



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 |
| Total | 435.00 |
| % Loss | 4% |
| Final Weight | 417.60 |



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 |
| Total | 3380.00 |
| % Loss | 4% |
| Final Weight | 3244.80 |



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



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



INTERNATIONAL SAUCES

- Pizza Pasta Sauce



BREAKFAST SOLUTIONS

- Corn Flakes



- Choco Flakes



- Mixed Fruit Jam



CHINESE SAUCES

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



- Red Chilli Sauce
- Green Chilli Sauce
- Soya Sauce



CHUTNEY

- Meethi Chutney
- Green Chutney
- Mango Chutney
- Achari Chutney



PASTA

- Fusilli
- Macaroni
- Penne#
- Spaghetti



CANNED FRUITS

- Pineapple Slices#
- Pineapple Tidbits
- Fruit Cocktail#



- Red Cherry
- Red Cherry (Imported)



- Lychee



- Pineapple Cubes



CANNED PULP

- Totapuri Mango Pulp



CANNED PUREE

- Tomato Puree



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#



- Gherkins
- Silver Skin Onion



- Red Paprika Slices#
- Jalapeno Slices#
- Sliced Black Olives
- Whole Peeled Tomato



- Baked Beans in Tomato Sauce
- 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



Piri Piri Sprinkler



Pizza Spice Sprinkler



COATING

Crispy Cajun Breeding Mix
Mild Breeding Mix
Tempura Batter Mix



MARINADE

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

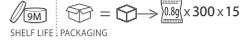


Extra Hot and Spicy Marinade
Piri Piri Marinade
Spicy Grill Marinade
Chilli Spice Marinade



SACHET

Hot Chilli Flakes
Oregano Spice Sprinkler



ENHANCER

Demi Glace Sauce Powder



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



DEHYDRATED VEGETABLES





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



  =  x 24
SHELF LIFE : PACKAGING

Lime Seasoning
  =  x 20
SHELF LIFE : PACKAGING

MUTTON BOTI KEBAB

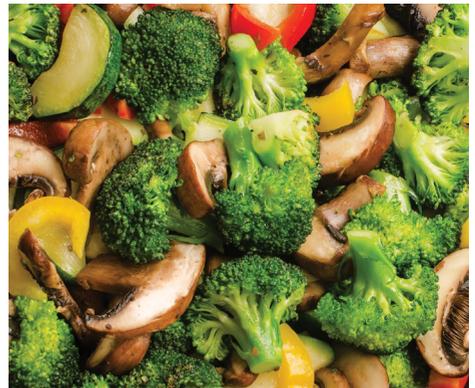
| INGREDIENT | QTY |
|-------------------------------|--------------|
| Boneless Mutton Cubes | 150g |
| Fried Onion | 20g |
| Springburst Lamb Broth Powder | 5g |
| Hung Curd | 15g |
| Cloves Powder | 4g |
| Red Chilli Powder | 4g |
| Garam Masala | 4g |
| Green Chillies Chopped | 5g |
| Desi Ghee | 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



Also available in

= 500g x 24
 = 1kg x 12
 PACKAGING

Asafoetida (Hing)



CONTINENTAL SPICES

Sweet Paprika Powder

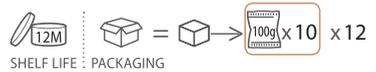


WHOLE SPICES

Cumin



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)



Also available in



Coriander*



Dalchini**



HERBS

Premium Basil
Oregano



Parsley
Thyme
Rosemary





**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.



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Delhi
Rabale



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Mumbai
Navi Mumbai
Delhi



OUR MANUFACTURING PLANTS

Alleppey
Baramati
Saswad
Sankhla
Surat



OUR BEVERAGE STUDIOS

Mumbai
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