

Our other Dehydrated Products:

Dehydrated Fruits Products:

- 1) Raw/Green Banana Powder
- 2) Yellow/Ripe Banana powder
- 3) Yellow/Ripe banana puree
- 4) Yellow/Ripe Banana Sauce
- 5) Dry mango powder (Amchur powder)
- 6) Dehydrated Papaya cubes
- 7) Candied Banana chips
- 8) Candied orange slices
- 9) All Dehydrated fruits and powders as per customer requirement

Spices:

- 1) Vegetarian/Non vegetarian ready to cook masala powder.
- 2) Homemade Garam masala powder
- 3) Homemade chat masala powder
- 4) Homemade ready to cook gravy premixes.

Dehydrated Vegetables Products:

- 1) Dehydrated Carrot cubes
- 2) Dehydrated sprouts
- 3) Dehydrated Okra
- 4) Dehydrated Methy leaved (Kasuri methy)
- 5) Dehydrated Coriander leaves
- 6) Dehydrated Spinach leaves
- 7) Dehydrated Curry leaves
- 8) Dehydrated Lemon powder
- 9) Peeled Garlic
- 10) All Dehydrated vegetables and powders as per customer requirement.

Dehydrated Ready to cook Soups:

- 1) Ready to cook Millets soup.
- 2) Ready to cook Palak soup.



Creation of Values by dehydration



IMPORT EXPORT
CODE INDIA



*We are here to make
cooking easier for
kitchen professionals,
Cheffs & Working
womens using
dehydration techniques
by retaining its nutrition
value...*

Contact Us!

+91-7030477977

www.jviansorganic.com

vishalk@jviansorganic.com

Pune, Maharashtra

Benefits of Dehydrated Product:

- 1) Saves Cooking time.
- 2) Less labour required.
- 3) Long term storage.
- 4) No Spoilage.
- 5) Easy to Use.
- 6) No refrigeration or freezing.
- 7) Nutrition value retained.
- 8) Consistent quality.
- 9) Taste like Homemade.
- 10) Longer shelf life.
- 11) Low transportation & Storage cost.
- 12) Best quality Raw material is used.
- 13) No added Preservatives.
- 14) No added sugar & Color.
- 15) Rich in Dietary fibers.
- 16) Rich in Vitamins and Minerals.



OUR PRODUCTS

- 1) Ready to cook Arhar/Tur dal
- 2) Ready to cook Arhar/Tur dal powder
- 3) Ready to cook Moong dal
- 4) Ready to cook Moong dal powder
- 5) Ready to cook Masur dal
- 6) Ready to cook Masur dal powder
- 7) Ready to cook Chana dal
- 8) Ready to cook Chana dal powder
- 9) Customization as per customer requirement

How to use ready to cook dal?

Take any ready to cook dal of choice.

Take 1 cup of dal in a suitable bowl, add 2 cups of hot water and keep aside for 5 mins until dal gets softer. Now the dal texture becomes like a cooked dal.

In a suitable pan, You can add your favorite spices with garlic, onions etc. and add cooked dal. Boil for a while and your dish is ready.....

You can use this dal for several receipes like dal fry, dal tadka, dal makhani, sambar, rassam etc.

