

BUSINESS PROPOSAL

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

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.

The best part is Conutz can fit in variety of food categories and that too in multiple cuisine.

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



Why Conutz

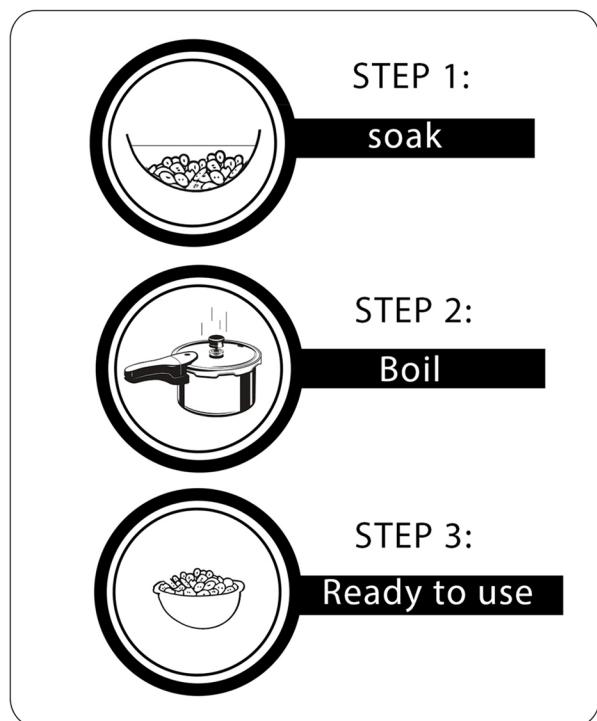
As Conutz covers a wide range of food categories its not hard to believe that it is the best choice and a must have in your menu to enhance it immediately.

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.



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



BHEL CONUTZ

CHEESE CONUTZ

CLASSIC CONUTZ

CRISPY CONUTZ

OPENING RESTAURANT?

Get Raw Conutz and you are free to make Recipes on your own without getting our franchisee

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