



**YASH AGRO INC**

## ABOUT US:

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- 🌱 Yash Agro Inc was founded in the year 2024 in a humble setup with a vision to produce Natural Food Colours and Specialty Ingredients (dehydrated powders).
- 🌱 At Yash Agro, we believe that food is more than just sustenance—it's an essential part of achieving overall well-being.
- 🌱 We thrive to cater to diverse dietary needs, without compromising on quality or nutritional value.
- 🌱 We process all the produce using modern dehydration technology that helps us increase the shelf life of our products hygienically without any addition of preservatives.
- 🌱 The bedrock of products, Innovations and the entire set of endeavours is centric to utilizing Natural sources to offer only Natural, 100% Vegetarian, Safe and Nutritious Products.
- 🌱 Our purpose is to help our consumers make better food choices, without having to compromise. Our flavourful plant based food is fit for consumption through the day.
- 🌱 Our stringent testing process ensures everything that comes to your kitchen is 100% real and nutritious with nothing artificial in it.



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## Proprietor Background:



*ASHWINI BAGARE*

Ashwini Bagare bring over 13 years of in-depth experience in steering complex projects to successful completion.

Ashwini Bagare has extensive corporate experience of working in top fortune IT Organisations (7+years) in Data Science, Analytics and Cloud Technologies, where she quickly developed a passion for transforming business challenges into technology-driven solutions.

Her journey has since seen transition into Education sector (5years), offering a 360-degree view of Entrepreneur experience (2years).

Her love for nature and culinary has brought her to Agri industry where she is continuously mentored by Praveen Rao who has Agri expertise of 14+years.

Reference: Praveen Rao (+91-87921 86022), LinkedIn: <https://www.linkedin.com/in/praveen-rao-ms/>



## PROBLEM STATEMENT:

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- The fresh produce has many valuable chemicals, making it an essential element of the human diet. Since the moisture content of fresh produce exceeds 80%, they are considered perishable foods.
- Around 40% of postharvest losses account for total fresh produce output in developing nations, such as India, significantly reducing the availability of fresh produce to customers.
- During the entire seasons, fresh produce are gathered, but due to an absence of storage, preservation accommodations, the marketplaces get congested, and the fresh produce start decaying before the end buyers can reach them.

**Note: Fresh produce → Vegetables/Fruits/Greens**



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## OBJECTIVE:

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To overcome this problem, dehydration technique has been developed by which fresh produce in dehydrated form are preserved for a longer period and are made available during off-season. With this technology, certain high value and popular fresh produce can be profitably sold.

### Dehydrated Food Benefits:

- ✓ Increased shelf life
- ✓ Portability
- ✓ Nutrient retention
- ✓ Versatility
- ✓ Cost savings



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# SOLUTION:

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**Dehydrated product is an important element in preserving flavour and colour, and reducing moisture content throughout the manufacturing process.**

**For Example:**

## **Manufacturing Pickles**

With the fast-paced modern life, pickle making went from the home kitchen to the food processing factories and now many many varieties of ready-to-eat pickles in bottles line supermarket shelves. Pickle manufacturing is a multi-step process which requires a multitude of ingredients and an extremely hygienic environment to prevent spoilage. One important ingredient in pickles is garlic, but the traditional method of preparing garlic before it entered the pickle manufacturing unit was undoubtedly inconvenient. It required fresh garlic be crushed in separate instruments, like pestles and mortars. Then it needed to be cleaned, helping to eliminate the remains of clove stalks and skin which can lead to the growth of molds and bacteria.

## **How Dehydrated Garlic is helping Pickle Manufacturers?**

Dehydrated garlic is basically garlic that has been dried to remove moisture to discourage the growth of harmful bacteria. Here are some of the ways in which Dehydrated Garlic is making a difference to the pickle manufacturing industry:

- The addition of dehydrated garlic has allowed manufacturers to cut down on the amount of oil and grease in their pickles, making them a healthier alternative to the industry standard.
- Salt was added as a preserving agent in pickles to prevent bacterial growth. With usage of Dehydrated garlic, salt content can be reduced since there is no risk of moisture.
- Storage of Dehydrated Garlic is easy since it does not need refrigeration. Natural Dehydrated's Garlic flakes, powders and kibbles have a long shelf life that does not require any refrigeration.
- Usage of Dehydrated Garlic also eliminates the need for expensive labour as there is no requirement to peel, chop and process the garlic.
- Sourcing of fresh garlic exposes food processing units to the vagaries of price fluctuations in agricultural produce. Dehydrated garlic enables pickle manufacturers to control their raw material cost efficiently by estimating their seasonal need for Garlic and buying it at one go from Natural Dehydrated Vegetable Pot Ltd.
- Unlike roasted garlic that has a pungent smell, dehydrated garlic doesn't have any unpleasant odor and produces fantastic quality pickle.



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## USP:

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SAVES COOKING TIME

**No moisture reduces cooking time hence saves fuel**



LOW TRANSPORTATION & STORAGE COSTS

**Less weight hence lower transportation and storage costs**



NO REFRIGERATION OR FREEZING

**No moisture and therefore no freezing/refrigeration required**



NO SPOILAGE

**No spoilage as compared to fresh produce**



CONSISTENT QUALITY

**Uniform quality ensures end product consistency**



LESS LABOUR REQUIRED

**Less labour required for processing**



LONGER SHELF LIFE

**More than 12 months shelf life when stored properly**



NUTRITION VALUE RETAINED

**Dehydration process locks the nutrition content in without loss**



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# TARGET MARKET:

Dehydrated products have wide range of uses as shown below:



Pickle Manufacturers



Soup, Sauce & Ketchup Manufacturers



Manufacturers of Special Spice Blends



Biryani Masala Makers



Bread Manufacturers



Biscuit Bakery



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## END PRODUCTS BEING DEVELOPED:

Food dehydration is a preservation technique. From the oldest times to nowadays, the dehydration of food is done in order to obtain a product with longer shelf life and minimum losses of physical, chemical and organoleptic characteristics when compared to the fresh material.



Curry Leaves Powder



Dehydrated Mint Leaves



Ginger Powder



Dehydrated Ginger



Dehydrated Curry Leaves



Dehydrated Spinach Flakes

**NOTE:** We undertake make to order/Job work for Slicing, Drying and Pulverizing of Food Product.



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## CONTACT US:

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