



**YOUR COMPLETE
KITCHEN SOLUTION**

INDIBITES[®]

in association with **TGB**

SERVING INDIA, IN MINUTES))

INDIBITES

A FRESH INITIATIVE

We are young. We are original. And we are passionate about food more than anything else.

Indibites is a fresh initiative guided by food and hospitality giant, TGB. Having started out as an easy & ready-to-cook food joint, Indibites now serves different segments of the food industry such as restaurants, hotels, caterers, cloud kitchens, and many more. Our assortment of traditional and delectable recipes delight the customers from all around the world.



OUR PROMISE



With a vast range of ready-to-cook food, we offer delicious opportunities to expand your business and attract more customers.

Hygiene

We offer Indian food with international standards of hygiene. We keep minimum human contact with ingredients and edibles to ensure you receive hygienic and safe, ready-to-cook food.

Innovation



We are committed to providing constant innovation in affordable food segment. Our range of products can retain a fresh taste and aroma for a long time.

High-quality



To deliver the promised quality of food to you, each edible product goes through a rigorous QA process. Our trained and experienced professionals use modern methods to ensure quality taste.



Cost-Saving

With our frozen food, one can save costs on skilled labor, ingredients, **control wastage**, and reduce utility bills.

Convenient

Our quick & easy food packets are easy to store and **save time** in terms of cooking preparation.

Consistent Quality

We have set recipes **curated by professional chefs** which help maintain quality, every time.

WHY

INDBITES



Tasty

We use **fresh & quality ingredients** that bring out the most evocative flavors.

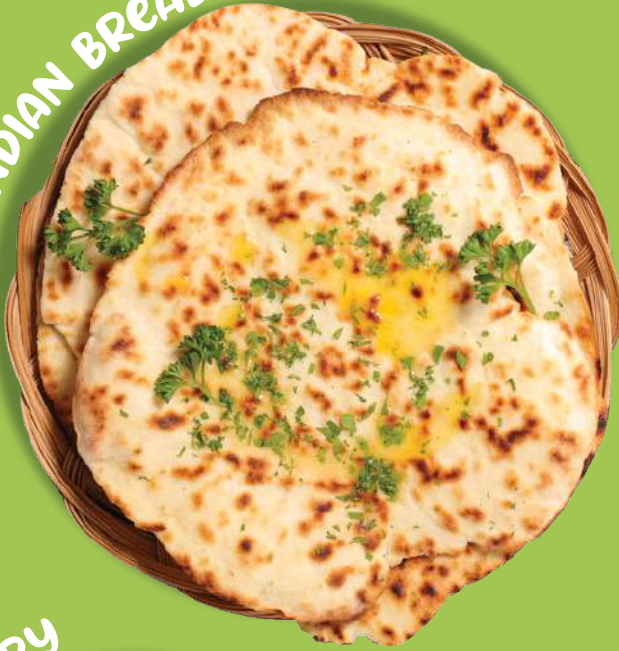
Truly Indian

Staying true to **authentic taste**, we turned some of the most loved but time-taking traditional Indian recipes into quick food.

Low Investment

Our food products do not require professional kitchen equipment, requiring low investments to **start a cooking business**.

INDIAN BREADS



SOUTH INDIAN



INDIAN SWEETS



BAKERY



CATEGORIES

TO COMPLETE
YOUR MENU

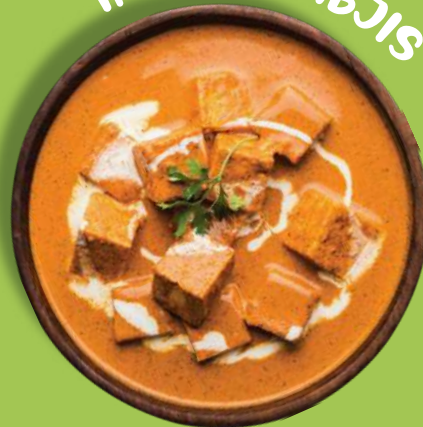
FRIED SNACKS



INDIAN GRAVIES



INDIAN SABJIS



READY-TO-FRY SNACKS



Loved by everyone, snack time is incomplete without some fried and crunchy snacks. But fried food requires time & effort. And young foodies do not hesitate in switching to easily available options.

To ease the process of cooking, we have brought you ready-to-fry traditional snacks. These lite bites are prepared home-style, using quality ingredients, and are perfect as an appetizer or snack. So, add this amazing variety of crunchy food to your menu to delight your customers!





Step I : Remove the Required quantity Of snack from the pack stored in -18°C temp



Step II : Heat it in the Microwave for around 60-70 seconds (approx* 100 g) Or keep it in $0-4^{\circ}\text{C}$ until thawed



Step III : Deep fry in hot Oil (180°C) until golden Brown and serve

FRY TO PERFECTION



- Punjabi Samosa (J)
- Medium Punjabi Samosa (J)
- Mini Punjabi Samosa (J)
- Cheese Corn Samosa (J)
- Spinach Cheese Samosa
- Mexican Samosa
- Chinese Samosa
- Navtad Samosa

- Aloo Tikki
- Aloo Tikki (Dal)
- Falafel Tikki
- Burger Tikki (J)
- Beetroot Tikki
- Cutlet (J)
- Mini Cutlet
- Mexican Triangle/Cigar (J)



- Lilva Kachori
- Matar Kachori
- Cocktail Dal Kachori (J)
- Dal Kachori (J)
- Potato Rosti
- Potato Cheese Rosti
- Batata Vada (J)



- Spinach Cheese Roll
- Corn Cheese Roll (J)
- Dosa Roll
- Veg. Spring Roll (J)
- Veg. Manchurian Ball
- Aloo Cheese Ball
- Corn Cheese Ball (J)



- Mumbai Vada
- Coin Bataka Vada
- Sabudana Vada
- Bread Pakoda
- Hara Bhara Kebab



JAIN OPTION AVAILABLE
DO NOT RESTORE SNACKS BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

READY-TO-EAT SABJIS

When it comes to curries (Sabjis), quality matters the most. Foodies love the tangy, spicy yet sweet flavors of restaurant food. But the quality texture and hot aroma attract the customers the most. To add those superior food standards to your menu, we bring you Indian Sabjis that require minimal cooking.

Packed at the peak of their quality, each Sabji is sealed with authentic and aromatic Indian spices. The natural thickening agents of Sabjis easily adjust the consistency of the curry when water is added.





Step I : Take out sabji tray from the pack stored in -18°C temp



Step II : Poke holes on the seal of the tray



Step III : Microwave for 5-7 mins

COOK CONSISTENT QUALITY



- Palak Paneer
- Mix Vegetables
- Pav Bhaji



- Paneer Makhani
- Aloo Rasawala
- Rajma Masala



- Dal Makhani
- Yellow Dal Tadka
- Palak Khichdi
- Dal Khichdi
- Veg Biryani
- Soya Biryani



- Chana Masala
- Aloo Mutter
- Bhindi Masala

JAIN OPTION AVAILABLE
DO NOT RESTORE SABJIS BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

READY-TO-EAT INDIAN BREADS

For a foodie, an Indian meal is incomplete without some wholesome Naans, Rotis, Parathas, and Kulchas. And we're bringing our range of ready-to-eat breads that can be served piping hot in an instant. To enrich your menu with homely taste, we prepared these Indian breads using home-style cooking methods.

In order to retain fresh and soft yet crunchy layers of these food items, we use natural preservatives. Just open the package, heat it in a microwave, Tandoor or on a Tawa, and your Indian bread is ready.





Step I: Remove the required quantity of bread from the pack stored in -18°C temp



Step II: OTG for 2-3 mins & serve hot



Step I: Remove the required quantity of bread from the pack stored in -18°C temp



Step II: Grease the bread with butter/oil



Step III: Toss it on a preheated pan for 2 mins or until golden brown

ROAST TO PERFECTION



- Malabar Paratha
- Paneer Paratha
- Paneer Onion Paratha
- Aloo Paratha
- Aloo Kulcha
- Cheese Palak Kulcha



- Mix Veg. Paratha
- Onion Paratha
- Lachcha Paratha
- Cheese Palak Paratha
- Tawa Paratha



- Plain Naan
- Garlic Naan
- Mini Garlic Naan
- Chilly Coriander Naan
- Tandoori Roti

JAIN OPTION AVAILABLE
DO NOT RESTORE BREADS BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

THE TASTE OF SOUTH

The popularity of South Indian food is all around the world. It's healthy, easy to cook, and is the tastiest Indian food. In many parts of the US, Canada, and all of India, south Indian food is a go-to breakfast and snack. So, we have brought this authentic food as a ready-to-cook range.





Step I: Remove the required quantity of batter from the pack stored in -18°C temp



Step II: Keep it in 0-4°C until thawed



Step III: Use as per your requirement



Step I: Remove the required quantity of chutney from the pack stored in -18°C temp



Step II: Keep it in 0-4°C overnight for thawing or place chutney pouch into hot water for around 45 minutes/until thawed



Step III: Once thawed use as per your requirement

SOUTH INDIAN FOOD IN MINUTES

Batter



- Masala Dosa
- Idli
- Medu Vada Batter

Chutneys

- Sambar Paste
- Coconut Chutney
- Coconut Coriander Chutney
- Mint Chutney



- Mysore Chutney
- Spring Chutney
- Garlic Chutney
- Chettinad Chutney
- Coriander Chutney

JAIN OPTION AVAILABLE
DO NOT RESTORE THESE DISHES BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

INDIAN SWEET AFFAIR

There's always some room for dessert in a foodie's stomach. And to fulfill those cravings of your customers, we have all-time-favorite Indian sweet dishes that take minimal time to cook. Using the freshest ingredients, pure GHEE (clarified butter), and quality dry fruits, we curated this sweet range to complete your menu.





Step I : Take out sweet tray from the pack stored in - 18°C temp



Step II : Poke Holes on the seal of the tray



Step III : Microwave for 2-3 mins



Step I : Remove the required quantity of sweet from the pack stored in - 18°C temp



Step II : Keep it in 0-4°C until thawed



Step III : Mix it properly & serve directly

A DELIGHTFUL WAY TO COOK



- Rasmalai
- Lachcha Rabdi
- Gulab Jamun
- Stuffed Gulab Jamun



- Gajar Halwa
- Badam Halwa
- Moong Dal Halwa



- Tender Coconut
- Jalebi
- Chena Payas

JAIN OPTION AVAILABLE
DO NOT RESTORE SWEETS BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

BAKED DESSERTS

The demand for baked desserts is increasing by the day. Especially, kids and young foodies love to indulge in the sweet heaven of baked goodies. Your food business/restaurant can take great advantage of this demand using this ready-to-eat range. Each category of this baked range includes a variety of popular flavors such as chocolate, strawberry, vanilla, nutty flavors, and many more.





- **Step I:** Remove the dessert from the pack stored in -18°C temp



- **Step II:** Keep it in 0-4°C until thawed



- **Step III:** Serve directly

COOK CONSISTENT QUALITY



- Variety Of Pastries
- Variety Of Brownies



- Variety Of Cheesecakes
- Variety Of Pudding



JAIN OPTION AVAILABLE
DO NOT RESTORE DESSERTS BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.

READY-TO-COOK GRAVIES & PASTES

Ease the cooking process with this ready-to-cook gravy range. Each gravy/paste is made out of fresh and standard ingredients along with premium quality spices. The hot aroma and easily adjustable consistency helps anyone cook a perfect sabji/curry in minutes.

When equipped with this range, cooking in a restaurant during peak hours becomes effortless. Moreover, these gravies have natural preservatives and thickening agents to help serve authentic and fresh food every single time.





Step I: Remove the required quantity of gravy/paste from the pack stored in -18°C temp



Step II: Keep it in $0-4^{\circ}\text{C}$ overnight for thawing or place gravy/paste pouch into hot water for 45 minutes/until thawed



Step III: Once thawed use as per your requirement

COOK CONSISTENT QUALITY



- Schezwan Chutney
- Green Chutney
- Imli Chutney



- Green Chutney
- Palak Gravy



- Makhani Gravy (Red)
- Onion Gravy (Brown)
- White Gravy

JAIN OPTION AVAILABLE
DO NOT RESTORE GRAVIES & PASTES BELOW -18°C AFTER THAWING.
USE WITHIN 24 HRS OF THAWING.



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