



## Jawari now launching new Ready to cook Products

Hectic lifestyles and modern living has left less time for many of us to cook daily. Naturally, the best option that fits modern-day demands are ready-to-cook foods. If you are too busy to cook and do not know how to cook, Convenience foods have made our life easier because by minimum effort gives us maximum satisfaction.

The better way to start this healthy eating journey is by reconnecting with our roots through millets millets are gluten-free and non-allergenic. Additionally, they are rich in minerals, vitamins & fiber. Millets are not only delicious & high in nutrition, they have less calorie count, improve immunity, curb hunger, reduce sugar-levels & aid in curing heart problems.

We have launched four products for Breakfast and couple for Lunch (Kodo millet Bisi Bele Bath, Foxtail Millet Khidi, Little Millet Idly, Multi millet Dosa, Barnyard Millet Kheer, Kodo Millet Upma Respectively. Our products are Healthy with its unique combinations of Multi millets, Dall, herbs and other healthy ingredients and without any preservatives.

**Tasty, Healthy & Ready to Cook**



## LITTLE MILLET KESARI BATH

### High Magnesium

which can help improve heart health.  
Vitamin B3 in little millet helps lower cholesterol.



# KODO MILLET **BISI BELE BATH**

**Gluten-free**

Great for people with gluten intolerance or celiac disease.





# FOXTAIL MILLET KHICHIDI

**Supports Mental Perspective**  
Morale vitamin which provides a positive impact on the nervous system



## LITTLE MILLET IDLY

### High Magnesium

which can help improve heart health.  
Vitamin B3 in little millet helps lower cholesterol.



# MULTI MILLET DOSA

**Millet is rich in potassium**  
A mineral that supports healthy kidney  
and heart function.





# BARNYARD MILLET KHEER

very high in dietary fiber  
and protein. contain a lot of  
phytochemicals, such as polyphenols



# KODO MILLET **BIRYANI**

**Gluten-free**

Great for people with gluten intolerance  
or celiac disease.





## KODO MILLET **UPMA**

### Low glycemic index

Which means that Kodo millets release glucose/energy slowly, over a longer period of time and thus helps in sugar control.

