


Division : Agriculture & Food Products
Sub Division : Packaging Snacks and Sweets

Sr. No.	Description	Photograph
1	Masala Peanuts Crunchy peanuts coated in zesty spices.	
2	Salted Peanuts Perfectly roasted, lightly salted for a classic crunch.	
3	Bhakarwadi A small, spicy, and sweet spiral-shaped fried snack, crispy on the outside and stuffed with a savory mix.	
4	Bikaneri Bhujia Iconic, spicy, and crunchy, a true Indian classic.	





- 5** **Moong Dal**
Light, crispy, and mildly spiced for guilt-free snacking



- 6** **Aloo Bhujia**
Potato-infused crunch with a tangy, spicy kick.



- 7** **Lilo chevdo (Green Chevdo)**
A crunchy savory mix made from pressed and deep-fried green rice flakes (poha), often seasoned with spices, nuts, and curry leaves.



- 8** **Chivda**
A savory mix of flattened rice, nuts, and mild spices.



- 9** **Sev**
Thin, crispy gram flour strands bursting with bold flavors.



10

Khatta Meetha

A sweet-and-tangy blend of savory tidbits for all ages.



11

Coconut Chips

Crispy, lightly sweetened chips with the natural goodness of coconut.



12

Potato Chips

Thin, crunchy slices of potato, perfectly salted or spiced.



13

Yellow banana chips

Thinly sliced and deep-fried unripe plantain chips, typically seasoned with salt or other basic spices.



14

Farshan

A delightful assortment of mixed savory snacks, packed with vibrant spices.





15

Gulab Jamun

Soft, syrup-soaked balls of pure sweetness



16

Rasgulla

Spongy, sugar-syrup-soaked delights that melt in your mouth



17

Ghari

A rich, deep-fried disc-shaped sweet from Surat, made with maida (refined flour) and filled with a mixture of mawa (milk solids) and nuts.



18

Laddu

Rich, round treats in besan, motichoor, or coconut varieties.



19

Barfi

Creamy squares in kaju, pista, or almond flavors.



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20

Jalebi

Crispy, golden swirls drenched in saffron syrup.



21

Peda

Milky, cardamom-infused sweets with a traditional touch.



22

Soan Papdi

Flaky, sugary layers for a melt-in-the-mouth experience.



23

Halwa

Warm, rich desserts like gajar ka halwa or moong dal halwa.





24

Halvasan

A soft, fudge-like sweet from Khambhat, Gujarat, made from wheat flour, milk, and ghee and usually studded with nuts.



25

Kajukatri

A traditional, diamond-shaped, melt-in-your-mouth Indian fudge made from cashew nuts and sugar, often covered with an edible silver foil (vark).



26

Basundi

A rich, sweet Indian dessert made by slowly simmering milk until it reduces to half its original volume and is then flavored with cardamom and nuts.



27

Shrikhand (Mattho)

A creamy, semi-soft sweet dessert made from strained yogurt (dahi) blended with sugar, saffron, and cardamom.



28

Dal Moth

A bold, spicy mix of lentils and seasonings.

