**Jowar Papad**

**Ingredients: Jowar, Red Chilli Powder, Ajwain and Salt etc.**

Jowar Papad is a type of papad made from jowar (sorghum) flour. It's a healthy alternative to traditional urad dal or rice-based papads, as jowar is gluten-free and rich in fiber.

**Features of Jawar Papad:**

* **Gluten-Free:** Ideal for those with gluten intolerance.
* **Crunchy Texture:** Crispier than some other papads due to the nature of sorghum.
* **Healthier Choice:** Sorghum is high in protein, fiber, and antioxidants.

**Tomato Papad**

**Ingredients: Tomato paste, Rice, Cumins, Rock Salt and Alkaline Salt (Papad Khar) etc.**

**Tomato Papad** is a crispy, tangy variety of papad made from **rice flour and real tomato**. It is especially popular in South Indian cuisine, where rice-based papads (like appalam) are common. The addition of tomato gives it a **unique tangy-sweet flavor** and a **vibrant red-orange color**.

**Features of Tomato Papad:**

* **Made from Rice Flour** – Naturally gluten-free and light.
* **Tangy Tomato Flavor** – Infused with real tomato.
* **Crispy Texture** – Becomes crunchy when fried or roasted.
* **Easy to Digest** – Rice-based papads are lighter on the stomach.

**Rice (Khicha) Papad**

**Ingredients: Rice, Cumins, Rock Salt and Alkaline Salt (Papad Khar) etc.**

**Rice Papad (Khicha Papad)** is a traditional, crunchy snack made from **rice flour** and is popular in **Gujarat, Rajasthan, and Maharashtra**. It is also known as **Khichiya Papad** and is slightly thicker than regular dal-based papads. It has a unique **chewy-crispy texture** and can be enjoyed in multiple ways.

**Features of Rice (Khicha) Papad:**

* **Made from Rice Flour** – Naturally gluten-free and light on the stomach.
* **Chewy Yet Crunchy Texture** – When lightly roasted, it stays a bit chewy, but when fried, it becomes super crispy.
* **Mildly Spiced** – Typically seasoned with cumin and Rock salt.
* **Airy & Puffy** – When fried, it puffs up like a cracker.
* **Easily Digestible** – A great option for kids and elderly people.

**Spinach (Palak) Papad**

**Ingredients: Spinach, Rice, Cumins, Rock Salt and Alkaline Salt (Papad Khar) etc.**

**Spinach (Palak) Papad** is a healthy and crispy variety of papad made from **rice flour and real spinach (palak)**. It combines the light, digestible nature of rice with the **nutritional benefits of spinach**, making it a great alternative to traditional dal-based papads.

**Features of Spinach Rice Papad:**

* **Made from Rice Flour** – Naturally **gluten-free** and easy to digest.
* **Nutrient-Rich** – Spinach adds **iron, vitamins, and fiber** to the papad.
* **Light & Crispy** – Has a delicate crunch when roasted or fried.
* **Mildly Spiced** – Usually flavored with **cumin**.
* **Beautiful Green Color** – Natural spinach gives it a vibrant appearance.

**Sago Potato Papad**

**Ingredients: Sago (Sabudana), Potato, Red Chilli Powder, Rock Salt and Alkaline Salt (Papad Khar) etc.**

**Sago Potato Papad** (also known as **Sabudana Aloo Papad**) is a delicious and crunchy variety of papad made from **sago (sabudana) and mashed potatoes**. It is especially popular in **Maharashtra and Gujarat**, often enjoyed during **fasting (vrat) periods** as it is **gluten-free and easy to digest**.

**Features of Sago Potato Papad:**

* **Made from Sago & Potatoes** – Light, crispy, and melt-in-the-mouth.
* **Gluten-Free & Fasting-Friendly** – Suitable for religious fasts like **Navratri or Ekadashi**.
* **Mildly Spiced** – Typically flavored with **rock salt (sendha namak)**.
* **Puffy & Crunchy Texture** – Expands beautifully when fried.
* **Shelf-Stable** – Can be sun-dried and stored for months.

**Ragi (Nachani) Papad**

**Ingredients: Ragi, Sesame, Rock Salt and Alkaline Salt (Papad Khar) etc.**

**Ragi (Nachani) Papad** is a **healthy, gluten-free** papad made from **ragi (finger millet) flour**, a highly nutritious grain rich in **calcium, fiber, and iron**. It is a great alternative to traditional dal or rice papads, especially for those looking for a **nutritious, diabetic-friendly** option.

**Features of Ragi (Nachani) Papad:**

* **Rich in Calcium & Fiber** – Excellent for bone health and digestion.
* **Gluten-Free & Diabetic-Friendly** – A great choice for people with gluten intolerance or diabetes.
* **Earthy & Nutty Flavor** – The natural taste of ragi adds depth to the papad.
* **Light & Crispy Texture** – Becomes crunchy when fried or roasted.

**Udad (Black Gram) Papad**

**Ingredients: Udad (Black Gram), Moong Bean (Green Gram), Papad Masala, Rock Salt and Alkaline Salt (Papad Khar) etc.**

**Udad Papad (Black Gram Papad)** is one of the most popular types of papad, traditionally made from **urad dal (black gram) flour**. It is widely consumed across **India, especially in Rajasthan, Gujarat, and Maharashtra**. Udad papad is known for its **light, crispy texture and rich, slightly nutty flavor**.

**Features of Udad (Black Gram) Papad:**

* **Made from Urad Dal Flour** – Rich in **protein and fiber**.
* **Crispy & Crunchy** – Becomes light and crisp when roasted or fried.
* **Spiced Varieties Available** – Typically flavored with **black pepper, cumin, asafoetida (hing), chili, and ajwain**.
* **Shelf-Stable** – Can be stored for **months** when stored properly.

**Moringa Udad (Black Gram) Papad**

**Ingredients: Moringa Powder, Udad (Black Gram), Moong Bean (Green Gram), Papad Masala, Rock Salt and Alkaline Salt (Papad Khar) etc.**

**Moringa Udad (Black Gram) Papad** is a **nutritious and flavorful** papad made by incorporating **moringa (drumstick) powder** into the traditional **urad dal (black gram) papad**. It is a **healthy twist** on the classic udad papad, offering additional **vitamins, minerals, and antioxidants** from moringa.

**Features of Moringa Udad Papad:**

* **Rich in Protein & Fiber** – Urad dal provides a good protein source.
* **Nutrient-Packed with Moringa** – High in **iron, calcium, and antioxidants**, supporting immunity and digestion.
* **Crispy & Crunchy** – Light and crispy when fried or roasted.
* **Mildly Spiced** – Typically flavored with **black pepper, cumin, ajwain, hing (asafoetida), and rock salt**.
* **Digestive Benefits** – Moringa aid digestion, making it a gut-friendly snack.
* **Vibrant Green Tint** – Moringa gives the papad a natural greenish hue.