

CHEF'S CHOICE FOR AUTHENTIC FLAVORS



ACHIEVEMENTS



AWARD
2010

GULFOOD
AWARDS



AWARD
2011

SIAL INNOVATIONS
AWARD



AWARD
2015

WORLDS
GREATEST BRANDS



AWARD
2023

SUPERBRANDS
UAE



AWARD
2024

SUPERBRANDS
UAE



INTRODUCTION

ANGT - Transforming Culinary Experiences Since 1999!

Our journey began in the heart of our founders' own kitchens, where a simple yet frustrating problem sparked the birth of a culinary revolution. In 1999, we set out to tackle the time-consuming and tear-inducing task of preparing onions, and from this challenge, our flagship product, Sautéed Onion Paste, emerged. Under the prestigious brand Nonions, this innovative creation was designed to provide not only a solution but also unmatched convenience by eliminating the tedious steps of cleaning, peeling, chopping, & sautéing onions.

Driven by a passion for making life easier in the kitchen, our humble beginnings quickly blossomed into a thriving business. Initially, our focus was on providing solutions to households, but we soon realised the vast potential of the foodservice industry. Thus, our journey took a pivotal turn as we redirected our efforts towards serving the foodservice market.

Building on the resounding success of Nonions, we proudly introduced our second brand, Miraya, offering a diverse range of products across various culinary categories. Today, our mission is clear - we aim to streamline the culinary process in commercial kitchens by eliminating unproductive prepping, increasing efficiency, and ultimately boosting profitability.



The benefits of "NONIONS" are being declared as the ideal kitchen solutions and have been corroborated by Regional and International Chefs; making us exceed our growth rate annually.





About ANGT



Our vision was clear

We wanted culinary professionals in the Horeca industry to focus on this revenue-generating aspect and unleash their creativity, while we took on the challenge of streamlining the non-productive tasks.

Today, our range of solutions encompasses majority of the products that a chef typically processes first thing in the morning when they step into the kitchen. We provide these products fully processed, cooked, and ready to use in the most hygienic and efficient way possible.

ANGT is not just a provider of culinary solutions; we are partners in your quest for culinary excellence. Our commitment to redefining culinary efficiency ensures that chefs and foodservice professionals can devote their valuable time and expertise to crafting exceptional dishes and driving revenue, leaving the rest to us.

Our footprint now extends across numerous countries, catering to the foodservice industry and supplying every segment within the Horeca sector. Our commitment to excellence has earned us prestigious accolades, including the Superbrands award in the UAE in 2023 and recognition as one of the World's Greatest Brands in Asia and the GCC in 2015.

ANGT's Food Solutions have become synonymous with innovation in the food industry, trusted by chefs and professionals worldwide. We take pride in being the Chef's choice, offering authentic flavours and unrivalled convenience.

Join us in celebrating a journey that has transformed the way commercial kitchens operate, making them more efficient, productive, and hygienic, and experience the ANGT difference for yourself.

Our Process - 'The Retort'

A NASA and US Military Innovation

"The Retort" process, which has become the bedrock of ANGT Food Solutions, has a remarkable origin story that traces back to 1978. Developed in collaboration between NASA and the US Military, "The Retort" was initially conceived as a solution to a unique challenge faced by NASA scientists during their space missions.

In 1978, NASA confronted a vexing problem: astronauts experiencing homesickness and declining health due to the monotony of consuming canned foods for extended periods in space. This challenge threatened the success of their missions. To address this issue, the concept of "The Retort" was born. "The Retort" process revolutionized food preservation and preparation by offering clean label products to NASA's scientists. Unlike traditional canned goods, "The Retort" allowed for the retention of a food's natural flavor, taste, aroma, texture, and nutritional values without the need for artificial preservatives.

The process involves subjecting food to precise heat and pressure conditions, typically around 120°C, for a specific duration. This gentle yet effective treatment not only sterilizes the contents but also preserves them naturally. The result is a range of clean label products that maintain their quality and appeal, even after extended periods of storage.

"The Retort" process has evolved into one of the most advanced food processing techniques, while still adhering to the principles of clean labeling. At ANGT Food Solutions, we are proud to continue this legacy of innovation, offering a diverse array of products that embody the essence of clean, natural, and delicious cuisine.

Our commitment to "The Retort" process ensures that when you choose our products, you experience the convenience of prepared foods without compromising on authenticity or nutritional value. Join us as we celebrate the ingenuity and excellence of this remarkable innovation, delivering outstanding culinary experiences to your table.





CLASSIFICATION



NONIONS
READY TO USE ONION BASE

ONION PASTE

Sautéed Onion Paste
Boiled Onion Paste
Fried Onion Paste
Fried Onion

DEHYDRATED

Crispy Fried Onion

ONION DERIVATIVES

Barista Onion

SEMI BASE GRAVY

Sauteed Onion with
Ginger and Garlic
Sauteed onion with
Tomatoes, Ginger and
Garlic. (Bhuna Masala).

MIRAYA
PREMIUM CUISINE SOLUTIONS

PASTE

Ginger Paste
Garlic Paste
Ginger Garlic Paste
Red chilli Paste
Green Chilli Paste
Cashew Paste
Palak Paste
Coconut Paste
Chickpeas Paste

BOILED PULSES / LENTILS

Boiled Chickpeas
Boiled Black Chickpeas
Boiled Black Beans
Boiled Red Kidney Beans
Boiled Black Eyed Beans
Boiled Green Moong Dal
Boiled Yellow Channa Dal
Boiled Tuar Dal
Boiled Black Gram / Urad Dal

INDIAN BASE GRAVIES

Makhani Gravy
(Butter Chicken Sauce)
Chopped Masala
(Multipurpose Sauce)
White Gravy
Brown Gravy
Tomato Gravy
Yellow Gravy
Biryani Gravy
Roast Gravy
Tikka Masala
Sambar
Rasam

JAIN BASE GRAVIES

Jain Red Gravy
Jain Brown Gravy
Jain White Gravy

MARINADE & CHUTNEYS

Red Tandoor Marinade
Tomato Thokku

DESSERTS

Carrot Halwa
Kesari Halwa
Pineapple Kesari Halwa

HUMMUS & SPREADS

Hummus
Beetroot
Hummus Spread
Mint
Hummus Spread
Pineapple
Hummus Spread





Revolutionizing Onions, Redefining Convenience

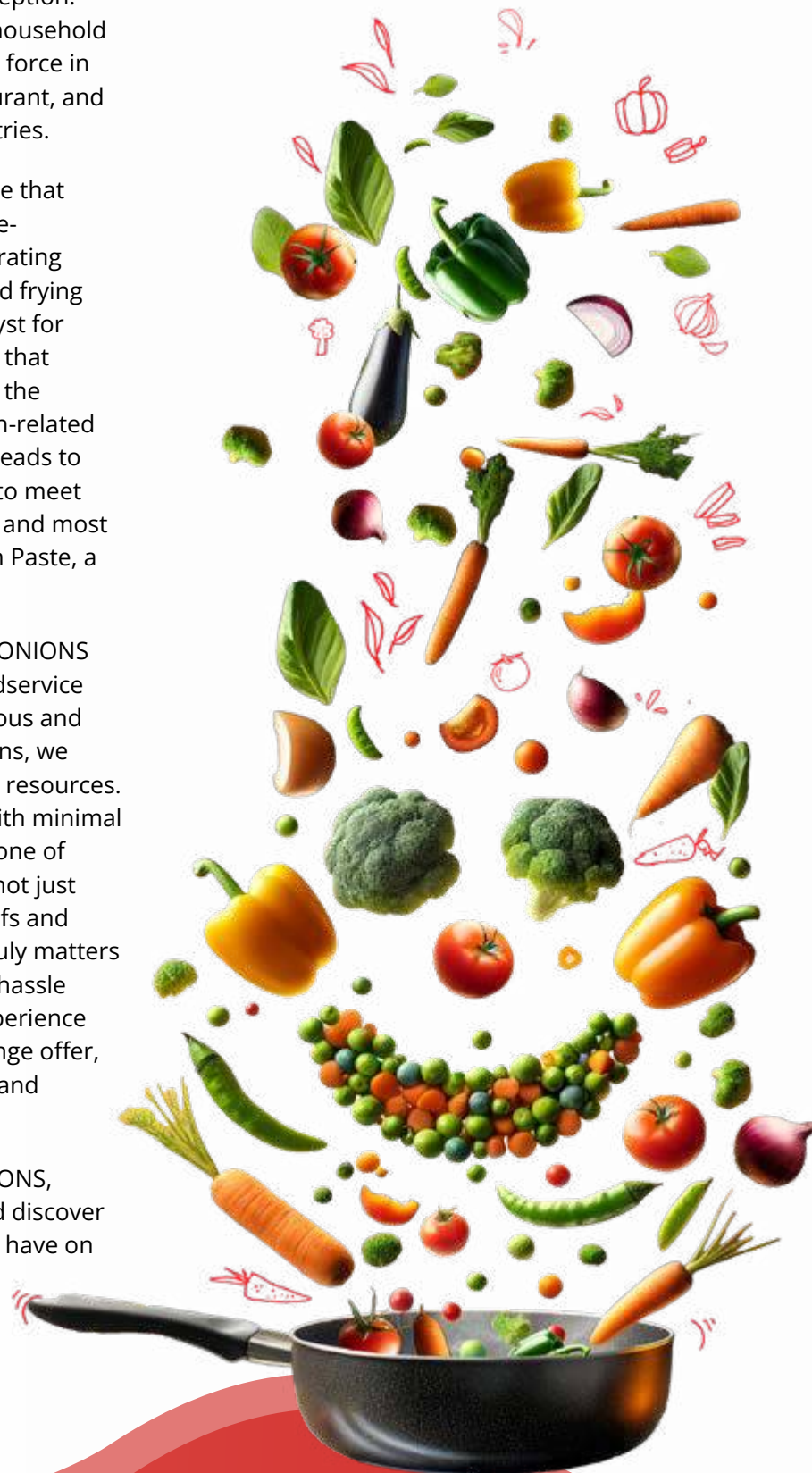
NONIONS, our flagship brand, has been an integral part of ANGT Food Solutions since our inception. What began as a response to a common household problem has blossomed into a pioneering force in the foodservice and Horeca (Hotel, Restaurant, and Catering) industry across numerous countries.

The genesis of NONIONS lies in a challenge that resonates with cooks worldwide – the time-consuming, tear-inducing, and often frustrating process of cleaning, peeling, chopping, and frying onions. This challenge served as the catalyst for innovation, leading us to create a product that would redefine the culinary landscape. As the foodservice industry faced the same onion-related resource challenges – from labor to overheads to time – NONIONS seamlessly transitioned to meet their needs. Today, it stands as the oldest and most trusted brand globally representing Onion Paste, a true pioneer and leader in its category.

Our extensive product range within the NONIONS brand has revolutionized the way the foodservice industry operates. By eliminating the tedious and labor-intensive tasks associated with onions, we enable kitchens to save valuable time and resources. Serving dishes promptly and efficiently, with minimal overhead costs, has become the cornerstone of modern kitchen operations. NONIONS is not just a brand; it's a solution that empowers chefs and culinary professionals to focus on what truly matters – creating exceptional dishes without the hassle of onion preparation. We invite you to experience the tangible benefits our products and range offer, unlocking a world of culinary possibilities and operational efficiency.

Join us in celebrating the journey of NONIONS, where innovation meets convenience, and discover firsthand the transformative impact it can have on your kitchen and your culinary creations.

No more crying just the simple joy of cooking delicious food



ONION PASTE



Sautéed
Onion Paste



Boiled
Onion Paste



Fried
Onion



Fried
Onion Paste

ONION DERIVATIVES



Barista Onion

DEHYDRATED



Crispy Fried
Onion

SEMI BASE GRAVY



Sautéed Onion with
Ginger & Garlic



Sautéed Onion with
Tomatoes ginger & Garlic

Available in 3kg / 1kg / 200gm Packing

100% VEG READY TO USE GLUTEN FREE

All our products are 100% Vegetarian.

NO Preservatives,
Additives & Chemicals



Culinary Reflections, Unveiling Possibilities

In 2013, building on the remarkable success of NONIONS, we embarked on a journey to expand our culinary horizons and meet the evolving needs of our trusted clients in the foodservice industry. The result was Miraya, a brand that signifies "reflection" in Arabic. Miraya was conceived as an ode to our clients, conveying that the products under this brand would reflect their own culinary artistry and expertise. Miraya is a testament to our commitment to innovation, quality, and efficiency.

We understood that our clients sought more than just a trusted brand; they desired a partner that could offer a diverse range of high-quality products to elevate their culinary creations.

Miraya was born to fulfill that need. Today, Miraya boasts an extensive array of products spanning various categories, including Paste, Boiled Pulses, Indian Base Gravies, Tandoori Marinades, Desserts, and our latest addition, Hummus and spreads. Each product under the Miraya brand has been carefully crafted to fill a void in the culinary world, offering efficiency and authenticity to our users. At Miraya, we share the same philosophy as our parent company – a commitment to natural, preservative-free, and authentic flavors. Our products are a testament to this dedication, offering a culinary experience that remains true to the essence of each dish.

Miraya stands as a reflection of our continuous journey to innovate, to provide exceptional quality, and to meet the ever-evolving demands of the foodservice industry. We invite you to explore the world of Miraya and discover how our products can enhance your culinary creations, unlocking a world of possibilities in the kitchen.

PASTE



Ginger Paste



Garlic Paste



Ginger Garlic Paste



Red Chilli Paste



Green Chilli Paste



Cashew Paste



Palak Paste



Coconut Paste



Chickpeas Paste



Available in 3kg / 1kg / 200gm Packing

100% VEG

READY TO USE

GLUTEN FREE

All our products are 100% Vegetarian.

NO

Preservatives,
Additives & Chemicals

BOILED PULSES / LENTILS



Boiled Chickpeas



Boiled Black Chickpeas



Boiled Black Gram



Boiled Red Kidney Beans



Boiled Black Eyed Beans



Boiled Black Beans



Boiled Yellow Channa Dal



Boiled Tuar Dal



Boiled Green Moong Dal

Available in 3kg / 1kg / 200gm Packing

100% VEG

READY TO USE

GLUTEN FREE

All our products are 100% Vegetarian.



NO

Preservatives,
Additives & Chemicals

INDIAN BASE GRAVIES



Makhani Gravy



Chopped Masala



White Gravy



Brown Gravy



Tomato Gravy



Yellow Gravy



Biryani Gravy



Roast Gravy



Tikka Masala



Sambar



Rasam

Available in 3kg / 1kg / 200gm Packing

100% VEG

READY TO USE

GLUTEN FREE

All our products are 100% Vegetarian.

NO

Preservatives,
Additives & Chemicals

JAIN BASE GRAVIES



Jain Red Gravy



Jain Brown Gravy



Jain White Gravy

MARINADE AND CHUTNEYS



Red Tandoori Marinade



Tomato Thokku

DESSERTS



Carrot Halwa



Kesari Halwa



Pineapple Kesari Halwa

Available in 3kg / 1kg / 200gm Packing

100% VEG READY TO USE GLUTEN FREE

All our products are 100% Vegetarian.

NO Preservatives, Additives & Chemicals

HUMMUS AND SPREADS



Hummus



Beetroot Hummus Spread



Mint Hummus Spread



Pineapple Hummus Spread

Available in 3kg / 1kg / 200gm Packing

100% VEG READY TO USE GLUTEN FREE

All our products are 100% Vegetarian.

NO Preservatives, Additives & Chemicals



CERTIFICATION



ISO 22000:2018



Food Safety and Standards
Authority of India (fssai)



HALAL Certified



Agricultural and Processed
Food Products Export
Development Authority
of India (APEDA)



CANADA

GERMANY

KUWAIT

BAHRAIN

SAUDI ARABIA

UAE

OMAN

QATAR

TANZANIA

SOUTH AFRICA

SEYCHELLES

MAURITIUS

INDIA

SRI
LANKA

MALAYSIA

INDONESIA

JAPAN

NEW ZEALAND

We are the leading choice in the food and
beverage sector across **18 countries**.



HOSTEX, JOHANNESBURG,

South Africa



GULFOOD - DUBAI

Dubai



FEDERATION OF ALL INDIA CATERERS,

Jaipur, India



ANUGA, COLOGNE,

Germany



GULFOOD MANUFACTURING

Dubai





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