



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



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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



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