

ANCHAL DELIGHT FOOD PVT. LTD.



4½X2¼ FEET NORMAL STAR = 1 PC



Anchal Delight Foods Pvt. Ltd.

GSTIN No. : 08AAXCA9478J1ZK

FACTORY ADDRESS	OFFICE ADDRESS
Anchal Delight Foods Pvt. Ltd. H-16, H-17, RICCO Industrial Area, Kaladera, Jaipur-303801 (Raj.) Lic. No. : 20230125104407030 CIN No. : U51909RJ2022PTC084826 anchal delight@gmail.com www.anchal delight.com www.anchal delightmilkproducts.com Ph.: 9610816663 Tel.: 0141-3518238	Anchal Delight Foods Pvt. Ltd. Plot. No. 8/34, Sector-8, Vidhyadhar Nagar, Jaipur-302039 (Raj.) CIN No. : U51909RJ2022PTC084826 anchal delight@gmail.com www.anchal delight.com www.anchal delightmilkproducts.com Ph.: 9610816663 Tel.: 0141-3518238

MANAGING DIRECTOR – MR. SPARSH AGARWAL

MOBILE NO. -

ABOUT THE COMPANY:

Anchal Delight Food Pvt. Ltd. is a food processing company based in India. The company was founded in 2018 by Mr. Sparsh Aggarwal, who has over 5 years of experience in food industry. The company specializes in the processing of Food Products and has a state – of – the – art processing facility in Jaipur, Rajasthan.



PRODUCTS LISTED ON ANCHAL DELIGHT:

- 1. Skimmed Milk Powder (34/36 PROTEIN)**
- 2. Whole milk powder**
- 3. Whey permeate power**
- 4. Lactose**
- 5. Butter (white/yellow)**
- 6. Ghee (white/yellow)**
- 7. Dairy Whitener**
- 8. Dairy creamer**
- 9. LOW PROTEIN POWDER**



1. SMP (36 PROTEIN) (SKIMMED MILK POWDER)



Availability: 1kg * 25 / 25kg bag (loose bag)

Packaging: Bag

Price: 355/kg (with GST)

Expiry: 12 – month self-value pvt.

The composition of skimmed milk powder is as follows, as it contains:

- 2 % of water
- 1 % of milk fat
- 37% protein
- 60% Lactose

Uses:

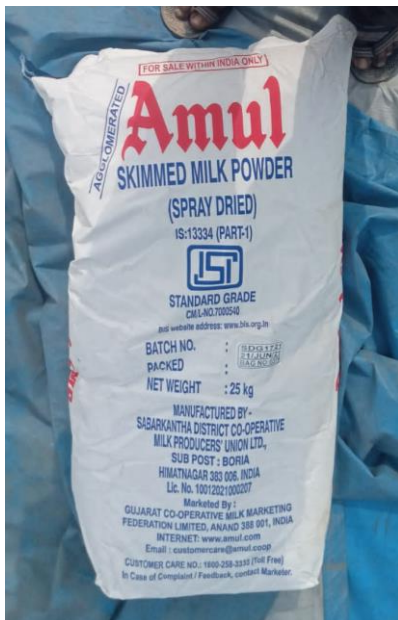
1. Ice Cream
2. Cooked Cereals
3. Milkshake/ Lassi/ Mishti Dohi
4. Creamers/ Soups
5. Make whipped cream more stable
6. Pudding and Custards
7. Chicken Stock
8. Chocolate chip cookies

9. Desserts/ Mawa/ Paneer/ Khoya/Curd 10.Milk Tea/ Coffee

Benefits:

1. Promotes good health
2. Increases muscle strength
3. Great source for dental health
4. Balances sugar level
5. Regulates blood pressure

2. WMP (Whole Milk Powder)



Availability: 1kg * 25 / 25kg bag (loose bag)

Packaging: Bag

Price: 430/kg (with GST)

Expiry: 12 – month self-value pvt.

As a milk powder producer, we provide a broad range of whole milk powders to satisfy your business's needs. Our whole milk offerings include:

- Regular
- Instant (agglomerated or not, with added lecithin)
- Organic
- Fortified with vitamins (A, D, etc.)
- Available in 26% and 28% fat

Uses:

1. Brown Butter
2. Bigger, bouncier bread
3. Thick dense yogurt
4. Creamy Ice cream

Benefits:

1. Promotes cellular repair and regulates immune system.
2. Promotes muscle – building.
3. Decreases fracture and other bone – related risks.
4. Helps maintain a healthy heart.
5. Provides healthy milk for lactose intolerant individuals.

3. WPP (Whey Permeate Powder)



Availability: 1kg * 25 / 25kg bag (loose bag)

Packaging: Bag

Price: 430/kg (with GST)

Expiry: 12 – month self-value pvt.

Whey permeate is obtained by using ultrafiltration to remove whey protein from pasteurised Italian white cheese whey. It can easily be declared in your ingredients list as: Dairy product solids, Whey permeate, Deproteinized whey or Reduced protein whey.

Uses:

1. Browned crust of baked cookies
2. Chocolate products

Benefits:

1. Promotes Muscle building
2. Easy to digest
3. Promotes weight loss
4. Immunity building
5. Boost bone health

4. Lactose



Availability: 25kg bag (loose bag)

Packaging: Bag

Price: 190/kg

Expiry: 12 – month self-value pvt.

Uses:

1. Used in Pharmaceutical industry.
2. Dairy Products.

Benefits:

1. Increases the milk quality.
2. Increases SNF.
3. Helps babies absorb calcium better.

5. Butter (White/Yellow)



Availability: 20kg box (82% - 83% FAT)

Packaging: Box

Price: 425++ (without GST)

Expiry: 12 – month self-value pvt.

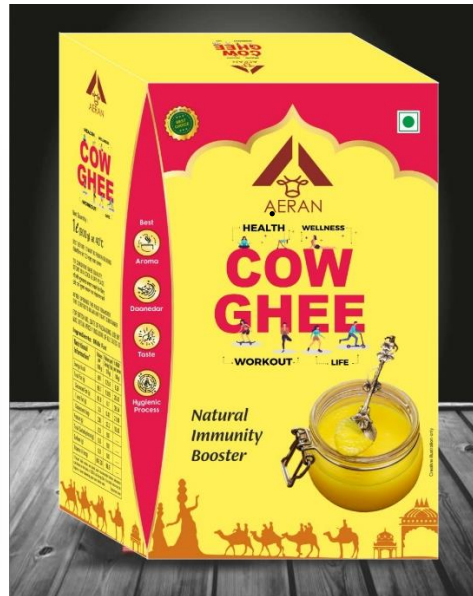
Uses:

1. versatile and goes well with any hot flat Indian bread (rotis, parathas, naans)
2. Used in gravy dishes, dals, toast/ sandwiches, and even chilled lassi.
3. It can also be used to make white sauce for dishes such as pasta, and you can see the creamy magic that it creates in the whole recipe!
4. You can also use white butter to make your luscious cakes that come out moist and textured.

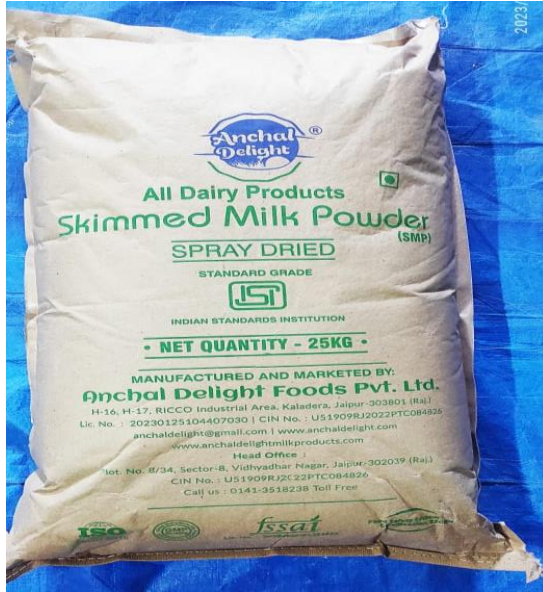
Benefits:

1. It can help lower your chances of cancer.
2. It could help your eyes.
3. It can help strengthen your bones.
4. It can help make your skin healthier.

6. Ghee (White/Yellow)



7. SMP (34 Protein)



8. Dairy Whitener



9. Dairy Creamer



10. Low Protein Powder

