

SHUBH AARAMBH

SHUBH AARAMBH INC



*Eat
Healthy*

*Stay
Healthy*

Mfg of Millet Based Food Products
Ready to Cook Products
Ready to Eat Products



SHUBH AARAMBH INC

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SCAN CODE AND CONNECT US

Instant Premix Ready to Cook Products



KODO MILLET UPMA MIX (Diabetic Friendly)

STEPS TO PREPARE (5-6 PERSONS)

- Take 4 cups of water and 1tsp of ghee in a pressure cooker,
- Add 1 cup of premix and pressure cook for 3-4 whistles, add extra salt as per your taste,
- Add 1tsp ghee before serving,
- Serve hot with curd or chutney.

NATURAL KODO MILLET UPMA MIX

STEPS TO PREPARE (5-6 PERSONS)

- Take 4 cups of water and 1tsp of ghee in a pressure cooker,
- Add 1 cup of premix and pressure cook for 3-4 whistles, add extra salt as per your taste,
- Add 1tsp ghee before serving,
- Serve hot with curd or chutney.



LITTLE MILLET MIX

STEPS TO PREPARE (5-6 PERSONS)

- Take 4 cups of water and 1tsp of ghee in a pressure cooker,
- Add 1 cup of premix and pressure cook for 3-4 whistles, add extra salt as per your taste,
- Add 1tsp ghee before serving,
- Serve hot with curd or chutney.

FOXTAIL MILLET KHICHDI MIX

→ STEPS TO PREPARE (5-6 Persons)

- Take 3 cups of water and 1tsp of ghee in a pressure cooker,
- Add 1 cup of premix and pressure cook for 3-4 whistles, add extra salt as per your taste,
- Add 1tsp ghee before serving,
- Serve hot with curd or chutney.



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HIGH PROTEIN PANCAKE MIX

→ STEPS TO PREPARE (5-6 Chillas)

- Take 1 cup premix; Add 1-1& half cup water,
- Mix and keep aside for 10 mins,
- Add onions,carrot,any vegetables, grated paneer, cheese as per your choice,
- Add 1tsp oil & more water if required.
- Make Pancakes on non-stick pan by applying oil on it,
- Serve with curd and chutney.
- Add extra salt as per your taste.

SUPER SEVEN SPICED PANCAKE MIX

→ STEPS TO PREPARE (3-4 Pancakes)

- Take 1 cup premix; Add 1-1& half cup water and keep aside for 10-15 mins,
- Add 1tsp oil, onions or any grated vegetables or paneer or cheese as per your choice,
- Add more water if required,
- Make Pancakes on non-stick pan by applying oil on it,
- Serve hot with curd, pickle, butter.
- Add extra salt as per your taste.



MOONG DAL CHILLA

→ STEPS TO PREPARE (5-6 Chillas)

- Take 1 cup premix; Add 1-1& half cup water,
- Mix and keep aside for 10 mins,
- Add onions,carrot,any vegetables, grated paneer, cheese as per your choice,
- Add 1tsp oil & more water if required.
- Make Pancakes on non-stick pan by applying oil on it,
- Serve with curd and chutney.
- Add extra salt as per your taste.

MULTI DAL DOSA

→ STEPS TO PREPARE (5-6 Pancakes)

- Take 1 cup premix ; Add 1-1 & half cup water and keep aside for 10-15 mins,
- Add more water if required,
- Add salt as per your taste,
- Add 1 tsp oil & make Dosa on non-stick pan,
- Serve hot with vegetables, chutney, sambhar.



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LITTLE MILLET DOSA PREMIX

Recipe :-

- Take 1 cup of Dosa Premix and add ½ cup of water & mix it well.
- And rest(leave) for 5-10 mins and then make your dosa, Idli.
- Serve with coconut chatni and sambhar

BAJRI KHICHDI MIX

Receipe

Take 3 cups of water and 1tsp of ghee in a pressure cooker,
Add 1 cup of premix and pressure cook for 3-4 whistles, add extra salt as per your taste,
Add 1tsp ghee before serving,
Serve hot with curd or chutney



BAJRI SWEET LAPSI

Recipe -

- Take 2 tbsp ghee,
- Take 1 cup of Bajri Lapsi Mix & fry a bit,
- Add 2 cup of water in pan, boil it,
- Add Gud or Sugar as per your taste,
- Add more dry fruits if needed,
- Bajri Sweet Lapsi is ready to serve.

JOWAR KHICHDI

Receipe

Take 3 cups of water and 1tsp of ghee in a pressure cooker,
Add 1 cup of premix and pressure cook for 3-4 whistles, add extra salt as per your taste,
Add 1tsp ghee before serving,
Serve hot with curd or chutney.



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JOWAR LAPSI

Recipe -

- Take 2 tbsp ghee,
- Take 1 cup of Jowar Lapsi Mix & fry a bit,
- Add 2 cup of water in pan, boil it,
- Add Gud or Sugar as per your taste,
- Add more dry fruits if needed,
- Jowar Sweet Lapsi is ready to serve.

MILLET PASTA (REGULAR & JAIN)

Recipe-

Take 700 ml of water and bring to boil (Approx. 4 & ½ cup)
Create paste of pasta taste maker and keep it for 5-7 mins,
Add Pasta & Tastemaker paste in boil water, Add Vegetable & Butter as per your choice,
Mix well & cook on medium flame until it boil, stirring continuously,
Allow pasta to stand 1-2 minutes with lid on,
Your Delicious pasta is now ready to eat.



BROWN TOP MILLET SOUP PREMIX

Recipe :-

- Take 200ml of water for boiling.
- After boiling add 50g of soup premix and boil for 5-10 mins,
- Soup is now ready to serve.
- If you want chinese hot and sour soup so you can add soya souse and chilli souse.

FOXTAIL CUTLET PREMIX

Recipe:-

- Add 2 cup of water in premix n mix it well.
- Add coriander leaves, green chilli, ginger and mix it.
- After mixing you make cutlet in your shapes, and cover with corn flex.
- Make oil for frying and fry all cutlet upto lite brown color.



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BROWN TOP MILLET RAB PREMIX

Recipe :-

Boil 5 cup of water,
After boiling water add Rab Premix slowly slowly and mix it well.
After 5-6 minutes of boiling Rab is ready to serve.

BARNYARD MILLET HANDVO PREMIX

Recipe :-

- Add 2-3 cup of water n mix it well.
- After mixing add vegetables of your choice,
- Handvo is ready to serve.



Ready to Eat

Makhana Chevda

Farsi Pusri

HEALTHY SWEETS

Peanut Barfi

Makhana Gulab Roll

Peanut Maisub

Instant Premix Ready to Cook

Idli

Appum

Green Chutney

Bhajiya

Muthiya

Peanut Kadhi



Farali Products

Instant Premix Ready to Eat Products



Flavours Available
Masala Bhakhari
Plain Bhakhari
Jeera Bhakhari
Methi Bhakhari
Garlic Bhakhari

**Barnyard Millet Bhakhari is
also used as Farali Bhakhari.**

TASTY & HEALTHY
NO PRESERVATIVE
NO ARTIFICIAL FLAVOUR
NO COLOR

Bajri Bhakhari - 200 gms M.r.p : Rs. 120.00

Foxtail Millet Bhakhari - 200 gms M.r.p : Rs. 150.00

Brown Top Millet Bhakhari - 200 gms M.r.p : Rs. 150.00

Barnyard Millet Bhakhari(Farali Bhakhari)- 200 gms

M.r.p : Rs. 130.00

Ragi Bhakhari - 200 gms M.r.p : Rs. 120.00

Instant Premix Ready to Eat Products



MILLET NACHOS

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

INGREDIENT :
Foxtail Millet Flour, Multi Grain Flour, Edible Sunflower Oil, Spices & Salt.

MILLET CHIPS

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

INGREDIENT : Foxtail Millet Flour, Corn Flour , Gram Flour, Edible Sunflower Oil, Spices & condiments, Chataka Masala



MILLET NAMKEEN SEV

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

INGREDIENT :
Kodo Millet Flour, Edible Sunflower Oil, Multigrain Flour, Spices, Salts, etc.



MILLET FULVADI

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

INGREDIENT :
Barnyard Millet Flour, Multi Grain Flour, Edible Sunflower Oil, Spices, Salt. etc.



Instant Premix Ready to Eat Products



MILLET JAMNAGAR DRY KACHORI

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

INGREDIENT :
Little Millet Flour, Edible Cottonseed Oil, Sugar, Dry Spices, Condiments.

MILLET CHAKLI

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

INGREDIENT :
Barnyard Millet Flour, Multigrain Flour,
Edible Sunflower Oil, Spices, Salt.



METHI THEPLA

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

INGREDIENTS:
Wheat Flour, Kasuri Methi, Edible Oil, Spices, Condiments.

MILLET THEPLA

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

INGREDIENTS:
Little Millet Flour, Kasuri Methi, Edible Oil, Spices, Condiments.



Instant Premix Ready to Eat Products



MILLET KHAKHRA

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

PROTEIN BAR

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

INGREDIENT :

Oats, Almond, Cashew, Cardamom, Honey, mix seeds, Date, Nutmeg, Walnut, Dried black draksh, Draksh.



NATURAL SEEDS SPARKS

DIET FRIENDLY
TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR

NUTTY CRUNCHY

DRY FRUIT MIX

TASTY & HEALTHY
NO ARTIFICIAL FLAVOUR
NO COLOR



Instant Premix Ready to Eat Products

MILLET CAKE PREMIX

FLAVOUR AVAILABLE

Vanilla Cake Premix
Chocklate Cake Premix



MILLET COOKIES

Flavour available

Browntop baklava cookies
Little millet tutti-fruti cookies
Little millet triple chocolate
Overload cookies
Browntop fruti mix crush cookies
Ragi cookies

ROASTED MAKHANA

Flavour Available

Peri Peri Makhana
Lemon Pudina Makhana
Chataka Masala
Salt Black Pepper Makhana



Kodo Millets
Foxtail Millets
Barnyard Millets
Little Millets
Brown Top Millets
Pearl Millets
Finger Millets

Note : Millet Flour of all are also available on pre-booking order.