

15 YEARS
OF EXCELLENCY



RAJDHANI
DEHYDRATION

Dehydration with Perfection



MANUFACTURER & EXPORTER OF
DEHYDRATED VEGETABLES & SPICES

Dehydrated Onion

If you're a passionate cook or chef, you understand the importance of using top-quality ingredients to elevate your dishes. One such ingredient that can make a significant difference in your culinary creations is dehydrated onions. These versatile kitchen staples not only save your time but also offer an original aroma and flavor that can transform your recipes.

Product Range



Red Onion Kibble



Red Onion Chopped



Red Onion Minced



Red Onion Granules



Red Onion Powder



Pink Onion Kibble



Pink Onion Chopped



Pink Onion Minced



Pink Onion Granules



Pink Onion Powder



White Onion Kibble



White Onion Chopped



White Onion Minced



White Onion Granules



White Onion Powder

Product Specification

General Data	Microbiological Data	Chemical Data
Place of Origin Indian Origin	Total Plate Count Max. 1,50,000 / g	Moisture Max. 8%
Colour Red / Pink / White	Coliform Ferms Max. 10 / g	S02 Max. 50 PPM
Aroma Strong aroma represents Indian origin product	E-Coli Negative in 1 g	Pesticides, Herbicides, Fungicides Not Detectable
Taste Fresh, Aromatic and Spicy, Ranging from mild to pungent, Resembling an onion	Yeast & Mould Max. 100 / g	
Primary Packaging Polybags, HDPE / LDPE, Aluminium Bags in 1 kg to 25 kgs	Salmonella Negative in 25 g	
Secondary Packaging Paper Bags, Corrugated Boxes	Bacillus Cereus Max. 10 / g	
Qualities A-Grade, Commercial Grade	Staphylococcus Aureus Negative in 1 g	

Dehydrated Garlics

One of the standout benefits of dehydrated garlic is its extended shelf life. Unlike fresh garlic that can sprout and spoil relatively quickly, dehydrated garlic can be stored for an extended period without losing its flavor or aroma. This means you can always have this culinary gem on hand to elevate your dishes.

Product Range



Garlic Flakes



Garlic Chopped



Garlic Minced



Garlic Granules



Garlic Powder

Product Specification

General Data	Microbiological Data	Chemical Data
Place of Origin Indian Origin	Total Plate Count Max. 1,50,000 / g	Moisture Max. 8%
Colour White	Coliform Ferms Max. 10 / g	SO2 Max. 50 PPM
Aroma Strong aroma represents Indian origin product	E-Coli Negative in 1 g	Pesticides, Herbicides, Fungicides Not Detectable
Taste Fresh, Aromatic and Spicy, Ranging from mild to pungent, Resembling an Garlic	Yeast & Mould Max. 100 / g	
Primary Packaging Polybags, HDPE / LDPE, Aluminium Bags in 1 kg to 25 kgs	Salmonella Negative in 25 g	
Secondary Packaging Paper Bags, Corrugated Boxes	Bacillus Cereus Max. 10 / g	
Qualities A-Grade, Commercial Grade	Staphylococcus Aureus Negative in 1 g	

Pure Flavor, Naturally Preserved

Experience the rich, authentic taste of onions & Garlic in every dish. Our dehydrated onions & Garlic are carefully crafted to preserve their natural essence.



Indian Spices

The Premium Quality Spices with Indian Authentic Flavors" introduces a range of spices of exceptional quality that encapsulate the authentic essence of Indian cuisine. The term "premium quality" emphasizes the superiority of these spices, promising an unparalleled culinary experience. These spices are sourced from reputable regions in India known for their rich and authentic flavors.

Product Range



Red Chilly
Whole/Flakes/Powder



Green Chilly
Whole/Flakes/Powder



Turmeric
Whole/Flakes/Powder



Coriander
Whole/Flakes/Powder



Tamarind
Whole/Flakes/Powder



Red Bell Paper
Whole/Flakes/Powder



Green Bell Paper
Whole/Flakes/Powder

Dehydrated Vegetables

The phrase "Top-notch dehydrated vegetables to make your dish wonderful" suggests the availability of exceptionally high-quality dehydrated vegetables that can elevate the overall quality and flavor of your dishes. "Top-notch" implies that these dehydrated vegetables are of the finest caliber, ensuring a premium culinary experience.

Product Range



Bitter Gourd



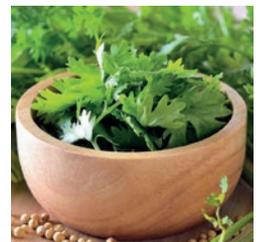
Beetroot



Basil Leaves



Potato



Coriander Leaves



Ginger Powder



Corn Maize



Lemon



Cabbage



Tomato

Infrastructure

BRC Global Standard Certified Company



Credentials & Certificates

Our Commitment to Quality Assurance



We provide our dehydrated goods to markets in India and around the world. Our clients come from all over the world, including Australia, the United Arab Emirates, Europe, North America, South America, and Africa.

We provide dehydrated goods to numerous large businesses and trading houses on the domestic market.



About Rajdhani Dehydration

Rajdhani Dehydration is a production facility with a focus on producing dehydrated onion, garlic, vegetable and spices products. Rajdhani Dehydrates has a revolutionary commitment to offering products of the highest caliber and value.

Rajdhani Dehydration was founded in 2009 with the goal of providing best-in-class dehydrated onion and garlic in both national and international markets. The founder of the company, Mr. Manorial Nathaniel Ram, is very motivated and results-oriented. He has extensive knowledge of the entire process, from vegetable cultivation to the production of finished goods. He is a leading farmer who has implemented organic farming methods on his land. He is totally committed to the company.

We are a member of APEDA (a ministry of commerce in India) and the Spices Board (a government agency that regulates the quality of all spices), which provides us with information on current industry updates and market trends.

We ensure the product's packaging, labeling, and transportation follow to the client's requirements. To provide quality and timely delivery of goods, cleanliness emphasis and organized product storage are essential.

We don't think we should say too much about ourselves, but we would appreciate the opportunity to serve you. Our valued buyers will automatically understand our principles and business ethics based on the quality of items and related services that we deliver..

Rajdhani Dehydration

Savarkundla Road,
Nesvad, Mahuva – 364 290,
Dist.: Bhavnagar, Gujarat, INDIA

+91 97234 52712 • +91 98242 82863
info@rajdhanidehydration.com • sales@rajdhanidehydration.com
www.rajdhanidehydration.com

