


Division : Agriculture & Food Products
Sub Division : Pickle ,Chutney and Papad

Sr. No.	Description	Photograph
1	Chilli Pickle (Rayta Maracha) This Gujarati pickle is tangy, spicy, and often made without oil, getting its flavor from lemon juice and pungent mustard seeds. It's used as a zesty, digestive side dish to instantly spice up meals like roti and khichdi.	
2	Lemon Pickle High in Vitamin C and fiber, this sour and tangy pickle is made by preserving whole lemons in salt and spices, which also aids in digestion. It is consumed as a traditional savory condiment in small amounts with rice, dal, and parathas.	
3	Mango Pickle This pungent, tart, and spicy pickle, made from raw mango, is rich in antioxidants and can support gut health. It is a classic accompaniment that enhances the flavor of almost any Indian main course like dal-rice or curry.	
4	Mix Vegetable Pickle Contains the nutrients of diverse vegetables and offers a balance of sweet, sour, and spicy flavors from pickling and spices. It's a crunchy side dish that preserves seasonal produce and complements any complete meal.	



5	Green Chilli Chutney Its main ingredient, green chili, contains capsaicin which can boost metabolism, and it's rich in Vitamin C, providing a fresh and fiery flavor. It serves as a spicy dip for fried snacks (pakoras) or a flavor booster for various main dishes.	
6	Mango Chutney Offers a sweet, tangy, and sometimes spicy flavor, with the raw fruit providing vitamins A and C, typically cooked to a thick consistency. It is used as a sweet relish for grilled meats, served with Indian snacks, or paired with cheese and crackers.	
7	Tamarind Chutney Known for its deep, complex sweet and sour taste, this chutney is rich in minerals and can aid in digestion. It is an essential condiment poured over popular Indian street foods (chaats) and served as a dip for savory snacks.	
8	Rice Papad A wafer made from rice flour, it's known for its light, airy-crispy texture and mild, versatile flavor, which can easily be seasoned. It is generally fried or roasted and served as a simple, crunchy side dish or snack with meals.	





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Spiced Papad

Made from lentil or rice flour and packed with spices like cumin and chili for a savory, pungent flavor and extreme crunch. It is served as an appetizer, a side dish, or crushed to top various chaat and savory snacks.



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Urad Dal Papad

Made from black gram lentil flour, it is a great source of protein and fiber, which significantly aids in digestion. It is a traditional staple, quickly cooked by frying or roasting, and served as a crisp accompaniment to Indian meals.

