mann
Dehydrated Fruits and Vegetables

100% NATURAL

NO ADDED PRESERVATIVES & CHEMICALS

EXTENDED SHELF LIFE

PREMIUM QUALITY

PURE by NATURE
PERFECT by PROCESS

Low-Temperature Dehydration

Carefully Processed. Quality Preserved.

PRODUCT CATALOGUE



The Science Behind Dehydration

Easy to Use

Easy to Store

Extended Shelf Life

Easy to Transport

Reduced Food Wastage



Dehydration is the process of removing moisture from fruits and vegetables to extend their shelf life while preserving their natural goodness. By carefully controlling temperature, moisture and airflow, water is removed without compromising the product's quality. This slows the growth of microorganisms and helps retain colour, flavour and nutrients. The result is a lightweight, convenient product that can be stored longer and enjoyed with ease.

FROM NATURE.
MADE FOR EVERYDAY

Mann Dehydrated Fruits & Vegetables

We bring the goodness of fruits and vegetables into a convenient, longer-lasting form through careful low - temperature dehydration and processing.



OUR PROCESS

FRESH PRODUCE
Carefully selected

CAREFULLY WASHED
Cleaned for purity

DEHYDRATED
Gentle dehydration to retain nutrition & natural goodness

PROCESSED WITH CARE
Quality processing with strict standards at every step

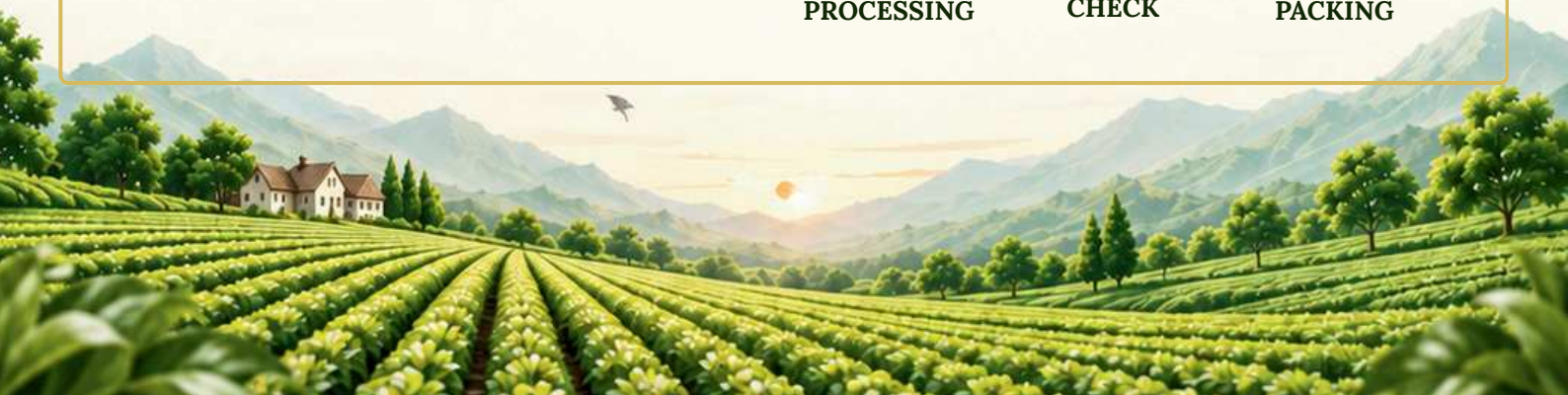
CONVERTED TO
Powder,flakes and slices

PACKED & READY TO USE
Hygienically packed for everyday convenience

EVERY STEP, CAREFULLY HANDLED

From the selection of fresh produce to the final pack, our process follows a carefully managed sequence. Each stage builds on the previous one, allowing us to transform fresh fruits and vegetables into convenient dehydrated forms while maintaining consistency throughout the journey.

SELECTION › **CLEANING** › **SELECTION** › **CONTROLLED PROCESSING** › **QUALITY CHECK** › **HYGIENIC PACKING**



NO ADDED COLOURS, FLAVOURS OR PRESERVATIVES

WHY CHOOSE Manndfv?

Fresh Thinking. Better Processing.
Everyday Convenience.

01

QUALITY SOURCING
Selected raw materials with focus on quality and consistency.

02

CONTROLLED DEHYDRATION
Careful dehydration to create convenient ingredients for everyday use.

03

QUALITY FOCUSED
Attention to quality across processing, handling and packing.

04

HYGIENE FIRST
A processing approach designed around cleanliness and safe handling.

05

CONSISTENT PRODUCTS
Focused on delivering reliable quality across batches.

06

CUSTOMER CENTRIC
Solutions developed around the needs of our customers and partners.

OUR FOCUS

We focus on the things that matter most to create better products and stronger partnerships.



OUR FOCUS

- ✓ Constant improvement in processes
- ✓ Focus on sustainability wherever possible
- ✓ Building long-term relationships
- ✓ Delivering value in every pack

Where Manndfv fits in your day

From industry to kitchen

EVERYDAY MEALS
Easy, convenient ingredients for daily cooking.

FOOD MANUFACTURING
Reliable ingredients for recipes and large-scale production.

SEASONINGS & BLENDS
Ideal for masalas, seasonings, and food blends.

BAKERY & SNACKS
Add flavour, colour, and texture to food creations.

PROFESSIONAL KITCHENS
Convenient solutions for restaurants, cafés, hotels, and caterers.



WHERE NATURE MEETS TECHNOLOGY

Quality • Nutrition • Innovation

OUR TECHNOLOGY

DEHYDRATION

LOW-TEMPERATURE DEHYDRATION
Gentle dehydration at controlled low temperatures to remove moisture while protecting the natural quality of the produce.

HYGIENIC PROCESSING
Dehydration takes place in controlled, hygienic conditions to maintain food safety and product purity..

CONTROLLED MOISTURE REMOVAL
Precisely controlled drying conditions help achieve consistent moisture levels and product quality.

CONSISTENT QUALITY
Controlled temperature, time and processing conditions deliver uniform texture, colour and quality across batches.

NUTRITION THAT MATTERS

VITAMINS
Naturally retained goodness.

MINERALS
Essential minerals preserved.

FIBRE
Good source of dietary fibre.

NATURAL FLAVOUR
Authentic taste and aroma retained.

OUR VALUES

QUALITY
Committed to the highest standards.

INTEGRITY
Honest practices, transparent relationships.

INNOVATION
Continuously improving for a better future.

SUSTAINABILITY
Responsible choice for a healthier planet.



OUR PRODUCTS

SR.	PRODUCT NAME	PRODUCT VARIENTS				PACKAGING OPTIONS			
		WHOLE	POWDER	FLAKES	SLICE	100GM	250GM	500GM	1KG
01	SARAGAVO (MORINGA)		✓			✓	✓	✓	✓
02	FANSI (GREEN BEANS)								
03	MAKAI (SWEET CORN)								
04	KOLOU (PUMPKIN)								
05	DOODHI (BOTTLE GOURD)								
06	KARELU (BITTER GOURD)			✓	✓	✓	✓		
07	SIMLA MARCHA (CAPSICUM)								
08	BHINDA (OKRA)	✓		✓		✓	✓		
09	PHOOL GOBI (CAULIFLOWER)								
10	PALAK (SPINACH)		✓			✓	✓	✓	✓
11	LILA VATANA (GREEN PEAS)								
12	BATETA (POTATO)		✓			✓	✓	✓	✓
13	CHUKANDAR (BEETROOT)			✓		✓	✓	✓	✓
14	GAJAR (CARROT)			✓		✓	✓	✓	✓
15	TAMETA (TOMATO)		✓			✓	✓	✓	✓
16	AADU (GINGER)		✓			✓	✓		
17	LASAN (GARLIC)								
19	SAFED DUNGALI (WHITE ONION)								
20	LAAL DUNGALI (RED ONION)								
21	KAMALAM (DRAGON FRUIT)								
22	KATHAL (JACK FRUIT)								
23	NARIYAL (COCONUT)								
24	DRAX (GRAPES)								
25	MOSAMBI (SWEET LIME)								

OUR PRODUCTS

SR.	PRODUCT NAME	PRODUCT VARIENTS				PACKAGING OPTIONS			
		WHOLE	POWDER	FLAKES	SLICE	100GM	250GM	500GM	1KG
26	NARANGI (ORANGE)								
27	JAMFAL (GUAVA)								
28	STRAWBERRY								
29	DADAM (POMEGRANATE)								
30	CHIKOO (SAPOTA)								
31	SAFARJAN (APPLE)								
32	ANANAS (PINEAPPLE)								
33	PAPAYA								
34	KELU (BANANA)								
35	KERI (MANGO TOTAPURI)								
36	KERI (MANGO ALPHANSO)								
37	KERI (MANGO KESAR)								
38	CURRY LEAVES (CURRY PATTA)		✓			✓	✓		
39	FENUGREEK LEAVES (METHI)		✓			✓	✓	✓	✓
40	TURMERIC (HALDI)		✓			✓	✓	✓	✓
41	RED CHILLI (LAAL MIRCHI)		✓			✓	✓	✓	✓



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PURE by NATURE
PERFECT by PROCESS

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