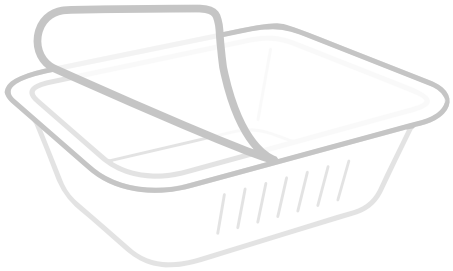
EXPERTISE IN SHELF LIFE & PACKAGING SOLUTION FOR FOOD

Sweets, Bakery,
Snacks,
Namkeen & RTE Foods.

MAP, RETORT,
HOT FILL - PASTEURIZATION,
PRESERVATION

MACHINE, BARRIER FILM



MAXON™
Food made better

IT'S MORE THAN JUST A MACHINE - IT'S A SCIENTIFIC PROCESS.

Modified Atmosphere Packaging (MAP) is a globally trusted technology used to extend the shelf life of perishable products by replacing oxygen inside the package with a carefully controlled mix of gases.

But here's the truth:
MAP success depends not only on the machine — but on deep product knowledge and technical expertise.

Especially in Indian sweets and traditional foods, MAP success depends on understanding how the product behaves inside the pack.

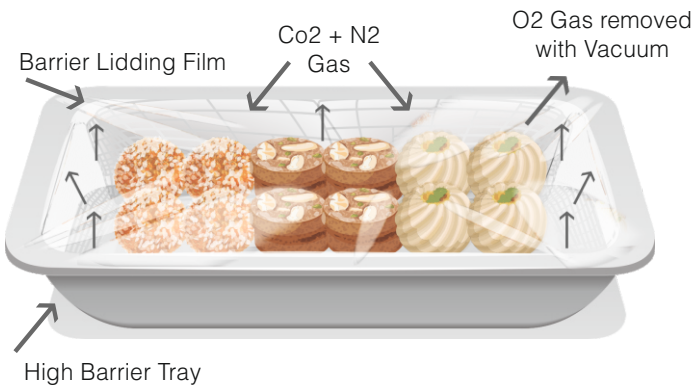
Maxon's Proven MAP Approach

At Maxon, we've spent over a decade researching MAP specifically for Indian sweets. Our team has developed a comprehensive technical database that includes real-time shelf life studies, product behaviour patterns, and packaging SOPs for a wide range of products. We focus on complete MAP setup — not just selling machines.

Key Elements of a Successful MAP Setup

01. Product Technical Analysis

Every product is unique. We study ingredients, moisture, and behavior under MAP to design the right solution. Custom evaluation by Maxon's experts



02. Ideal Gas Combination

Based on product needs, we recommend the perfect CO_2 + N_2 mix for freshness, safety, and shelf life.

03. Product-Specific SOPs

Each product has its own ideal process—no generic steps. Every item needs its own packagingmethod.

04. Complete MAP Setup

We supply everything you need:
• Gas Mixer • Gas Analyzer • Regulator • Air Compressor • High-Barrier Trays & Films

05. Shelf Life Monitoring

Post-pack checks for taste, aroma, color, and safety to ensure long-term qualityLet Maxon's technical expertise power your MAP journey. India's most trusted name in sweet packaging technology, End-to-end MAP solution provider

Still Worried About Shelf Life After MAP Installation?

You're not alone – and we're here to help. At Maxon, our highly experienced technical team ensures a custom MAP setup for your sweets based on their ingredients, moisture level, and packaging behaviour. We don't just sell machines — we deliver results. Your sweets deserve to stay fresh — and we'll make sure they do.

APPLICATION

- Indian Sweets
- Snacks and Namkeen
- Restaurant and Fast Food
- Dairy Products
- Dried Fruits
- Cut Fruits and Vegetables
- Bakery Products
- Ready to Eat Food
- Meat and Poultry

INDIAN SWEETS MANUFACTURING UNIT SETUP & UPGRADE PRODUTION CONSULTANCY

Turning Sweet Visions into Scalable Success Stories

For over a decade, we've been empowering sweet manufacturers across India with end-to-end consulting services offering practical, scalable, and customized solutions for setting up, automating, and optimizing mithai (sweets) production units.

Our Expertise Covers:

New Project Development & Unit Setup

- Complete turnkey setup for mithai, snack, or food processing units
- Factory layout and architecture design support
- Machinery guidance based on desired production capacity
- Setup as per FSSAI standards (Food Safety & Standards Act, 2010)

Quality & Process Optimization

- Establishment of in-house Food Testing Laboratories
- Process flow design and recipe/formula development
- Shelf life enhancement strategies
- Energy and production cost optimization

Production Enhancement & Automation

- Modification or upgrade of existing machinery
- End-to-end plant chain management from raw input to packaged output
- Selection and setup of raw materials & high-barrier packaging materials
- Technical guidance for new product development

Workforce & SOP Management

- Modification or upgrade of existing machinery
- End-to-end plant chain management from raw input to packaged output
- Selection and setup of raw materials & high-barrier packaging materials
- Technical guidance for new product development

Additional Capabilities

- Production and distribution planning
- Product-specific shelf life extension solutions
- Ongoing R&D support for innovation and business growth

YOUR SWEETS OUR PASSION

Get in touch to learn more about how this service can help you.

MANUAL GAS MIXER

TECHNICAL SPECIFICATION

Machine Dimensions (HxWxD)	: 250mm x 165mm x 340mm
Mixing Range	: 0 to 100%
Capacity	: 350 Nl/minute
Mixing Precision	: Better than ± 1% abs
Weight	: 10 kg
Make	: WITT, Germany
Manual Gas Mixing System is designed for the mixing of 2 gases (i.e. CO_2 and N_2)	
Infinitely Variable Flow Setting with Scaled Control Knob	

HEADSPACE O_2 GAS ANALYZER

A micro-controller-based instrument which shows real time O_2 values. The instrument has an internal battery-operated pump to draw in a gas sample for measurement.

Typical applications include incubator testing, MAP, Food safety, Green-house Assessment, Nitrogen plant and Gas cylinder testing etc.

SPECIFICATIONS AND FEATURES	
Measuring Principle	: Optical, Electrochemical
Ranges Available	: O2 (0 to 21%), Co2 (0 to 100%)
Resolution	: 1% of full scale
Response Time	: < 15 Sec.
Flow Rate	: 100cc/min
Display	: In-built LCD (display updated every second)
Battery	: Rechargeable (lasts for 8 hours after charging)
Calibration	: In-house gas dilution facility to perform multi-point Calibration (Typically required once a year)
Weight	: Approximately 0.5 Kgs. (with batteries)
Power Supply	: 230v AC
Warranty	: One year
Accessories	: Spare Needles, Charging Device, Sampling Pipe and Carrying Case

OTHER FEATURES

- Quick and accurate response.
- Portable, light weight with disposable battery.
- User Friendly, Compact with high accuracy.

TS MINI

TABLE TOP MAP TRAY SEALER

TECHNICAL SPECIFICATIONS

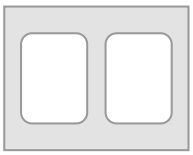
PARTICULARS	SPECIFICATION
Installed power	Single Phase – 230 V + 50 Hz
Vacuum pump	16 m3 (BECKER)
Air pressure	6~8 bar
Max. Mold dimensions	310 mm x 200 mm
Max. Tray dimensions	190 mm X 140 mm
Machine dimension	778 mm x 770 mm x 635 mm
Max. Plate depth	80mm
Max. Film width	200 mm
Min. Film thickness	40-50 micron
Max. Film roll weight	15 kg
Sealing film core diameter	Min. 76 mm – max. 250mm
Oxygen residual	Min. %0.05
Air consumption	6.5 Ni/cycle
Energy consumption	1.5 kW
Machine weight	80 kg
Plc make	FATEK
HMI – Touch Screen	FATEK
Pneumatics	SMC
Push buttons	Schneider
Cables and Cable Glands	Lapp
Contactors	Schneider
SMPS	Omron
Motor	Lubi
Only sealing production capacity	6-8 cycle / per min
MAP production capacity	2-3 cycle /per min

ADVANTAGES

- Most compact model
- Touch screen with 100 Recipe Storage
- Vacuumed and gaseous plate closing features
- German Vacuum pump
- Unbeatable packaging speed
- Multi language Operating Screen Option
- Alarm Alert on completion of cycle
- Removable Chamber for better cleaning and hygiene
- Quickly and easily mold changeover facility
- Good security system with Easy to clean and hygienic equipment
- Photocell facility
- Aluminum parts made of 5083 (Anodized ALU)
- Mold System made of 7075 (Anodized ALU)
- Soft vacuuming opportunity with soft air option
- Mold cover security sensor for mold cover
- Gas system and air pressure control sensor
- Values are numerically and graphically monitored
- Digital vacuum sensor for precise measurement
- Air control with air pressure sensor
- “MAP” and “TOP SEALING ONLY” function
- Stainless steel 304 body
- Stainless steel blade system
- Teflon coated mold system
- Complete and accurate cutting of the film around the tray
- Time saving with pneumatic and quick mold system
- Energy saving / automatic temperature control system
- 12 months warranty

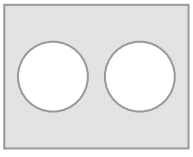
Miniature MAP Machine

Die Set & Format

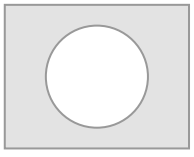


200gm / 250gm pack
137mm x 102mm

400gm / 500gm pack
190mm x 140mm



84mm cup



120mm cup

TS 100

TABLE TOP MAP TRAY SEALER

ADVANTAGES

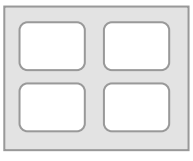
- Most compact model
- Touch screen with 100 Recipe Storage
- Vacuumed and gaseous plate closing features
- German Vacuum pump
- Unbeatable packaging speed
- Multi language Operating Screen Option
- Alarm Alert on completion of cycle
- Removable Chamber for better cleaning and hygiene
- Quickly and easily mold changeover facility
- Good security system with Easy to clean and hygienic equipment
- Photocell facility
- Aluminum parts made of 5083 (Anodized ALU)
- Mold System made of 7075 (Anodized ALU)
- Soft vacuuming opportunity with soft air option
- Mold cover security sensor for mold cover
- Gas system and air pressure control sensor
- Values are numerically and graphically monitored
- Digital vacuum sensor for precise measurement
- Air control with air pressure sensor
- "MAP" and "TOP SEALING ONLY" function
- Stainless steel 304 body
- Stainless steel blade system
- Teflon coated mold system
- Complete and accurate cutting of the film around the tray
- Time saving with pneumatic and quick mold system
- Energy saving / automatic temperature control system
- 12 months warranty

TECHNICAL SPECIFICATIONS

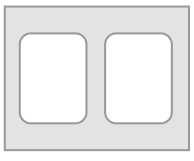
PARTICULARS	SPECIFICATION
Installed power	Single phase – 230 V + 50 Hz
Vacuum pump	21 m3 (BECKER)
Air pressure	6~8 bar
Max. Mold dimensions	340 mm x 360mm
Max. Tray dimensions	325 mm X 265 mm
Machine dimension	850 mm x 1141 mm x 673 mm
Max. Plate depth	100mm
Max. Film width	350mm
Min. Film thickness	40-50 micron
Max. Film roll weight	15 kg
Sealing film core diameter	Min. 76 mm – max. 220mm
Oxygen residual	Min. %0.05
Air consumption	6.5 Ni/cycle
Energy consumption	2.5 kW
Machine weight	120 kg
Plc make	FATEK
HMI – Touch Screen	FATEK
Pneumatics	SMC
Push buttons	Schneider
Cables and Cable Glands	Lapp
Contactors	Schneider
SMPS	Omron
Motor	Lubi
Only sealing production capacity	6-8 cycle / per min
MAP production capacity	2-3 cycle /per min

Maximum Number of Cavity with Equal Gas Distribution

Die Set & Format

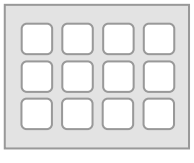


200gm / 250gm pack
137mm x 102mm



400gm / 500gm pack
190mm x 140mm

1 kg & Bulk Pack
310mm x 200mm



Single Piece Pack
65mm x 65mm

ATS 120

AUTOMATIC MAP TRAY SEALER

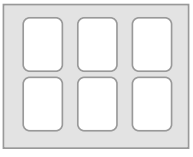
ADVANTAGES

- Castor Mounted Standalone model
- Auto Insert Chamber
- Touch screen with 100 Recipe Storage
- Vacuumed and gaseous plate closing features
- German Vacuum pump
- Unbeatable packaging speed
- Multi language Operating Screen Option
- Quickly and easily mold changeover facility
- Good security system with Easy to clean and hygienic equipment
- Photocell facility
- Aluminum parts made of 5083 (Anodized ALU)
- Mold System made of 7075 (Anodized ALU)
- Soft vacuuming opportunity with soft air option
- Mold cover security sensor for mold cover
- Gas system and air pressure control sensor
- Values are numerically and graphically monitored
- Digital vacuum sensor for precise measurement
- Air control with air pressure sensor
- "MAP" and "TOP SEALING ONLY" function
- Stainless steel 304 body
- Stainless steel blade system
- Teflon coated mold system
- Complete and accurate cutting of the film around the tray
- Time saving with pneumatic and quick mold system
- Energy saving / automatic temperature control system
- 12 months warranty

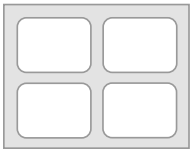
TECHNICAL SPECIFICATIONS

PARTICULARS	SPECIFICATION
Installed power	Three Phase – 415 v + 50 Hz
Vacuum pump	65 m3 (BECKER)
Air pressure	6~8 bar
Max. Mold dimensions	495 mm x 380 mm
Max. Tray dimensions	325 mm X 265 mm
Machine dimension	1900 mm x 1000 mm x 1370 mm
Max. Plate depth	80mm
Max. Film width	400 mm
Min. Film thickness	40-50 micron
Max. Film roll weight	20 kg
Sealing film core diameter	Min. 76 mm – max. 250mm
Oxygen residual	Min. %0.05
Air consumption	6.5 Ni/cycle
Energy consumption	4 kW
Machine weight	200 kg
Plc make	FATEK
HMI – Touch Screen	FATEK
Pneumatics	SMC
Push buttons	Schneider
Cables and Cable Glands	Lapp
Contactors	Schneider
SMPS	Omron
Motor	Lubi
Only sealing production capacity	6-8 cycle / per min
MAP production capacity	2-3 cycle /per min

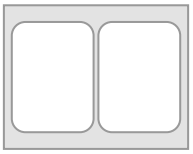
Die Set & Format



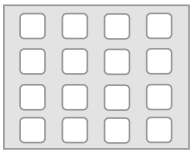
200gm / 250gm pack
137mm x 102mm



400gm / 500gm pack
190mm x 140mm



1 kg & Bulk Pack
310mm x 200mm



Single Piece Pack
65mm x 65mm

MAX 300

FULLY AUTOMATIC MAP TRAY SEALER

PRECISION. PERFORMANCE. PRODUCTIVITY.

The MAX 300 is a high-performance, fully automatic tray sealing machine engineered to meet German quality standards, ensuring reliability, precision, and durability. It's the ideal choice for businesses aiming to scale up with consistent, hygienic, and shelf life-extending packaging.

Designed for Continuous & Scalable Production

- Ideal for medium to high-volume production
- Delivers high sealing speed with precision and consistency
- Modular structure allows future upgrades or customization

Vacuum + Gas Flushing System

- Enhances product shelf life significantly
- Maintains freshness, texture, and aroma inside the pack

Quick Mold Change & Unlimited Mold Options

- Compatible with multiple tray sizes and shapes
- Tool-less, fast-change mold system for minimal downtime
- Integrated cutting system for a clean, professional finish

Smart Safety & Sensor-Controlled Operation

- Automatic stop system during mold replacement or film installation
- Safety sensors and CE-compliant construction
- Pneumatic, gas, and vacuum systems monitored by real-time sensors
- Alerts and warnings displayed on screen for user guidance

Easy Access & Maintenance

- Side claddings are fully removable for maintenance from all sides
- Designed for quick servicing and minimal disruption in operation

Performance Highlights

- Fast, Easy Mold Replacement
- Compatible with a wide variety of tray shapes and sizes for maximum flexibility.
- Low-Noise, High-Efficiency Vacuum Pump
- Delivers superior performance with reduced operational noise.
- Photocell Sensor for Printed Films
- Ensures perfect alignment and a professional finish for branded packaging.

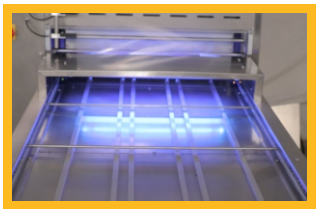
Why Choose MAX 300?

- German-standard engineering
- Built for durability, hygiene, and high-volume sealing
- Cost-effective automation for growing businesses
- Backed by Maxon's technical expertise and support

ADVANTAGES

- UV Treatment for film and trays before packaging
- Multi language Operating Screen Option
- Gas system and air pressure control sensor
- Values are numerically and graphically monitored
- Stainless steel 304 body
- Stainless steel blade system
- Soft vacuuming opportunity with soft air option
- Mold cover security sensor for mold cover
- Digital vacuum sensor for precise measurement
- "MAP" and "TOP SEALING ONLY" function
- 12 months warranty

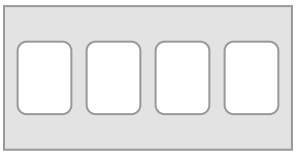
Large Operation Screen



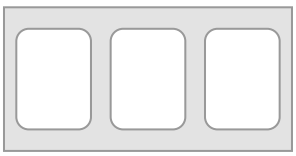
In Built Uv Process

Quick Format change Variability

Die Set & Format



200gm / 250gm pack
137mm x 102mm



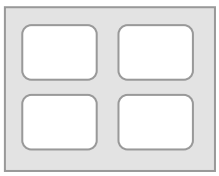
400gm / 500gm pack
190mm x 140mm

1kg / Bulk pack
310mm x 200mm

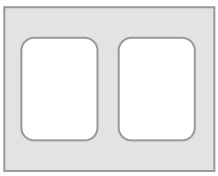
TECHNICAL SPECIFICATIONS

PARTICULARS	SPECIFICATION
Installed power	Three Phase-380-400 V-50~60Hz
Vacuum pump	100 m3 (BECKER)
Air pressure	6~8 bar
Max. Mold dimensions	678 mm x 338 mm
Max. Tray dimensions	620 mm x 300 mm
Machine dimension	1210 mm x 2900 mm x 1900 mm
Max. Plate depth	100 mm
Max. Film width	700 mm
Min. Film thickness	85 micron
Max. Film roll weight	20 kg
Sealing film core diameter	Min. 76 mm – max. 250 mm
Oxygen residual	Min. % 0.05
Air consumption	23 Ni/cycle
Energy consumption	6 kw
Machine weight	650 kg
Plc make	FATEK
HMI – Touch Screen	FATEK
Pneumatics	SMC
Push buttons	Schneider
Cables and Cable Glands	Lapp
Contactors	Schneider
SMPS	Omron
Motor	Lubi
Only sealing production capacity	8 – 9 cycle / per min
MAP production capacity	4 – 5 cycle /per min

Die Set & Format

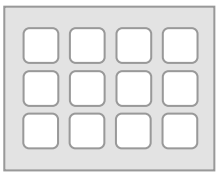


200gm / 250gm pack
137mm x 102mm



400gm / 500gm pack
190mm x 140mm

1 kg & Bulk Pack
310mm x 200mm



Single Piece Pack
65mm x 65mm

TS 100 S

TABLE TOP TRAY SEALER

TECHNICAL SPECIFICATIONS

PARTICULARS	SPECIFICATION
Installed power	Single phase – 230 V + 50 Hz
Air pressure	6~8 bar
Max. Mold dimensions	340 mm x 360mm
Max. Tray dimensions	325 mm X 265 mm
Machine dimension	850 mm x 1141 mm x 673 mm
Max. Plate depth	100mm
Max. Film width	350mm
Min. Film thickness	40-50 micron
Max. Film roll weight	15 kg
Sealing film core diameter	Min. 76 mm – max. 220mm
Oxygen residual	Min. %0.05
Air consumption	6.5 Ni/cycle
Energy consumption	2.5 kW
Machine weight	60 kg
Plc make	Mitsubishi
Only sealing production capacity	6-8 cycle / per min
Photocell Sensor	Yes

TS 100 G

TABLE TOP GAS FLUSHING MACHINE

HOT FILLING & PASTEURIZATION PROCESS FOR GULAB JAMUN & RASGULLA

Ensure Safety, Extend Shelf Life, Maintain Authentic Taste

Pasteurization is a critical step in the packaging of sugar-based sweets like Gulab Jamun and Rasgulla—designed to extend shelf life and ensure product safety without compromising flavor or texture. Unlike sterilization, which involves high heat, pasteurization uses controlled temperatures below 100°C to destroy harmful microorganisms, particularly non-spore-forming pathogens and spoilage-causing bacteria.

Why Pasteurization?

- Kills pathogenic bacteria and spoilage microorganisms
- Inactivates enzymes that degrade product quality
- Prolongs shelf life during ambient temperature storage
- Retains product's traditional taste, softness, and color
- Makes product safe for long-distance transport or export

Hot Fill Pasteurization for Indian Sweets

In this method, Gulab Jamun or Rasgulla is filled into containers while hot, and then sealed and subjected to short-duration heat treatment.

This process:

- Reduces total microbial load
- Prevents secondary contamination
- Helps in preserving syrup quality and consistency

Hot Water Bath – Pasteurization Equipment

Rugged. Reliable. Ready for Sweet Applications.

Our Hot Water Bath system is designed specifically for heat treatment of packed sweets like Gulab Jamun and Rasgulla. Built with robust stainless steel construction, it ensures uniform pasteurization, minimal heat loss, and long-term durability.

Key Features:

- Heavy-duty S.S. body for long-lasting performance
- Designed based on precise water volume calculations for consistent results
- Thick heat insulation to minimize energy loss during operation
- Easy-open top cover for smooth loading and unloading of test samples
- Door slot for rubber hose insertion (to monitor temperature inside the pack)
- Drain valve for easy water removal
- Heater safety cover to ensure secure operation
- Control Pannel For Temperature Control

Perfect For:

Small to mid-sized sweets production units
Export-oriented gulab jamun & rasgulla packaging
FSSAI-compliant food safety setups
Long-shelf-life product lines

GET 6 MONTHS SHELF LIFE AT AMBIENT

HIGH BARRIER LIDDING FILM FOR MODIFIED ATMOSPHERIC PACKAGING

High Barrier Lidding films are a new generation of MAP [Modified Atmosphere Packaging] Lidding films suitable for rigid tray sealers and thermoforming machines.

Packers benefit from having a high quality film to work with, meaning minimal downtime, less line stoppages and maximum outputs with better barrier Properties against oxygen & moisture.

HIGH BARRIER LIDDING FILM FOR MAP & RETORT

PROPERTIES

- PP/EVOH/Easy Peel Films.
- High Puncture Resistance.
- Option of Printed or Non Printed High Barrier Lidding Films.
- Option of Easy Peel & Anti-Fog High Barrier Lidding Films.
- Superior sealing suited for flexible bottom web APET/CPET/PP Trays.

APPLICATION

HIGH BARRIER LIDDING FILMS PREDOMINANTLY SUITABLE FOR PACKAGING THE FOLLOWING PRODUCTS

- Indian Sweets [Mithai] / Snacks & Namkeen Savouries.
- Indian Meal / Combo Meals / Meal Trays
- Breads / Biscuits / Cookies / Nacho's
- Fresh Meat / Sliced Meats / Sausages & Poultry
- Paneer / Sliced Cheese / Traditional Cheese

CRAFTING A RANGE OF EVOH-BASED PRODUCTS FOR FOOD

Maxon Packaging is an ISO-certified company based in Ahmedabad — one of Gujarat's fastest-growing industrial hubs. With a strong focus on R&D and continuous investment in advanced technologies, Maxon has emerged as India's only company offering a complete packaging and shelf-life solution for both Modified Atmosphere Packaging (MAP) and Retort Technology.

HIGH BARRIER TRAYS FOR MAP & RETORT

Our integrated solutions include:

- State-of-the-art packaging machines
- Technical setup and consultation
- High-barrier EVOH-based lidding films
- Barrier trays, cups, and other food-safe packaging formats

At Maxon, we are deeply committed to innovation, product design enhancement, and maintaining the highest quality standards essential for modern food packaging success.

Our foundation rests on three core principles:

- Superior Quality
- Exceptional Service
- Cost-Effective Solutions

Barrier Technology for Advanced Food Packaging

Barrier Technology involves the use of high-performance barrier films in food packaging to protect the contents from gas, moisture, and oxygen, ensuring freshness and product integrity.When combined with Modified Atmosphere Packaging (MAP), this technology becomes ideal for extending shelf life, maintaining taste, and enhancing food safety. Whether you're looking for scalable packaging systems or high-barrier materials, Maxon is your trusted partner for delivering performance, shelf life, and food safety in one complete package.

SHELF LIFE CHART

Sr. No.	PRODUCT	STORAGE TEMP.	SHELF LIFE
	INDIAN SWEETS		
01.	Peda (Milk / Khoa) / Sweet Khoa (Kunda)	Ambient	30 days
02.	Unsweetened Khoa	Ambient	15 days
03.	Milk Cake	Ambient	45-60 days
04.	Kalakand	Ambient	20 days
05.	Burfi	Ambient	30 days
06.	Assorted Sweets (Milk / Khoa)	Ambient	30 days
07.	Motichur Laddu / Boondi Laddu	Ambient	30-40 days
08.	Mohanthal / Chana Burfi / Moong Dal Burfi	Ambient	45-60 days
09.	Khopra Pak / Gujiya / Khaja	Ambient	45 days
10.	Kaju Katli	Ambient	45-60 days
11.	Assorted Dry Fruit Sweets	Ambient	30-45 days
12.	Gajar Halwa / Dry Fruit Halwa / Moong Dal Halwa	Ambient	30 days
13.	Ghari / Doda Burfi / Halwasan	Ambient	45 days
14.	Ghevar (with syrup)	Ambient	45 days
15.	Angoori Petha	Ambient	45 days
16.	Dry Petha	Ambient	6 months
17.	Besan Laddu / Adadiya	Ambient	9 months
18.	Mysore Pak / Bombay Halwa	Ambient	4 months
19.	Mathura Peda / Dharwad Peda	Ambient	4 months
20.	Rewari / Gajak	Ambient	6 months
21.	Baklawa	Ambient	9 months
22.	Patisa / Soan Papdi (Desi Ghee)	Ambient	6 months
23.	Khajur Sweets	Ambient	6 months
24.	Gulab Jamun / Rasgolla	Ambient	4 months
25.	Sandesh	Ambient	20 days
26.	Sugar Free Sweets (Low Calorie Sweets)	Ambient	30 days
27.	Bengali (Chhena) Sweets	At +4°C	40 days
	BAKERY PRODUCTS		
28	Cookies / Rusk / Khari	Ambient	9 months
29.	Dry Cake / Muffins	Ambient	60 days
	SNACK AND SAVOURIES		
30.	Fafda and Other Namkeen (Groundnut Oil)	Ambient	9 months
31.	Dry Samosa / Kachori / Matthi	Ambient	6 months
32.	Dry Fruits	Ambient	9 months
33.	Dates (Khajur)	Ambient	12 months
34.	Thepla / Paratha	Ambient	60 days
35.	Puran Poli	Ambient	30 days
36.	Khaman Dhokla / Patra / Khandvi	At +4°C	30 days
37.	Raw Samosa / Kachori / Pettis	At +4°C	90 days
38.	Pizza / Various Sandwich / Momos	At +4°C	90 days
	RESTAURANT (RTE FOOD)		
39.	Various Dal	At +4°C	30 days
40.	Pav Bhaji / Chhole	At +4°C	90 days
41.	Various Sabji / Veg. Biriyani / Pulav	At +4°C	45 days
42.	Various Nonveg Dishes and Sea Food	At +4°C	45-60 days

Note

"Your Product's Best Companion for Longer Life."

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