


Flavors of India from the Kitchens of Extraordinary Homemakers

About Us

SaiVinayak Farms Operates with an aim to supply organic food and our main source is farm fresh food directly from farmers to consumers.



Vidai



Vidai one of our brand under SaiVinayak Farms has been formed in order to bring in women empowerment. Our processed homemade healthy foods are sourced from the best home maker with an aim to supply tasty and healthy food to our consumers and also to make women financially independent.

Every product of our's will have the actual Homemaker's name.

ANDHRA GINGER PICKLE

Ms Chandralekha from Guntur District, Andhra Pradesh gives us her exotic Ginger pickle from the local flavors and spices of Guntur. Fresh Ginger and freshly grounded spices gives you the best homemade recipe.



ANDHRA TOMATO PICKLE

Ripe Tomatoes, Spices and Curry leaves give you this exotic pickle prepared by **Ms Chandralekha** from Guntur District, Andhra Pradesh from the local flavors and spices of Guntur.



ANDHRA GONGURA PICKLE

Ms Chandralekha from Guntur District, Andhra Pradesh gives us her exotic Andhra Spicy - Gongura pickle from the local flavors and spices of Guntur. Fresh Gongura and freshly grounded spices gives you the best homemade recipe.



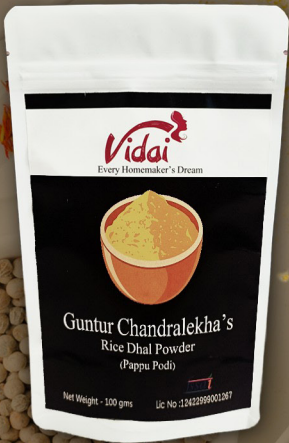
MANGO AVAKAYA

Avakaya is the most loved pickle amongst everything and **Ms Kuguna** from Chennai Perambur gives us her exotic Avakaya from local flavours and spices. Fresh Mangoes and freshly grounded spices gives you the best homemade recipe.



ANDHRA PAPPU PODI

This tastiest Podi with hot rice and ghee will enrich your taste buds. **Ms Chandralekha** from Guntur District, Andhra Pradesh gives us her exotic Rice Dhal Podi / Pappu Podi from the local flavors and spices of Guntur.



ANDHRA NALLA KARAM PODI

This spicy podi gives you a great combination with Idly, Dosa and even Rice when mixed with hot ghee. **Ms Chandralekha** from Guntur District, Andhra Pradesh gives us her exotic Nalla Karam Podi from the local flavors and spices of Guntur.





ANDHRA GROUNDNUT PODI



Peanut Podi / Palli Podi as called in Andhra gives you a great combination with Rice when mixed with hot ghee. **Ms Chandralekha** from Guntur District, Andhra Pradesh gives us her exotic Palli Podi from the local flavors and spices of Guntur which includes Peanuts ground with fresh local flavours.

ANDHRA MULTIGRAIN IDLI DOSA PODI

This healthy Idly /Dosa Podi has a combination of Urad Dhal, Peanuts, Sesame, Channa Dhal mixed and ground with fresh flavors. **Ms Lakshmi** from Guntur District, Andhra Pradesh gives us her exotic Idly / Dosa Podi from the local flavors and spices of Guntur.



ANDHRA CURRY LEAF POWDER



This healthy Curry leaf Powder / Karivepaku Podi gives you a great combination with Rice. **Ms Chandralekha** from Guntur District, Andhra Pradesh gives us her exotic Karivepaku Podi from the local flavors and spices of Guntur which includes Fresh Curry leaves and freshly ground spices.

ANDHRA DRY PRAWN PODI

This spicy Royapottu podi gives you a great combination with Rice when mixed with hot ghee. **Ms Chandralekha** from Guntur District, Andhra Pradesh gives us her exotic RoyyaPottu Podi from the local flavors and spices of Guntur which includes Dried Prawns.



FISH PICKLE



Ms Kuguna from Chennai Perambur gives you her flavor of Fish pickle solely prepared by her with freshly ground spices and fresh tender Fish. Homemade fresh recipe with blended spices.

PRAWN PICKLE

Ms Kuguna from Chennai Perambur gives you her flavor of Prawn pickle solely prepared by her with freshly ground spices and fresh tender Shrimp. Homemade fresh recipe with blended spices.



CHICKEN PICKLE

Ms Kuguna from Chennai Perambur gives you her flavor of Chicken pickle solely prepared by her with freshly grounded spices and fresh tender chicken. Homemade fresh recipe with blended spices.



MUTTON PICKLE

Ms Kuguna from Chennai Perambur gives you her flavor of Mutton pickle solely prepared by her with freshly grounded spices and fresh tender Mutton. Homemade fresh recipe with blended spices.



SaiVinayak Farms

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