



**DUDHAT EXPORT**

**FOREVER GLOBAL BUSINESS**

## ABOUT US & WHY DUDHAT EXPORT

**Dudhat Exports Is Primarily Focusing On The Great Indian Cuisine Products To Be Served Worldwide. To Give The Customized Trade Solutions To Indian Hard Working Farmers And International Buyers Are The Most Made By Highly Experienced Chefs Who Make The Product With Utmost Aspects For The Company. We Are Very Proud Because Our Products Are Important Diligence. Our Motivation Is To Adhere To High Hygiene, Food Safety Standards And To Stay High On Taste Criteria.**

### WHY CHOOSE DUDHAT EXPORT

#### **Nutritious Meal**

Using nutritionally rich and fresh ingredients for every meal, we place the health of our customers at the top of our priority list.

#### **Hand-Picked Spices**

In preparing these meals, we use the finest quality and most authentic spices from India to enrich the flavors of India.

#### **Authentic Home-Cooked Taste**

Within few minutes, we provide our customers with authentic home-cooked meals that remind them of the flavor of home.

#### **Preservative Free**

The goal of our company is to provide 100% preservative free instant food to our customers.

**WE HAVE**



# Sun Dried

**Solar drying is a process of drying foods by harnessing the heat energy of the sun in a special dehydrator that not only increase the temperature but also improves the air flow. This speeds up the process of drying the food and reduces the risk of food getting moldy or spoilt.**

## **ADVANTAGE OF SUN DRYING**

**Drying Faster**

**Less Risk of Spoilage**

**Easy to Carry**

**Labour Saving**

**Better in term of hygiene and colour**

**Cheaper than other Dried food**

**Longer Shelf Life**



**DAL BHAT**



**DAL DHOKALI**



**GUJARATI DAL**



**JAIN FOOD AVAILABLE**



**JAIN FOOD AVAILABLE**



**JAIN FOOD AVAILABLE**



**KADHI BHAT**



**KAJU CURRY**



**MOHAN THAL**



**JAIN FOOD AVAILABLE**



**PULAO**



**RAVA SHIRA**



**SURATI KADHI**



**JAIN FOOD AVAILABLE**



**JAIN FOOD AVAILABLE**

# Freeze Dried

**Freeze drying is a water removable process (low temperature dehydration) that involves freezing the product by lowering pressure and further removing frozen solvents by sublimation. Due to low temperature used in the process, quality of the rehydrated product is excellent, it also preserves maintains actual size and aroma of the product.**

## **ADVANTAGE OF SUN DRYING**

**Original Taste  
Full of Nutrition  
Longer Shelf Life  
No Refrigeration Required  
Easy to Carry  
Actual Shape & Aroma**



**CHEESE PANEER GOTALA**



**DAL MAKHANI**



**GAJAR HALWA**



**JAIN FOOD AVAILABLE**





**GRAVY MANCHURIAN**



**IDLI SAMBHAR**



**MASALA KADHI KHICHADI**





**MOONG DAL SHIRA**



**PALAK PANEER**



**PANEER BHURJI**



**JAIN FOOD AVAILABLE**



**JAIN FOOD AVAILABLE**



**PANEER BUTTER MASALA**



**PAV BHAJI**



**POHA**



**JAIN FOOD AVAILABLE**



**JAIN FOOD AVAILABLE**





**RAJMA CHAWAL**



**SCHEZWAN RICE**



**TAWA PULAO**





**UPMA**



**VEG BIRYANI**



**JAIN FOOD AVAILABLE**



**HANDAVO**



**KHAMAN**



**LOCHO**



**JAIN FOOD AVAILABLE**



**JAIN FOOD AVAILABLE**



**JAIN FOOD AVAILABLE**

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**DUDHAT EXPORT HOUSE, CHIKUWADI, NANA VARACHHA, SURAT, GUJARAT, INDIA**



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