

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 responsiblity.

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.

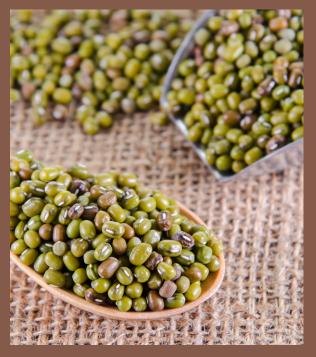
WIDE RANGE OF PRODUCTS/SERVICES:

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



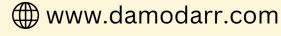
Kidney Beans

- 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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Let's Go Global With Us.



