



KUNTI INC.



Welcome To KUNTI INC

*We specialize in the manufacturing,
supply, and export of a diverse
range of products.*



Website

www.kuntiinc.com





ABOUT US

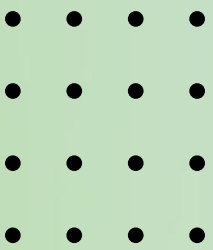
Welcome to Kunti Inc., where nature meets nurture. Since our inception, we've held one mission close to our heart: sharing the richness of our land with the world. Established with a vision, we've steadily grown as a trusted name in the export industry, boasting half a decade of experience. Our specialty? Premium millets and their beneficial by-products. But our offerings don't stop there. Dive deeper, and you'll find an array of fresh vegetables and fruits, handpicked with care, ensuring you savor nature's authentic taste with every bite.



MILLETS



Pearl millet is the most significant species of millet. Compared to other millet such as sorghum or maize,





Pearl Millet

Pearl millet is the most significant species of millet. Compared to other millet such as sorghum or maize, it utilizes moisture more effectively,. Pearl millet can be beneficial in the process of weight loss as it is high in fiber content and also give satiety as it takes a longer time to pass through the stomach to the intestine. It has been found that due to its high fiber content risk of occurrence of gall stone is low. Pearl millet had phosphorus and a rich source of calcium which helps to attain peak bone density.

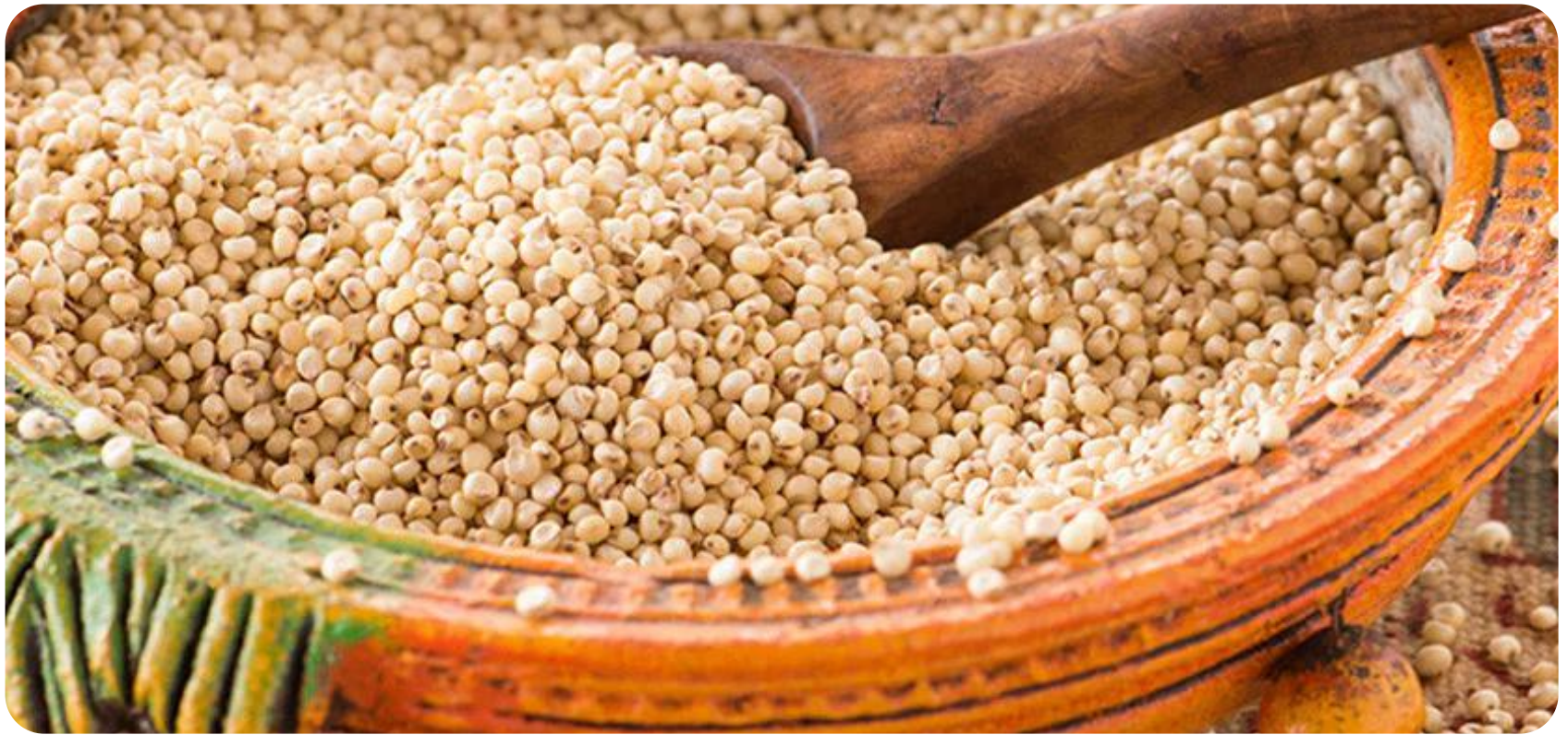




Sorghum Millet

Its main ingredient is starch, which is digested more slowly than in other cereals and also has a low protein and fat digestibility. The onset of non-communicable diseases is significantly influenced by oxidative stress and excessive free radical production. The expression of the phase II enzyme is controlled by sorghum derived phenolic chemicals. These operate as the body's natural defense against oxidative stress by converting highly reactive electrophilic species (RES) into harmless and excretable metabolites





Finger Millet

Finger millet (*Eleusine coracana*), often known as ragi in India (India, Nepa) are rich in minerals, dietary fiber, polyphenols, and proteins. Finger millet, which is rich in calcium plays an important role in growing children, pregnant women as Well as people suffering from obesity, diabetes and malnutrition. It contains high amount of potassium for the proper functioning of the kidneys and brains and allows the brain and muscles to work smoothly.



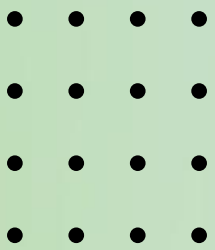
Foxtail Millet

Foxtail Millet (*Setaria italica* L.) an annual grass plant, produces seeds that possess health-promoting properties owing to its unique protein composition containing a high content of essential amino acids. It is one of the earliest cultivated crops, extensively grown in the arid and semi-arid regions of Asia and Africa, as well as in some other economically developed countries of the world where it is more commonly used as bird feed. Anti-nutrients like phytic acid and tannin present in this millet can be reduced to undetectable amounts by using the proper processing methods. Additionally, the millet is said to have antioxidant, low-glycemic index, and hypolipidemic properties.

PULSES



Pulses are the edible seeds of plants in the legume family, including beans, lentils, peas, and chickpeas,





Chickpea

Chickpeas, also known as garbanzo beans, are a versatile legume widely used in various cuisines around the world.

Culinary Uses:

Cooking Methods: Chickpeas can be cooked in various ways, including boiling, steaming, roasting, and pressure cooking. They can also be sprouted and eaten raw.

Versatility: Chickpeas are incredibly versatile and can be used in a wide range of dishes, including soups, stews, salads, curries, dips (such as hummus), spreads, and even desserts (such as chickpea flour-based sweets).

Spices and Seasonings: Chickpeas pair well with a variety of spices and seasonings, including cumin, coriander, turmeric, paprika, garlic, lemon, and herbs like parsley and cilantro.

Global Cuisine: Chickpeas are a staple ingredient in cuisines from the Middle East (such as falafel and hummus), South Asia (such as chana masala and pakoras), the Mediterranean (such as salads and stews), and beyond.



Bengal Gram

Bengal gram, also known as chana dal or split chickpeas, is a type of legume widely used in Indian cuisine and other regional cuisines.

Culinary Uses:

Cooking Methods: Bengal gram can be cooked using various methods, including boiling, steaming, pressure cooking, and frying. It's commonly used to prepare soups, stews, curries, snacks, and desserts.

Indian Cuisine: In Indian cuisine, chana dal is a staple ingredient in dishes such as dal tadka, chana dal fry, and various lentil-based snacks like vadas and pakoras.

Global Cuisine: Bengal gram is also used in other cuisines, such as Middle Eastern and Mediterranean cuisines, where it's used in dishes like falafel and hummus.

Flour: Ground Bengal gram flour, also known as besan, is used in a wide range of dishes, including bread, pancakes, fritters, and sweets.



Maize

known as queen of cereals is widely grown in Indian sub-continent. Both white and maize is available

Subhead: - MAIZE

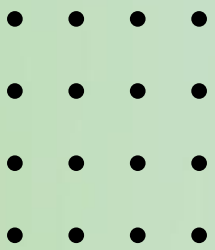
10051000 - Maize (Corn), Seed

10059000 - Maize (Corn), Other

VEGETABLES



Vegetables are edible parts of plants, including roots, stems, leaves, flowers, fruits, and seeds





Green Chilli

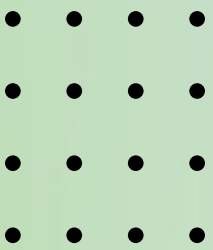
Green Chilli : Straight from the farm, fresh green chillies packed in 3 kg corrugated boxes or as per of the customer



FRUITS



In botany, a fruit is a mature ovary of a flowering plant, containing seeds, and in common usage, it refers to the sweet or sour,





Banana

**Banana : G9 variety of Cavendish
Banana (4/5/6 hands) Packed in
corrugated boxes as per client
specification**





Grapes

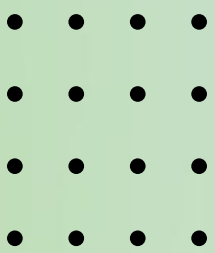
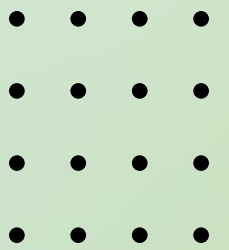
Grapes : Directly from the farm, fresh green/black (seed/seedless) grapes to the kitchen table



HOUSE KEEPING



Housekeeping refers to the tasks involved in maintaining the cleanliness and orderliness of a home or other living space, encompassing cleaning, tidying, and organizing





Dish Wash



Tough grease residue, sticky food, oil stains and food stains like the turmeric or red chilli can be easily removed with Dishwash. The strong formula dissolves quickly and cuts through grease and stubborn stains without scratching or damaging the surface of the utensils. With just a spoonful of Dishwash, you can get a sink full of squeaky clean utensils, including delicate cookware and glassware.






Glass Cleaner



Fast, streak-free formula, cuts grease and dirt. Leaves no oily residue. Highly effective cleaner for all types of glasses and mirrors. It's supreme formulation provides a glossy, clean, and smudge-free finish on the glasses and mirrors.





Hand Cleaner



Eliminates 99.99% of the most common germs that cause illnesses. Effective against STAPH, MRSA, Norovirus, Alcohol free special formula helps to kill harmful bacteria.

It does not contain harmful chemicals and is naturally derived. It washes the germs away while of course, leaving your hands soft and your nose delighted.






Toilet Cleaner



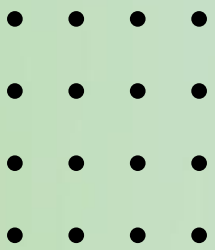
Toilet cleaning just got easier and hassle-free. Swoosh toilet cleaner has been formulated to cater to all your toilet cleaning needs. It cleans even the toughest of stains, kills 99.9% germs and leaves your toilet looking fresh and squeaky clean.



OIL



**Edible oil enhances cooking,
provides nutrition, and supports
heart health.**





Cold Pressed Oil

Cold-pressed oil is extracted using a natural process without heat or chemicals, preserving nutrients and flavors. Rich in antioxidants, vitamins, and healthy fats, it enhances overall well-being. Common types include coconut, sesame, and mustard oil, ideal for cooking and skincare.





Wood Pressed Oil

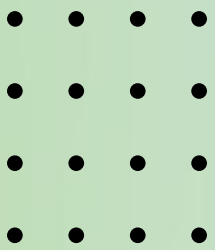
Wood-pressed oil is extracted using traditional wooden churners (ghani), retaining nutrients and natural flavors. It is chemical-free, rich in antioxidants, and healthier than refined oils. Ideal for cooking, it enhances taste while promoting heart health and overall well-being.



SPICES



Spices add flavor, aroma, and health benefits to every dish.





Turmeric

Turmeric is a vibrant yellow-orange spice commonly used in cooking, particularly in South Asian and Middle Eastern cuisines. However, its significance goes beyond its culinary uses.





Coriander

Coriander, also known as cilantro in some regions, is a versatile herb that is widely used in various cuisines around the world.

Description and Characteristics:

Botanical Name: Coriandrum sativum.

Appearance: Coriander is a green, leafy herb with delicate, feathery leaves. It also produces small, round seeds that are commonly used as a spice.

Flavor Profile: The leaves have a fresh, citrusy flavor with hints of parsley and citrus zest. The seeds have a warm, nutty, and slightly citrusy flavor.

Aroma: The leaves and seeds emit a distinct, aromatic fragrance that is often described as a blend of citrus and spice.





Cumin Seed

Cumin seeds, scientifically known as *Cuminum cyminum*, are a popular spice used in various cuisines around the world.

Spice: Cumin seeds are widely used as a spice in cooking, especially in Indian, Middle Eastern, Mexican, and North African cuisines.

Whole or Ground: Cumin seeds can be used whole or ground. Whole seeds are often toasted in a dry skillet or heated oil to enhance their flavor before using. Ground cumin is used as a spice blend or seasoning.

Versatility: Cumin seeds add depth and richness to dishes like curries, stews, soups, rice dishes, and roasted vegetables. They are also used in spice blends like garam masala, taco seasoning, and chili powder.

Tempering: In Indian cooking, cumin seeds are frequently used for tempering (known as "tadka" or "tarka") in hot oil to release their flavors and aromas before adding other ingredients to the dish.



Red Chilli

Red chili, also spelled as red chilli or red chili pepper, refers to several varieties of chili peppers that are red when ripe. These peppers are widely used as a spice in cuisines around the world.

Culinary Uses:

Spice: Red chili peppers are used as a spice to add heat and flavor to dishes. They can be used fresh, dried, or ground into a powder.

Dried Chili: Dried red chili peppers are commonly used in spice blends, sauces, marinades, and as a topping for dishes.

Powder: Ground red chili powder is a common spice used in various cuisines, including Indian, Mexican, Thai, and Korean cuisines.

Infusions: Red chilies can be infused into oils, vinegars, and sauces to impart their flavor and heat.



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