U.S. export displacement. The majority of the exported products are Indian specialty food items that are not produced in the U.S.
Developmental Effects:	This Project is expected to have a developmental impact through supporting the working capital of a growing food processing manufacturer in India. The Project is expected to have a strong development reach effects by sourcing an estimated 70% of the company's agricultural inputs from low-income smallholder farmers in underdeveloped districts of India. Furthermore, the Project expects to create over 450 employment opportunities for low-income individuals of which 40% are expected to be women. In addition, the Project will help India achieve UN Sustainable Development Goal 8 (Decent Work and Economic Growth).
Environment	Screening: The Project has been reviewed against OPIC's categorical prohibitions and has been determined to be categorically eligible. Projects involving investments in food processing companies are screened as Category B projects under OPIC's environmental and social guidelines because impacts are site-specific and readily mitigated. The Project is subject to Climate Resiliency Screening per Executive Order 13677.
	<b>Applicable Standards:</b> OPIC's environmental due diligence indicates that the Project will have impacts which must be managed in a manner consistent with the following of the 2012 IFC Performance Standards (PS):
	PS 1: Assessment and Management of Environmental and Social Risks and Impacts PS 2: Labor and Working Conditions PS 3: Resource Efficiency and Pollution Prevention PS 4: Community Health, Safety, and Security

Given the nature of the Project's operations, impacts relating to PS 6 (Biodiversity Conservation and Sustainable Natural Resource Management) are not expected.

In addition to the Performance Standards listed above, the IFC's April 30, 2007 Environmental, Health, and Safety General Guidelines are applicable to the Project.

Environmental and Social Risks and Mitigation: The major environmental issues associated with this Project include worker occupational health and safety, management and use of pesticides, water use and disposal, food hygiene/safety, and the implementation of adequate life, safety, and fire protection measures at the Project facilities.

The Project Company has prepared a Health and Safety (H&S) Policy (December 2013) to establish general standards for health and safety and to assign responsibility for achieving a healthy and safe work environment to all managers, supervisors, and other employees. The Senior Technical General Manager has overall responsibility for the implementation of the H&S Policy, and each site has a Safety Officer responsible for coordinating the implementation of the H&S Policy across the organization.

The Project Company has a Pest Control Procedure (PCP) that details the control of flies, rodents, and other insects/pests. The PCP is overseen by the Production Supervisor, Quality Officer, and a Pest Control Contractor. There is a half yearly Pest Control Audit performed by the Pest Control Contractor. Findings and recommendations are submitted to the Quality Manager, who incorporates them in monthly HACCP meetings.

The Project Company has developed a Procedure for the handling of wastes, including organic wastes, which are disposed of by licensed third-party contractors. The Project Company keeps records of waste generated and disposed of.

Each of the Project Company's facilities is equipped with a wastewater treatment plant (WWTP). All of the treated water is recycled and reused for purposes like gardening and other activities on-site. The Project Company's facilities are accredited under ISO 22000 and HACCP, and have received an "A" grade from the British Retail Consortium (BRC).

The Project Company has 8 procedures/checks to ensure worker hygiene, including mandatory hand washing at entry points, hair nets, and clothing cleanliness requirements.

The Project Company has an Emergency Preparedness Plan (EPP) that requires the management team at each site to identify potential emergency situations and prepare for response accordingly. The EPP also includes directions for employees to follow in case of a fire, including contacting the Fire Officer and security at main gate, cordoning off the area, and switching off the electricity near fire. Mock drills are conducted every 6

	months to check preparedness, and workers are periodically trained on implementing the EPP.
Labor/Human Rights	The Project will be required to operate in a manner consistent with the International Finance Corporation's Performance Standards, OPIC's Environmental and Social Policy Statement and applicable local laws.
	OPIC's statutorily required language will be supplemented with provisions concerning minimum age of employment, prohibition against the use of forced labor, non-discrimination, hours of work, the timely payment of wages, and hazardous working conditions. Standard and supplemental contract language will be applied to all workers of the Project, including contracted workers.
	The Project will be required to enhance its existing processes with regards to its stakeholder engagement, oversight of labor conditions and management of supply chain risks to ensure alignment with the applicable standards.
	The review covers the commensurate human rights risks associated with the food products manufacturing in India.