



The Authentic Royal Taste of Indian Cuisines

Your Signature Taste,
Our Excellent Services





Who We Are?



Regal Kitchen Foods was established in 2008 with the aim to make life simpler for Chefs & HoReCa chains. We offer cloud kitchens, restaurant owners, and QSRs with Ready-To-Cook (Base Gravies, Marinades, Instant Mixes, Chop Masala) and Ready-To-Eat (Indian Curries) products that assist Chefs in creating delectable cuisines with lowering operational costs while maintaining the most authentic flavorful taste.

Scale your Restaurant Chains by reducing preparation time and by creating a Mega menu with our convenient products maintaining your signature taste.

Every time you serve, make sure your customers get a consistent taste.

We are happy to become a helping hand for your growing business.



Our Foundation



MISSION

We strive to reduce pre-preparation time, allowing chefs to be more productive, HORECA chains to lower operating costs, and to give a great, consistent taste in all dishes.

VISION

We aspire to become the most preferred supplier of HORECA chains worldwide for Indian ethnic prepared ingredients in Ready-To-Eat & Ready-To-Cook form.

CULTURE

WE CARE FOR EACH OTHER
SO
WE SHARE WITH EACH OTHER.

BRAND PURPOSE

HUNGER FREE WORLD,
NO ONE SHOULD SLEEP HUNGRY,
SELF SUSTAINED & WELL FED WORLD.



Regal Kitchen
Core Values

Regal Kitchen Foods brand culture is determined to build our network and alliances on the following Core Values:

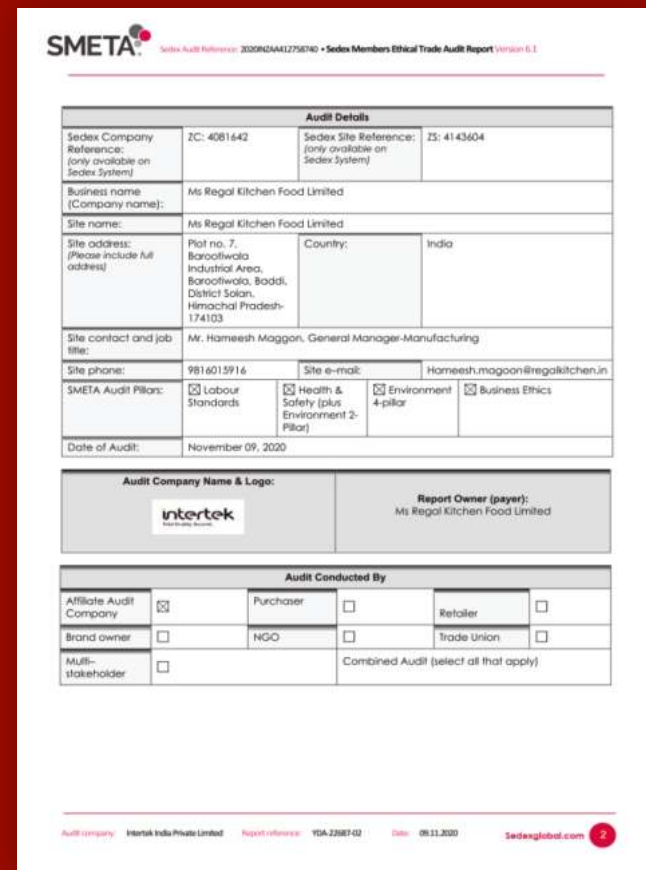
- ✓ **Commitment**
- ✓ **Win-Win Relationship**
- ✓ **Zero Tolerance on Food Safety**
- ✓ **Trust**
- ✓ **Respect**



Our Quality Certifications & Recognitions



BRC



**SEDEX SMETA
4-PILLAR MEMBER**



NON GMO



FAIRTRADE



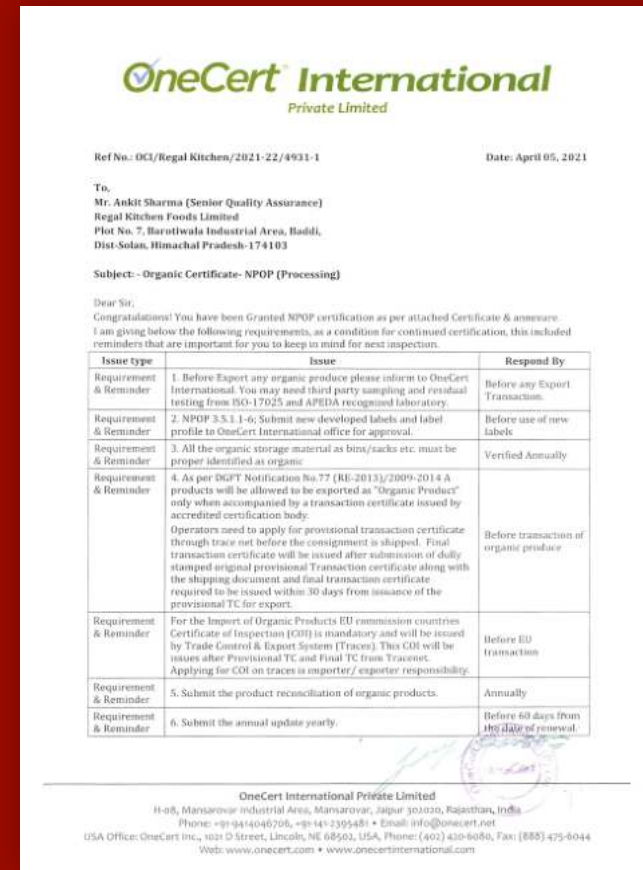
Our Quality Certifications & Recognitions



KOSHER



ISO 22000:2018



ORGANIC



FSSAI



Manufacturing Process



1. Raw Material

(Cold Storage/Store - Sorting)



3. Lab Test

(Yield Testing + Ingredients Testing)



4. Filling

(Sealing + Metal Detector + Re-Weight)



2. Kitchen Process

(Cooking in Kettles + Ingredients Added)



6. X-Ray

(To Detect and Eliminate any foreign Matter Contamination)

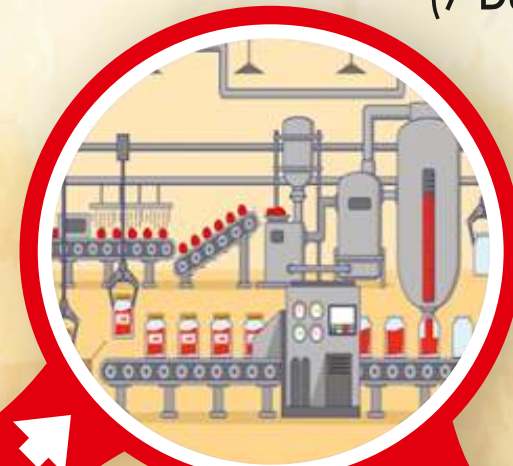


5. Retort Process



7. Incubation Process

(7 Days 35°C & 55°C)

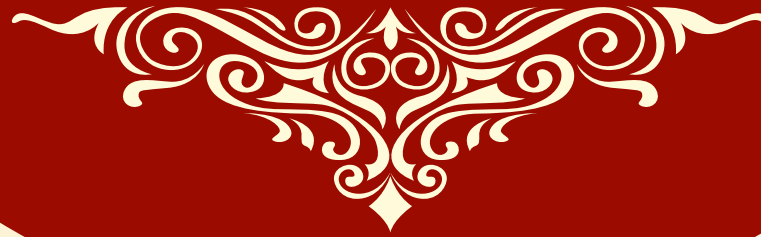


8. Packaging Process





Our Brands



**Desi
Swaad**



Southapam

The Regal Advantages



- **Mise Free Cooking**
- **Convenient and Time Saving**
- **Standardized Taste**
- **Multiple Cuisine Under One Roof**
- **Recipe Customization**
- **Upscaling of Business**



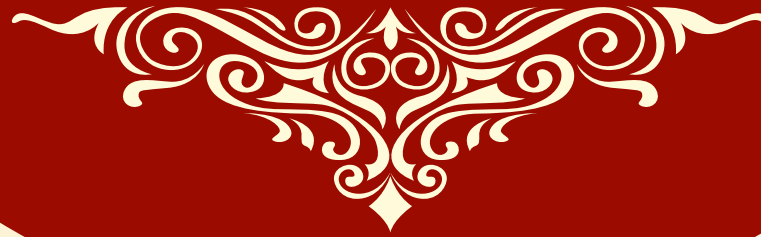
Our Range of Products



- **READY TO COOK BASE GRAVIES 1 kg**
- **READY TO COOK BHUNA MASALA 1 kg**
- **READY TO COOK PASTES 1 kg**
- **READY TO COOK MARINADES 1 kg**
- **READY TO COOK SAUCE 1 kg**
- **READY TO EAT INDIAN CURRIES 1 kg**
- **READY TO EAT RICE, BIRYANI & SALAN 1 kg**
- **READY TO EAT CHUTNEYS 1 kg**
- **READY TO EAT SWEETS 1 kg**
- **INSTANT BREAKFAST MEALS 1 kg**

**Desi
Swaad**

Our Products



READY TO COOK BASE GRAVIES 1 kg

(1 kg Retort Pouch)



4 SIMPLE STEPS FOR A PERFECT RECIPE:



Add entire content in a pan.



Heat it over low flame and add 1-liter water in a 1kg pack.



Add Cream and Butter to taste with Saute Paneer / Chicken / Vegetables.



Garnish with Kasuri Methi, and add Salt or Chilli according to taste, stir it well for uniform consistency, Serve Hot.

Desi Swaad

READY TO COOK BHUNA MASALA 1 kg

(1 kg Retort Pouch)



COOKING INSTRUCTIONS:



Add entire content in a pan.



Heat it on low flame, Stir it well to uniform consistency.



Onion Tomato Bhuna Masala is ready to use with any dish of your choice.

Desi Swaad

READY TO COOK MARINADES 1 kg

(1 kg Retort Pouch)



COOKING INSTRUCTIONS:

1. Take 2kg chicken/fish/prawn/paneer/vegetables & prepare it in desired cut & size.
2. Dry it completely taking out as much water as you can. Put in a bowl.
3. Add 1kg Regal Kitchen marinade paste and add 1kg hung or normal curd.
4. Add chicken/fish/prawn/paneer/vegetables in the paste.
5. Apply the paste on chicken/fish/prawn/paneer/vegetables nicely using your hands.
6. Marinade the chicken/fish/prawn/paneer/vegetables for 4 hours.
7. Cook as desired either in oven, or over grill, or in tandoor at high temperatures.
8. Serve it along with Sprinkled Chaat Masala, Mint Chutney, Onion Rings and Lemon Juice.

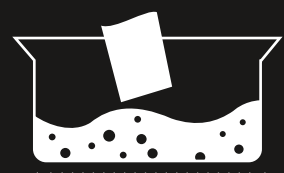
Desi Swaad

READY TO EAT INDIAN CURRIES 1 kg

(1 kg Retort Pouch)



🔪 COOKING INSTRUCTIONS:



HEAT TO EAT

Carefully immerse the inner sealed pouch in a boiling water for 5 minutes. Remove, snip, open and pour out the content. Serve hot.



FRYING PAN

Empty the content into a pan and heat for 4-5 minutes and keep stirring, Serve hot.

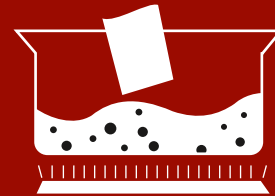
**Desi
Swaad**

READY TO EAT SWEETS 1 kg

(1 kg Retort Pouch)



COOKING INSTRUCTIONS:



HEAT TO EAT

Carefully immerse the inner sealed pouch in a boiling water for 5 minutes. Remove, snip, open and pour out the content. Serve hot.



FRYING PAN

Empty the content into a pan and heat for 4-5 minutes and keep stirring, Serve hot.

**Desi
Swaad**

READY TO EAT SWEETS IN CAN 1 kg



Desi Swaad

INSTANT BREAKFAST MEALS 1 kg

(1 kg Retort Pouch)



PREPARATION INSTRUCTIONS



Remove contents from pouch into the bowl.

Add boiling water (4.3 Kg approx) Mix well & keep the lid closed for 3 mins.

Mix well & Enjoy the delicious breakfast.

Make a meal in 3 minutes!



READY TO COOK BIRYANI PASTE 1 kg

(1 kg Retort Pouch)



🔪 COOKING INSTRUCTIONS:

Take 1kg of Dum Biryani Paste. Then add 300g of water into it. Now add 1kg of vegetables and paneer into it. Cook it for 4-5 minutes. Now add 3.750kg of boiled steamed biryani rice and then steam it on low flame for 4-5 minutes. Now garnish it with brown onion and green coriander and mint leaves. Your Dum Biryani is ready to serve.

Best serve it with Regal Kitchen Mirch ka Salan.



READY TO COOK BIRYANI PASTE 1 kg

(1 kg Retort Pouch)



🔪 COOKING INSTRUCTIONS:

Take 1kg of Hyderabad Biryani Paste. Then add 300g of water into it. Now add 1kg of boiled chicken and mutton into it. Cooked it for 4-5 minutes. Now add 3.750kg of boiled steamed biryani rice and then steam it on low flame for 4-5 minutes. Now garnish it with brown onion and green coriander and mint leaves. Your Hyderabad Biryani is ready to serve.

Best serve it with Regal Kitchen Mirch ka Salan.



READY TO EAT SALAN 1 kg

(1 kg Retort Pouch)



BIRYAAN

Mirch Ka Salan

READY TO EAT

NO Preservatives **NO Artificial Flavours** **Natural Ingredients** **NO MSG**

Nutrition Facts	
Serving Size 1 Pouch (100g)	
Calories 322	
% Daily Value	
Total Fat 10g	20%
Saturated Fat 5g	10%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 15g	30%
Dietary Fiber 0g	0%
Total Sugar 8g	16%
Includes Added Sugars 0g	0%
Protein 0g	0%
Iron 0g	0%
Calcium 100mg	20%
Fiber 0g	0%
Protein 0g	0%

Serve it along with Biryani

Store in a cool, dry & hygienic place, away from direct sunlight. Refrigerate and consume within 3 days after opening. Do not consume if pouch is leaking or bloated. **Best Before 24 Months From Manufacture.**

ISSAI Lic No: 10015062000112

Manufactured & Marketed by:
REGAL KITCHEN FOODS LIMITED
Plot No. 7, Barotwala Ind. Area, Bahi,
Distt. Solan, Himachal Pradesh-174101 India

Registered Office:
A-14/3, Mayapuri Ind. Area, Delhi-110052

Visit us at: www.regalkitchenfoods.in
For Suggestions and Comments Please
Email us at: horeca@regalkitchen.in
Customer Care: 9990048537

Batch No:
Mfg. Date:
Exp. Date:
Net Wt. 1kg

NET WEIGHT: 1kg

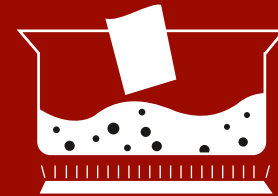


READY TO EAT RICE 1 kg

(1 kg Retort Pouch)



COOKING INSTRUCTIONS:



HEAT TO EAT

Carefully immerse the inner sealed pouch in a boiling water for 5 minutes. Remove, snip, open and pour out the content. Serve hot.



FRYING PAN

Empty the content into a pan and heat for 4-5 minutes and keep stirring, Serve hot.

Southapam

READY TO COOK SAMBAR PASTE 1 kg (1 kg Retort Pouch)



🍴 COOKING INSTRUCTIONS:

1. First of all, heat 50g of refined sunflower oil into a pan.
2. Then add mustard seeds and curry leaves and fry till crisp.
3. Now add 500g of blanched vegetables into it.
4. Now add Sambar Paste 1kg and 2kg of water into it, cook on a low flame for 8-10 min.
5. At last add sugar, salt as per your taste and your delicious South Indian Sambar is ready to serve.

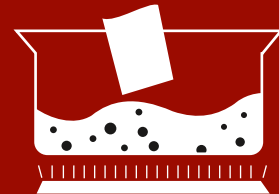
From 1kg of Sambar Paste, we can enjoy 2.5 lit of sambar.

Southapam

READY TO EAT SAMBAR 1 kg (1 kg Retort Pouch)



COOKING INSTRUCTIONS:



HEAT TO EAT

Carefully immerse the inner sealed pouch in a boiling water for 5 minutes. Remove, snip, open and pour out the content. Serve hot.



FRYING PAN

Empty the content into a pan and heat for 4-5 minutes and keep stirring, Serve hot.

Southapam

READY TO EAT CHUTNEYS 1 kg (1 kg Retort Pouch)





FEATURES

- Ready to Eat
- Sterilization at 121°C
- Long Shelf Life
- No Preservatives
- Natural Ingredients
- Ingredients having high Nutritional value
- All Vegetarian Ingredients

BENEFITS

- Safety - Feeling of “Having Long Life”
- Affordability-Feeling of “Abundance”
- Taste- Feeling of “Pleasure”
- Convenience - Feeling of “At Peace”
- Health- Feeling of “High Energy”

ADVANTAGES

- Shelf Stable
- Attractive Printed Pouches
- High Fibre & Protein
- Gluten Free, Vegan
- Non-GMO
- Direct Microwavable Pouch
- Available in Pouch , Cups, Cans, Glass Jar, Trays and Retort Jars
- Organic, BRC, Kosher, USDA etc.



Meet With Our Staff





We Take Responsibility To Contribute For The Society



भूखों व जरूरतमंदों के लिए कोरोना योद्धा बना रीगल किचन

बरोटीवाला, 26 मई (ठाकुर) : रीगल किचन बरोटीवाला ने एक लाख तैयार खाने के पैकेट बांटने के बाद भी खाना बांटने का सिलसिला बरकरार रखा हुआ है। जहां से भी सूचना मिलती है या फिर कॉल आती है तुरंत वहां खाना पहुंचाया जाता है। लॉकडाऊन शुरू होते ही कंपनी ने अपने रेडी फूड भंडार को खोल दिया था। कंपनी के मालिक मनीष मदन ने बताया कि पहले हमने संकल्प लिया था कि एक लाख रेडी फूड पैकेट बांटेंगे लेकिन जैसे-जैसे लॉकडाऊन बढ़ता गया हमने संकल्प पूरा करने के बाद भी खाना बांटने का सिलसिला बरकरार रखा। खाने में चावल, दाल, सब्जी व अन्य व्यंजन उपलब्ध हैं। कुपोषण व भुखमरी से समाज को बचाना ही हमारा उद्देश्य है। कंपनी के मैनेजर हमीश मग्गू ने बताया कि यह खाना 2 साल तक खराब नहीं होता है। उद्योग इसे 100 प्रतिशत विदेशों को निर्यात करता है। कर्पू अंधिकारी बददी सुधीर शर्मा ने कहा कि अन्य को भी इनसे प्रेरणा लेनी चाहिए।

रीगल किचन बांटेगा खाने के एक लाख पैकेट

बी.बी.एन., 27 मार्च (ठाकुर) : लॉकडाऊन की वजह से बी.बी.एन. के साथ लगती पंचायतों में कंपनी की ओर से खाने के एक लाख पैकेट जरूरतमंदों तक पहुंचाने का संकल्प लिया है। अभी तक 45,000 पैकेट बांटे हैं। इससे पहले भी कंगल, बिहार और कश्मीर में जब बाढ़ आई थी, तब भी रीगल किचन ने मदद करने का बीड़ा डड़ा था। यह जानकारी रीगल किचन फूड्स लिमिटेड बरोटीवाला के एम.डी. मनीष मदान ने दी।

कुपोषण व भुखमरी से समाज को बचाना लक्ष्य भूखों के लिए कोरोना योद्धा बना रीगल किचन बरोटीवाला

अपने रेडी फूड्स का भंडार खोल कर एक लाख तैयार खाने के पैकेट बांटने के बाद भी खाना बांटने का सिलसिला बरकरार रखा हुआ है। जहां से भी सूचना मिलती है या फिर कॉल आती है तुरंत वहां खाना पहुंचाया जाता है। लॉकडाऊन शुरू होते ही कंपनी ने अपने रेडी फूड भंडार को खोल दिया था। कंपनी के मालिक मनीष मदन ने बताया कि पहले हमने संकल्प लिया था कि एक लाख रेडी फूड पैकेट बांटेंगे लेकिन जैसे-जैसे लॉकडाऊन बढ़ता गया हमने संकल्प पूरा करने के बाद भी खाना बांटने का सिलसिला बरकरार रखा। खाने में चावल, दाल, सब्जी व अन्य व्यंजन उपलब्ध हैं। कुपोषण व भुखमरी से समाज को बचाना ही हमारा उद्देश्य है। कंपनी के मैनेजर हमीश मग्गू ने बताया कि यह खाना 2 साल तक खराब नहीं होता है। उद्योग इसे 100 प्रतिशत विदेशों को निर्यात करता है। कर्पू अंधिकारी बददी सुधीर शर्मा ने कहा कि अन्य को भी इनसे प्रेरणा लेनी चाहिए।





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**Mfg. Unit 2: Plot No. 37, HPSIDC Ind. Area,
Baddi, Dist. Solan, Himachal Pradesh-173205,
India.**

Innovate, Collaborate & Feed