Adverla Market

Manufacturer and Exporter of
Dehydrated Products



Dehy. White Onion

Dehy. Red Onion

Dehy. Pink Onion

Dehy. Garlic

Dehydrated White Onion

Preparation of pizza, ready to eat foods, pickles, soups, and various food pest preparations. Dry casserole mixes food service.



- **Size :**

Flakes	10 to 15 mm
Chopped	3 to 5 mm (5-8 mesh)
Minced	1 to 3 mm (8-16 mesh)
Granules	0.5 to 2 mm (16-26 mesh) 0 to 1 mm (26-40 mesh) 0 to 0.5 mm (40-80 mesh)
Powder	100 to 120 mesh



- White Onion Kibbled / Flakes Packaging
  14 kg. PP Bag Outer Paper Bag
- White Onion Chopped | Minced | Granules | Powder
  20 kg. PP Bag Outer Carton Box
  (Packaging can be customised)

- Color : White
  Grade : Premium | A | B (Commercial)

Dehydrated
Red Onion

Preparation of pizza, ready to eat foods, pickles, soups, and various food pest preparations. Dry casserole mixes food service.



- **Size :**

Flakes	10 to 15 mm
Chopped	3 to 5 mm (5-8 mesh)
Minced	1 to 3 mm (8-16 mesh)
Granules	0.5 to 2 mm (16-26 mesh) 0 to 1 mm (26-40 mesh) 0 to 0.5 mm (40-80 mesh)
Powder	100 to 120 mesh



- Red Onion Kibbled / Flakes Packaging
  14 kg. PP Bag Outer Paper Bag
- Red Onion Chopped | Minced | Granules | Powder
  20 kg. PP Bag Outer Carton Box
  (Packaging can be customised)
- Color : Red
  Grade : Premium | A | B (Commercial)

Dehydrated
Pink Onion

Preparation of pizza, ready to eat foods, pickles, soups, and various food pest preparations. Dry casserole mixes food service.



- **Size :**

Flakes	10 to 15 mm
Chopped	3 to 5 mm (5-8 mesh)
Minced	1 to 3 mm (8-16 mesh)
Granules	0.5 to 2 mm (16-26 mesh) 0 to 1 mm (26-40 mesh) 0 to 0.5 mm (40-80 mesh)
Powder	100 to 120 mesh



- Pink Onion Kibbled / Flakes Packaging
  14 kg. PP Bag Outer Paper Bag
- Pink Onion Chopped | Minced | Granules | Powder
  20 kg. PP Bag Outer Carton Box
  (Packaging can be customised)
- Color : Pink
  Grade : Premium | A | B (Commercial)

Dehydrated Garlic

Canned soups, salads, hamburgers, pizzas & other fast food preparations. Can be easily used in salads & other preparations



- **Size :**

Flakes	10 to 15 mm
Chopped	3 to 5 mm (5-8 mesh)
Minced	1 to 3 mm (8-16 mesh)
Granules	0.5 to 2 mm (16-26 mesh) 0 to 1 mm (26-40 mesh) 0 to 0.5 mm (40-80 mesh)
Powder	100 to 120 mesh



- Garlic Kibbled / Flakes Packaging
  25 kg. PP Bag Outer Laminated Bag
- Garlic Chopped | Minced | Granules | Powder
  20 kg. PP Bag Outer Carton Box
  (Packaging can be customised)

- Color : White to Beige
  Grade : Premium | A | B (Commercial)

Fried Onion

Canned soups, salads, hamburgers, pizzas & other fast food preparations. Can be easily used in salads & other preparations



Fresh Fried Onion



Fresh White Onion Fried



Fresh Red Onion Fried



Fresh Pink Onion Fried

Dehy.Fried Onion



Dehydrated White Onion Fried



Dehydrated Red Onion Fried



Dehydrated Pink Onion Fried

Size : 5 To 20 mm
Place Of Origin : Gujarat India
Type : Fried
Packing : As per client requirment


"Pure Spices, True Flavours."
"From the heart of India to your kitchen,
our spices bring aroma, taste, and tradition to every dish."

Spices and Vegetables

Carrots Cubes	Tamarind Powder	Kasuri Methi
Cabbage Cubes	Lemon Powder	Garam Masala All Grades
Spring Onions	Cheese Powder	Maggie – Pasta Masala
Kasuri Methi	Carrots Powder	Pizza Seasonings
Red Chilli Flakes	Spinach Powder	Peri Peri Masala
Potato Flakes	Mint Powder	Cream N Onion Masala
Ginger Flakes	Soya Sauce Powder	Fryms Masala
Ginger Powder Premium	Potato Powder	Oregano
Ginger Powder Standard	Turmeric Powder	Parsley
Ginger Powder Regular	Coriander Seeds Powder	Thyme
Green Chilli Powder	Red Chilli Powder Kashmiri	Moringa Leaf Powder
Tomato Powder	Red Chilli Powder Spicy	Garlic Bread Seasoning
		Beet Root Powder

Our Process Method

1

Raw Material Procurement

Vegetables and spices are handpicked directly from trusted farms in India, ensuring freshness and natural purity.

2

Washing and Sanitation

This step removes all dirt, debris, and contaminants while ensuring adherence to strict hygiene standards, making the produce clean and safe for further processing.

3

Hot Air Drying

This step effectively reduces the initial moisture content, preserving the natural flavours, colours, and nutritional value while preparing the produce for slicing.

4

Slicing and Belt Feeding

The cleaned and dried produce is uniformly sliced using precision equipment. The slices are then fed onto food-grade conveyor belts.

5

Advanced Dehydration

The partially dried slices are passed through a second-stage dryer equipped with advanced dehydration technology. which is crucial for long-term preservation and quality.

6

Cooling in Controlled Conditions

The fully dehydrated slices are transferred to a cold dryer situated in a controlled environment. This step cools the slices to maintain their crispness and prevent any deterioration.

7

Hull Separation and Air Aspiration

The cooled slices are processed through a huller machine, where they are segregated into kibbles, powder, and chips. Air aspiration technology is employed to efficiently remove skins and other lightweight impurities

8

Image-Sensing Sorting

image-sensing technology, the onion kibbles are meticulously sorted. This advanced system identifies and removes any remaining onion roots, blemishes, or other impurities, ensuring a uniform and high-quality.

9

Batch Testing

Every production batch undergoes rigorous laboratory testing. These tests verify that the products meet stringent quality, safety, and nutritional standards.

10

Metal Detection and Quality Assurance

The final packed products are passed through an offline metal detector to ensure there are no metallic contaminants. This critical step is part of the quality assurance process.

11

Custom Packaging Solutions

Depending on customer requirements, the polybags are further packed into durable paper bags or corrugated boxes. This customized packaging solution is designed to provide safe and convenient transport.

12

Moisture-Proof Packaging

The dehydrated onion kibbles are carefully packed in high-quality, food-grade, moisture-proof two-layer polybags. This packaging ensures that the products remain fresh, crispy, and free from contamination.