Title: Cow Milk

Description: Milk is a complete food. The most primary source of nutrition from babies to the elders, milk contains Saturated Fat, Protein, Calcium and Vitamin C. For millennia, cow’s milk has been processed into dairy products such as cream, butter, yogurt, lassi and especially the more durable and easily transportable product, cheese. Industrial science has brought us casein, whey protein, lactose, condensed milk, powdered milk, and many other food-additives and industrial products.

FAT: 3.5 g

SNF: 8.5 g

Packing 250 ml 10 rs 500ml 20 rs 1000ml 40rs

Title: Toned Milk

Description: Milk is a complete food. The most primary source of nutrition from babies to the elders, milk contains Saturated Fat, Protein, Calcium and Vitamin C. For millennia, toned’s milk has been processed into dairy products such as cream, butter, yogurt, lassi and especially the more durable and easily transportable product, cheese. Industrial science has brought us casein, whey protein, lactose, condensed milk, powdered milk, and many other food-additives and industrial products.

FAT: 3.0 g

SNF: 8.5 g

Packing: 250 ml 10 rs 500ml 20 rs 1000ml 40rs

Title: Fully Creamy Buffelow Milk

Description: Milk is a complete food. The most primary source of nutrition from babies to the elders, milk contains Saturated Fat, Protein, Calcium and Vitamin C. For millennia, Buffelow’s milk has been processed into dairy products such as cream, butter, yogurt, lassi and especially the more durable and easily transportable product, cheese. Industrial science has brought us casein, whey protein, lactose, condensed milk, powdered milk, and many other food-additives and industrial products.

FAT: 6.5 g

SNF: Nill g

Packing 250 ml 12 rs 500ml 24 rs 1000ml 48rs

Title: Ghee

Description:

Ghee is very healthy for our Body. A spoon in a day of Ghee keeps us fit & strong in this machine life where we need to be more active, sporty and energetic always. Ghee is good source of energy and provides vitality to human body. Indrayani’s Ghee is made from fresh cream and it has typical rich aroma and granular texture and it is rich source of Vitamin A,D,E and K.

Total FAT: 81.5 g

Price 250 gm 100 rs 500gm 180 1000gm 340rs

Title: Sajuk Ghee

Description:

Ghee is very healthy for our Body. A spoon in a day of Ghee keeps us fit & strong in this machine life where we need to be more active, sporty and energetic always. Ghee is good source of energy and provides vitality to human body. Indrayani’s Ghee is made from fresh cream and it has typical rich aroma and granular texture and it is rich source of Vitamin A,D,E and K.

Total FAT: 81.5 g

Price 250 gm 240 rs 500gm 460 1000gm 900rs

Title: Buttermilk

Description: The rich, frothy and scintillating taste of our buttermilk is enough to keep you wanting more. Made from fresh milk, it is tender, smooth and mellifluous.

FAT: 1.0 g

Protein: 2.1g

Prize: 500ml 25 1000ml 40 rs

Title: Dahi/Curd

Description

It is a semi-soft, slightly sour, acid fermentation product of milk. It is made under strict hygienic conditions and always maintains consistency in taste. It contains fat in the range of 4-4.5% and its shelf life is 15 days. It is always stored at 0-4 °C. It is advisable not to keep ‘Dahi’ in deep-freeze or else it looses its texture. Dahi contains bacteria, which helps us to increase our immune system.

Pack: 250gm 30 rs 500gm 50rs 1000gm 80rs

Title: Paneer

Description

Most convenient form of paneer, Rich in Proteins, Pure and Hygienic.

Having high fat and low moisture compared to loose paneer available in market.

Paneer having smooth, uniform texture and softness.

Packing 500gm 130rs !000gm 250rs

Title: Butter

Description: Butter is an emulsion which remains solid when refrigerated, but softens to a spreadable consistency at room temperature, and melts to a thin liquid consistency at 30–35 °C.

Pack 100gm 50 250gm 100 500gm 195 1000gm 380

Title: Shirkhand

Description: Shrikhand is a semi-soft, sweetish-sour, whole milk product prepared from lactic fermented curd. The curd i.e. ‘Dahi’ is partially strained through a muslin cloth to remove the whey & thus produce a solid mass called ‘Chakka’, which is the basic ingredient for shrikhand. It is mixed with required amount of sugar & dry fruits to yield the shrikhand.

Pack: 250gm 45 500gm 90 1000gm 170

Title: Amarkhand

Description: This ‘Chakka’ is mixed with some amount of sugar & mango pulp. It contains 5-6% fat. Indrayani’s Amrakhand is famous for its taste and pure mango color. It is prepared and placed in strict hygienic conditions.

Pack: 250gm45 500gm 90 1000gm 170

Lassi

Description Indrayani’s Lassi is a tasty and refreshing drink made from pure and nutritious milk. This is sure to give cold drinks a run for money.

Pack: 100ml 20rs 200ml 35rs

Experienced professional with more than 20 years of experience in Milk and Automobile Industries for sales, marketing and production. Skilled and knowledgeable with all tools related to milk production. He is well qualified professional having strong knowledge of business from previous 10 years in different firms. He is specialized in customer relationship and having knowledge of politics is added advantage.

Incepted in the year 2013, Indrayani Milk Maketing has grown from a small dairy in Karegaon village to a household name in Pune, Mumbai and Ahmednagar. The company began its operations with processing of milk and packing fresh cow’s milk for distribution in Pune.

We at Indrayani milk Marketing are committed to Manufacture and Supply Safe and Quality “Milk and Milk Products ”, by procuring quality raw material, process in hygienic conditions , to enhance customer satisfaction by adopting state of the Art, technology, processes and food safety management system and meet applicable statutory and regulatory laws.

Indrayani Milk Marketing has its own production house Dhawalgaon, district Ahmednagar as Krish Kanhiya Dairy was established in the year 2013 as an Partnership Firm with Mr. Shivaji Talekar (CEO, Indrayani milk Marketing), , Maharashtra. Krsih Kanniya Milk in a few years has emerged as a renowned and quality conscious brand for milk and milk products in Pune District and now in Maharashtra.

The production facility at Dhawalgaon is a prime milk shed area, resplendent with abundant water, fodder and power supply. The state of the art machinery helps processing the milk and manufacturing milk products like ghee, butter, shrikhand, amrakhand, lassi, toned milk powder etc.

An efficient front end of our dairy unit is supported with an equally robust back end. Well maintained and harmonious relations with the cattle farmers, providing them timely veterinary guidance and services and imparting the required knowledge on latest techniques helps to increase the yield.