

Samman

FOUNDATION
RIGHT TO DIGNITY

Samman Foundation



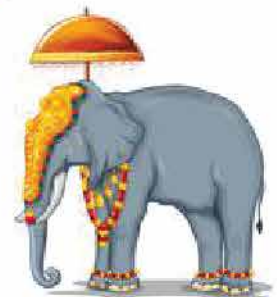
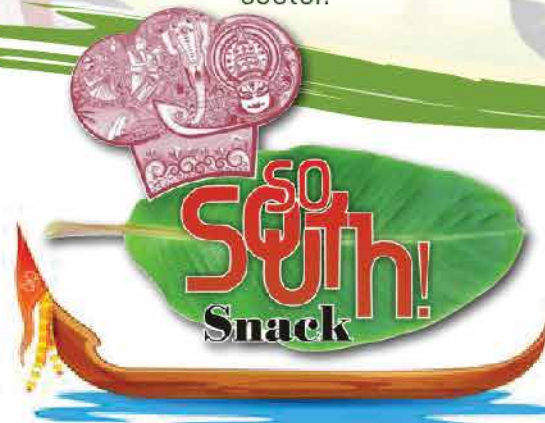
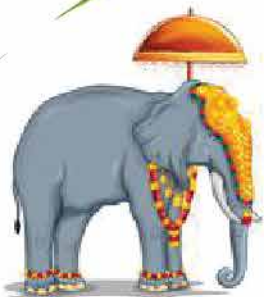
Kerela

A flourishing market of spices, the fertile golden land of Kerala was once called upon for trade by the ships from all continents to collect the valuables and riches that the land possessed in the form of spices, condiments, coconuts, sandalwood, oils, medicinal herbs, perfumes and so on.

Samman Namkeen & Gruh Uddhyog

Samman Gruh Uddhyog is a south Indian snack manufacturer & retailer.. We cater to your doorsteps a variety of rich authentic flavored south Indian snacks. we, as a Manufacturer and Exporter, work with utmost dedication and sincerity to serving the customers what they seek from us. The main priority of our company is to provide finest tasting products. Our use of traditional recipe by adding the ingredients which simply give tantalising flavours makes our snacks completely healthy and safe for use.

Having its Roots From Kerela, we support a cause. A cause of Woman & Child empowerment, through our **NGO**, "**Samman Foundation.**" **SAMMAN** seeks to learn from and co-operate with others for continuous improvement to serve the community better. Carrying out various activities, our organization co-operates with the government, local governmental bodies, local and international organizations, foundations, mass media and the private sector.





Ripe Banana Chips

Ripe nendran banana chips recipe mildly sweet chips made with a variety of banana popularly known as Nendran.

Ingredients

Yellow Banana,
Salt,
Coconut Oil





Four Cut Yellow Banana Chips

4cut Banana Chips - An Integral part of Kerala Cuisine . A common Kerala Snack made from raw Ethapazham (Nendrapazham) a type of long Banana



Ingredients

Yellow Banana,
Salt,
Coconut Oil





Yellow Banana Chips

When deep-fried to the right texture and served on a plate, this nice and crispy snack resembles a heap of gold coins unearthed from some treasure trove. The flavour is so tempting that it is hard to stop eating it making one wonder whether it conceals some addictive attraction

Natural

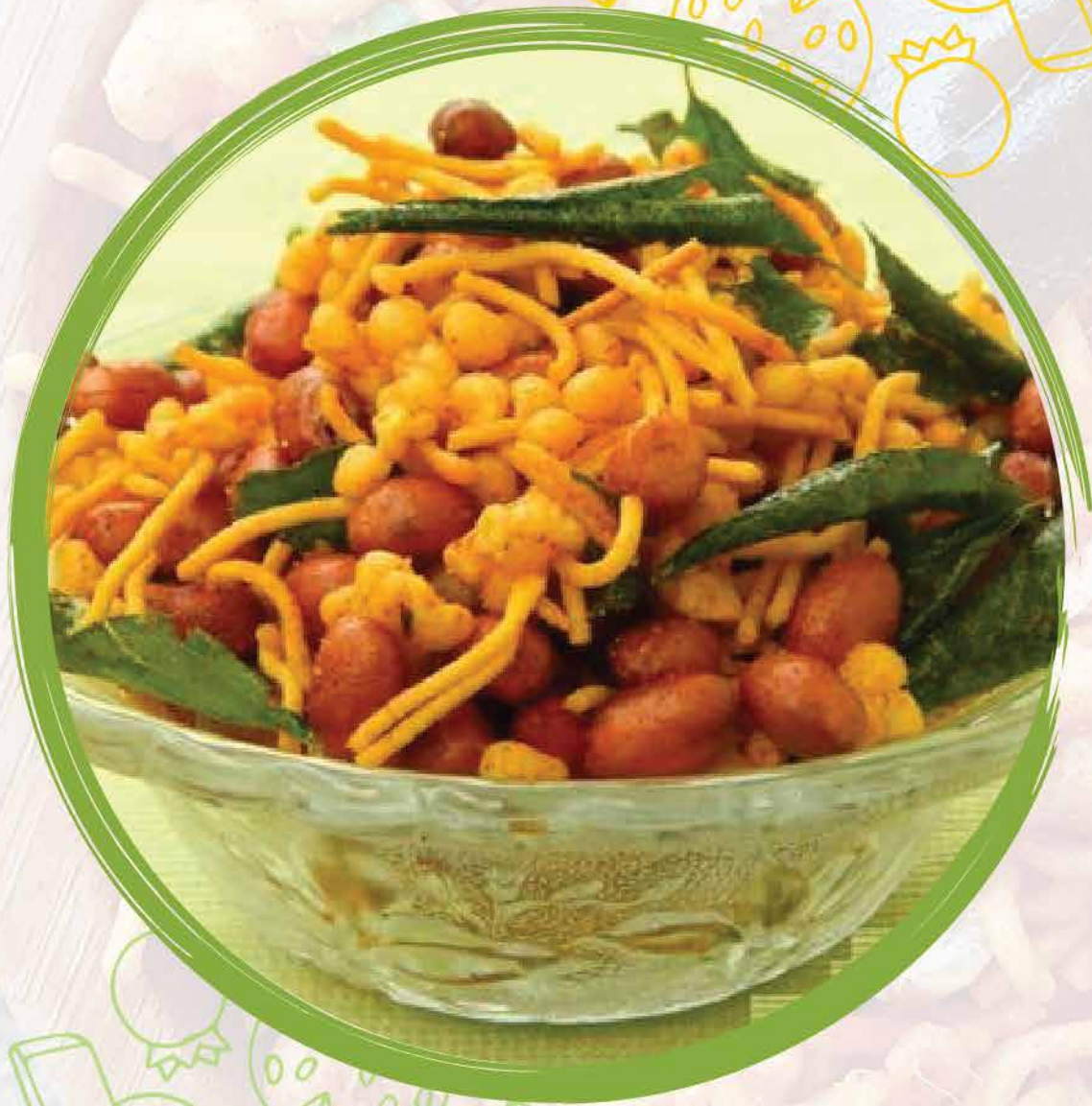
Ingredients

Yellow Banana,
Salt,
Coconut Oil





Kerala Mixture



It`s simply called Kerala Mixture - because it has all the best Kerala has to offer! Light crunchy sev, crumbly boondi and lots and lots of peanuts are lovingly fried in fresh coconut oil and tossed with spices and aromatic curry leaves to create this traditional everyday snack. Enjoy the Kerala Mixture as a snack on its own, with a cup of hot sweet tea, just the way the folks in Kochi do every day!

Ingredients

Gram Flour, Salt, Groundnut,
Curry Leaves, Chilly Powder,
Veg Oil

Rose Cookies

In Kerala, it's referred to as achappam, (achu meaning to mould). These are made by dipping a flower-shaped mould into batter and lowering it into hot oil. The moulds are usually shaped like roses or daisies. They are called cookies because of the sweet biscuity element.

Ingredients

Rice Flour, Salt, Groundnut Oil





Tapioca History

Apparently, after a great famine hit erstwhile Travancore during the reign of Ayilyam Thirunal Rama Varma (1860 to 1880), the ruler adapted a number of measures to ensure that the people would not have to go through such an ordeal again. Vishakham Thirunal Rama Varma, the King's younger brother, was also a keen botanist and that after a great deal of research it was he who introduced this starchy tuber in Travancore.



Tapioca Chips





Tapioca Sticks Plain

Tapioca is a starch extracted from the cassava root. Tapioca Chips & Sticks are a snack food made from thin wafers of deep fried cassava root. It is commonly found in South India and Sri Lanka, as well as in Indonesia where it is known as kripik singkong (cassava chips).



Tapioca Sticks-Chilly

Ingredients

Tapioca Chips, Salt, Red Chilly, Veg Oil



Jack Fruit Chips



Chakka Varuthathu / Deep fried jack fruit chips is a very popular Kerala snack / Nadan Palaharam prepared by deep frying from the Chakka Chulas (the edible yellow part of jackfruit). Since jack fruit trees are available in the yards of all most all Kerala homes, this snack is very popular in Kerala. Besides that you can store this chips in airtight containers for long time also.

Ingredients

Jackfruit,
Salt,
Coconut Oil



Pakkavada

(Ribbon pakoda)

Pakkavada is a very popular Kerala snack item prepared from rice flour and besan. Its also known as ribbon pakoda due to its peculiar shape. This crispy and spicy snack is a quick make and is typically enjoyable to kids and elders. Its most commonly served as a tea time snack.

Natural

Ingredients

Gram Flour,
Rice Flour,
Red Chilly Powder,
Pepper, Salt, Cooking Oil





Jaggery Bites

Traditionally known as Sarkkara Upperi / Varatti / Puratti, made with Nendran raw bananas, deep fried in pure coconut oil and blended with unique recipe gives the chips sweet and spicy taste. It is a must for all festive occasions in Kerala.



Ingredients

Banana, Jaggery, Dry Ginger,
Coconut Oil



Masalas

Sambar Powder
Rasam Powder
Coffee masala / powder
Ginger Coffee (Dry)
Tea Masala

Garam Masala

Rasam Chilly Powder
Authentic Garam Masala
Narasus Chilly Big
Coconut Milk Powder
Coconut Chutny Powder

Pickles & Mixes

Coconut Powder Chutney
Chilly Kondaltam
Cut Lime Pickle
Cut Mango Pickle
Tender Mango Pickle

Ayurvedic Product Range

Coconut Cooking Oil
Patimukham Powder
Lehyem Tonic
Double Horse Palapammix
Ponkhar Rice Powder
South Scrub

Dasmularistum Health Tonic
Cough Syrup
Tulsi Cough Syrup
Dhanwantharam Kuzambu
Pankajaksthri Cough Syrup

Pankajakssthuri Breath Eazy
Kottanchukkadi Kuzhambu
Karpporadi Thailam
Pinda Thailam
Dhathri Deedhi Shampoo
Dasmula Jirasticum







Samman

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We Spread Happiness For All

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Associated To

