

A Premium Manufacturer & Exporter Of Dehydrated Onion & Garlic Products



Nikita

Food And Agro

Manufacturer of : Dehydrated Onion & Garlic Products

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COMPANY PROFILE

Nikita Food And Agro is leading manufacturer exporter engaged in dehydrated onion, garlic and vegetable products established in 2023 at mahuva (Gujarat) in India. We have best-in-class facility for dehydrated garlic and onions, processed under controlled direction of skilled workers, from procure of raw goods to final products.

We are offering a variety of dehydrated Onion & Garlic products to our client, all over the world. We believe in building long lasting business relations with our clients therefore, we value your inquiry a lot.

We continue to answer your queries in phone and mails with pleasure & gratitude

Vision

Our vision is to be the best company in the world in the eyes of our customers. We expect and demand the best we have to offer by always keeping Our Company's values top of mind.

Mission

Producing Premium Quality Products With Affordable Price & Well Distributing Channel In Whole Market



QUALITY CONCERN

- We Are Dedicated To Provide Best Quality Product Range Of Dehydrated Onion & Garlic World Wide
- We Believe In Building Long Lasting Business Relation With Our Clients. So The Quality Focussed In Center

QUALITY CONTROL MAY BE ACHIEVED BY

- Inspection Of Raw Material To Ensure That Qualitative Raw Ingredients Are Used.
- Inspection On Process To Ensure That Desire Quality of Finished Product are Achieving
- Inspecting Final Product Ensure That Premium Quality Products Are Sent To The Consumer.

Why Us ?

- Fully Automated Plan To Manufacturing Of Dehydrated Onion & Garlic Products.
- Focussing On Premium Quality Product.
- Customise Packaging.
- Supply Quantity & Quality Around The Year.
- Skilled Work Force To Maintain Quality.
- Member Of **APEDA, FSSAI** Gujarat Chamber Of Commerce Industries Etc.

PROCESS



Grading & Peeling

The Onion Lots Are Graded As Per The Size & Quality. And Then Peeled. The Top Layer Of The Raw Onion Bulbs Are Removed.



Washing & Slicing

The Peeled Onions Are Washed By Agitation And Are Then Sliced In The Slicing Machine. Strict Hygiene Is Maintained While Washing.



Drying

Sliced Onions Are Fed In The Imperial Dryer For Dehydration Without Effecting The Taste And Pungency.



Sizing

As Per The Buyer Specification, Kibbled Undergoes Milling And Sizing Process. The Produce Is Separated Into Chopped, Minced And Granules Vide Gyratory Screens.



Kibbling & Sorting

Dehydrated Onions Are Shifted To Clean Air Conditioned Rooms And Fed Into The Kibbling Machine To Obtain The Kibbled Form. The Skins Are Then Removed From The Kibbled With Blowers. Manual Sorting Is Then Carried Out To Remove Further Impurities.



Packing

The Finished Product Are Weighed And Sealed In Moisture Proof Food Grade Poly Bags. The Bags Are Packed In Corrugated Boxes Or Paper Bags. The Product Is Now Ready For Export.

DEHYDRATED WHITE ONION



Flakes



Powder



Chopped



Granules



Minced

Product Specifications

Onion Flakes 5 to 25mm

Chopped 3 to 5mm

Minced 1 to 3mm

Granules 0.2 to 0.5mm

Powder



DEHYDRATED RED ONION



Flakes



Powder



Chopped



Minced



Granules

Product Specifications

Onion Flakes 5 to 25mm

Chopped 3 to 5mm

Minced 1 to 3mm

Granules 0.2 to 0.5mm

Powder



DEHYDRATED PINK ONION



Flakes



Powder



Chopped



Granules



Minced

Product Specifications

Onion Flakes 5 to 25mm

Chopped 3 to 5mm

Minced 1 to 3mm

Granules 0.2 to 0.5mm

Powder



DEHYDRATED GARLIC



Flakes



Powder



Minced



Chopped



Granules

Product Specifications

Flakes 8 to 10mm

Chopped 3 to 5mm

Minced 1 mm & 3mm

Granules 0.2 to 0.5 / 0.5 to 1mm

Powder



FRIED ONION FLAKES

- FRIED WHITE ONION -



- FRIED RED ONION -



- FRIED PINK ONION -



- FRIED GARLIC -



- FLAKES -

- FLAKES -



