

# conutz

GHUGNI | CHAAT | CHAKHNA



## A MUST HAVE IN RESTAURANT'S MENU

### What is Conutz

Conutz is a processed traditional Indian maize which can be used independently to make recipe out of it or as an ingredient with other foods.

### Characteristics

Conutz can be used in variety of food categories and hence can serves many cuisine

Shelf life of Conutz is around 6-8 months when stored properly in air tight packaging or container.

### How to Prepare

Soak conutz in luke-warm water for 8-10 Hours or over a night.

Add salt and boil conutz in pressure cooker for around 20 Min.

Conutz is now ready to use as a base for delicious recipes.



STEP 1:

soak



STEP 2:

Boil



STEP 3:

Ready to use



+91 6262 522 522

info@conutz.in

www.conutz.in

## Conutz can be served as:

- 1) **STARTER** by preparing Recipe out of it.
- 2) **CHAAT** as a Recipe to activate one's taste Buds.
- 3) **CHAKHNA** with a BEVERAGES to add that extra zing to it

SOME  
DELICACIES  
MADE WITH  
**CONUTZ**



**BHEL  
CONUTZ**



**CLASSIC  
CONUTZ**



**CHEESE  
CONUTZ**



**CRISPY  
CONUTZ**

Conutz Raw material price would be approx 400 INR per kg and buying in bulk will have discounts.

**NOTE:** Weight will become double after boiling

## About Us

We are manufacturer and supplier of raw Conutz. Our aim is to provide Bars and Restaurants with a healthy as well as delicious snacking options to enhance restaurant's menu for better and more business.

ENHANCE YOUR  
**RESTAURANT'S**  
MENU TODAY

### Visit Conutz Factory Outlet :

Sai Heritage, Shop No. C-2, Aundh - Baner  
Link Rd, near Medi Point Hospital, Aundh,  
Pune, Maharashtra 411007



Pune



+91 6262 522 522

[info@conutz.in](mailto:info@conutz.in)

[www.conutz.in](http://www.conutz.in)