


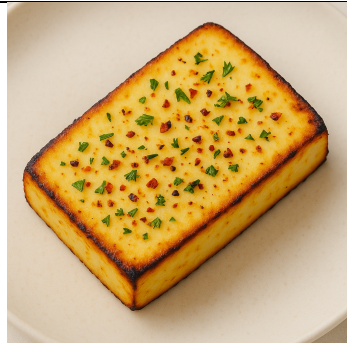
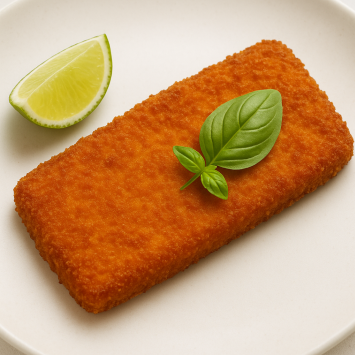
<p>Wunderküechе (Wonder-Kitchen)</p> <p>Artisanal Smoked Delicacies, Crafted in the German Tradition</p>	
<p>Website: smokedfoods.in</p> <p>Ph/WhatsApp: +91 9488047368</p> <p>Email: wunderkueche.limited@gmail.com</p> <p>Location: Tamil Nadu</p>	





Full Product List 2025 – Wholesale & Bulk Order Pricing





(Price per kg + GST)

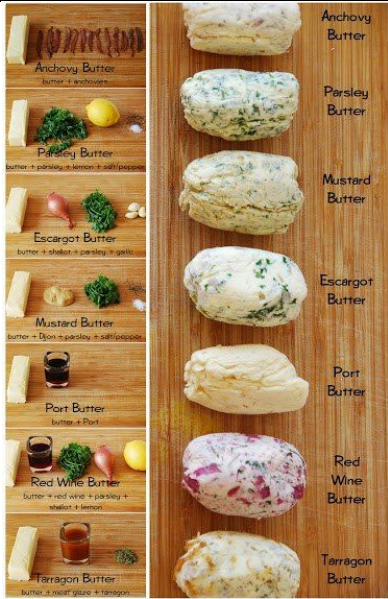
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SKU	Product Name		Usage	Price
VEG	Vegetarian products - Smoked			
VEG-001	Smoked Tofu Roast – charred in different flavours: chilli-garlic glaze or Honey & Mustard, Asian, Indian, etc.		Slice for salads, grain bowls and wraps, or pan-sear as a vegan ‘steak’ with vegetables.	₹ 900 / kg
VEG-002	Smoked Paneer Roast: marinated in chilli garlic, mustard, za’atar, herbs, etc.		Perfect for curries, tandoori-style grills, salads, wraps and party platters.	₹ 800 / kg
VEG-003	Smoked Paneer Schnitzel (Germany) - seasoned paneer cutlet coated in a crispy golden crumb and gently smoked		Pan or deep fry and serve— perfect with salads, mashed potatoes, sandwiches, wraps, or as a vegetarian entrée.	₹ 850 / kg

VEG -004	Vegan / Vegetarian Smoked Sausages (in Cellulose non-edible Casing) Plant-based sausages made from tofu, seitan, beans, paneer & mixed vegetable proteins.		Great for grilling, pan-searing, pasta dishes, breakfast plates, wraps, hot dogs, and catering buffets.	₹ 800–950 / kg (depending on ingredients)
VEG -005	Vegan / Vegetarian Smoked Burger Patties (Pre-cooked / Frozen)		Lightly grill or pan-fry; ideal for hot dogs, wraps, pasta dishes and vegan breakfast plates.	₹ 650–850 / kg (depending on ingredients & size)
VEG -006	Ready-to-Eat Vegan / Veg Burgers (Pre- or Fully Cooked)	[Insert image] 	Sliders, catering buffets, campus cafeterias, hotel brunches, or delivery menus; excellent for events needing fast quality.	₹ 650–850 per kg
PC	Party & Catering	Snacks, Cold Cuts Platters, Salads, Mustard		
PC-002	Cold Cuts Platter – Smoked Deli Platter – VEG Ideal for parties, picnics,		Smoked tofu roast of different flavours, smoked paneer variations, vegan	₹ 900 / kg

	brunch tables, meetings, or gourmet catering.		sausages (tofu, seitan, or bean-based), and seasonal smoeckd veggies.	
PC-004	Raw Vegan Artisanal Mustard		Unique artisanal taste, just like homemade; perfect with sausages, burgers, hams, sandwiches, hot dogs.	₹ 100 / Jar (approx. 120 gr)
PC-005	Smoked Sea Salt, Paprika, Garlic & Chilli Flakes		A bold, aromatic blend that adds instant depth, heat, and smoky richness to any dish.	₹ 650–900 / kg
PC-006	Smoked & Seasoned Almonds: salty & spicy OR sweet with cinnamon		A deep smoky aroma and bold spice blend, perfect for snacking, gifting, cocktails, and gourmet platters.	₹ 2,000–2,400/kg
PC-007	Fermented Vegetable Salads: kimchi, sauerkraut, beetroot, carrots & garlic, cauliflower,		Naturally fermented for rich flavour, better health, and premium deli quality — a perfect addition to any meal, party	₹ 120 / Jar (approx. 200 gr) or ₹ 350 – 550 per kg

	pickled cucumbers, and cornichons.		spread, or cold-cuts platter.	
PC-008	Gourmet Flavored Butters: anchovy butter, parsley butter, mustard butter, escargot butter, port wine butter, red wine butter, and tarragon butter.		Perfect on grilled steaks, roasted potatoes, steamed greens, or melted over pasta and seafood. Excellent for chicken, sausages, roasted vegetables, sandwiches, and warm potato salads.	₹450–550 / per 100g

Manufacturers:



We are a family-run artisanal food manufacturer led by a German chef with a completed dual professional culinary education in Berlin and more than twenty years of experience in Germany, across Europe, and—since the past nine years—running a successful sushi restaurant in Tamil Nadu.

Together as a couple with three children, we chose India as our home, inspired by our family's love for authentic German smoked products and traditional sausages.

Our production is rooted in heritage: our own experience goes back to childhood, helping grandparents prepare smoked meats, fermented vegetables, and sourdough breads for our large family of nearly fifty members, as well as assisting in their small artisanal food business.

Today, we carry this tradition forward—hand-crafting smoked, cured, fermented, and specialty foods with the same care, precision, and natural methods.

Every product we make reflects genuine German and East-European craftsmanship, adapted with love to our life in India.