

كتالوج المنتجات Product Catalogue



About Us

Dr.Kitchen is a leading manufacturing company specializing in the production of high-quality dairy and ketchup products. With a passion for excellence and a commitment to delivering superior taste and nutritional value, we have established ourselves as a trusted name in the industry.

At **Dr.Kitchen**, we take great pride in our diverse range of products, which include evaporated milk, mayonnaise, tomato paste, cream, hot sauce, and BBQ sauce. Each of these items is crafted with meticulous attention to detail, ensuring that every bite or dollop is a burst of flavor and satisfaction.

Our dedication to quality begins with sourcing the finest ingredients. We work closely with trusted suppliers who share our values, ensuring that only the best raw materials are used in our manufacturing processes. From fresh, locally sourced milk to premium tomatoes and spices, we prioritize quality at every step.

Our state-of-the-art facilities are equipped with cutting-edge technology and adhere to strict hygiene and safety standards. We have implemented stringent quality control measures throughout our production processes to guarantee consistency and excellence in every batch. Our skilled team of professionals, including food technologists, Quality Control work diligently to develop and refine our recipes, ensuring that our products meet and exceed the highest industry standards.

We understand the importance of catering to diverse tastes and dietary preferences. That's why our product range includes options suitable for various lifestyles, including vegetarian, gluten-free, and low-fat choices. We are committed to providing options that meet the evolving needs of our valued customers.

Customer satisfaction is at the heart of everything we do. We strive to build long-lasting relationships with our clients by offering personalized service, reliable delivery, and a responsive support system. Our dedicated customer care team is always ready to address any queries or concerns promptly and efficiently.

At **Dr.Kitchen**, we are passionate about creating exceptional dairy and ketchup products that elevate your culinary experience. Whether you're a food manufacturer, retailer, or consumer seeking top-quality ingredients, we are your trusted partner.

We look forward to serving you and exceeding your expectations with our delicious and versatile product range.

Mission

To provide end-consumers in the region with the highest quality of delicious food products that are safe, hygienic and prepared as per international food standards.

Vision

To be a market leader in the food industry when it comes to quality controlled hygienic products and to be a known name in every household for our delicious produce.

CEO Message

We eat and so do you. And for us, your health is as important as ours.

We often hear talks about healthy living and eating but often, when it comes to food, most of us tend to succumb to tastier options than healthier options. As a result, we see people having diabetes, obesity and other health related problems quite early on their lives

Moreover food safety has become a challenge across the world today. Even with the strictest regulations and protocols, customers do not have access to enough hygienically produced, tested, and safe food products.

The entire blame, however, cannot be shifted to the consumers. If we supply healthy options which are tasty too, why wouldn't customers eat?

With this thought alone, we decided to launch a new brand - Dr Kitchen, where health meets taste.

Dr Kitchen is not just a brand for us - it is a culmination of our values and what we feel that the customer truly deserves.

We felt the only way to change this is to lead by example. That is why we built Dr Kitchen.

Dr Kitchen is a premier product range to cater to the socially aware and health-conscious customer base. We hope that, with our efforts and product quality, this niche base will grow, making our practices the industry standard.

There will be compromise on hygiene, safety, testing, certification, and quality assurance in our products. For us, health-safety and hygienic manufacturing are not mere features but make us who we are. Having said that, it is not just healthy but also tasty products that we aim to deliver.

We mean it when we say, at **Dr Kitchen**, Health meets Taste. No compromise on taste, No compromise on health





We aim to grow **Dr Kitchen** into a full-scale premium grocery brand providing gastronomic experiences that will appeal to everyone's taste buds without compromising **public health.**

Sharad Anand CEO

Why Choose Us?



Hand-Picked Raw Ingredients



Taste and Health in Every Bite



Value for Money



100% Safe & Tested



Entirely Produced In-House



Produced as per International Food Standards

Dr Kitchen

is the ideal choice for your distribution portfolio because:

- ► We will deliver high-quality, tasty, and hygienic products. Our products have the potential to satisfy the taste buds and health concerns of every customer.
- ► All our products use hand-picked ingredients after the most rigorous quality checks.
- ▶ We guarantee a satisfying and enriching culinary experience.
- ► Tested and certified products as per the local and International Standards of Food Safety.

Choosing us for your supermarket, hypermarket, and stores means gaining the ability to offer a unique and valuable product to your customers.

Get the exclusive chance to stock Dr Kitchen's product range on your shelf before the market opens up.





EVAPORATEDMILK

Product Description:	it is a pasteurized, homogenized and sterilized product by blending skimmed cow's milk powder with							
	vegetable oil or butter fat and emulsified using stabilizers							
Brands:	Dr. Kitchen							
Ingredients:	Skimmed cow's m	ilk powder, Vegetal	ole Fat or Butter fa	at, Emulsifiers (E407, E322, E339, E471)				
Technical Specification:	Type 1: Total Solid	ls: 23.1% & Fat: 8.0%						
	Type 2: Total Solids: 26% & Fat: 8.0%							
Preservation Method:	Sterilized by retor	Sterilized by retort process						
Packaging Used:	Primary Packaging: Food grade tins (easy open)							
	Secondary Packaging: Printed corrugated cartons							
Packaging Specification with Loading Type and Approximate Quantity	Packaging Size 170g X 48 410g X 48	Packaging Type CANS CANS	Qty. per 20ft 2130 1040	Oty per 40ft Trailer 2650 1150				
Storage and Distribution:	Store in cool and	Store in cool and dry place. Refrigerate after opening. Transportation at ambient temperature						
Intended Use:	Ready to use and	can be used for fur	ther processing in	food industries/ catering				
Sensitive :	None							
Shelf Life:	12 months, 18 mor	nths and 24 months						







170g

410g

Evaporated Milk, also known as unsweetened condensed milk, is a type of milk that has had about 60% of its water content removed through a heating and evaporation process. The process involves heating regular milk in a vacuum, which causes the water to evaporate, leaving behind a concentrated and creamy milk product.







STERILIZED CREAM

Product Description:	it is a food resulti	ng from the emulsific	cation of skimmed	cow's milk powder and butterfat or vegetable				
	fat and exposed t	o the pasteurization	n, homogenization	and sterilization process.				
Brands:	Dr. Kitchen	Dr. Kitchen						
Ingredients:	Skimmed Cow's N	Skimmed Cow's Milk powder, Pure refined vegetable oil, Or butter fat Emulsifiers & stabilizers (E401, E407, E339, E47						
Technical Specification:	Total Solids: 30.5	% Fat: 23.5%,						
	Milk Solids not Fat (MSNF): 7%							
Preservation Method:	Sterilized by reto	Sterilized by retort process						
Packaging Used:	Primary Packaging: Food grade cans							
	Secondary Packaging: Printed corrugated cartons							
Packaging Specification with Loading Type and Approximate Quantity	Packaging Size 100g X 48 110g X 48	Packaging Type CANS CANS	Qty. per 20ft 2600 2600	Oty per 40ft Trailer 3900 3500				
	120g X 48	CANS	2600	3400				
	155g X 48	CANS	2130	2880				
	170g X 48	CANS	2130	2600				
Storage and Distribution:	Store in cool and	dry place. Refrigera	te after opening. 7	ransportation at ambient temperature				
Intended Use:	Ready to use and	can be used for fur	ther processing in	food industries / catering				
Sensitive :	None							
Shelf Life:	12 months, 18 mor	12 months, 18 months and 24 months						





100g 170g - 155g

Sterilized Cream, is a deliciously creamy dessert topping and filling that contains less than half of the fat of double cream! Whip it up to make a delicious whipped cream filling or use it straight from the can as a topping for scones or crumbles.



NOURISHING TASTE OF INDULGENCE

Cream







CHOCO LAY

Product Description:	It is a chocolate spread which cocoa powder is mixed with skimmed milk powder and vegetable fat to							
	prepare a spreadable p	paste.						
Brands:	Dr. Kitchen							
Ingredients:	Water, Refined Vegeta	able Oil, Sugar, Sl	kimmed Milk Po	wder, Cocoa Powder, Emulsifiers (E471), Stabilizer (E407, E410),				
	Chocolate Flavor.							
Technical Specification:	Total Solids: 25.0%, Fat: 18.0%							
Preservation Method:	Sterilized by retort process							
Packaging Used:	Primary Packaging: Food grade cans							
	Secondary Packaging: Printed corrugated cartons							
Packaging Specification	Packaging Size Pack	kaging Type	Qty. per 20ft	Qty per 40ft Trailer				
with Loading Type and Approximate Quantity	155g X 48 CAN	20 7 23	2130	2880				
	170g X 48 CAN	15	2130	2600				
Storage and Distribution:	Ideal Storage temperature below 25°C. Do not freeze. Refrigerated after opening & consume within 3 days.							
Transportation at ambient temperature.								
Intended Use:	Ready to Use. It can be	e used as a sprea	d for bread or	as a filling for bakery products.				
Sensitive :	None							
Shelf Life:	12 months, 18 months a	and 24 months						





170g - 155g

Choco Lay, is a sweet chocolate-flavored paste which is eaten mostly spread on breads and toasts or similar grain items such as waffles, pancakes, muffins, and pitas.







TOMATO PASTE

Product Description:	It is made of 100% natural tomato paste, salt in various concentration in a range of 18-20% to 28-30% with no artificial color and preservatives						
Brands:	Dr.Kitchen						
Ingredients:	High Concentrate	e Tomato Paste, Salt	and Potable wate	er			
Technical Specification:	Chemical Parame	eters: pH: 3.9 to 4.4,	Acidity: 2.26 to 2.3	35%, Salt: 1.5-2.5% Microbial			
	Parameters: TPC	<10, Coll forms: Abs	ent, Yeast and Mo	lds: <10			
Preservation Method:	Pasteurized and	Pasteurized and Hot Filled					
Packaging Used:	Primary Packagir	Primary Packaging: Food Grade lacquered litho cans Secondary Packaging: Printed Corrugated Cartons					
Packaging Specification with Loading Type and Approximate Quantity	Packaging Size 70gX 50 X 100 200g X 48 400g X 24 850g X12 800g X12 2.2Kg X 6 4.5Kg X 4	Packaging Type CANS CANS CANS CANS CANS CANS CANS CANS	Oty. per 20ft 4700 x 2350 2130 2130 1850 2050 1630 1260	Oty per 40ft Trailer 5600 x 2800 2350 2400 2300 2400 1650 1300			
Storage and Distribution:	Store in cool and	dry place. Refrigera	te after opening.	Transportation at ambient temperature			
Intended Use:	Ready to use and	d can be used for fu	ther processing in	food industries/ catering			
Sensitive :	None						
Shelf Life:	12 months, 18 mo	nths and 24 months					











70g

400g

800g

2.2 kg

Tomato Paste, consists of tomatoes that have been cooked for several hours and reduced to a thick, red concentrate before being strained. Tomato paste is widely used in Italian dishes. It is used to inexpensively thicken, color, and enrich the flavor of tomato sauces and other semi-liquids such as soups and stews.







TOMATO KETCHUP

Product Description:	It is sauce made u	It is sauce made up of tomato paste, salt, starch and spices with no added color and preservatives					
Brands:	Dr.Kitchen						
Ingredients:	High Concentrate	Tomato Paste, Sugar	, Salt, Modified S	tarch, Vinegar, Spices and Potable water			
Technical Specification:	Chemical Parame	ters: pH: 3.9 to 4.4, Ad	cidity: 2.26 to 2.39	5%, Salt: 1.5-2.5% Microbial			
Preservation Method:	Parameters: TPC	<10, Coll forms: Abser	nt, Yeast and Mole	ds: <10			
	Pasteurized and H	Hot Filled					
Packaging Used:		Primary Packaging: Glass Bottles, Laminated Aluminium Pouches Secondary Packaging: Printed Corrugated Cartons and trays					
Packaging Specification with Loading Type and Approximate Quantity	Packaging Size 9g X 1000 340g X 12 340g X 24 370g X 24 550g X 12 5kg X 4	Packaging Type Sachet Glass Bottle Glass Bottle PET Straight Bottle PET Straight Bottle HDPE Can		Oty per 40ft Trailer 2400 3500 1750 2850 3450 1250			
Storage and Distribution:	Store in cool and	dry place. Refrigerate	after opening. T	ransportation at ambient temperature			
Intended Use:	Ready to use and	can be used for furth	er processing in	food industries/ catering			
Sensitive :	None						
Shelf Life:	12 months, 18 mor	nths and 24 months					













9g Pouch

340g GB

340g GB

550g / 370g

5 kg

Tomato Ketchup, is a sweet and tangy condiment made from tomatoes, sugar, and vinegar, with seasonings and spices. ... Ketchup is sometimes used as the basis for, or as one ingredient in, other sauces and dressings, and the flavor may be replicated as an additive flavoring for snacks, such as potato chips.







MAYONNAISE

Product Description:	was 1500 and the same and the s	aran da da aran aran da da aran aran ara	nent or sauce that is commonly used in various culinary					
	- 0 - 0	preparations .It is a smooth, pale yellow to off white sauce with rich tangy flavour.						
Brands:	Dr. Kitchen							
Ingredients:	Water ,Sunflower	oil ,Thickener (Mod	ified starch E1414) ,Sugar , salt ,Egg yolk, Acidity regulator					
	(Acetic Acid E 260	O) ,Stabilizers (Xanti	han Gum 415 ,Guar GumE412) ,Preservative (Potassium sorbate					
	E202), Natural spi	ces (Onion, Mustard	d , Paprika) ,Antioxidant(TBHQ E319) (,Calcium Disodium					
	EDTA(E385) Artific	cial flavouring- lemo	on					
Technical Specification:	Acidity: 0.30 to 0	0.70 %; Salt :1.4 to 2	2.7 % as sodium Chloride & PH : 3.5 to 4.0					
Preservation Method:	Chemical	Chemical						
Packaging Used:	Primary Packaging: Sleeved ,Labelled and packed in Tray / Shrink wrapped							
	Secondary Packaging: Printed corrugated cartons							
Packaging Specification	Packaging Size	Packaging Type	Qty. per 20ft					
with Loading Type and Approximate Quantity	236 ml X 24	Glass Bottle	1900					
Approximate Quantity	946ml X 12 3.78 L X 4	Glass Bottle HDPE Can	1500 1064					
	3.78 L X 4 370q x 12	PET Bottle	3130					
	10g x 1000	Pouches	1080					
Storage and Distribution:	Store in cool and	dry place . (20° to 2	25° C) Keep away from direct sunlight. after opening keep at					
	refrigerated temp	refrigerated temperature (<5°C).Shake well before use. Transportation below 20°C.						
Intended Use:	Ready to use and	can be used for fur	rther processing in food industries/ catering					
Sensitive :	Allergen: contain:	s Egg, Mustard .Pac	ked in same Manufacturing plant that processes products					
	containing Milk po	owder.						
Shelf Life:	12 months, 18 mor	nths and 24 months						













370g 236ml

3.78 L

Mayonnaise, colloquially referred to as "mayo is a thick, cold, and creamy sauce commonly used on sandwiches, hamburgers, composed salads, and French fries.







PIZZA SAUCE

Product Description:	It is a ready to use tomato based sauce. It contains unique blend of spices and herbs with added vegetable oil.							
Brands:	Dr.Kitchen	Dr.Kitchen						
Ingredients:	Tomato paste, Su	gar, Modified starch	, Vegetable oil, Sal	t, Garlic powder, Onion powder, Spices & Herbs				
	(Black pepper, Or	egano, Basil, Parsley), Preservative (E2	11), Vinegar, Capsicum Flavor				
Technical Specification:	Chemical Paramet	ters: pH 3.8 to 4.0, 5	Salt - Max. 3.0% Mi	crobial Parameters: TPC<50				
Preservation Method:	Pasteurized and H	lot Filled						
Packaging Used:	Primary Packaging: Tin Cans Secondary Packaging: Printed Corrugated Cartons							
Packaging Specification with Loading Type and Approximate Quantity	Packaging Size 370g X 12 660g X12 800g X 12 2.2kg X 6	Packaging Type Glass Jar Glass Jar CANS CANS	Oty. per 20ft 1584 Cartons 1990 Cartons 2030 Cartons 1700 Cartons					
Storage and Distribution:	Store in cool and	dry place. Refrigerat	e after opening. Tr	ransportation at ambient temperature				
Intended Use:	Ready to use and	can be used for furt	her processing in f	food industries/ catering				
Sensitive :	Up to 24 months							
Shelf Life:	12 months, 18 mor	nths and 24 months						





370 g

Pizza Sauce, ready-to-use sauce that adds delicious flavour to homemade pizzas. Made with a blend of ripe tomatoes aromatic herbs and spices this sauce has a rich and tangy taste that compliments the toppings perfectly.







BBQ SAUCE

Product Description:	Made of 100% Tomato Paste, Date Syrup, Salt, Vinegar, Sugar, Modified Starch, Spices Preservatives and Smoke Flavor							
Brands:	Dr.Kitchen	Dr.Kitchen						
Ingredients:	Tomato Paste, Molasses, Date Syrup, Salt, Vinegar, Sugar, Modified Starch, Spices, Preservatives and Smoke Flavor							
Technical Specification:	Concentration: ≥28*, pH: 3.8 – 4.0, Salt: <2%, Acidity: <2%							
Preservation Method:	Pasteurized and Hot Filled							
Packaging Used:		Primary Packaging: Tin Cans Secondary Packaging: Printed Corrugated Cartons						
Packaging Specification with Loading Type and Approximate Quantity	Packaging Size 340g X 24 510g x 12 540g X 12 5Kg X 4	Packaging Type PET Bottle PET Bottle PET Bottle HDPE Jerry Can	Oty. per 20ft 1584 Cartons 2350 Cartons 980 Cartons	Oty per 40ft Trailer 2900 Cartons 3700 Cartons 1260 Cartons				
Storage and Distribution:	Store in cool and	dry place. Refrigerat	e after opening. T	ransportation at ambient temperature				
Intended Use:	Ready to use and	can be used in indu	stry for further coo	oking.				
Shelf Life:	6 months, 1 year							





510 g

BBQ Sauce, is a savory condiment, a symphony of tomato, vinegar, sweeteners, and spices. Its tangy, sweet, and smoky profile elevates grilled and smoked meats, transforming them into culinary delights. Whether slathered on ribs or brushed onto chicken, BBQ sauce is a flavorful essential that enhances the enjoyment of barbecued dishes worldwide.







MILK POWDER

Product Description:	Milk Powder is a manufactured dairy product obtained by partial removal of water from milk								
Brands:	Dr.Kitchen								
Ingredients:	Pure Cow's Milk								
Technical Specification:	Type 1: Total So	olids: 23.1% & Fat: 8	3.0%, pH : 6	6.80, Acidity: <	1.5 %, Fat: 26	to 28%, Protein: 22	to 24%,Mo	isture: <5%	
	Type 2: Total S	Type 2: Total Solids: 26% & Fat: 8.0%							
Preservation Method:	Packed and sea	aled inside laminate	ed aluminu	m pouch/sach	et with 100% p	ure Nitrogen			
Packaging Used:	Primary Packag	ing: Food Grade la	minated A	duminum Pouc	h/ Sachet with	100% pure Nitroge	n		
	Secondary Packaging: Printed Corrugated Cartons.								
Packaging Specification with Loading Type and Approximate Quantity	50g X 60 X 4 250g X 48 400g X 24 500g X 24 900g X 12	Type Pouch / Sachets	560 850 784 700 858	Oty per 40ft Trailer 1584 1540 1800 1700 1500 1800	Packaging Size 1.8Kg X 6 2.5Kg X 6 400g X 24 900g X 12 1.8Kg X 6 2.5Kg X 6	Packaging Type Pouch / Sachets Pouch / Sachets CANS CANS CANS	Qty. per 20ft 840 576 784 858 840 576	Oty per 40f Trailer 1512 1512 3328 1512 1512 1512	
Storage and Distribution:	1000g X 12 Store in cool an	Pouch / Sachets	ROW.	1440 r opening Trai	nsportation at	ambient temperatu	ro		
Intended Use:	The control of the part of the control of the contr	nd can be used fo					16		
Sensitive :	None None	na can be asea to	ididle pi	ocessing in 10	od madatnes/	cutering			
Shelf Life:	111111	onths and 24 mor							











400g / 900g

400g / 900g

1.8 kg / 2.5 kg

2.25 kg / 1.8 kg

Milk Powder, also called dried milk, or milk powder, is a manufactured dairy product made by evaporating milk to dryness. One purpose of drying milk is to preserve it; milk powder has a far longer shelf life than liquid milk and does not need to be refrigerated, due to its low moisture content.





Dr.Kitchen

P.O.Box: 122429

Saif Zone , Sharjah - UAE

Tel: +971 6 557 1881 - Fax: +971 6 5571765

Email: info@dr.kitchen.ae

www.drkitchen.ae