



FROM THE HOUSE OF



MUNNA MAHARAJ

product catalogue

READY TO FRY | INDIAN BREADS | CHUTNEYS | CURRY BASES | INDIAN DESSERTS



Origin

Curry Cululture was born from the House of Munna Maharaj.

The name Munna Maharaj echoes excellence when it comes to lavish and exquisite Indian spreads. A pioneer in the Indian food industry, Munna Maharaj revolutionised traditional wedding catering and built a reputation for top-notch food and service.

In a bold move that redefines convenience and authenticity, Munna Maharaj expanded into the packaged food sector giving birth to Curry Culture.

Curry Culture ingeniously captures the signature flavours of the Munna Maharaj style and brings them into modern, convenient food formats.

Ethos

Curry Culture is dedicated to sharing the flavours of Indian cuisines while staying true to its heritage. We blend the beauty of Indian culinary traditions with today's food processing technology.

In a world where time is precious and cultural connections must be nurtured, we bridge the gap between tradition and modernity.

Company Offerings

At Curry Culture, we create innovative, high-quality convenience food products and provide food solutions to HORECA players through product development and consultation.

We also cater to retail customers through our brand, Bowl Curry, which offers Curry Cooking Kits each with a retort-packaged curry base and spice mix packet to make Indian curry cooking fast, easy, and efficient.

We offer Indian food in both **Ready-to-Eat** and **Ready-to-Cook** formats.

Manufacturing Details

We have set offerings and SKUs, but we also offer customisation or new product development based on client needs.

Curry Culture was established in 2019. We started manufacturing in 2022 at our facility in Surat, Gujarat.

The plant has a 50,000 sq. ft. production area and handles three types of food processing:

Retort Packaging

Frozen Packaging

Modified Atmosphere Packaging (MAP)

Our infrastructure includes:

Retort Machines
Blast Freezers
In-house quality testing lab

Daily production capacity:

Retort products: 3 tons/day
Frozen products: 10 tons/day

The facility is built to handle multiple product categories and supports both standard and customised product development.

Clientele & Reach

Our clientele includes ADF Foods, Zepto Cafe, Wonderla, Taj SATS, Zomato Hyperpure, Chaayos, Biryani by Kilo, Oberoi Flight Services, Goila Butter Chicken, Absolute Barbeque, and many more.

Our products are distributed pan-India and are exported to the USA, Canada, Singapore, and the UK.



VALUE PROPOSITION



Saved Time and Effort through
Hassle-Free Meals



ZERO Preservatives &
State-of-the-Art Processing
Technology



Ample Space for your own
Creative Customisation &
Innovation



Fresh & Locally Sourced
Ingredients



Skilled Chefs trained under the
expertise of Munna Maharaj



Average Waste is cut down by
30%



Highest Quality & Hygiene
Standards



Our Production Facility is certified by:



INDIAN READY-TO-FRY SNACKS

Hara Bhara Kabab:

Deep fry in hot oil for 5 mins.

Vegetable Kofta:

Boil for 10 mins in choice of curry base.

Rajma Galouti:

Deep fry in hot oil for 5 mins.

Beetroot Tikki:

Deep fry in hot oil for 5 mins.

Dahi Kabab:

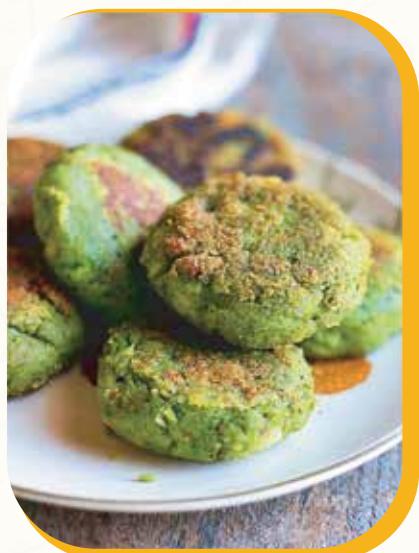
Deep fry in hot oil for 5 mins.

Cheese Corn Fingers:

Deep fry in hot oil for 5 mins.

Shami Kabab:

Deep fry in hot oil for 5 mins



Note: Do not thaw.

INDIAN READY-TO-FRY SNACKS (NONG)

Vada Pav Bonda:

Deep fry in hot oil for 5 mins.

Aloo Tikki:

Shallow fry for 5 mins.

Cocktail Samosa (Punjabi):

Deep fry in hot oil for 5 mins.

Sabudana Tikki:

Shallow fry for 5 mins.

Kela Tikki:

Shallow fry for 5 mins.

Malai Kofta:

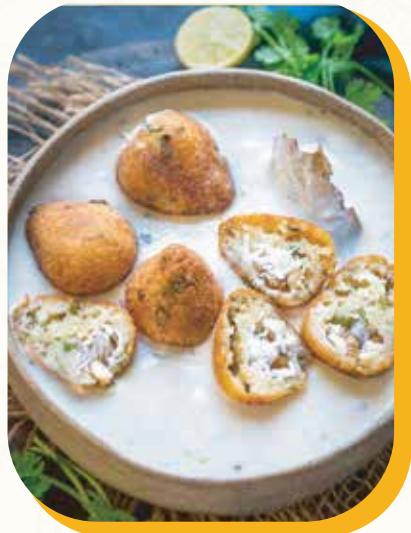
Deep fry in hot oil for 5 mins.

Cheese Corn Nuggets:

Deep fry in hot oil for 5 mins.

Veg Burger Patty

Deep fry in hot oil for 5 mins.



Note: Do not thaw.

CHINESE READY-TO-FRY SNACKS

Spring Roll:

Deep fry in hot oil for 5 mins.

Manchurian Balls:

Deep fry in hot oil for 5 mins.



Note: Do not thaw.

PARATHAS

Lachha Paratha:

Shallow fry on both sides for 2 mins.

Aloo Paratha:

Shallow fry on both sides for 2 mins.

Mix Veg Paratha:

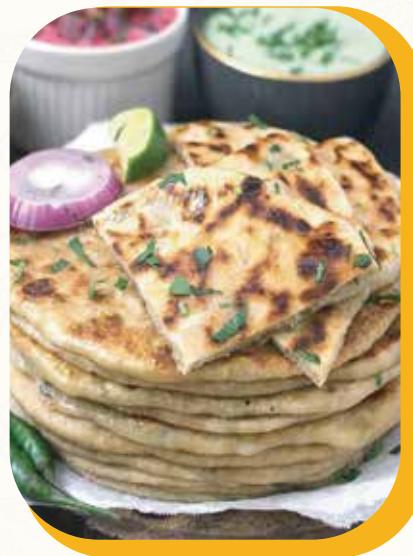
Shallow fry on both sides for 2 mins.

Dal Paratha:

Shallow fry on both sides for 2 mins.

Home Style Paratha:

Shallow fry on both sides for 2 mins.



Note: Do not thaw.

CHUTNEYS

- **Green Chutney:**
Thaw and serve.

- **Tamarind Chutney:**
Thaw and serve.

- **Schezwan Chutney:**
Thaw and serve.



READY-TO-EAT

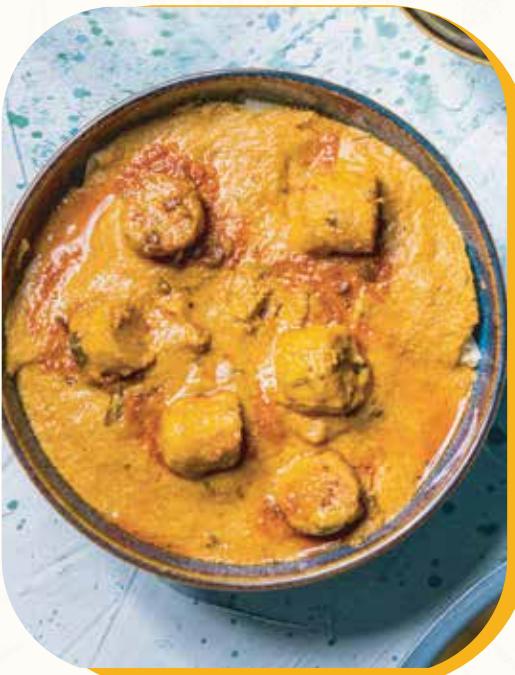
- **Dal Makhani:**
Microwave for 2 mins.
Garnish with cream.

- **Amritsari Chole:**
Microwave for 2 mins.

- **Rajma Masala:**
Microwave for 2 mins.

- **Kadhi:**
Microwave for 2 mins.

- **Pindi Chole:**
Microwave for 2 mins.
Garnish with butter.



Consistency/Taste can be
customised as per requirement.

READY-TO-EAT (NONG)

Sambar (Concentrate):

Microwave for 2 mins.

Chole:

Microwave for 2 mins.

Pav Bhaji:

Microwave for 2 mins.

Garnish with butter.



Consistency/Taste can be customised as per requirement.

CHINESE SAUCE BASES

Manchurian Sauce Base:

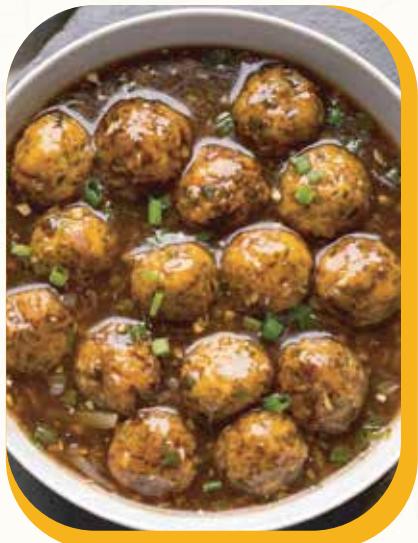
Toss with choice of protein, add 200ml water, and adjust consistency with cornflour.

Hot Garlic Sauce Base:

Toss with choice of protein, add 600ml water, and adjust consistency with cornflour.

Chilli Paneer Base:

Toss with choice of protein, add 600ml water, and adjust consistency with cornflour.



Consistency/Taste can be customised as per requirement.

CURRY BASES

Cook with choice of protein for 5 mins!

- Shahi Curry Base
- Brown Curry Base
- Roganjosh Curry Base
- Biryani Curry Base
- Dum Curry Base
- Yellow Curry Base
- Makhani Curry Base
- Chettinad Curry Base
- Jain Curry Base
- Hyderabadi Salan
- Chaap Curry Base



Consistency/Taste can be customised as per requirement.

CURRY BASES (NONG)

- Jain Curry Base (Shahi)
- Jain Curry Base (Makhani)



INDIAN DESSERTS

Gulab Jamun:

Microwave for 2 mins.

Rasgulla:

Thaw and serve.

Rasmalai:

Thaw and serve.

Moong Dal Halwa:

Microwave for 1 min.



FOR SAMPLING OUR
PRODUCTS, SCAN THE QR
CODE BELOW.



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