



AVNI F&B GLOBAL TRADE
Seamless Trade

Exporter

based in India

'Avni F&B Global Trade' is
your reliable partner in
global trade.

Established in the year 2006 with Food
and Beverages as our prime Products
traded across India Markets.

Year 2021 we looked for Export and Registered as
'Avni F&B Global Trade' with a Comprehensive range
of Quality Product meeting the demand of our Customers.

Leveraging on our exceptional quality Products and client
centric approach, we have been able to build a huge
clientele.

We pride ourselves on our commitment to
reliability, efficiency, and customer
satisfaction. Our team of experienced
professionals is dedicated to navigating
international trade, ensuring smooth
logistics and timely delivery of
goods to destinations
around the globe.

Our Products

Papad (Appalam) | Corn/Maize Starch | Tapioca
Starch | Pani Puri Papad | Fried Grams



Our Mission

To be the most reliable Business
Partner for our Customers and
Suppliers by trading high quality
Products with value add Services.

Our Vision

To ensure best in terms of Customer
value and Service, with consistency
and sustainable Business.

Papad (Appalam)

Overview

Papad (Appalam) is a thin crisp disc-shaped food item originating from the Indian subcontinent.

It is typically made from a variety of ingredients such as lentil flour(urad dal or moong dal), chickpea flour, rice flour, or potato, mixed with spices(cumin, black pepper, asafoetida), salt and baking soda, and occasionally, flavourings like garlic or chili.

Papad (Appalam) are widely enjoyed as a snack or accompaniment to meals across South Asia and are popular for their crunchy texture and Savory flavours.

Packaging

Packaging - Sizes - 3 till 6 inches || Packs - 50 Grams till 1 Kilogram ||



Varieties

Plain Papad | Pepper Papad | Jeera Papad | Masala Papad | Chilli Papad

Cultural Significance

Papad (Appalam) has a rich cultural significance in South Asian cuisine, often served during festivals, celebrations, and everyday meals. They are considered a symbol of hospitality and are included in traditional thali meals.

Panipuri Papad (Golgappa)

Overview

Panipuri Papad is a unique variation of the traditional Indian papad, specifically crafted to enhance the flavors reminiscent of the popular street food, panipuri (also known as golgappa or puchka). It combines the crispy texture of papad with the tangy and spicy flavors typically associated with panipuri.

Ingredients

Panipuri Papad Typically Includes.

Semolina (sooji), chickpea flour (besan), spices (such as cumin, black pepper, chili powder), salt, baking soda, and sometimes a hint of tangy ingredients like amchur (dried mango powder) or tamarind extract to replicate the panipuri flavour.

Panipuri Papad is characterized by its tangy and spicy taste, reminiscent of the tangy tamarind water and spicy filling typically found in panipuri. It offers a burst of flavours with each crunchy bite.

Serving Suggestions

Panipuri Papad is enjoyed similarly to regular papads but is particularly suited as a standalone snack or accompaniment to meals. It can also be served with dips like mint chutney or sweet tamarind chutney to enhance its flavour.

Serve Panipuri Papad with a bowl of tangy tamarind water or as a side with tea or beverages to enjoy its distinct flavour profile. It can also be creatively used in chaat recipes for added crunch and flavour.

Cultural Significance

Panipuri Papad, like panipuri itself, holds cultural significance in India, especially in regions where street food culture thrives. It captures the essence of popular street flavours in a convenient and crispy form.



Fried Gram (Pottu Kadalai)

Fried gram, also known as Pottu kadalai in Tamil, is a type of legume widely used in Indian cuisine.

In summary fried gram (pottu kadalai) is not only a versatile ingredient in Indian cooking but also a nutritious snack option that adds flavor, texture, and health benefits to a variety of dishes. Its popularity extends beyond India's borders, making it a globally appreciated culinary staple.

In South India, it is commonly known as "pottu kadalai" in Tamil, "hurigadale" in Kannada, and "putnalalu" in Telugu and in other parts of India, it might be referred to as "bhuna chana" or "roasted chana."



Culinary Uses

In Indian cuisine, fried gram is a staple in various regional dishes, both traditional and modern. It adds texture, flavor, and nutritional value to many recipes.

1. **Snack Ingredient:** It is commonly used as a snack on its own, often salted or spiced.
2. **Cooking Ingredient:** Ground fried gram is used as a thickening agent in soups, stews, and sauces.
3. **Sweet and Savory Dishes:** It is used in both sweet and savory dishes, providing a distinct flavor and texture.

Varieties

Whole Fried Gram | Split Fried Gram | Salted Fried Gram

Health Benefits

High Protein Content | Rich in Fiber | Vitamins and Minerals

Culinary Versatility

Apart from Indian cuisine, fried gram is also used in Middle Eastern and Mediterranean cuisines in dishes like hummus and falafel.

It can be ground into a fine powder and used as a gluten-free flour alternative in baking and cooking.

Corn Starch (Maize Starch)

Overview

Corn starch, also known as maize starch or cornflour, is a fine white powder derived from the endosperm of corn kernels. It is commonly used as a thickening agent in cooking and baking due to its ability to absorb and hold moisture, thereby thickening sauces, gravies, soups, and custards.

Production

Corn starch is extracted from the endosperm of corn kernels through a process that involves steeping the in water to separate the starch from the protein and fiber components. The starch is then purified, dried, and milled into a fine powder.



Uses

- ❖ **Thickening Agent:** Corn starch is widely used to thicken liquids in cooking and baking. It is added to hot or cold liquids and, when heated, the starch granules absorb water and swell, forming a thickened consistency.
- ❖ **Coating:** Corn starch can be used as a coating for fried foods to create a crispy exterior.
- ❖ **Baking:** It is used in baking to tenderize texture, improve crumb structure, and produce a softer end product, particularly in cakes, cookies, and pastries.
- ❖ **Binding Agent:** It helps bind ingredients together in recipes like puddings, custards, and pie fillings.

Cultural Significance

Beyond culinary uses, corn starch is utilized in various industrial applications such as the manufacturing of paper, textiles, adhesives, and biodegradable plastics due to its binding and thickening properties.

Our Growth Factors



- ✦ High Quality Products and Services
- ✦ Focus on Customer value
- ✦ Meet Export Standards
- ✦ Understand Customer requirement
- ✦ Export Quality Packing



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☎ +91 9443669894

✉ info@avniglobaltrade.com

🌐 www.avniglobaltrade.com

Avni F&B Global Trade

📍 **2, Kalamman Nagar, Coimbatore - 641029**
Tamilnadu, India

Our Distributor

Jupiter Food & Snacks,
Johor, Malaysia

✉ jupitersales21@gmail.com