

DOAF FOODS

FROZEN FOOD MANUFACTURERS

FOOD Catalogue



DOAF FOODS

WELCOME

Dear Customer

Welcome to the DOAF

Industries catalogue. We are doing our best job in frozen food industry in many categories like nuggets, spring roll, Burgar patty, ,batata vada, samosa, paratha & much more. nuggets, spring rolls are one of the leading category from our list.

we have our best team who pick quality raw material directly from farmers to produce delicious products.

Our focus is on quality product, we made product from special spices and fresh ingredients. as we think fresh veggies are better for your health and helping our local farmers. This catalogue is organised by type of nuggets, spring roll, followed by batata vada, Burgar patties and some special products.

We **DOAF FOODS** doing our best job to serve you high quality products to make your meals more delicious.



we support,



MAKE IN INDIA

Why frozen foods Are Important ?

frozen is the root for restaurants and hotels to cut cost, ensure no wastage, maintain the consistency in the food and also maintain the taste. 80% of the restaurants use frozen foods today



SAMOSA



Punjabi Samosa

How to Cook

- 1-Pre Heat Oil to 180°C
- 2-Remove fryer tray and put samosa in it
- 3-fry it for 5-6 min or until golden brown
- 4-Remove from oil and tap with kitchen paper to drain excess oil

PRICE

RS 157 per pack of 14pcs.

INGREDIENTS

potato, green peas, carrate, onion, spices, oil.

SIZES

85gms



Mini Punjabi Samosa

How to Cook

- 1-Pre Heat Oil to 180°C
- 2-Remove fryer tray and put samosa in it
- 3-fry it for 5-6 min or until golden brown
- 4-Remove from oil and tap with kitchen paper to drain excess oil

PRICE

RS 213 per pack of 50pcs.

INGREDIENTS

potato, green peas, onion, spices, oil.

SIZES

20gms

VADA PATTY



Batata Vada

How to Cook

- 1-Pre Heat Oil to 180°C
- 2-Remove fryer tray and put vada in it
- 3-fry it for 5-6 min or until golden brown
- 4-Remove from oil and tap with kitchen paper to drain excess oil

PRICE

RS 174 per pack of 1 kg.

INGREDIENTS

potato, green peas, carrot, onion, spices, oil.

SIZES

40/50/60 gms



Sabudana Vada

How to Cook

- 1-Pre Heat Oil to 180°C
- 2-Remove fryer tray and put vada in it
- 3-fry it for 5-6 min or until golden brown
- 4-Remove from oil and tap with kitchen paper to drain excess oil

PRICE

RS 168 per pack of 20pcs.

INGREDIENTS

potato, cheese, onion, spices, oil.

SIZES

60gms

SPRING ROLLS

How to Cook- 1-Pre Heat Oil to 180°C ,2-Remove fryer tray and put roll in it ,3-fry it for 5-6 min or until golden brown
4-Remove from oil and tap with kitchen paper to drain excess oil



Mini veg spring roll
RS 268 per pack of
50pcs of 20 gms each



Jumbo veg spring roll
RS 319 per pack of
20pcs of 60 gms each



Mini paneer spring roll
RS 532 per pack of
50pcs of 20 gms each



Jumbo paneer spring roll
RS 550 per pack of
20pcs of 60 gms each

FRIESE WITH SERVING SOLUTION

How to Cook- 1-Pre Heat Oil to 180°C ,2-
Remove fryer tray and put 1 pk fires in it
,3-fry it for 5-6 min or until golden brown



BURGAR PATTY & MORE

How to Cook- 1-Pre Heat Oil to 180*C ,2-Remove fryer tray and put product in it ,3-fry it for 5-6 min or until golden brown 4-Remove from oil and tap with kitchen paper to drain excess oil



Aloo Bargar patty
RS 185 per pack of
20pcs of 60 gms each



Veggi Bargar Patty
RS 230 per pack of
20pcs of 60 gms each



Cheese Balls
RS 286 per pack of
50pcs of 15 gms each



Harabhara kabab
RS 353 per pack of
50pcs of 20 gms each

CHICKEN SHICKEN



Chicken Bargar patty

RS 387 per pack of
20pcs of 60 gms each



chicken mini samosa
RS 358 per pack of
50pcs of 10 gms each



chicken spring roll
RS 610 per pack of
50pcs of 20 gms each



chicken herb fingers
RS 560 per pack of
50pcs of 15 gms each



Chicken shami kabab
RS 577 per pack of
50pcs of 20 gms each

DOAF Industries LLP

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SUPPLIES IN

PUNE

MUMBAI

NASHIK



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Please note, due to limitations of the printing process, images shown in this catalogue may not be totally colour accurate and should be used as general guidance only.