

its foodstuffs maintain their freshness throughout the process from production to delivery to arrival.

"Royal Castle has built and maintained strong quality relationships with suppliers to ensure consumers that all ingredients are of the highest quality and all products are competitively priced," Roopchand says. "All of our products are cooked fresh daily for sale and consumption. Food and health and safety standards are regularly reviewed to ensure that the highest quality standards are kept and maintained." All of the company's equipment is certified as energy efficient, and it has also made investments to integrate industry leading machinery from well-known brands into its production operation, with an aim to generate energy savings thanks to high-efficiency heating elements and fast recovery. In addition, Royal Castle has a long-standing partnership with a local recycling company that collects and makes use of waste oil as an environmentally friendly bio-fuel.

According to Roopchand, the company's current plan is "to grow the company up to around 50 stores – all corporate." While the stores in Guyana will remain franchised, the rest of the Trinidad-based franchises



