



Damodarr Global Venture LLP

Exporters of Lentils

THE STORY

Our aim is to exporting the high quality goods to our customer and better service is our foremost responsibility .

**OUR TEAM CONSIDERS
YOUR SPECIFIC NEEDS
EVERY STEP OF THE WAY.**

CORE VALUES:

RELIABILITY

Highlight your track record of delivering products or services on time and meeting customer expectations consistently.

SATISFACTION

Our Every Products are well managed and examined under qualified people.

50+ Clients Trust from every country from past six months in our products.

WIDE RANGE OF PRODUCTS/SERVICES:

If applicable, emphasize the diversity and breadth of your product or service offerings, catering to a variety of customer needs.



Chana Dal

- Made by splitting brown chickpeas (garbanzo beans).
- Rich in protein, fiber, vitamins, and minerals.
- Commonly used to make dal, soups, stews, and snacks like bhajis or pakoras.



Mung

- Small green lentils with a slightly sweet flavor.
- Excellent source of protein, fiber, and antioxidants.
- Used in a variety of dishes in Asian cuisines, including soups, curries, salads, and sprouts.



Masoor Dal

- Reddish-orange lentils that cook quickly and turn golden when cooked.
- High in protein, fiber, folate, and iron.
- Used in a variety of dishes in Asian cuisines, including soups, curries, salads, and sprouts.



Urad dal

- Black lentil with a creamy white interior.
- High in protein, fiber, and various nutrients like iron, potassium, and magnesium.
- Popular in Asian cuisine for dishes like dal makhani, dosa, idli, and vada.



Black Chana

- Dark brown to black chickpeas with a nutty flavor and firm texture.
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- Frequently used in Asian cuisine for dishes like chana masala, salads, chaat, and snacks.



Mung Chilka

- Whole green mung beans with the outer green skin intact.
- Nutrient-rich, containing protein, fiber, vitamins, and minerals.
- Used in Asian cuisine for dishes like dal, soups, stews, and sprouts.



Chick Pea

- Cream-colored, round legumes with a nutty taste and firm texture.
- High in protein, fiber, folate, and iron.
- Used in Asian cuisine for dishes like dal, soups, stews, and sprouts.



Kidney Beans

- Large, kidney-shaped beans with a robust flavor and creamy texture.
- Rich in protein, fiber, folate, iron, and other nutrients.
- Commonly used in chili, stews, salads, soups, and rice dishes in cuisines around the world.



Mung Dal

- Yellow lentils made by splitting whole mung beans.
- High in protein, fiber, and nutrients like folate, magnesium, and potassium.
- Used in various Asian dishes, including dal, soups, khichdi, and desserts.



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