

HOTELS | RESTAURANTS | CATERING
RETAIL | PRIVATE LABEL





We use Retort Technology for processing of food. Retort technology is a process of Sterilisation of food at a predetermined Temperature and Pressure. The food is first prepared and then sealed in four layer aluminium pouches which keeps it safe from any environment contamination. Then it is passed through an autoclave which completely sterilizes the food, i.e. it destroys all harmful microorganisms which makes it the most ideal and hygienic technology in the current scenario, as well as gives it a shelf life of one year or more.

The products are stored at room temperature thereby saving substantial costs associated with cold storage and refrigeration.



## **OUR STRENGTH**



# Product Customisation, Regional and World Cuisine

We understand that Indian Cuisine varies greatly in different parts of the country like North Indian, South Indian, Jain Food( no onion no garlic) food etc and these wide range of preferences make the kitchen management a tedious job. We have hence developed specific region- wise solutions catering to all your customer needs.

We specialize in providing customized food and sauces preparations as per the requirement of the client along with to ensure unique taste.



Serving Indian
Food Across the Globe

## **OUR PRODUCTS**





















#### **Ready Gravy**

- Classic Yellow Gravy
- White Gravy
- Classic Makhani Gravy
- Red Gravy
- Bhuna Gravy
- Palak Gravy
- Dahi Gravy
- Pepper Gravy
- Vatana Misal Rasa Gravy
- Misal Rasa Gravy

#### Base Masala

- Kheema Masala
- Desi Tadka Spicy
- Chop Masala

#### Concentrated

- Concentrated Palak Gravy
- Concentrated Bhuna Gravy
- Concentrated White Gravy
- Concentrated Red Gravy
- Concentrated Yellow Gravy
- Concentrated Makhani Gravy

#### Chutney's & Marinade's

- Tikhi Chutney
- Mithi Chutney
- Garlic Chutney
- Pani Puri Paste
- Mint Marinade
- <u>Tandoori Marinade</u>
- Lemon Fish Marinade
- Achari Marinade
- Murg Malai Marinade

#### **Regional Gravy**

- Vindaloo Masala
- Xacuti Masala Gravy
- Coastal Gravy
- Chetinad Gravy
- Nihari GravySaoji Gravy
- Malai Prawn Gravy
- Cafreal Masala Gravy
- Andhra Mutton Curry
- Ghee Roast Gravy
- Allepy Fish Gravy
- Rogan Josh Curry
- Chicken Nadan Curry
- Sambhar Masala
- Fish Nadan Curry
- Chicken Masala Gravy
- Malabar Chicken Gravy
- Mutton Rogan Josh Gravy
- Kadhai Chicken Gravy

#### **Sweets**

- Gajar Halwa
- Moong Dal Halwa
- Classic Moong Dal Halwa
- Kesari Sheera

#### Khichadi

- Dal Kichadi
  - Masala Dal Khichadi
- Lasooni Palak Khichadi
- 5 Grain KhichdiFada Khichdi
- Quinoa Khichdi

#### Jain

- Jain Paneer Makhani
- Jain Malai Methi Mutter
- Jain Dal Makhani
- Jain Pav Bhaji
- Jain Malai Methi Mutter
- Jain Rajma Masala
- Jain Chana Masala
- Jain Makhani Gravy
- Jain White Gravy
- Jain Red Gravy
- Jain Panchmel Dal Khichadi

#### Heat & Eat

- Malai Methi Mutter
- Paneer Makhani
- Pav Bhaji
- Paneer Darbari
- Panchratan Dal
- Dal Makhani
- Dal Tadka
- Pindi Chana
- Amritsari Chana
- Rajma MassalaRagda Massala
- Yellow Dal Tadka
- Rice Steam, Jeera, Biryani

### Biryani Base

- Lucknowi Biryani Base
- Hyderabadi Biryani Base
- Afghani Biryani Base
- Mumbai Tawa Pulao

## **CERTIFICATIONS**













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