

**CONTACT US:- +91-8252919215**

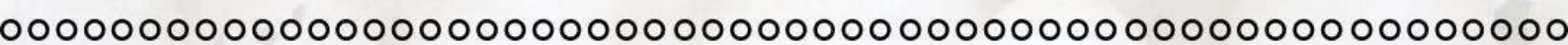


## **OUR PRODUCT**

- ✓ PLAIN MAKHANA
- ✓ ROAST MAKHANA
- ✓ FLAVOUR MAKHANA
- ✓ RICE
- ✓ MORE...



**SUPPLIER,EXPORTER & TRADER**



# ABOUT US

**WELCOME TO ERA MARKETING, YOUR TRUSTED SOURCE FOR PREMIUM QUALITY MAKHANA AND RICE. WE TAKE GREAT SATISFACTION IN OFFERING PRODUCTS THAT COMPLEMENT THE FLAVOURS OF YOUR CULINARY CREATIONS AS A TOP SUPPLIER IN THE FOOD INDUSTRY. QUALITY IS THE CORNERSTONE OF EVERYTHING WE DO AT ERA MARKETING. WE USE CUTTING-EDGE PROCESSING METHODS AND METICULOUSLY CHOOSE THE BEST RAW MATERIALS TO PRODUCE GOODS THAT SATISFY THE STRICTEST INDUSTRY REQUIREMENTS. FROM THE FARM TO YOUR TABLE, WE ARE DEDICATED TO QUALITY. OUR MISSION STATEMENT AT THE OUTSET OF OUR JOURNEY WAS TO SUPPLY HOMES WITH THE BEST INGREDIENTS POSSIBLE SO THAT EVERY MEAL WOULD BE ENJOYABLE.**

**NAME OF FOUNDER : EKTA PANDEY**

**YEAR OF ESTABLISHMENT : 2022**



+91-8252919215



[www.eramakhana.com](http://www.eramakhana.com)



[ektapandey962804@gmail.com](mailto:ektapandey962804@gmail.com)

# Plain Makhana



Makhana, also known as fox nuts or lotus seeds, is a popular snack in many parts of Asia, especially in India. These seeds come from the lotus flower and are often used in various culinary preparations. Plain makhana is often roasted or popped to enhance its texture and flavor. The seeds can be dry-roasted in a pan without any oil until they become crisp. Some may prefer to add a pinch of salt or other seasonings, but the true beauty of plain makhana lies in its simplicity. It can be enjoyed as is or used as a base for other culinary creations. Beyond being a standalone snack, plain makhana can be incorporated into various recipes. It can be added to salads, soups, or used as a crunchy topping for desserts. The neutral flavor of plain makhana makes it a versatile ingredient in both sweet and savory dishes.



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# Roast Makhana



Makhana, also known as fox nuts or lotus seeds, undergoes a delightful transformation when subjected to the art of roasting. Roasted makhana is a popular and wholesome snack that combines a satisfying crunch with a burst of nutty flavors. To create roasted makhana, the raw seeds are gently roasted in a pan, using minimal oil or ghee. The roasting process not only enhances the taste but also gives the makhana a light and airy texture. The result is a golden brown, crispy snack that is both delicious and nutritious. Roasted makhana is not just a snack; it's a versatile ingredient that can be used in various culinary creations. Sprinkle it with a pinch of salt and your favorite spices for a savory treat, or add a touch of sweetness by coating it with honey or jaggery for a delightful dessert-like experience.



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# Flavour Makhana



Flavored makhana combines the inherent crunchiness of the seeds with an array of tastes, creating a snack that is not only satisfying but also a treat for the taste buds. Flavored makhana comes in a diverse range of tastes, catering to different preferences. Despite the added flavors, these snacks retain the inherent nutritional benefits of makhana. They are rich in protein, fiber, and essential minerals, making them a wholesome choice for those seeking both taste and nutrition in their snacks. Flavored makhana is a testament to the marriage of taste and health. Whether you're craving the bold spices of masala, the richness of cheese, or the sweetness of chocolate, flavored makhana offers a wide array of options for those who seek a delicious and nutritious snacking experience. Indulge your palate while nourishing your body with the flavorful goodness of makhana.



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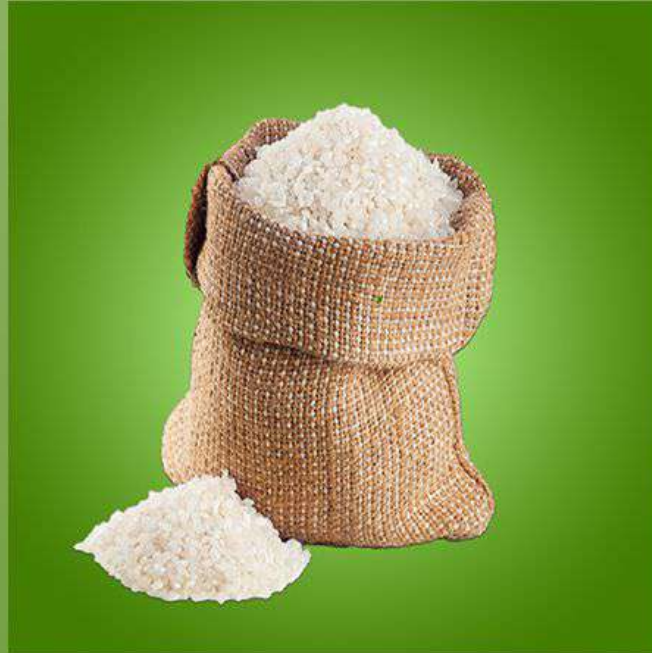


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[ektapandey962804@gmail.com](mailto:ektapandey962804@gmail.com)

# Rice



Rice, one of the most widely consumed grains globally, plays a crucial role in the culinary landscape of many cultures. From Asia to the Americas, rice serves as a staple food, providing sustenance, versatility, and cultural significance. Rice, with its multitude of varieties and cultural significance, stands as a unifying element in global cuisine. Whether as a comforting bowl of steamed white rice or a flavorful serving of pilaf, rice continues to be a cherished and essential part of our culinary traditions, connecting people across borders through the shared experience of a simple grain that has made its way into countless kitchens around the world. In many Asian cultures, rice is a symbol of prosperity and is often associated with celebrations and rituals. Rice plays a significant role in ceremonies, festivals, and religious rituals in many cultures, symbolizing fertility, purity, and abundance.



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[ektapandey962804@gmail.com](mailto:ektapandey962804@gmail.com)

# CONTACT DETAILS



 **Ekta Pandey**



**CALL US :**

+91-8252919215



**WEBSITE :**

[www.eramakhana.com](http://www.eramakhana.com)



**EMAIL ID :**

[ektapandey962804@gmail.com](mailto:ektapandey962804@gmail.com)



**ADDRESS :**

Near iti Nawada Bihar 805110