



Ideal Perfect Food

indian cuisines

## ABOUT

Incorporated in June 2016, Ideal Perfect Food Indian Cuisines was started with the motto of offering fine quality frozen food products to customers, worldwide. We are based in Nagaur, Rajasthan (India). Our operation areas include Australia and UAE.

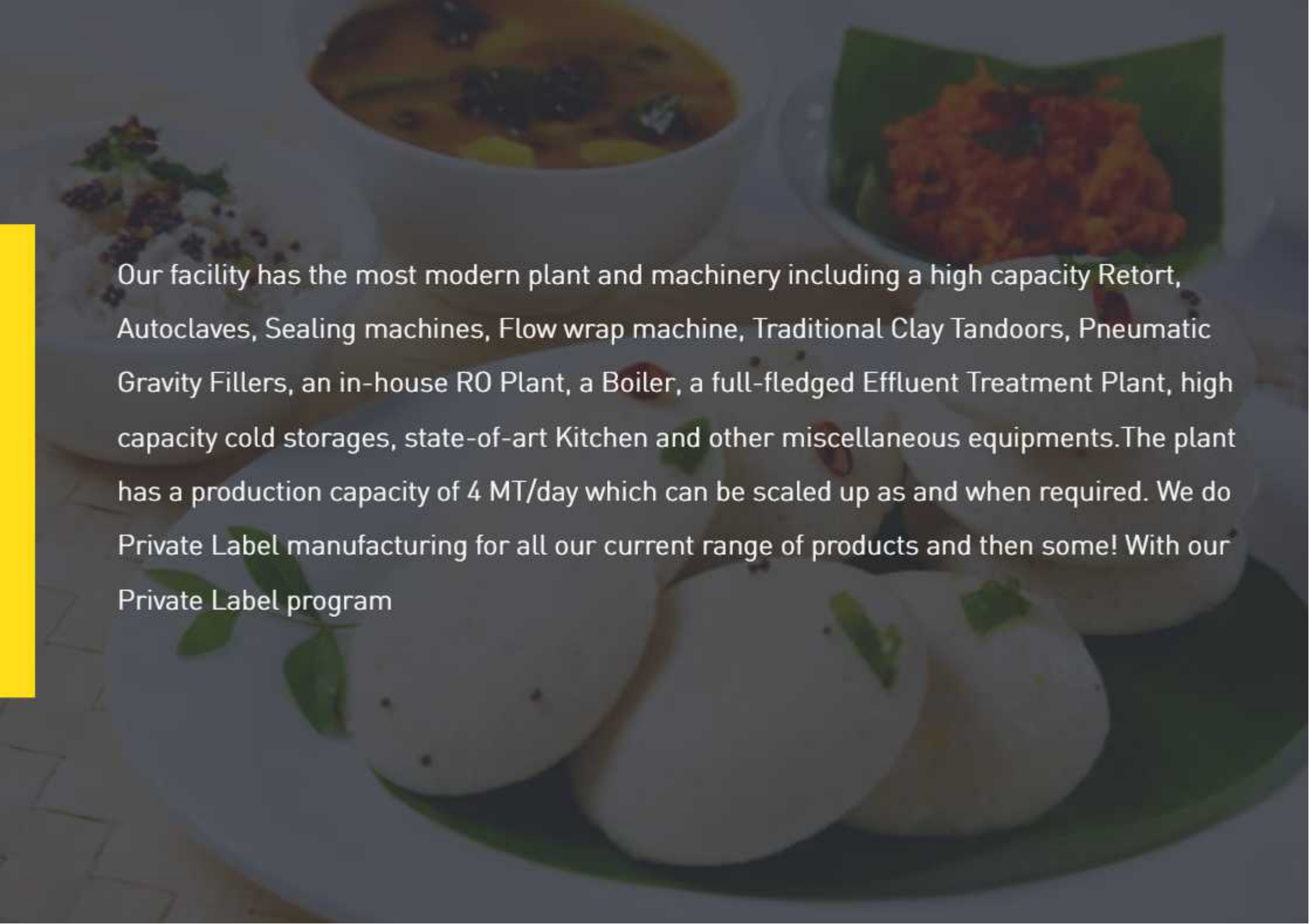
## WHY US

Our enterprise comes with extensive experience in the domain and we cater to the vast demands of customers. Our foremost priority is to ensure complete customer satisfaction. We supply only healthy and tasty products to customers. Our quality experts test the entire range before supplying it further to markets.

It's been more than 4 years of the most fascinating thing about us which is understanding your taste. Indian food, with the worldwide appreciation it has garnered, is one of the most enjoyed, celebrated and feasted foods in the world. The secret of Indian food has always been the heartland spices of the country which has put the world's taste to an awe. And we at Ideal Perfect food, simply strive to take this delicious legacy to a whole new extravagant level.

## FROM WHERE DOES OUR MESMERIZING AROMA COMMENCE?

One of the most traditional and cultural places of the country, Didwana, nagaur (Rajasthan) is where our manufacturing unit functions, where our each and every ingredient is chosen by our farm experts who put their all-round vision to every product for analysing the quality and taste. All the methods put into execution are driven by implementing applied technology which satisfies every (minor to major) health and food safety standards. Our unit has an automated production of premium quality of Sauces, Curry Bases, Dips, Condiments, Pastes and Ready-to-Eat snacks like- Tandoori Naan, Vegetable samosa, paratha, kachori and many Indian cuisines. . Due to our immense strength in production capability, our unit produces 4MT of various products per hour which makes us successful in every extensive production demands.

The background image is a collage of Indian food. At the top left is a bowl of yellow soup with dark toppings. To its right is a plate of fried, golden-brown snacks on a green leaf. Below these are several white, round dumplings or steamed buns, some garnished with green herbs and red chili. The text is overlaid on the left side of the image.

Our facility has the most modern plant and machinery including a high capacity Retort, Autoclaves, Sealing machines, Flow wrap machine, Traditional Clay Tandoors, Pneumatic Gravity Fillers, an in-house RO Plant, a Boiler, a full-fledged Effluent Treatment Plant, high capacity cold storages, state-of-art Kitchen and other miscellaneous equipments. The plant has a production capacity of 4 MT/day which can be scaled up as and when required. We do Private Label manufacturing for all our current range of products and then some! With our Private Label program

## OUR VISION MISSION



### OUR VISION

Our primary vision is to make the Indian food and taste world renowned and take it to every possible corner of the world, and for this big challenge, Ideal Perfect Food is rigorously making extensive and boundless efforts to glorify our food and culture, for which we look ourselves with a vision to be an international packaged-food firm which delivers tasty and nutritious food garnering acclaim and love of people by aiming to be the best when it comes to giving the consumers they rightfully deserve through our consistency in producing utmost quality and taste.



### OUR MISSION

Our mission is clearly to be the flag-bearer of quality, taste, trust and pride with our processed and packaged foods, for which our superior taste and innovative packaging look to create the quality which always gathers recommendations of people and customer satisfaction, so we aim to be the leading manufacturer whose name becomes a synonym of good quality and taste internationally.

## THE MANAGEMENT

### **The Management of company is vested in the hands of its Directors**

Mr. Sharwan Lal & Mr. Abhay Kumar Jangir. Both the partners are looking after overall functioning and day-to-day affairs of the company. The company has a youthful & experienced team for Purchasing, production, storing, transportation, and marketing.

## TECHNOLOGY AND QUALITY CONTROL

Ideal Perfect food Private limited aspires to make its management staff and all employees aware towards our quality commitment. This covers every aspect, from sales all the way top production to ensure high levels of customer satisfaction. We are backed by international food quality bodies like HACCP, ISO22000:2005, (TUV NORD) & FSSAI. Halal, BRC, FDI are under implementation process.

We also keep a strict eye on the documentation, processing, packaging and dispatching of goods by putting good manufacturing practices in place. Our products are created, packaged and managed under strictly controlled conditions which are all compliant with national and international food standards. Right from ensuring preservation at optimum temperatures, quality packaging, standard pre-cooking, cooking and post-cooking methods to safeguarding food items from presence of pesticides and vermin, we take all the precautions necessary to deliver quality products. We also take the prescribed measures to prevent any form of spoilage. Factory conditions are 100% sterile and sanitary at all times.

We endeavor to consistently produce quality products and market them globally through the use of innovative technologies that secure high standards and great flavor.





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## CONTACT



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