







The inception of Ella Foods was grounded in the singular thought - food should be made healthier, an institutional need that the quality of what forms the base of our sustenance cannot be compromised on. Accompanying this, a knowledge of the possibilities of what science and technology can do today empowers us to take the leap and turn these possibilities into reality.

This passion becomes a driving force that makes way for our innovations such as the world's first cryogenically ground and cold pasteurized spices, and a patented low sodium formulation. In addition to these pioneering technologies, our manufacturing facility is GMP certified and all the food is tested through Nutra fill - testing technique. Our food is meticulously made with a clean-room concept that allows zero human contact leaving no space for contamination, thereby, enabling us to ensure that every product of Ella Foods is safe, hygienic and packed with the goodness of natural nutrients and a rich traditional taste.







Dr. Krishna Ella is a first-generation entrepreneur with more than 4 decades of experience in the field of life-sciences. Leaving a promising career in the US, Dr. Ella returned to India to start Bharat Biotech in 1996, which today is India's leading Biotechnology company manufacturing vaccines and bio-therapeutics.

Born to a farming couple and himself an agricultural graduate, Dr. Ella has always been passionate in empowering the Indian farmer and offering sustainability.

"Radical thinking in policy making is the need of the hour to help farmers. More than product innovation, Indian farmers are in need of innovative solutions, techniques and practices in agriculture. Indian farmers need to be enabled to adopt advances in agricultural methods, improve post-harvest management practices to gain access to previously inaccessible market places through value added products."

### **DR. KRISHNA ELLA**

Founder and CMD,  
Bharat Biotech Group



Dr. Jalachari Ella, a Dermatologist by profession, has entrepreneurship and innovation deeply rooted in her value systems. She is a second-generation businesswoman, inspired by her agrarian roots to incorporate science to better add value across various sectors.

"We firmly believe that the processing and handling of food is to be treated with the same precision as that of a drug. Given the tremendous changes we are witnessing, along with the lifestyle diseases that they bring forth, it is important that we eat foods that would counter these changes. Ella Foods is committed to bringing out such products, from heart-healthy low sodium pickles to microbial-free, cryogenically ground spices, we ensure that our products add to the wellness of mankind."

### **DR. JALACHARI ELLA**

Director, Ella Foods





# HEART HEALTHY PICKLES THAT CARE FOR YOU...

**Guilt Free Indulgence now made  
possible with Ella Pickles!**





50% Low Sodium  
Formulation for a  
Healthy Heart



Made with  
Cold Pressed  
Sesame Oil



Rich in  
Antioxidants



Enriched with  
Vitamins

Available in 5 delicious flavours



mango  
thokku



gongura



garlic



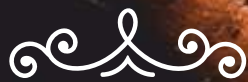
ginger



lemon

**100% NATURAL | PRESERVATIVE FREE**





# HOT OR COLD, IT'S GOLD







Made with the World's  
First Cryogenically Ground,  
Cold Pasteurized Spices



Guaranteed 99%  
Microbial Free Purity  
Longer Shelf Life



Rich in  
Antioxidants



Enriched with  
Vitamins

**100% NATURAL | CAFFEINE FREE | SUGAR FREE | PRESERVATIVE FREE | VEGAN | PROBIOTIC**



**MAKE  
EVERY MEAL  
TWICE AS  
FLAVOURFUL  
& NUTRITIOUS**







## Presenting, The World's First Cryogenically Ground, Cold Pasteurized Spices

Liquid cooled to upto  $-196^{\circ}\text{C}$  before they are ground,  
our spices preserve all of their nutraceutical  
and medicinal properties.

**100% NATURAL | PRESERVATIVE FREE**



2x Flavour, Colour & Aroma  
Higher Essential Oils  
& Antioxidants



Guaranteed 99%  
Microbial Free Purity  
Longer Shelf Life



# LOW SODIUM NUTS

CHILLI LIME

LOW SODIUM  
SALTED

LOW  
SODIUM  
SALTED

COCONUT  
TOASTED

PERI - PERI



40% Low Sodium  
plant based salt



Guaranteed 99%  
Microbial Free Purity  
Longer Shelf Life



2x Flavour, Colour & Aroma  
Higher Essential Oils  
& Antioxidants

**100% NATURAL | PRESERVATIVE FREE**



# RANGE OF FLAVORS THAT PLEASE YOUR PALATE

SEASONINGS | HERBS | SPICE BLENDS | PURE SPICES



## Introducing, 99% Microbial Free Assorted Seasonings

Liquid cooled to upto  $-196^{\circ}\text{C}$  before they are ground, our spices preserve all of their nutraceutical and medicinal properties.

### SEASONINGS

Chermoula | Chipotle | Mexican Fajita | Caribbean Jerk | Peri Peri | Sweet and Spicy BBQ Seasoning | Chilli Lime Seasoning | Kebab Seasoning | Cajun BBQ | Smoky Red Chilli

### HERBS

Chives | Basil | Mint | Parsley | Dill | Oregano | Thyme | Rosemary | Moringa Powder | Sage

**100% NATURAL | PRESERVATIVE FREE**



2x Flavour, Colour & Aroma  
Higher Essential Oils  
& Antioxidants



Guaranteed 99%  
Microbial Free Purity  
Longer Shelf Life



# INSTANT GOODNESS RICH IN PROBIOTICS

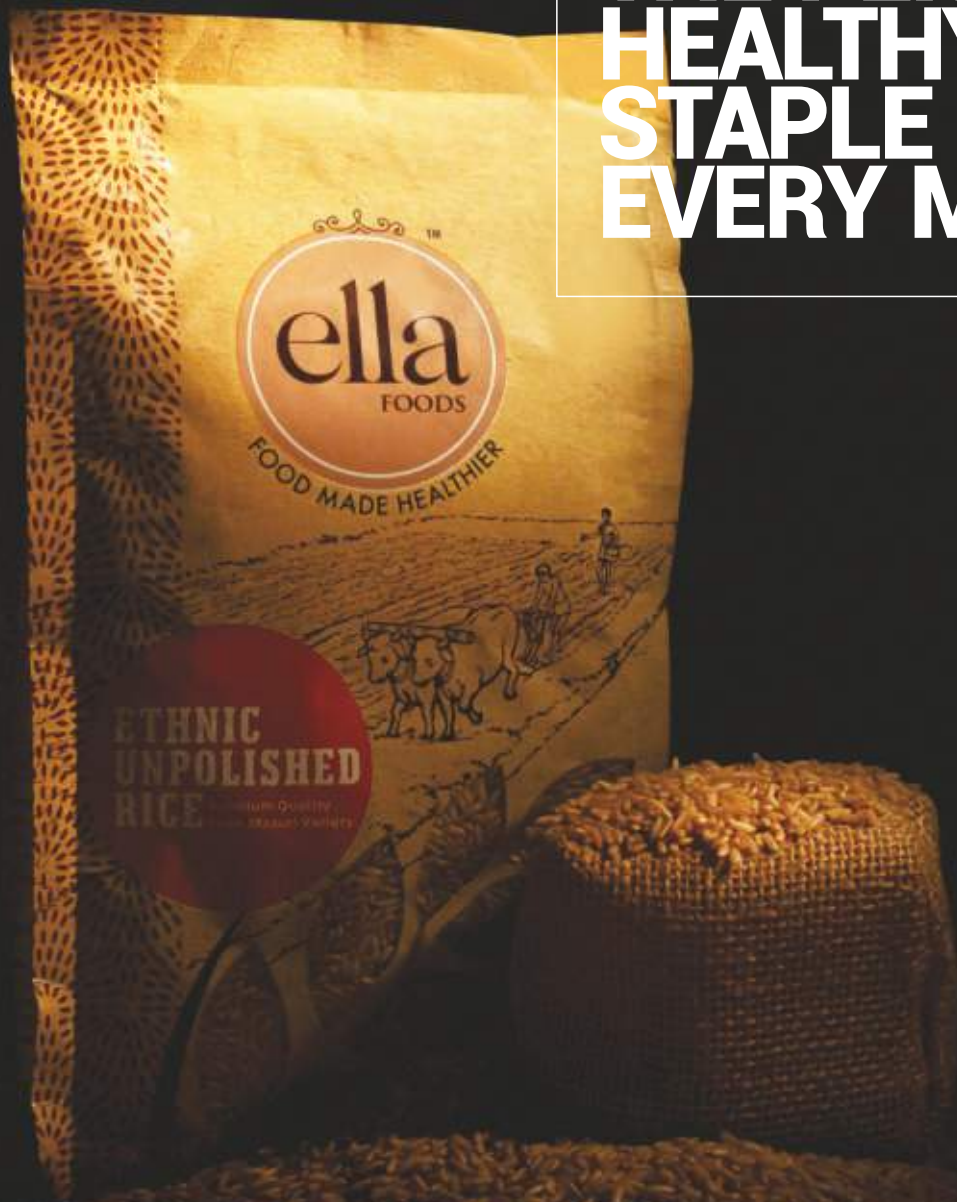


**Probiotic Upma & Millet Poha  
made with upto 40% lower sodium**





# THE PERFECT HEALTHY STAPLE FOR EVERY MEAL



**Naturally Nutritious**  
**WHOLE GRAIN**  
**RETAINS 100% OF ITS BRAN & GERM LAYER**

**RICH IN PHYTONUTRIENTS & VITAMINS**  
**INSECT & INSECT EGG FREE**







# MANUFACTURING FACILITY







## CAPACITY OF THE ELLA FOODS CRYOGENIC GRINDING FACILITY

- Per month capacity: 500 MT
- Per day capacity: 18 MT
- Pallet Racking for raw material storage 600 MT
- Spices are automatically conveyed (with 40 Pneumatic controls) for Cleaning, Grinding, Mixing & Packaging
- Packing available in 100 Grams, 200 Grams, 500 Grams, 25 KG Bags
- Packing Capacity in any SKU : 7500 Pouches per day
- 200 KW solar power generation





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[www.ellafoods.in](http://www.ellafoods.in)



A group company of



**BHARAT**  
BIOTECH