



Today, Mr. Zayer serves as the manager of these enterprises, while his wife, Mrs. Parvin Hamdi, has also contributed to the family's success by obtaining a business license and technical and vocational training skill certificate in 2022, taking on key responsibilities in the Ahmad Abad e Mostowfi confectionery branch. Consequently, the reputation of Mr. Zayer's confectioneries and businesses extends beyond commercial success, with government organizations and prestigious universities – such as Shahid Beheshti University, Allameh Tabataba'i University, and Tehran University's Faculty of Art, as well as various hospitals, schools, confectioneries, and Niru Power Research Institute in Tehran – regularly placing orders for their key events with Shadi. These orders also encompass a substantial monthly supply of sweets and confection products.

| Business Location | Product Types (Monthly) | Tons Sold (Monthly) | Employees       |
|-------------------|-------------------------|---------------------|-----------------|
| Farahzad          | 30 – 35                 | 10 – 12             | 10 – 15         |
| Shahriyar         | 15 – 25                 | 50 – 70             | 20 – 30         |
| Karaj             | 40 – 45                 | 15 – 20             | 20 – 35         |
| Ahmad Abad        | 4 – 5                   | 100 – 200           | 15 – 50         |
| <b>Total</b>      | <b>89 – 110</b>         | <b>175 – 302</b>    | <b>65 – 130</b> |

Beyond confectionery, Mr. Zayer has also ventured into raw materials distribution, serving confectioneries with a range of input products. He supplies essential materials such as special baking oil, coconut, flour, sugar, icing sugar, among others, with corresponding six-figure turnovers from these business channels – a further testament to his successful business acumen and investments. This supply-centric model will be a key asset in the Company's entry and expansion in Canada as the applicant seeks to replicate his success.

