

www.keldafoods.com



KELDA FOODS

Pvt. Ltd

**Frozen & Dry
Food Products**
Specially made for you



Our aim is to gift the foodies all over the world with the Nature's Own Goodness contained in coconut and a myriad of spices native to Kerala - the Spice Hub of the world from ancient times - along with ease, comfort and tempting tastes.

Our versatile products range includes frozen farm fresh vegetables and fruits, mouthwatering Heat n Eat breakfasts, meals, teatime dry savoury dishes and tempting sweet snacks.

We have separate production units for both veg and non-veg delicacies.

From purchase of raw materials to the final packing process, we meticulously monitor the quality at each and every stage.

We regard quality, hygiene and customer satisfaction as our uncompromised values.





General Products:

- ◆ Grated Coconut
- ◆ Sliced Coconut
- ◆ Coconut Curry Paste
- ◆ Jackfruit green
- ◆ Tender Jackfruit
- ◆ Ripe Jackfruit
- ◆ Jackfruit Pulp
- ◆ Cleaned Jackfruit Seeds

Tea Time Favourites:

- ◆ Samosa
- ◆ Panjabi Samosa
- ◆ Uzhunnu Vada
- ◆ Parippu Vada
- ◆ Banana Fry
- ◆ Coconut Halwa
- ◆ Jackfruit Halwa

South Indian Vegetarian Dishes:

Heat & Eat Breakfast Delights:

- ◆ Porotta
- ◆ Kothu Porotta
- ◆ Chappathi
- ◆ Palappam
- ◆ Idali
- ◆ Idiyappam
- ◆ White Puttu
- ◆ Chemba Puttu
- ◆ Ragi Puttu
- ◆ Wheat Puttu


Heat & Eat Vegetarian Curry

- ◆ Mashroom Curry
- ◆ Ripe mango Curry
- ◆ Vegetable Stew
- ◆ Mixed Vegetable Curry
- ◆ Okra Curry
- ◆ Jackfruit Seed Manga Curry
- ◆ Ulli theeyal
- ◆ Sambar
- ◆ Kadala Curry
- ◆ Morru Curry

Heat & Eat Coconut Chutney

- ◆ Coconut White Chutney
- ◆ Coconut Red Chutney
- ◆ Coconut Raw Mango Chutney
- ◆ Coconut Peanut Chutney
- ◆ Coconut.Mint Chutney
- ◆ Coconut Coriander leaves Chutney
- ◆ Coconut Rosted Chutney

Heat & Eat Side dishes:

- ◆ Aviyal
 - ◆ Cheera Thoran
 - ◆ Chena Mezhukkupuratty
 - ◆ Koorka Mezhukkupuratty
 - ◆ Kovakka peera
 - ◆ Muringayila Thoran
 - ◆ Vendakka Mezhukkupuratti
 - ◆ Vazhapindi Vanpayar Thoran
 - ◆ Vazhachundu Cherupayar Thoran
 - ◆ Cheena Piralan
 - ◆ Mashed Topioca (Kappa Puzhukku)
- 

Heat & Eat Rice:

- ◆ Lemon rice
- ◆ Vegetable pulavu
- ◆ Vegetable fried rice
- ◆ Vegetable biriyani
- ◆ Tamaraind rice

Heat & Eat Jackfruit Products:

- ◆ Jackfruit Kumbilappam
- ◆ Raw Jackfruit Kabab
- ◆ Kumbilappam
- ◆ Jackfruit ilayada
- ◆ Jackfruit kozhukatta
- ◆ Jackfruit Unniyappam
- ◆ Jackfruit Biriyani
- ◆ BBQ Jackfruit Sandwich
- ◆ BBQ Jackfruit Burger
- ◆ Jackfruit Shawarma
- ◆ Jackfruit Cutlets
- ◆ Jackfruit Spring Roll
- ◆ Jackfruit Seed Mezhukupuratti
- ◆ Jackfruit Erissery
- ◆ Tender Jackfruit Thoran
- ◆ Jackfruit Aviyal
- ◆ Mashed Jackfruit(Chakka Puzhukku)
- ◆ Heat & Eat Desserts:
- ◆ Ada Pradhaman Payasam
- ◆ Gothambu Payasam
- ◆ Palada Pradhaman
- ◆ Parippu Payasam

Farm Fresh Products:

- ◆ Bitter Gourd
- ◆ Breadfruit
- ◆ Cassava drum
- ◆ Cassava Sliced
- ◆ Chinese Potato
- ◆ Cut Mango
- ◆ Drumstick
- ◆ French Beans
- ◆ Green Banana
- ◆ Green Chilly
- ◆ Gooseberry
- ◆ Ivy Gourd
- ◆ Ladies Finger
- ◆ Long Beans
- ◆ Potato
- ◆ Red Onion
- ◆ Red Spinac
- ◆ Snake gourd
- ◆ Yam



Ready To Cook Curry Mix For Non Veg

Curry Mix with Coconut

- ◆ Alleppey Fish Curry Mix
- ◆ Fish Stew Mix
- ◆ Duck Mappas Mix
- ◆ Malabar Prawns Curry Mix
- ◆ Malabar Chicken Curry Mix
- ◆ Fish Mappas Mix
- ◆ Mutton Curry Mix With Coconut Chank
- ◆ Chicken Kuruma Mix
- ◆ Malabar Fish Curry Mix
- ◆ Chicken Mappas Mix
- ◆ Mutton Kuruma
- ◆ Egg Curry
- ◆ Prawn Mappas
- ◆ Mutton Mappas
- ◆ Mutton / Beef /Chicken Stew Mix
- ◆ Kerala Fish Molly Mix
- ◆ Duck Roast
- ◆ Mangalorean Mutton Curry Mix
- ◆ Mangalorean Fish Curry Mix
- ◆ Mangalorean Prawns Curry Mix
- ◆ Mangalorean Butter Chicken Curry Mix
- ◆ Mangalorean Chicken Curry Mix
- ◆ Chettinad Chicken Curry Mix
- ◆ Chettinad Prawns Curry Mix
- ◆ Chettinad Fish Curry Mix
- ◆ Chettinad Mutton Curry Mix
- ◆ Hyderabad Nizami Chicken Curry Mix
- ◆ Hyderabad Mutton ka Salan Mix



Heat & Eat North Indian Vegetarian Dishes: ... Breakfast Delights:

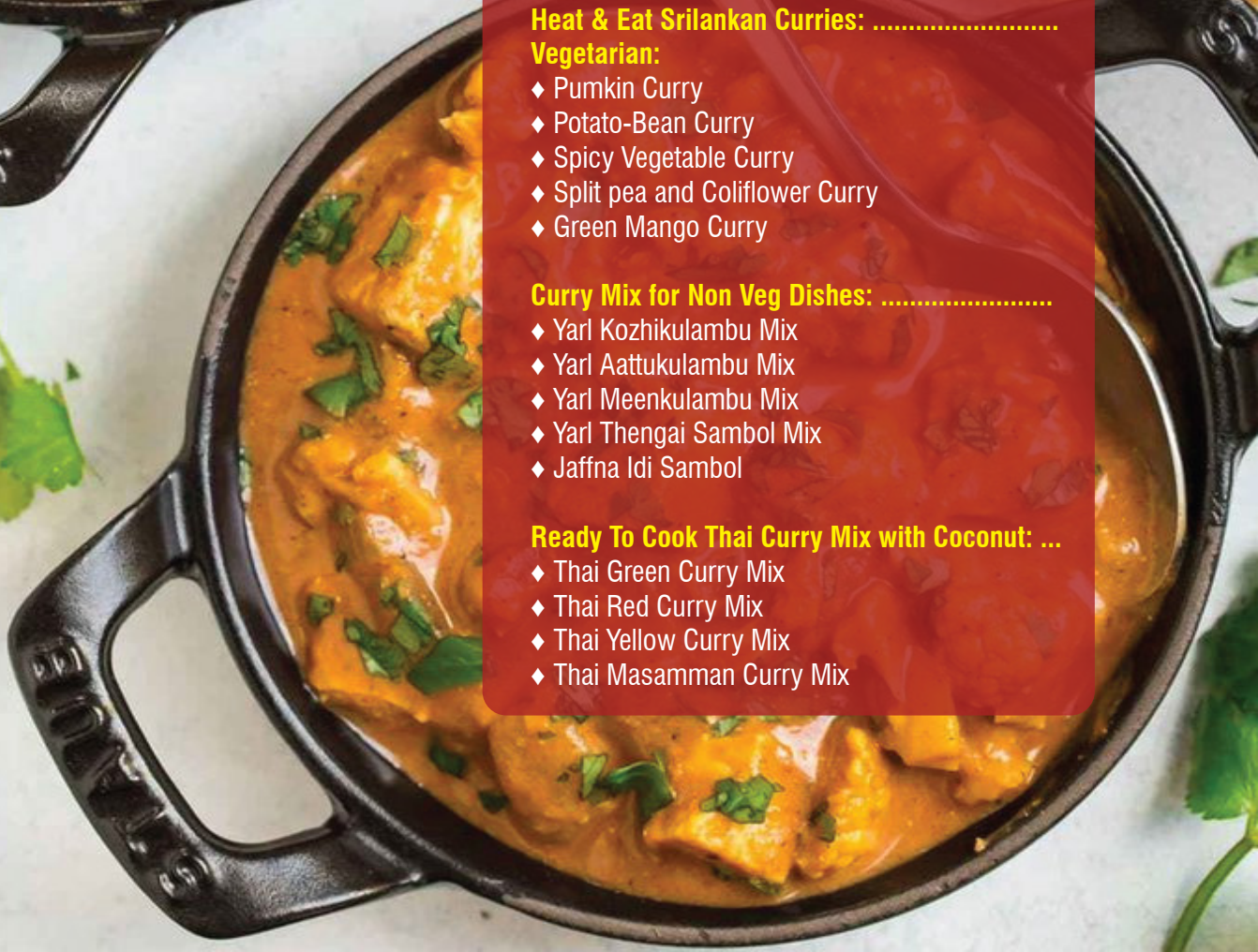
- ◆ Aloo Paratha
- ◆ Cheese Paratha
- ◆ Mix Veg Paratha
- ◆ Coconut Roti Paratha
- ◆ Onion Paratha
- ◆ Dry Fruit - Jaggery Paratha



Non veg Curry Mix dishes.....

- ◆ Mutton Curry Mix
- ◆ Beef Curry Mix
- ◆ Malabar Mutton Curry Mix
- ◆ Kottayam Fish Curry Mix
- ◆ Spicy Chicken Curry mix
- ◆ Cream Mashroom Chicken Mix
- ◆ Butter Chicken Curry Mix
- ◆ Mutton Chops Curry Mix
- ◆ Chicken Piralan Curry Mix
- ◆ Egg Roast Curry Mix





Heat & Eat Curry:

- ◆ Punjabi Khadi Curry
- ◆ Rejma (Red Kidney Beans) Curry
- ◆ Rajasthani Gatta Curry
- ◆ Paneer Makhani Curry
- ◆ Mattar Paneer Curry
- ◆ Palak Paneer Curry
- ◆ Aloo Ghobi Curry
- ◆ Aloo Posto Bangali Curry
- ◆ Chum Chum Curry Bangali

Ready To Cook Curry Mix For Non Veg Dishes: ..

- ◆ Mutton Rosha Curry Mix Bangali
- ◆ Bangali Egg Curry Mix
- ◆ Bangali Fish Curry Mix
- ◆ Chicken Posto Curry Mix Bangali
- ◆ Chicken Chaap Curry Mix Bangali
- ◆ Chingiri Macher (Prawn Curry) Mix
- ◆ Curry Mix with Coconut
- ◆ Murughanu Shaak Mix
- ◆ Mutton Tepelu Mix Gujarati
- ◆ Punjabi Mutton Curry Mix
- ◆ Mughlai Chicken Korma Mix

Heat & Eat Srilankan Curries:

Vegetarian:

- ◆ Pumpkin Curry
- ◆ Potato-Bean Curry
- ◆ Spicy Vegetable Curry
- ◆ Split pea and Coliflower Curry
- ◆ Green Mango Curry

Curry Mix for Non Veg Dishes:

- ◆ Yarl Kozhikulambu Mix
- ◆ Yarl Aattukulambu Mix
- ◆ Yarl Meenkulambu Mix
- ◆ Yarl Thengai Sambol Mix
- ◆ Jaffna Idi Sambol

Ready To Cook Thai Curry Mix with Coconut: ...

- ◆ Thai Green Curry Mix
- ◆ Thai Red Curry Mix
- ◆ Thai Yellow Curry Mix
- ◆ Thai Masamman Curry Mix



Rice

- ◆ Basmathi Rice Premium
- ◆ Basmathi Rice Suprime
- ◆ Ponni Rice
- ◆ White Rice
- ◆ Matta Rice Long
- ◆ Matta Rice Short
- ◆ Jaya Rice
- ◆ Kaima Rice
- ◆ Navara Rice
- ◆ Kuruva Rice
- ◆ Idly Rice
- ◆ Sona Masoori
- ◆ Biryani Mix 1 Kg (With Rice)

Flour (Atta) & Others

- ◆ Whole Wheat Atta
- ◆ Appam Podi
- ◆ Idiyappam Podi
- ◆ Pathiri Podi
- ◆ White Puttupodi
- ◆ Chembra Puttupodi
- ◆ Roasted Rava
- ◆ Instant Uppuma Mix
- ◆ Maida
- ◆ Avalose Podi

Spices & Condiments

- ◆ Dried Chilli Teja
- ◆ Dried Chilli Round
- ◆ Cinnamon
- ◆ Cardamom
- ◆ Cloves
- ◆ Star Anise
- ◆ Coriander Whole
- ◆ Fennel Seed
- ◆ Cumin Seed
- ◆ Fenugreek
- ◆ Mustard
- ◆ Pepper
- ◆ Masala Mix
- ◆ Chilli Powder Extra Hot
- ◆ Kashmiri Chilli Powder
- ◆ Coriander Powder
- ◆ Turmeric Powder
- ◆ Pepper Powder
- ◆ Cumin Powder
- ◆ Dry Curry Masala
- ◆ Chicken Curry Masala
- ◆ Fish Curry Whole Masala
- ◆ Chicken Fry Masala
- ◆ Fish Fry Masala

Snacks

- ◆ Banana Chips
- ◆ Ripe Banana Chips
- ◆ Sweet Banana (Sarkaravaratty)
- ◆ Spicy Banana Chips
- ◆ Plain Tapioca Chips Round
- ◆ Spicy Tapioca Chips Round
- ◆ Spicy Tapioca Chips Stick
- ◆ Plain Tapioca Chips Stick
- ◆ Jackfruit Chips
- ◆ Bombay Mixture
- ◆ Chanachur Mixture
- ◆ Extra Hot Mixture
- ◆ Kerala Mixture
- ◆ White Mixture
- ◆ Sweet Mixture
- ◆ Rice Murukku
- ◆ Karasev
- ◆ Pakkavada
- ◆ Achappam
- ◆ Ariyunda
- ◆ Pappadaboli
- ◆ Kuzhalappam
- ◆ Ellunda
- ◆ Peanut Masala
- ◆ Peanut Roast
- ◆ Candy
- ◆ Peanut Ball
- ◆ Peanut Candy
- ◆ Sesme Sweet Bar
- ◆ Sesme Sweetball

Pickles & Chutneys

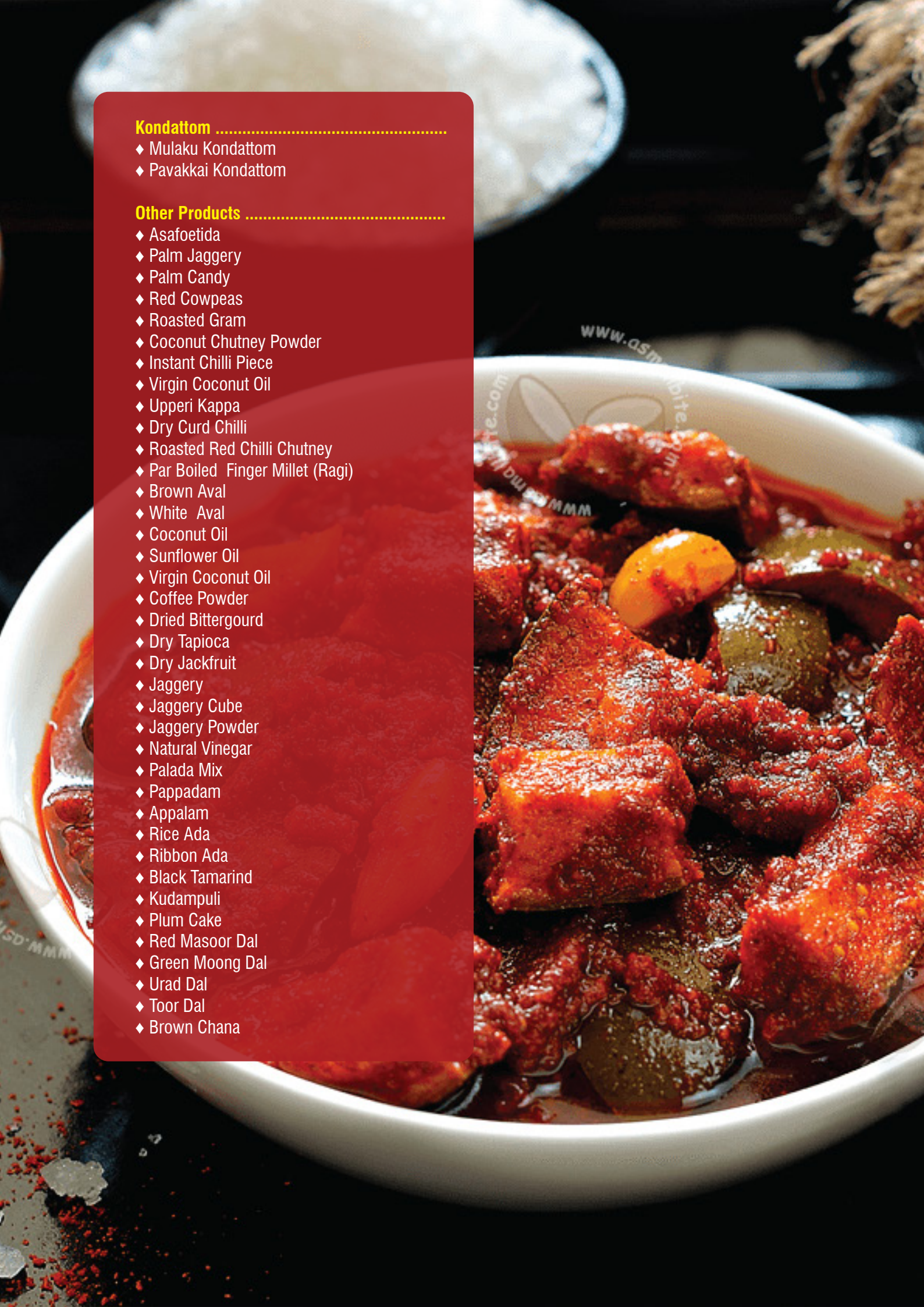
- ◆ Cut Mango Pickle
- ◆ Garlic Pickle
- ◆ Ginger Pickle
- ◆ Kaduku Manga Pickle
- ◆ Lime Pickle
- ◆ Lime White Pickle
- ◆ Dry Coconut Chutney
- ◆ Dry Garlic Chutney
- ◆ Dry Peanut Chutney

Kondattom

- ◆ Mulaku Kondattom
- ◆ Pavakkai Kondattom

Other Products

- ◆ Asafoetida
- ◆ Palm Jaggery
- ◆ Palm Candy
- ◆ Red Cowpeas
- ◆ Roasted Gram
- ◆ Coconut Chutney Powder
- ◆ Instant Chilli Piece
- ◆ Virgin Coconut Oil
- ◆ Upperi Kappa
- ◆ Dry Curd Chilli
- ◆ Roasted Red Chilli Chutney
- ◆ Par Boiled Finger Millet (Ragi)
- ◆ Brown Aval
- ◆ White Aval
- ◆ Coconut Oil
- ◆ Sunflower Oil
- ◆ Virgin Coconut Oil
- ◆ Coffee Powder
- ◆ Dried Bittergourd
- ◆ Dry Tapioca
- ◆ Dry Jackfruit
- ◆ Jaggery
- ◆ Jaggery Cube
- ◆ Jaggery Powder
- ◆ Natural Vinegar
- ◆ Palada Mix
- ◆ Pappadam
- ◆ Appalam
- ◆ Rice Ada
- ◆ Ribbon Ada
- ◆ Black Tamarind
- ◆ Kudampuli
- ◆ Plum Cake
- ◆ Red Masoor Dal
- ◆ Green Moong Dal
- ◆ Urad Dal
- ◆ Toor Dal
- ◆ Brown Chana



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