



- ▶ **WHOLE WHEAT FLOUR**
- ▶ **SUGAR & SALT**
- ▶ **SEMI-COOKED FOOD**
- ▶ **REFINED EDIBLE OILS**
- ▶ **SPECIALITIES**

Our company always goes ahead in its food business to deliver high quality products to consumers. All our food products are hearty tribute to the unique Indian home-cook tradition. The divergent range of its products has always set out to empower home-makers and enable them to make wholesome delicious food options.

MARCHING TOWARDS THE SUCCESSFUL 100th YEAR

Shri Lakshmi Agro Foods Private Limited is one of the leading consumer food product companies in India, magnificently over 75 years of business expertise. With the most trustworthy brand name "Udhaiyam", we are the manufacturer and marketer of exalted household food products. Our is farm-fresh agro food business especially in pulses. Shri Lakshmi Agro foods has rapidly grown up and has made impressive annual turn-over by exceeding 40 million US dollars. Our astute exponent and understanding about public need for quality, readily available dhall and food products combined with business acumen led to this successful walk towards the 100th year.





Toor Dhall



Gram Dhall



Orid Dhall



Moong Dhall



Chakki Fresh Atta



Maida



Rawa



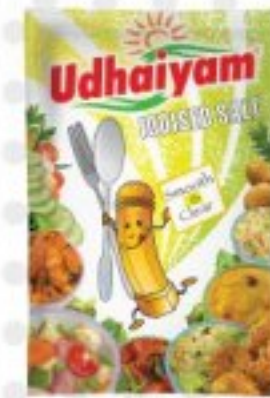
Fried Gram



Appalam



Crystal Salt



Iodised Salt



Sugar



Asafoetida powder



Idly Batter



Parrota



Chappathi

THE DIVERSIFIED RANGE OF FOOD PRODUCTS UNDER ONE TRUSTED BRAND OVER 75 YEARS, “UDHAIYAM”

PULSES

Toor Dhall, Orid Dhall, Moong Dhall and Gram Dhall, Semi-cooked Food products such as Idly / Dosa Batter, Chapathi and Parotta, Instant Sambar, Instant Gulab Jamoon Mix, Atta, Chakki Fresh Atta, Maida, Suji, Gram, Flour, Chickpeas, Fried Gram.

BASIC SPICES

Saeunf, Pepper, Muastard, Fenugreek and Cumin, Ground Spices such as Turmeric Powder, Chili Powder and Asafoetida Powder

OTHER PRODUCTS

Instant Speciality Paste / Powder Mixes, Ready- to-use Spicy Masala Mixes, Appalam, Sugar, Basmathi Rice, Refined Sunflower Oil, Refined Palmolein Oil, Ghee, Iodised Free Flow Salt, Iodised Crystal Salt, etc.,



www.udhaiyamdhall.com



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UDHAIYAM TOOR DHALL

Used in South Indian popular recipes like Sambar and Rasam, Preparation of various dal soups and non-spicy stews, Snacks, sabji, namkeen-dal, etc.,



UDHAIYAM ORID DHALL

Used in Indian Cuisines, South Asian Cuisines, Traditional Cooking purposes, Breads, Dosas, Idlis, Uttapam, Upama, Methu Vada, Dal makhani, crepes, kanji and other fat free diets.





UDHAIYAM GRAM DHALL

Used in traditional vegetarian dishes,
Indian cuisines, Dal snacks



UDHAIYAM MOONG DHALL

Used in Sweets and savories, Making Jellies,
Making transparent and cellophane noodles
Indian cuisines, Delicious curries, kosambirs,
khichadis, and even halwas



UDHAIYAM WHOLE WHEAT PRODUCTS

UDHAIYAM CHAKKI FRESH ATTA

By leveraging on our advanced Chakki grinding facility, we are capable of making available a premium variety of Udhaiyam Chakki Fresh Atta



UDHAIYAM MAIDA FLOUR

It is the finished product of the choicest ripened wheat sourced from reliable vendors using highly sophisticated machinery in the process.



UDHAIYAM WHOLE WHEAT PRODUCTS

UDHAIYAM SUJI

Delicious recipes like dosa, idli, upama, uttapam made from Suji are very common throughout South India. It is used in making delectable tasty dishes like halwa, ladu, kesari, khichde, puries, samosas, cakes, biscuits and savory preparations



OTHER PRODUCTS



UDHAIYAM APPALAM

Crunchy appalams are taken along with meals to experience a distinguished and exhilarating taste, as no meal is complete without appalam



UDHAIYAM FRIED GRAM

Finely grounded in the hygienic conditions using high quality chickpeas (a legume otherwise known as channa dhall)

UDHAIYAM CRYSTAL SALT

Enhancing almost every dish, salt is added to meats, fruits, vegetables and pickles, to sauces, desserts and confectionaries.



UDHAIYAM IODISED SALT

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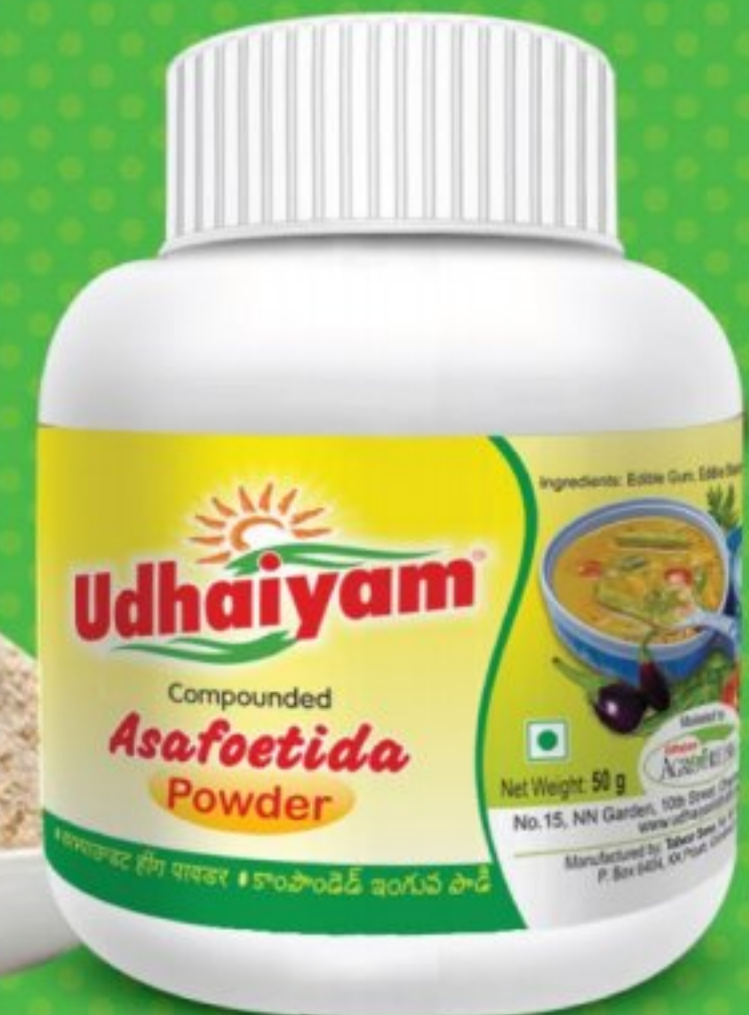
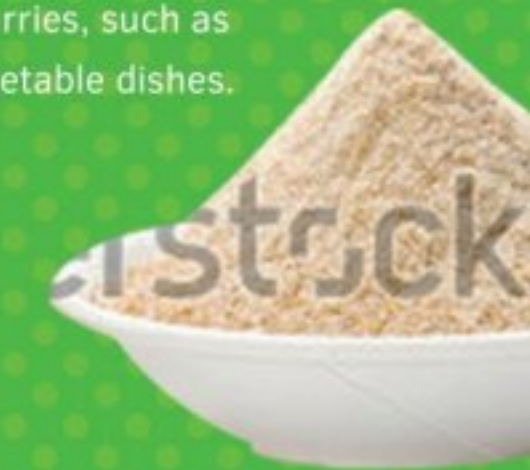
UDHAIYAM SUGAR

Ideal for making, various sweets, baked foods, pastries, cold beverages, breakfast cereals, dairy foods, desserts, puddings, confectionaries, tea and coffee.



UDHAIYAM ASAFOETIDA

Asafoetida is a spice used as a digestive aid, in food as a condiment, and in pickle. It typically works as a flavor enhancer and, used along with turmeric, is a standard component of Indian cuisine, particularly in lentil curries, such as dal as well as in numerous vegetable dishes.



UDHAIYAM SEMI COOKED FOODS

UDHAIYAM CHAPPATHI

Chapatis are made using a soft dough comprising whole wheat flour.



UDHAIYAM PAROTA

'Parathas' are made layered by spreading ghee or oil folding and rolling out again into a disc, or else have a filling, such as spinach, dal (lentils) cooked radish, or potato. Parathas are mostly made using all-purpose flour instead of whole wheat flour.



UDHAIYAM IDLY/DOSA BATTER

Dosa is a pancake made from rice flour and ground pulses, typically served with a spiced vegetable filling.



CERTIFICATE OF QUALITY



Ministry of Food Processing Industries



Central Food Technological Research Institute



Z-Series Technology Total Quality Control



Food Safety and Standards Authority of India

UDHAIYAM BASMATI RICE

Basmati rice is a special variety of rice which is used to prepare rice dishes for special occasions. It is used to prepare Briyani and may other special South Indian food, just for its aroma and needle like length.



UDHAIYAM IDLI RICE

This variety of rice is manufactured exclusively to make fluffy and soft idlies, as they are slightly bigger than the regular rice, household prefer Udhaiyam Idli rice for a wholesome breakfast



UDHAIYAM RICE

Rice is the seed of the grass species.

As a cereal grain, it is the most widely consumed staple food for a large part of the world's human population, especially in India.



UDHAIYAM WATER

Udhaiyam's distilled water is carefully packed in hygienic condition, and kept pure and potable.

