

Karaikudi Vella Seedai

Crispy, golden spheres made with jaggery and rice flour, deep-fried to perfection. A festive favourite that's sweet, chewy, and packed with tradition in every bite.

INGREDIENTS: Rice, Jaggery, Sesame Seeds & Coconut.

Best Before 30 days from the date of packing

Nutrition Information* per 100g	
Energy (Calories)	526 Kcal
Carbohydrate	57g
Total Fat	30g
protein	7g

Net Weight : 150g

Blue Small Tin

Karaikudi Adhirasam

Soft-centred and rich in jaggery, this Chettinad-style Adhirasam is fermented and fried the traditional way for that perfect bite.

INGREDIENTS: Raw Rice, Jaggery, Cardamom & Refined Oil.

Best Before 20 days from the date of packing

Nutrition Information* per 100g	
Energy (Calories)	430 Kcal
Carbohydrate	70g
Total Fat	8g
protein	3g

Net Weight : 150g

Green Small Tin

Trichy Kai Murukku

Hand-twisted with love using rice flour and butter, this crunchy snack is a festive icon. No machine—just tradition and skill.

INGREDIENTS: Rice Flour, Butter, Cumin, Sesame Seeds & Salt.

Best Before 45 Days from the date of packing

Nutrition Information* per 100g	
Energy (Calories)	180 Kcal
Carbohydrate	62.8g
Total Fat	27.9g
protein	7.18g

Net Weight : 150g

Pink Large Tin

Palakkad Nei Appam

INGREDIENTS: Ghee, Raw Rice, Jaggery, Cardamom Powder & Dry Ginger Powder.

Best Before 12 Days from the date of packing

(or) Unni Maduram

Only for Europe & Australia

INGREDIENTS: Rice Flour, Sugar, Ghee & Coconut Oil

Best Before 25 Days from the date of packing

Nutrition Information* per 100g	Nei Appam	Unni Maduram
Energy (Calories)	180 Kcal	519 Kcal
Carbohydrate	80g	58g
Total Fat	7g	9g
protein	5g	2.3g

Net Weight : 200g

Yellow Large Tin

Pattukottai Butter Murukku Norukkal

Crushed bits of buttery murukku—light, airy, and addictive. A crunchy, snackable twist on the classic!

INGREDIENTS: Rice Flour, Butter, Roasted Gram Flour, Salt, Corn Oil & Rice Bran Oil.

Best Before 12 Days from the date of packing

Nutrition Information* per 100g	
Energy (Calories)	143 Kcal
Carbohydrate	11g
Total Fat	10g
protein	2g

Net Weight : 120g

Green Large Tin

Udupi Aval Puttu

A divine blend of soft red aval, jaggery, and fresh coconut—this no-cook sweet is simple, nostalgic, and loved for its earthy flavour.

INGREDIENTS: Aval, Jaggery, Desiccated Coconut, Cashew, Raisins, Ghee & Cardamom Powder.

How to Prepare Aval Puttu?

Mix 1 cup Aval Puttu mix with ½ cup warm milk, rest for 20 mins, fluff, and serve.

Nutrition Information* per 100g	
Energy (Calories)	469.3 Kcal
Carbohydrate	89.6g
Total Fat	10.1g
protein	6.4g

Net Weight : 200g, Shelf Life: 8 months

Blue Large Tin