Curry Culture

From The House of Munna Maharaj

Product Catalogue (Frozen)

Parathas | Snacks | Chutneys

Origin

Curry Cullture was born from the House of Munna Maharaj.

The name Munna Maharaj echoes excellence when it comes to lavish and exquisite Indian spreads. A pioneer in the Indian food industry, Munna Maharaj revolutionised traditional wedding catering and built a reputation for top-notch food and service.

In a bold move that redefines convenience and authenticity, Munna Maharaj expanded into the packaged food sector giving birth to Curry Cullture.

Curry Cullture ingeniously captures the signature flavours of the Munna Maharaj style and brings them into modern, convenient food formats.

Ethos

Curry Cullture is dedicated to sharing the flavours of Indian cuisines while staying true to its heritage. We blend the beauty of Indian culinary traditions with today's food processing technology.

In a world where time is precious and cultural connections must be nurtured, we bridge the gap between tradition and modernity.

Company Offerings

At Curry Cullture, we create innovative, high-quality convenience food products and provide food solutions to HORECA players through product development and consultation.

We also cater to retail customers through our brand, Bowl Curry, which offers Curry Cooking Kits each with a retort-packaged curry base and spice mix packet to make Indian curry cooking fast, easy, and efficient.

We offer Indian food in both
Ready-to-Eat and **Ready-to-Cook** formats.

Manufacturing Details

We have set offerings and SKUs, but we also offer customisation or new product development based on client needs.

Curry Cullture was established in 2019. We started manufacturing in 2022 at our facility in Surat, Gujarat.

The plant has a 50,000 sq. ft. production area and handles three types of food processing:

Retort Packaging

Frozen Packaging

Modified Atmosphere Packaging (MAP)

Curry Culture

Our infrastructure includes:

Retort Machines

Blast Freezers

In-house quality testing lab

Daily production capacity:

Retort products: 3 tons/day

Frozen products: 10 tons/day

The facility is built to handle multiple product categories and supports both standard and customised product development.

Clientele & Reach

Our clientele includes ADF Foods, Zepto Cafe, Wonderla, Taj SATS, Zomato Hyperpure, Chaayos, Biryani by Kilo, Oberoi Flight Services, Goila Butter Chicken, Absolute Barbeque, and many more.

Our products are distributed pan-India and are exported to the USA, Canada, Singapore, and the UK.



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VALUE PROPOSITION

- Saved Time and Effort through Hassle-Free Meals
- ZERO Preservatives & State-of-the-Art Processing Technology
- Ample Space for your own Creative Customisation & Innovation
- Fresh & Locally Sourced Ingredients
- Skilled Chefs trained under the expertise of Munna Maharaj
- Average Waste is cut down by 30%
- Highest Quality & Hygiene Standards

Curry Culture



Our Production Facility is certified by:

ISO 22000:2018

BRCGS Food Safety CERTIFICATED

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Curry Culture

Frozen Parathas

100% Vegan

Storage Temperature: Store frozen at or below **-18°C**.

Frozen Shelf Life: **24 months**

Cooking Instructions:

Place frozen paratha on a pre-heated non-stick pan (no thawing needed).
Cook 4 mins on medium flame, flipping every 30 sec, pressing till golden on both sides.
Add 1 tsp oil/butter (optional) for extra taste & crispness.
Serve hot!

Malabar Paratha

80g x 5pieces
0.88 lbs / 14.11 oz / 400g
Vegan
Allergen: Gluten



Lachha Paratha

80g x 5pieces
0.88 lbs / 14.11 oz / 400g
Vegan
Allergen: Gluten



Chilli Garlic Paratha

80g x 5pieces
0.88 lbs / 14.11 oz / 400g
Vegan
Allergen: Gluten



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Onion Paratha

80g x 5pieces

0.88 lbs / 14.11 oz / 400g

Vegan
Allergen: Gluten



Aloo Paratha

100g x 4pieces

0.88 lbs / 14.10 oz / 400g

Vegan
Allergen: Gluten



Mix Veg Paratha

100g x 4pieces

0.88 lbs / 14.11 oz / 400g

Vegan
Allergen: Gluten, Mustard Seeds



Home Style Paratha

80g x 5pieces

0.88 lbs / 14.11 oz / 400g

Vegan
Allergen: Gluten



Curry Culture

Frozen Snacks

100% Vegan

Storage Temperature: Store frozen at or below **-18°C**.

Frozen Shelf Life: **24 months**

Cooking Instructions:

Kababs

- Grill: 8–12 mins
- Pan Fry: 6–10 mins

Tikkis

- Deep Fry (Ideal): 3–4 mins
- Air Fry: 8–10 mins

Samosas

- Deep Fry (Ideal): until golden brown (no fixed time given)
- Bake (Best Alternate): 16–18 mins
- Air Fry: 8–10 mins

Pyaz Kachori

50g x 50pieces

5.51 lbs / 88.18 oz / 2.50 kg

Vegan
Allergen: Gluten



Lilva Kachori

25g x 100pieces

5.51 lbs / 88.18 oz / 2.5 kg

Vegan
Allergen: Gluten



Spring Roll

18g x 50pieces

1.98 lbs / 31.74 oz / 900g

Vegan
Allergen: Gluten, Soy



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Cocktail Samosa

20g x 200pieces

8.81 lbs / 141.09 oz / 4.0 Kg

Vegan
Allergen: Gluten



Punjabi Samosa

75g x 50pieces

8.26 lbs / 132.27 oz / 3.75 kg

Vegan
Allergen: Gluten



Irani Samosa

30g x 100pieces

6.61 lbs / 105.82 oz / 3.0 kg

Vegan
Allergen: Gluten



Veg Samosa

75g x 50pieces

8.26 lbs / 132.27 oz / 3.75 kg

Vegan
Allergen: Gluten, Mustard Seeds



Curry Culture

Shami Kabab

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



Beetroot Kabab

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



Hara Bhara Kabab

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: Gluten, Peanut



Jackfruit Kabab

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



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Rajma Galouti Kabab

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



Sabudana Tikki

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



Dahi Bhalla

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



Manchurian Ball

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: Gluten, Soy



Curry Culture

Chilli Aloo Tikki

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



Veg Kofta

20g x 50 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: Gluten, Mustard Seeds



Vada Pav Bonda

40g x 25 pieces

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: Gluten, Mustard Seeds



Curry Culture

Frozen Chutneys

100% Vegan

Storage Temperature: Store frozen at or below **-18°C**.

Frozen Shelf Life: **24 months**

Thawing Method:
Place Chutney overnight in refrigerator or place on table or kitchen platform for 2-3 hours for thawing. Microwave: Remove thaw Chutney from pouch and place in small microwave safe bowl. Microwave at high setting for 30 seconds.

Tamarind Chutney

1.0 kg

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



Green Chutney

1.0 kg

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



Schezwan Chutney

1.0 kg

2.20 lbs / 35.27 oz / 1.0 kg

Vegan
Allergen: NA



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Check out
our website!