

# TruEat Foods LLP

“Live Fully, Eat Truly!”



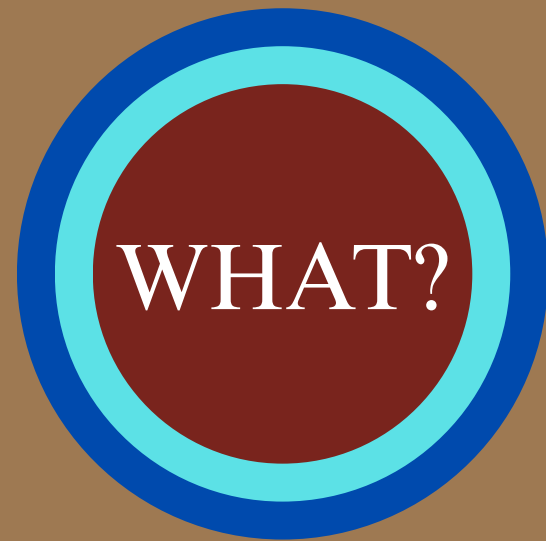
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**Why are we here?**

"To redefine how the world experiences everyday food by crafting clean, preservative-free, and nutrient-rich ingredients that honor nature, empower conscious living, and inspire a return to purity in every kitchen, brand, and plate we touch. So, people everywhere can eat truly and live fully."

"To become most trusted clean-label food manufacturing company, delivering preservative free food products, crafted in-house for homes, kitchens, and food brands that choose purity over compromise."



**What do we want to achieve?**

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**How do we do business?**

- Purity First
- Conscious Creation
- Empowered Living
- Innovating with Integrity

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## Founder's Story - Mother & Son Duo

### Yash Pandya - The Visionary

I've always believed that food isn't just fuel - it's a reflection of our values, our choices, and the kind of life we want to live. But as I looked around at today's food landscape, I saw too much of what shouldn't be there: preservatives, additives, chemicals, shortcuts - all hidden behind attractive labels and smart packaging. I knew there had to be a better way.

That's when the vision for TruEat Foods was born. Driven by a deep belief that honest food can lead to a fuller life, I set out to create something that goes beyond just another food company. TruEat Foods is my answer to a question I couldn't ignore:

Why can't modern convenience and clean ingredients go hand-in-hand?

With a visionary mindset and a background in strategic planning and problem-solving, I decided to build this from the ground up - no shortcuts, no compromises. From selecting the right dehydration techniques to choosing raw materials straight from farms, every decision we make is shaped by one goal:

To offer truly clean, preservative-free foods that help people live fully and eat truly.

### Nila Pandya - The Heart and Soul

For me, food has always been about care, tradition, and wellness. Years of nurturing my family with wholesome, natural foods have taught me the power of purity and the importance of honoring nature's gifts.

Joining hands with my son, Yash, I bring the wisdom of traditional food values and a lifelong commitment to health. Together, we ensure that TruEat Foods stays true to its promise of clean, honest, and natural products.

Our shared belief is simple: healthy food should be convenient, accessible, and above all, pure.



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Our journey began with a question:  
Why can't healthy, clean food be truly convenient?

United by passion and purpose, we founded TruEat Foods LLP to craft products that honour nature's purity and empower families and our food brands alike. With every ingredient and every innovation, we commit to purity, integrity, and a healthier future.

At TruEat Foods, we don't just process ingredients - we protect their integrity. We don't just create products - we build trust. And we're doing it for every kitchen and every food brand that shares our belief: that food should be clean, pure, and true. We don't just sell dehydrated ingredients for your need of the food - We are offering health, mindful eating, sustainability, healing through nature. This is just the beginning of our journey. But the mission is clear and we are here for it, every step of the way.

Yash Pandya & Nila Pandya  
Co-Founders, TruEat Foods LLP



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# Spices Ingredients

## Current Products

- Ginger Slice / Powder
- Tomato Granules / Powder
- Garlic Flakes / Chopped / Minced / Granules / Powder
- Coriander Flakes / Powder
- Green Chilli Ring / Powder (High Spicy)
- Green Chilli Ring / Powder (Medium Spicy)

## Third party Manufacturing

- White Onion Flakes / Chopped / Minced / Granules / Powder
- Red Onion Flakes / Chopped / Minced / Granules / Powder
- Pink Onion Flakes / Chopped / Minced / Granules / Powder

## Upcoming Products

- Amchur Flakes / Powder
- Coriander Powder
- Curry Leaves Flakes / Powder
- Mint Flakes / Powder
- Kasuri Methi
- Tamarind Powder



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# Vegetables Ingredients

## Current Products

- Amla Powder
- Beetroot Powder / Flakes / Chips
- Carrot Powder / FLakes
- Moringa Leaf Powder
- Spinach Powder
- Drumstick Powder / Flakes / Sticks
- Tomato Slice Round /  $\frac{1}{4}$  /  $\frac{1}{8}$
- Green Banana Powder

## Third party Manufacturing

- Potato Cubes / Flakes / Powder

## Upcoming Products

- Bitter Guard Powder / Flakes
- Bottle Gourd Powder / Flakes
- French Beans Flakes
- Cabbage Flakes
- Green peas
- Onion Chives Flakes
- Eggplant Flakes



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# Dehydrated Fruits



Chikoo Slice / Chopped (Chunks)



Mango Slice / Chopped (Chunks)



Pineapple Slice / Chopped (Chunks)

🚫 No Preservatives or Additives 🚫 No Artificial Colours or Flavors 🚫 No added Sweeteners

  
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# Features Comparison

Feature	Fresh Fruits/Vegetables	Dehydrated Fruits/Vegetables
Shelf Life	✗ Short (2-7 days typically)	✓ Long (6-12 months)
Storage & Transport	✗ Requires refrigeration ✗ Sensitive to bruising, spoilage, temperature	✓ No refrigeration required ✓ Lightweight, compact, easy to ship/store
Waste	✗ High (spoilage, peels, cuts) especially in bulk	✓ Zero or Minimal (use only what you need)
Preparation Time & Convenience	✗ High & need to use immediately ✗ Needs washing, peeling, cutting, chopping	✓ Instant (pre-cut, pre-cleaned, consistent quality) ✓ Ready-to-use, mixable, portable,
Availability	✗ Limited by growing seasons	✓ Available year-round
Cost Efficiency	✗ Fluctuates daily ✗ Cheaper upfront but higher wastage	✓ Stable pricing ✓ Cost-effective long term with no spoilage losses
Nutrient Retention	✗ High but degrades quickly	✓ 80-95% retained if properly dried
Logistics Cost	✗ High (bulk, heavy)	✓ Low (lightweight, compact)
Usage in Recipes	✗ Limited shelf control	✓ Easy to portion and store
Hygiene	✗ Depends on vendor/source	✓ Controlled, often cleaner and lab-tested



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# Aspects Comparison

Aspect	Fresh Fruits/Vegetables	Dehydrated Fruits/Vegetables
<b>Vitamin C</b>	<ul style="list-style-type: none"> <li>✓ Very high in raw form only</li> <li>✗ Very sensitive to time, heat, and handling</li> </ul>	<ul style="list-style-type: none"> <li>✓ Some loss during blanching &amp; drying</li> <li>✓ 50-70% retained</li> <li>✓ Stable for 6-12 months</li> </ul>
<b>B Vitamins</b>	<ul style="list-style-type: none"> <li>✓ Naturally high, especially in leafy greens &amp; legumes</li> <li>✗ Water-soluble, so lost in cooking</li> </ul>	<ul style="list-style-type: none"> <li>✓ Only 15-40% loss during blanching</li> <li>✓ Stable if stored properly</li> </ul>
<b>Minerals</b>	<ul style="list-style-type: none"> <li>✓ Rich and bioavailable (e.g. potassium, iron, magnesium)</li> </ul>	<ul style="list-style-type: none"> <li>✓ ~90-100% retained; drying doesn't destroy minerals</li> </ul>
<b>Fiber</b>	<ul style="list-style-type: none"> <li>✓ Present in whole form</li> <li>✗ May reduce with cooking</li> </ul>	<ul style="list-style-type: none"> <li>✓ Fully retained in powders/flakes/slices</li> </ul>
<b>Antioxidants</b>	<ul style="list-style-type: none"> <li>✓ High when fresh</li> <li>✗ Drop after harvest or due to poor storage</li> </ul>	<ul style="list-style-type: none"> <li>✓ Only 20-40% may degrade during drying</li> <li>✓ Stable after that</li> </ul>
<b>Protein</b>	<ul style="list-style-type: none"> <li>✓ Present in some vegetables (peas, spinach, etc.)</li> </ul>	<ul style="list-style-type: none"> <li>✓ Retained completely during dehydration</li> </ul>
<b>Enzymes</b>	<ul style="list-style-type: none"> <li>✓ Active in raw fresh produce</li> <li>✗ Destroyed by cooking</li> </ul>	<ul style="list-style-type: none"> <li>✓ Inactivated during blanching/dehydration</li> <li>✓ Not harmful</li> </ul>
<b>Calories (per gram)</b>	<ul style="list-style-type: none"> <li>✗ Low due to high water content</li> </ul>	<ul style="list-style-type: none"> <li>✓ More calorie-dense (because of water removal)</li> </ul>



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# Why TruEat Foods?

- 🌿 100% Natural and Real
- 🛡️ 100% Clean Label
- 🧑🌾 Sourced Direct from Farms
- 🏭 In-house Manufacturing
- 🚫 No Preservatives or Additives
- 🚫 No Artificial Colours or Flavors
- 🚫 No Sweeteners
- 🌾 Gluten Free
- 🌱 Non-GMO
- 🔄 High Shelf Life
- ✅ High consistency
- 🧪 Custom blends available
- 📦 Custom Packaging
- 🏷️ White Labelling
- 📦 Easy MOQ with flexible logistics

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# TruEat Food is Serving to Whom?






## Businesses

-  Supermarkets & grocery stores
-  Hotel, Restaurants & cafes
-  Smoothie bars & juice companies
-  Snack & health food brands
-  Travel & airline catering services

## Bulk & Industrial

-  Food manufacturers
-  Wholesalers & distributors
-  Export/import businesses
-  Institutional buyers

## Retail & Consumer

-  Families & households
-  Health-conscious individuals
-  Vegans & vegetarians
-  Fitness enthusiasts & athletes
-  Hikers & campers

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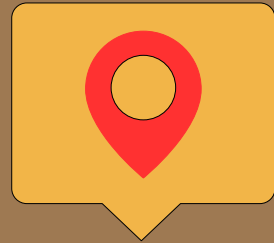
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# Reach us @



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We are Approved by

