

## WHO WE ARE

Deghchi, a flagship brand of 'Kiati food services Limited was conceived in the market to fulfil the ever-present gap of supplying Indian Traditional base gravies in the UK.



## CONTACT US

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# INDIAN BASE GRAVIES



# THE JOURNEY OF DEGHCHI

Deghchi, a flagship brand of 'Kiati food services Limited was conceived in the market to fulfil the ever-present gap of supplying Indian Traditional base gravies in the UK.

Deghchi means a traditional Indian pot which is corner stone of any traditional Indian Cooking. Meant to be used for slow cooking of gravies, this method impart mouthwatering flavours we associate Indian dishes with.

At Deghchi we aim to be the most trusted name when it comes to supplying Indian Base gravies to Hotels, Restaurants, Catering service providers and anybody who use Indian Base Gravies in their cooking.

Adopting time tested old traditions of slow cooking at low heat using only authentic and traditional Indian masalas our gravies comes with the unique flavour and freshness that has always been synonymous with food cooked in Indian Kitchens.

At the heart of what we do lies the age-old Indian tradition of treating food as God.

Driven by latest technologies, conceptual innovations and effective teamwork, Deghchi is committed for its distinctive taste.

## OUR PRODUCTS

### RED GRAVY BASE



Deghchi's Red Gravy Base gives a rich tomato flavor, distinct aroma and a vibrant color, which are musts for any Punjabi dish. Forget the hassle of dealing with seasonal varieties of tomatoes and simply use this base for consistent flavor and color.

### SAFFRON/ZAFRAN GRAVY



With it's unique flavors made up with the most authentic ingredients and PURE GHEE, and saffron flavours give it a beautiful taste that someone will always want to have in their Indian food menu and on every occasion to create various favorite dishes.

### PALAK GRAVY BASE



Dive into a sea of vibrant green goodness with our Palak (SPINACH) Gravy Base, a luscious blend of fresh spinach and aromatic spices. Elevate your culinary creations with this creamy and nutritious gravy that will have you coming back for more.



## WITH UNPARALLELED EXPERTISE

- ❖ Zero Compromise on Quality
- ❖ Time and Cost efficiency
- ❖ Tested Standardization
- ❖ Touch of Class

## OUR PRODUCTS

### WHITE BASE GRAVY



With fresh ingredients ground to perfection, Deghchi's White Gravy (cashew nut-based) adds a rich consistency to your dish and endows it with a delicious aroma. Prepare koftas, kormas and Khoya Kaju with this base to give them a rich and creamy flavor.





## OUR VISION

“Empowering communities through the joy of culinary exploration, our vision at Deeghchi is to become the heartbeat of gastronomic innovation. We envision a world where every meal is a celebration of flavor, culture, and sustainability. Through our commitment to quality ingredients, culinary craftsmanship, and community engagement, we strive to inspire unforgettable dining experiences that nourish both body and soul. With each dish, we aim to foster connections, spark creativity, and ignite a passion for the diverse tapestry of global cuisine. At Deghchi, our vision is not just about food; it’s about fostering a movement where every bite tells a story and every meal creates lasting memories.



## OUR MISSION

At Deghchi we envision a world where every meal is a celebration of flavour, culture, quality, and community cook in same traditional way as it has been done for generations. Guided by our passion for exceptional culinary experiences, we aspire to redefine the way people connect with food. Through innovative creations, sustainable practices, and a dedication to craftsmanship, we strive to delight taste buds, nourish bodies, and inspire joy in every bite. Our vision is to become the heartbeat of culinary innovation, fostering unforgettable moments and fostering a deeper appreciation for the art of food across the globe.”