ERRA

QUALITY COMMITMENT CARE

Handpicked Quality And Committed Assurance

A Brand Owned by

EKONKAR MARKETPLACE LLP

#23, LN Reddy Garden, Kariyanapalya, Bangalore 560084

GSTIN: 29AAIFE5670N1ZR

A committed, fast growing food brand specializing in sweeteners, spices, dehydrated natural flavor ingredients, spices, spice blends and other custom-made creations that are proudly offered to our Retail, Wholesale and International Buyer Community

www.errafoods.in

Our Sourcing Let's You Sit Back And Focus On Your Business

Our Commitment:

1) Stable supply in terms of quality and quantity
2) Rigidly stick to our predefined working agreement in terms of meeting Goals – Delivery times, Quality Check Reports and Status Updates
3) Compliance with – importing country safety and mandatory requirements, packaging and labeling guidelines and quality regulations

Over 4500 handpicked farmers, directly chosen by the founders. Vetted for following natural farming techniques and using sustainable methods for pest control and yield optimization.

How do we ensure you get what you paid for?

Our process is inherently oriented to ensure your peace of mind

- We insist on sampling and a report on both our ends. A detailed comparison report if required.
- A trial order is insisted upon by us via air freight for a quick audit on what our bulk product is going be
- An independent inspection agency as chosen by you, our customer. The scope of this third party's involvement also extends to their physical presence during container stuffing. A detailed report of inspection is part of our deliverable document list.

Our Products on offer

We offer5 categories of products, sourced from handpicked farmers, suppliers and food processors. All these stakeholders are under contract to us notarized by gazette officers in India.

1) Dehydrated ingredients
2) Spray Dried Ingredients
3) Unrefined cane sugar or jaggery
4) Whole spices
5) Spice blends

All food processors that we engage are certified by relevant authorities and have FDA agency approvals

Dehydrated ingredients

Air dried ingredients with 0 Sulphur treatment. Completely natural and manufacture red from top quality raw materials sourced from farmers handpicked by the founders.

Dehydrated product list:

- Dehydrated Garlic
- Dehydrated Garlic Flakes
- Dehydrated Garlic Granuels
- Dehydrated Garlic Powder
- Dehydrated Onion (Red & White)
- Dehydrated Onion Flakes Red & White
- Dehydrated Onion Kibbled Red & White
- Dehydrated Onion Chops Red & White
- Dehydrated Onion Powder Red & White
- Dehydrated Green Chillies
- Dehydrated Green Chillies Flakes
- Dehydrated Green Chillies Powder

Dehydrated product list cont..:

- Dehydrated Coriander Leaves
- Dehydrated Coriander Powder
- Dehydrated Curry Leaves
- Dehydrated Curry leaves Powder
- Dehydrated Mint Leaves
- Dehydrated Mint Powder
- Dehydrated Tomato Flakes
- Dehydrated Tomato Powder
- Dehydrated Potato Cubes
- Dehydrated Potato Powder
- Dehydrated Ginger Powder

In addition, we also produce dehydrated ginger, spinach, carrot, cabbage, chicory, beetroot, okra and lemon. Our facility can source and offer all fruits and vegetables in dehydrated form.

- Our line of Dehydrated variants meet all the guidelines of the food service industry.
- Eliminates the hazels of using conventional fresh produce like peeling, cutting, slicing, chopping, grinding and drying.
- Concentrated taste & flavor
- Maintaining the quality, increasing the shelf life to up to 1 year
- Reducing the cost of production and considerably. Therefore, increasing our client margins for their final products.
- ZERO wastage at.

Applications

Commonly used Spice blends, Rice blends, Soups , Salad dressings, Sauces, Gravies, Salsas, Condiments, Canned foods, Frozen foods, Snack foods, Meats & processed foods, Soup Powders, Food Premixes, Health Food, Extruded Snacks Food and Instant Food Products.

Storage & Shelf Life

Store in a cool place, with temp. not exceeding 14 C.
The Air-conditioned room is advisable.

Store in a dark/dry place away from sunlight, Avoid humidity.

Under these conditions shelf life is 12 months!

Spray Dried Ingredients

Our spray dried fruits and vegetables are extracted from 100% naturally growing fruits and vegetables. Manufactured at 105 degree centigrade in a custom-made boiling units, we manage to pack in all the authentic and aromatic bursts of flavor and nutrition which is contained in the original produce. The powder is moisture-free but at the same time well-soluble and adds an intense color that makes it perfect to be used as an additive in various delicacies and savories.

Our spray dried ingredients save our clients time and money by increased shelf life, removing the hassles and costs of handling fresh produce, zero wastage, steady quality year-round supply, meeting stringent food guidelines and adding concentrated flavor.

Spray dried product list:

- All fruits naturally sourced from handpicked farmers. Including but not limited to banana, apple, custard apple, mango, papaya, guava, pineapple, watermelon, pomegranate etc.
- All naturally grown vegetables, including but nit limited to spinach, bitter gourd, tomato, cucumber, beetroot, green chilli, mushroom, carrot etc.
- Honey
- Tamarind
- For custom requirements please get in touch!

Highly cost-effective: We use 7-8 kilos of produce to manufacture 1 Kg of Spray Dried Powder hence flavor is highly concentrated only small quantities are required for meeting the desired flavor.

Unrefined cane sugar also called jaggery

We source high quality unrefined cane sugar, also called jaggery / Panela.

It is made traditionally by heating sugarcane juice till it thickens into a viscous, sucrose dense liquid. This juice is the solidified at 118 degree centigrade to become solid jaggery and 120 degree centigrade to become powdered jaggery.

When no chemicals are used in the manufacturing process, the end product is dark brown jaggery. Chemical use is indicated by bright yellow or milky white looking jaggery.

We offer 100% Naturally Processed Jaggery. No chemicals used. Made traditionally by rural artisans in a method that dates back 100s of years.

Unrefined Cane Sugar or Jaggery or Panela V/s **Conventional White Sugar**

Helps treat respiratory disorder
Anti-Allergen
Helps detox the body
Anti-inflammatory
Helps digestions

Used in Ayurveda

Empty calories

No nutritional value
High Glycemic value
Addictive
Used largely due to convenience
Issues with managing body fat

Processing of Cane Sugar or Jaggery by Manufacturers associated with

Harvest- Sugarcane is procured from handpicked farmers who use only natural input in their farms, strictly no chemical inputs

Sugarcane Juice Extraction- prepared cane (cut sugarcane) is sent into a grinding machine and maximum juice is extracted using a tandem of revolving gears

Scum removal - gently boiling the raw juice brings froth to the surface which is mechanically removed from the surface of the boiling liquid.

Caution while buying jaggery

- The lighter brown the color more then chemical used
- **Sodium hydrosulphite (hydros)** is a commonly employed chemical in the jaggery industry to give a pale yellow to white color. This is very injurious to human health. WE DO NOT USED THIS CHEMICAL
- Crystals in jaggery indicate mix of white sugar. Taking away the natural health benefits

Our Products

100% natural Jaggery – Dark brown blocks of mold shape

100% Natural Jaggery Powder Dark Brown

Whole spices

For Centuries, Explorers, Traders, Merchants From Across the World Have Come to India in the Hunt for Her Spices. Considered the Best in the World, Quality and Purity of Indian Spices are Unparalleled Even today. We are Proud to Be Part of This Glorious History and Present to You Our Collection of Whole Spices From India, enhanced by our Commitment to Quality and Customer Satisfaction. We offer all grades of each spice and in whole or powdered form.

Indian Green Cardamom

Cumin Seeds

Cloves

Tellicherry and Malabar Black Pepper

Turmeric Fingers

Coriander Seeds

Spice Blends

Another unique offering are our spice bends.

Recipes are from our family elders and other rural communities throughout India.

Authentic recipes are realized in certified hygienic and state of the art processing units using the best quality ingredients. This is done so that our clients are offered the best that they can use to make products worthy of their esteemed patrons.

Spice powder

- Coriander Powder
- Cumin powder
- Black pepper powder
- Bay leaf powder
- Cardamom powder

Traditional Blends

- Baffat powder – used in coastal Indian cuisine
- Garam masala – an aromatic flavorful blend part of every southeast Asian household
- Mutton masala – tantalizing blend used to cook lamb
- Chicken masala – for the authentic Indian chicken curry

- Fish Masala– Blend to used to marinate fish Indian style
- Curry powder – A high quality blend used to create the perfect Indian curry

Who we are?

Through the Work of it's Founders, **Ekonkar Marketplace LLP** and it's Brand **ERRA**, have developed and diverse Collection of Suppliers, Traders, Farmers, food processers and through these Stakeholders 4540 Farms are Handpicked to Offer our Clients the BEST of Indian Food Ingredients.

Our Objective is to find the best QUALITY ingredients that would pass stringent quality and appearance parameters of even the strictest norms on the planet. This Along with over 17 different packaging and logistic partners, we are in the sweet spot to deliver Quality Goods in a time bound manner consistently, order after order.

Get in touch

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