



# **NO.1 GROWTH PARTNER FOR ALL F&B BUSINESSES**

**ONE-STOP KITCHEN SOLUTIONS**

# EMPOWERING 20000+ COMMERCIAL KITCHENS ACROSS INDIA

- Hotels
- Restaurants
- Cafés
- Caterers-Corporate, Weddings, Educational
- QSRs
- Cloud Kitchens
- Bakeries
- Food Courts



# WE HELP YOU DOUBLE YOUR BUSINESS IN THESE *5 ways*

1

Cut down  
kitchen prep  
time upto **50%**  
and **deliver  
more orders**

2

Save your  
operational  
cost upto **30%**  
and **increase  
margins**

3

No excess  
inventory storage.  
**Reduce  
wastage**

4

No recipe  
compromises.  
Offer  
**consistent  
taste to all the  
customers**

5

**Expand  
your menu  
with few  
ingredients.**  
Lower chef  
dependency



## **SERVE YOUR CUSTOMERS A WIDE RANGE OF EXOTIC CURRIES IN MINUTES**

With less inventory and low prep time in  
Just 3 Steps!



**Open  
the pack**



**Boil the  
gravy for  
few mins**



**Mix with  
protein/veggies  
& serve**

Why choose  
Sunbay gravies & sauces ?

- Made with freshest, high quality ingredients
- Authentically made using original recipes
- Get per portion cost control (8-10 bowls made from 1 pack)
- Standardise your offerings
- No inventory storage

| PANEER KADAI         |               |
|----------------------|---------------|
| No of Portions       | 2.1           |
| Portion Size {G}     | 200           |
| INGREDIENT           | QTY           |
| Oil                  | 20 g          |
| Garlic Ginger Paste  | 15 g          |
| Juline Onion Capisum | 30 g          |
| Onion Tomato Base    | 80 g          |
| Yellow Gravy         | 150 g         |
| Spices               | 20 g          |
| Panner               | 100 g         |
| Cream                | 20 g          |
| <b>Total</b>         | <b>435.00</b> |
| <b>% Loss</b>        | <b>4%</b>     |
| <b>Final Weight</b>  | <b>417.60</b> |



Heat oil saute cumin seed, chopped green chilly, ginger garlic paste, vegetables saute for a while. Add spices and onion tomato gravy and then add yellow gravy with water cook it till boil. Add paneer, cream and butter. Garnish with chopped coriander.

| MUTTON ROGAN JOSH   |                |
|---------------------|----------------|
| No of Portions      | 2.0            |
| Portion Size {G}    | 200            |
| INGREDIENT          | QTY            |
| Oil                 | 100 g          |
| Ginger Garlic Paste | 100 g          |
| Red Chill Paste     | 60 g           |
| Rogan Josh Gravy    | 1000 g         |
| Water               | 600 g          |
| Mutton              | 1500 g         |
| Spices              | 20 g           |
| <b>Total</b>        | <b>3380.00</b> |
| <b>% Loss</b>       | <b>4%</b>      |
| <b>Final Weight</b> | <b>3244.80</b> |



Heat oil saute ginger garlic paste and red chilly paste. Saute mutton and rogan josh, Then add water cook it till boil. Garnish with chopped coriander, saute red chilly whole

## BASE GRAVIES

Onion Tomato Gravy  
Tamarind Pulp  
Tomato Makhani Gravy  
White Gravy Base  
Yellow Gravy Base

  =  x 12  
SHELF LIFE : PACKAGING

## SPECIALIZED GRAVIES

Dal Makhani  
Biryani Gravy  
Brown Gravy  
Chopped Masala Gravy  
Rogan Josh Gravy  
Pav Bhaji Gravy  
Coastal Curry  
Chettinad Gravy  
Hyderabadi Salan Gravy  
Sambhar Concentrate  
Salan Gravy

  =  x 12  
SHELF LIFE : PACKAGING

## INTERNATIONAL SAUCES

Pizza Pasta Sauce

  =  x 12  
SHELF LIFE : PACKAGING

## BREAKFAST SOLUTIONS

Corn Flakes

  =  x 24  
SHELF LIFE : PACKAGING

Choco Flakes

  =  x 24  
SHELF LIFE : PACKAGING

Mixed Fruit Jam

  =  x 24  
SHELF LIFE : PACKAGING

## CHINESE SAUCES

Honey Chilli Sauce  
Manchurian Sauce  
Schezwan Sauce  
Chinese Chilli Paste  
Hot Garlic Paste

  =  x 12  
SHELF LIFE : PACKAGING

Red Chilli Sauce  
Green Chilli Sauce  
Soya Sauce

  =  x 24  
SHELF LIFE : PACKAGING

## CHUTNEY

Meethi Chutney  
Green Chutney  
Mango Chutney  
Achari Chutney

  =  x 12  
SHELF LIFE : PACKAGING

## PASTA

Fusilli  
Macaroni  
Penne#  
Spaghetti

  =  x 20  
SHELF LIFE : PACKAGING  
# Also Available in 5kg x 3

## CANNED FRUITS

Pineapple Slices#  
Pineapple Tidbits  
Fruit Cocktail#

  =  x 24  
SHELF LIFE : PACKAGING  
# Also Available in 3kg x 6

Red Cherry  
Red Cherry (Imported)

  =  x 24  
SHELF LIFE : PACKAGING

Lychee

  =  x 24  
SHELF LIFE : PACKAGING

Pineapple Cubes

  =  x 6  
SHELF LIFE : PACKAGING

## CANNED PULP

Totapuri Mango Pulp

  =  x 6  
SHELF LIFE : PACKAGING

## CANNED PUREE

Tomato Puree

  =  x 24  
SHELF LIFE : PACKAGING

## CANNED VEGGIES

Button Mushroom Tandoor  
Mushroom Button (Large)  
Mushroom Button (Regular)  
Button Mushroom Gold  
Mushroom Slices  
Mushroom Button (Imported)  
Green Peas  
Soya Chaap  
Baby Corn#

  =  x 24  
SHELF LIFE : PACKAGING  
# Also Available in 400g x 48

  =  x 12  
SHELF LIFE : PACKAGING

Gherkins  
Silver Skin Onion

  =  x 12  
SHELF LIFE : PACKAGING

Red Paprika Slices#

  =  x 6  
SHELF LIFE : PACKAGING  
# Also Available in 680g x 12

Jalapeno Slices#

Sliced Black Olives  
Whole Peeled Tomato

Baked Beans in Tomato Sauce

  =  x 24  
SHELF LIFE : PACKAGING

Sweet Corn cream style soup





# BENEFIT OF **CHEF'S ART** SEASONING

- Offer global cuisine with authentic international seasonings & premixes
- Expand your menu with few ingredients
- Turn around faster and reach more customers
- One stop solution for QSRs & Cloud kitchens

## Why choose Chef's Art ?

- Wide range of intense seasonings, marinades & premixes.
- Serve Long lasting crunchy, finger licking fried food with coatings & crumbs.
- Create 20+ varieties of multiple courses.
- Save upto 20% of staff effort & energy with instant solutions.
- Solutions made using patented recipes and well researched global flavours.





### ALFAHAM MARINADE SEASONING

| INGREDIENT                              | QTY    |
|---|--------|
| Whole Chicken thigh with bone with skin | 400 gm |
| Alfaham Seasoning                       | 20 gm  |
| Ginger Garlic Paste                     | 10 gm  |
| Hung Curd                               | 20 gm  |
| Lemon Juice                             | 5 ml   |
| Extra Virgin Olive Oil                  | 20 ml  |

In a bowl mix hung curd, ginger garlic paste, lemon juice & alfaham seasoning. Take whole chicken, marinate with above mixture & keep it aside for 30 mins. Preheat the oven at 200° C & roast the chicken for 30-40 minutes. Serve it with mandi rice & garlic aioli.



### CRISPY CHICKEN NUGGETS

| INGREDIENT              | QTY   |
|-------------------------|-------|
| Chicken                 | 1 Kg  |
| Extra hot & Spicy       | 50 g  |
| Refined Flour           | 300 g |
| Crispy Cajun Bread mix  | 30 g  |
| Chilli Garlic Sprinkler | 15 g  |
| Water                   | 100 g |
| Oil                     | 1 ltr |

Marinate Chicken. Bread it in crispy cajun, flour. Bread again. Fry till golden brown. Sprinkle with chilli garlic sprinkler. Serve hot.





## CHEF'S ART

### BAKERY

Pizza Dough Mix

### RICE

Awadhi Biryani Seasoning  
Bombay Biryani Seasoning  
Chettinad Biryani Seasoning  
Hyderabadi Biryani Seasoning  
Kolkata Biryani Seasoning  
Thalassery Biryani Seasoning

### SAUCE BASE

Cheesy White Sauce Base  
Red Pasta Sauce  
White Pasta Sauce  
Pizza Sauce Premix

SHELF LIFE : PACKAGING



Smoky BBQ Sauce Mix

SHELF LIFE : PACKAGING



### SEASONING

Chipotle



Chinese Wok Seasoning  
Indo Chinese Seasoning  
Chef's Magical Seasoning\*



SHELF LIFE : PACKAGING  
\* Also Available in 6g sachet

### SPRINKLER

Chilli Flakes Sprinkler  
Chilli Garlic Sprinkler  
Lemon Chilli Sprinkler  
Lemon Pepper Sprinkler  
Oregano Spice Sprinkler

SHELF LIFE : PACKAGING



Piri Piri Sprinkler

SHELF LIFE : PACKAGING



Pizza Spice Sprinkler

SHELF LIFE : PACKAGING



### COATING

Crispy Cajun Breeding Mix  
Mild Breeding Mix  
Tempura Batter Mix



SHELF LIFE : PACKAGING

### MARINADE

Achari marinade  
Afgani marinade  
Malai Tikka Base  
Tandoori Tikka Base  
Patthar Ke Kebab  
Bhatti Ke Kebab  
Hariyali Tikka



SHELF LIFE : PACKAGING

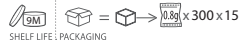
Extra Hot and Spicy Marinade  
Piri Piri Marinade  
Spicy Grill Marinade  
Chilli Spice Marinade



SHELF LIFE : PACKAGING

### SACHET

Hot Chilli Flakes  
Oregano Spice Sprinkler



SHELF LIFE : PACKAGING

### ENHANCER

Demi Glace Sauce Powder



SHELF LIFE : PACKAGING

### CRUMBS

Panko Bread Crumbs  
American Bread Crumbs\*



SHELF LIFE : PACKAGING

\* Also Available in 10kg bags

### DIPS

Mexican Salsa Dip  
Mango Jalapeno Dip  
American BBQ Dip



SHELF LIFE : PACKAGING

### DEHYDRATED VEGETABLES



Onion Flakes (Pink)

SHELF LIFE : PACKAGING



Fried Onion Flakes- Pink

SHELF LIFE : PACKAGING



Onion Powder

SHELF LIFE : PACKAGING



Garlic Powder

SHELF LIFE : PACKAGING



Garlic Granules

SHELF LIFE : PACKAGING





# BENEFIT OF **SPRINGBURST**

- Elevate your restaurant menu with premium quality taste enhancers.
- Save your efforts of adding multiple ingredients in each dish.
- Don't lose out on last minute orders.

## Why choose taste enhancers from Springburst ?

- Enhances the natural taste of the dish
- Doesn't increase salt levels of the food.
- Versatile all-in-one taste enhancers that can be used in broths, soups, chowders, rice items and gravies
- Mix and blend in food easily.
- All our taste enhancers have natural vegetable extracts and infuse intense umami

### SPRINGBURST

Aromatic Mix  
Chicken Broth Powder  
Lime Seasoning  
Premium Aromatic Mix  
Premium Chicken Broth Powder  
Lamb Broth Powder

  = 500g x 24  
SHELF LIFE : PACKAGING

Lime Seasoning  
  = 500g x 20  
SHELF LIFE : PACKAGING



| MUTTON BOTI KEBAB             |              |
|-------------------------------|--------------|
| INGREDIENT                    | QTY          |
| Boneless Mutton Cubes         | 150g         |
| Fried Onion                   | 20g          |
| Springburst Lamb Broth Powder | 5g           |
| Hung Curd                     | 15g          |
| Cloves Powder                 | 4g           |
| Red Chilli Powder             | 4g           |
| Garam Masala                  | 4g           |
| Green Chillies Chopped        | 5g           |
| Desi Ghee                     | 10ml         |
| Salt & Pepper                 | As per taste |
| Ginger Paste                  | 7g           |
| Garlic Paste                  | 7g           |
| Raw Papaya Paste              | 5g           |
| Black Pepper Powder           | 3g           |



Marinate boneless mutton cubes with hung curd, raw papaya paste, ginger garlic paste, green chilli paste, springburst lamb broth powder, cloves powder, red chilli powder, coriander powder, fried onion, salt & pepper marinate minimum for an hour. Grill it at 300°C for 20 mins until tender, serve with fresh mint chutney.

| SAUTEED VEGETABLES                     |           |
|--|-----------|
| INGREDIENT                             | QTY       |
| Broccoli                               | 200g      |
| Bell Peppers (Yellow, Red, Green)      | 200g      |
| Baby Corn                              | 100g      |
| Zucchini                               | 100g      |
| Mushroom                               | 50g       |
| Garlic Chopped                         | 25g       |
| Mixed Herbs (Thyme, Oregano, Rosemary) | 10g       |
| Butter                                 | 50g       |
| Aromatic Mix                           | 25g       |
| Ground White Pepper                    | 1tsp (5g) |



Use Juliennes vegetables. Melt butter in a skillet and add garlic; sauté till brownish. Add cut vegetables and sauté till the vegetables are soft and tender, add mixed herbs, cook for another 2 minutes. Season with pepper and aromatic mix. (Chilli flakes can be added as per taste).



# BENEFIT OF SPICEFIELD

- Absolutely unadulterated 100% sterilized spices.
- Complete range of whole, straight and blend spices

## SPICEFIELD





### BLENDED SPICES

Chaat Masala  
Desi Chaat Masala  
Chana Masala  
Chicken Masala  
Garam Masala  
Meat Masala  
Pav Bhaji Masala  
Rajma Masala



Sambar Masala  
Tandoori Chicken Masala  
Kitchen King Masala



### GROUND SPICES

Black Pepper Powder  
Coriander Powder  
Cumin Powder  
Dry Ginger Powder  
Dry Mango Powder  
Kashmiri Mirch Powder  
Red Chilli Powder  
Turmeric Powder  
White Pepper Powder  
Yellow Chilli Powder

  =   $\rightarrow$   x 12  
SHELF LIFE : PACKAGING



# Also available in

 =  x 24

 =  x 12

PACKAGING

Asafoetida (Hing)

 x 10  $\rightarrow$   PLASTIC CONTAINER

### CONTINENTAL SPICES

Sweet Paprika Powder

  =  x 24  
SHELF LIFE : PACKAGING





### WHOLE SPICES

Cumin



  =  x 12  
SHELF LIFE : PACKAGING

Bay Leaf  
Kashmiri Mirch  
Kasoori Methi  
Red Chilli  
Ajwain  
Black Cardamom (Badi Elaichi)  
Black Pepper  
Clove  
Fennel Seeds  
Fenugreek Seeds  
Green Cardamom  
Mustard  
Nutmeg Whole (Jai Fal)  
Poppy Seeds (Khus Khus)  
Sesame White Seeds  
White Pepper (Safed Mirch)

  =  x 12  
SHELF LIFE : PACKAGING

  =   $\rightarrow$   x 12  
SHELF LIFE : PACKAGING

# Also available in

 =  x 24

Coriander\*

  =  x 8  
SHELF LIFE : PACKAGING

Dalchini\*\*

  =  x 8  
SHELF LIFE : PACKAGING

### HERBS

Premium Basil  
Oregano

  =  x 10  
SHELF LIFE : PACKAGING

Parsley  
Thyme  
Rosemary

  =  x 10  
SHELF LIFE : PACKAGING





**MARIM  
BULA**

*Gourmet Beverages*

# BENEFIT OF **MARIMBULA**

Serve trendy beverages with minimum ingredients

**70+**  
INTERNATIONAL  
FLAVOURS



**INNOVATIVE**  
FRAPPE PREMIX  
RANGE



**STRONG**  
ETHNIC  
FLAVOURS





### HAZELNUT GINGERBREAD FRAPPE

| INGREDIENT         | QTY   |
|--------------------|-------|
| Marimbula Ginger   | 20ml  |
| Marimbula Hazelnut | 10ml  |
| Marimbula Frappe   | 30gms |
| Muffin             | 30gms |
| Milk               | 120ml |

Blend all the ingredients in a blender with ice until smooth, garnish with ginger bread cookies and serve



### GREEN APPLE MOJITO

| INGREDIENT             | QTY        |
|------------------------|------------|
| Marimbula Green Apple  | 15ml       |
| Marimbula Mojito Mint  | 10ml       |
| Marimbula Sweet & Sour | 10ml       |
| Mint Leave             | 5-6 leaves |
| Ice                    | 4-5 Cubes  |
| Soda                   | Topup      |

Muddle Mint leaves & Lemon. Add Marimbula syrups. Add Ice cubes. Top it up with soda, stir & serve.



## MARIMBULA

### SYRUPS

Blue Curacao  
Butterscotch  
Caramel  
Cinnamon  
Coconut Fudge  
Dark chocolate  
Hazelnut  
Irish Cream  
Red Wine Sangria  
Roasted Hazelnut  
Saffron Cream  
Triple Sec  
Vanilla Cream

Almond  
Anise  
Banana  
Blue berry  
Bubblegum  
Cherry  
Coconut  
Cucumber  
Cumin Spice  
Elderflower  
Espresso  
Ginger  
Green Apple  
Grenadine  
Honeydew Melon  
Kiwi  
Lemon Tea  
Lychee  
Mango  
Melon  
Mojito Mint  
Paan  
Passion Fruit  
Peach  
Peach Tea  
Pomegranate  
Popcorn  
Raspberry  
Salted Caramel  
Sangria Blanc  
Strawberry  
Sweet & Sour  
Tamarind  
Tiramisu  
Watermelon



FOR ALL OTHER MARIMBULA SYRUPS

### SAUCE

Dark Chocolate Sauce



### FRAPPE PREMIXES

Chocolate  
Coffee  
Vanilla



### ETHNICS

Aam Panna  
Kala khatta  
Khus  
Kokum  
Rose





## ABOUT US

As India's largest F&B solutions provider, Food Service India is committed to making its HoReCa partners profitable and successful. We have a broad range of innovative Food and beverage solutions with over 350 products across cuisines and meal courses to choose from. Our huge development setup and R&D team ensure innovative and quality products to our customers. Our HoReCa specialised team with experienced F&B chefs provide continuous in-kitchen support and demos.

We have more than 30000 HoReCa partners all over India benefiting from our services.



### OUR OFFICES

Mumbai (Corporate Office)  
Delhi  
Rabale



### OUR INNOVATION CENTERS

Mumbai  
Navi Mumbai  
Delhi



### OUR MANUFACTURING PLANTS

Alleppey  
Baramati  
Saswad  
Sankhla  
Surat



### OUR BEVERAGE STUDIOS

Mumbai  
Delhi  
Rabale



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