TRADITIONAL INDIAN TASTE





Manufacturing of Namkeens

The roasting procedure is based on application of natural elements like water, fire, salt, grains and pulses etc. Controlled temperature is maintained during the process to achieve proper roasting till the inner core of the grain. In some products, the raw materials are boiled and germinated under controlled environments before roasting.

The salted range of namkeens is roasted only in salt.









Kundan Namkeen Center, Ghoda Nikkas, Bhopal (M.P.) Ph.:0755-2744228

WWW.KUNDANINDIA.COM

KUNDAN NAMKEEN & SWEETS

KUNDAN NAMKEEN & SWEETS





PREMIUM PRODUCTS



Kundan

Namkeen

A Tradition I talan Namkeen

Kashmiri
Mixture

Rodina Wallentinata

KAJU MIXTURE



BHEL LEMON FLAVOUR



SAMOSA



BHEL MURMURA SEV



RAITA BOONDI



DHANIA MIXTURE



GUJRATI MIXTURE



KACHORI



DRY FRUIT



PALAK MIXTURE



ISO 9001: 2015 Certified Product www.kundanindia.com