**Our Products**

**All masala’s are prepared on traditional methods, pounded and blended using modern technology.**

**Vegetarian Masala’s**

**Sambar Powder**: Brings the whiff of South India in all its authenticity, for delightful dosas ,vadas, idlis, rice especially and what delicacy you prepare!

**Rasam Powder**: The AV Rasam has a taste of its own and an assured place in any five-course meal. Rasam preparation in minutes is very simple with AV’s Rasam Powder. We have taken all the pain that goes into picking up the right mix of spices and the laborious process of frying, grinding etc.

**Garam Masala**: A perfect spice blend from Indian culinery, AV’s Garam Masala is just the appropriate mix of flavour and subtlety. We roast, grind and hand-mix some of India`s most valued spices to create an aromatic masala, tasting rich and warm without being spicy hot. AV’s Garam Masala, a pioneer product that is a must in your everyday cooking. Most garam masalas tend to be too intense the taste of your curry, but this blend adds just the right proportion of zing and flavour.

**Lemon Rice Powder:**A typical South Indian blend of urad and mustard with red chillies and curry leaves. AV’s Lemon Rice Masala Powder pours out a mouth watering relish.

**Non Vegetarian Masala’s**

**Chicken Masala**:Next time when you think of a grandchicken feast, just keep a pack of AV chicken masala handy for that rich and lingering flavor.

**Chicken 65 or Chicken Kabab Masala:** Gastronomes have relished the traditional Chicken Kabab Masala for years and still continue doing so. The preparation is a closely guarded secret and requires professionals to bring in the true taste and the fragrance. With AV’s Chicken Kabab Masala Powder every one is a professional. You don’t have to worry about the spices, their quantities or the labour involved.

**Mutton Masala:**Preparing non-vegetarian food regularly can be a cumbersome process, especially if you have to cook and have no one to assist you. The cleaning of spices, frying them and grinding them can definitely leave even an expert cook exasperated. Now with AV’s Mutton Masala Powder, you can serve non-vegetarian dishes at your will.

**Fish Curry Masala:**Traditional cooking is now a thing of past. In this fast moving world, cooking great dishes is very rare. When it comes to fish, cooking gets put off to a more leisurely day or even a holiday. You are forced to suppress your craving. Now with AV’s Fish Masala Powder, every day is a treat. Eating becomes an altogether new experience.

**Biryani Masala:**Every successful celebration remains incomplete without the versatile Biryani. You cannot have it any better than this. You need neither remember the exact quantity of spices nor fear embarrassment. Compliments for you and your great tasting Biryani will pour forth.

**Spices**

**Chilly:** The Chilly Powder from offered by us, is widely demanded due to its freshness and purity among our consumers.. The AV Chilly Powder is extensively used in food for its rich flavoring which is all the way served to our wonderful consumers from its traditional backgrounds

**Coriander( Rajasthan):** Coriander seeds when crushed have a lemony citrus flavor and are nutty, spicy and orange flavored. Coriander leaves are used as a food ingredient and even dried and stored for use. Its seeds are used as whole and powdered form as spice to food dishes. Coriander is used for general digestive aid. Coriander seeds inner are used as ‘Dhana Dal’ which is very famous in India usually consumed after meals as mouth freshner. AV’s Coriander Powder draws the tint of Marwar to the South.

**Turmeric :**A garden-fresh turmeric powder that has a golden-yellow colour. Known for its high carcumin (colour property) content. It is a popular variety in India, where turmeric is used as a key colouring agent in curries.

**Pepper (Kerala):** Pepper is the dried fruit of Piper nigrum L. Native of Malabar coast of South Western India; pepper is also called the King of Spices. Experience the original Finest Quality of Black Pepper Powder in our finely graded AV black pepper powder.

AV Appalam (PAPADS): Every authentic Indian cuisine is not complete without a papad or an appalam. AV’s tasty cracking papads prepared with pure tradition and hygiene to meet the demand of each taste bud.

**Upcoming Products**

**Pickles:**

* **Mango (100 gms, 200 gms bottles)**
* **Lemon(100 gms, 200 gms bottles)**
* **Mixed Garlic (100 gms, 200 gms bottles)**

**Ginger garlic paste (40gms)**