



GRAVYR

TASTE THE PERFECTION

Trusted By *Chef's*, Loved By Kitchens...

The background of the slide is a dark, textured surface, possibly a slate or stone, with various spices and ingredients scattered around. In the top left, there are two small bowls: one containing a yellow powder (likely turmeric) and another containing red saffron threads. On the right side, there are several red chili peppers, a green chili pepper, a green leaf (possibly curry leaf), and a pile of yellow powder. A single garlic clove is visible in the bottom right corner.

Our Vision

To become the most trusted culinary solutions partner for restaurants, hotels, cafes, caterers, and cloud kitchens by simplifying food preparation while maintaining authentic taste, consistency, and quality.

Our Mission

- To help HoReCa businesses reduce kitchen preparation time and operational challenges.
- To deliver high-quality gravy pastes, marinades, and premixes that ensure consistent taste in every serving.
- To empower chefs and food businesses with reliable, ready-to-use solutions that improve efficiency and profitability.
- To maintain the highest standards of quality, hygiene, and food safety in every product we create.
- To support food businesses in scaling their operations without compromising on flavor or customer satisfaction.



Our Promise

Less Prep. More Consistency. Better Efficiency.
Exceptional Taste.



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CRAFTING CULINARY EXCELLENCE SINCE 1999

At the heart of GRAVYR Innovative Foods lies a legacy of innovation, led by a visionary Food Technologist. Since 1999, we've been revolutionizing the HoReCa industry with our ready-to-cook, authentic gravy pastes. Fusing traditional Indian flavors with cutting-edge food technology, GRAVYR ensures quality, consistency, and taste in every batch.



WHY CHOOSE GRAVYR

THE SMART CHEF'S SECRET INGREDIENT



**SWITCH TO
GRAVYR TODAY**

- ✓ These Products Are Also Suitable For Cloud Kitchens/Franchise Model/Qsrs
- ✓ Instant Gravies For Quick Service
- ✓ No compromise on taste.
- ✓ Reduce Manpower And Kitchen Time
- ✓ Cuts Cooking Time And Energy Cost
- ✓ Same Taste, Every Single Time
- ✓ Manufactured Under Strict Quality Norms
- ✓ No Raw Material Stock Hassles
- ✓ Ranges From Indian To Fusion Menus
- ✓ Optimize Costs, Maximize Profits

SIGNATURE GRAVY PASTES

Authentic
Gravies Zero
Compromise

- SAOJI
- VARHADI
- KOLHAPURI
- GOAN CURRY
- MALVANI
- EGG CURRY
- KALA RASSA
- MISAL
- MAKHANI
- LABABDAR
- PUNJABI
- BHUNA
- KORMA
- GREEN GRAVY AND
MORE



FROM REGIONAL TO ROYAL – EVERY GRAVY MASTERED

NOTE : 1KG YIELDS 6KG OF RICH GRAVY



THE BUILDING BLOCKS OF EVERY INDIAN KITCHEN



RED GRAVY BASE

Tomato-Rich & Bold



WHITE GRAVY BASE

Creamy And Subtle



YELLOW GRAVY BASE

Classic Restaurant-
Style



BROWN GRAVY BASE

Deep And Hearty



TOMATO MAKHANI BASE

For Butter-Based
Delights

Your *Perfect* Your Prep Partner

PACKAGING: 1KG - 5KG GRAVY



BIRYANI & MARINADES

SECTION 1: BIRYANI MARINATION MIXES



HYDERABADI



DUM



AWADHI



BOMBAY

1KG MARINATION + 5KG RICE + 5KG VEG/MEAT

SECTION 2: MARINADES



PERI PERI



MALAI TIKKA



TANDOORI



FISH



ACHARI



HARIYALI

Flavour
That Penetrates.
Performance That
Delivers

YIELD: 1KG MARINADE = 10-12KG (PROTEIN/VEGETABLES)

SNACKS & DESSERTS



SECTION 1: SNACKS MIXES



VADA PAV



SAMOSA



DAL PAKODA



FALAFEL



VEG. KHEEMA



VEG. BHURJI



UPMA



CHICKEN 65

PRO TIPS

Just Mix With Water Or Base Ingredients For Instant Results!

SNACKS & DESSERTS



SECTION 2: DESSERTS



**SOOJI
HALWA**



KHEER



RABDI



**SHEER
KHURMA**



BASUNDI



**MOONG DAL
HALWA**

Perfect

**Snacks And
Desserts
Without The Mess.**

1KG MIX + 5KG MILK = 6KG DESSERT



LET'S ELEVATE YOUR DISHES

Experience The Perfect Blend Of Tradition, Technology,
And Taste With
GRAVYR – Where Great Taste Meets Convenience.

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