


MAFARM BEEF PICKLE

		MANAPPURAM AGRO FARM PVT LTD		Date	13-12-2023
		MAFARM BEEF PICKLE		Input	16.9kg
		Standardized Recipe		Quantity (Kg)	Rate
Sl.No	Item	Vendor			
1	Beef	Local		16.9	₹ 5,070.00
2	Oil	Ruchi gold		3.4	₹ 289.00
3	Chilly powder	Mafarm (loose)		0.68	₹ 183.60
4	Turmeric powder	Eastern (100g)		0.17	₹ 14.96
5	Kashmiri Chilli powder	Eastern (100g)		0.34	₹ 208.08
6	Mustard	Loose		0.068	₹ 6.43
7	Uluva	Loose		0.068	₹ 7.14
8	Vinegar	Mafarm		3.9	₹ 97.50
9	Asafoetida powder	LG		0.139	₹ 153.97
10	salt	Sprinkle		0.51	₹ 4.49
12	ginger	Local		0.68	₹ 56.32
13	Garlic	Local		0.68	₹ 98.60
14	Green chilly	Local		0.68	₹ 16.05
16	Curry Leaf	Local		0.34	₹ 13.60

Wash the beef in clean potable water. Mix the ingredients (turmeric powder, chilli powder and salt) of beef batter together in a small bowl to get a homogenous mixture. Apply this homogenous mixture uniformly on the beef pieces and marinate the beef for an overnight at 4 °C

Oil in a non-stick pan, and shallow fry the pieces until golden brown.


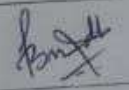
Scoop the fried beef pieces to a clean dry bowl and keep aside.

Add chopped garlic, chopped green chilly and chopped ginger. Saute for 3 minutes

Lower the heat and add the chilly powder, turmeric powder, kashmiri chilli powder, salt and asafoetida

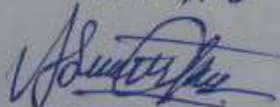
Add vinegar to the mix and then add water to it

Finally add fried beef and mix well to get a uniform mixture and a good aroma



		Packing Material	200ml	
1	PET Jar Bottle		94 Nos	
2	Jar cap - Green		94 Nos	
3	Induction Sealing wads		94Nos	
FINAL OUT	200g	94 Bottles	MRP	₹ 150.00
PRODUCTION MANAGER	PRODUCTION INCHARGE	QUALITY CONTROLLER	PRODUCTION COST	7106.4 75.6 per b
ANANTHU K.S	BRINDHA OJ	NITHIL V.V	PACKED DATE	14-12-2023
			EXPIRY DATE	13-03-2024
			BATCH NO	BP14L

Transfer Completed.

Ananthu K.S

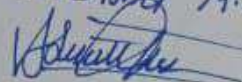

 15/12/2023

MAFARM QUAIL EGG PICKLE

	MANAPPURAM AGRO FARM PVT LTD	Date	11/12/2023
	MAFARM QUAIL EGG PICKLE	Input	480 Nos
Standardized Recipe			
Sl.No	Item	Quantity (Kg)	Rate
1	Quail egg (kada mutta)	Farm	480 Nos
2	Oil	Ruchi Gold (1L)	2
3	Chilly powder	Mafarm (Loose)	1.2
4	Turmeric powder	Eastern	0.41
5	Kashmiri chilli powder	Eastern	0.9
6	Mustard	Loose	0.08
7	Fenugreek	Loose	0.08
8	Vinegar	Loose	4.75
9	Asafoetida POWDER	LG	0.36
10	salt	Sprinkle (1KG)	1.3
12	ginger	Local	1.5
13	Garlic	Local	1.5
14	Green chilly	Local	1.5
15	Raisins	Local	0.2
16	Curry leaf	Local	0.6
Hard boil quail eggs. Carefully peel your quail eggs and place them in the jar on top of it.			
Oil in a non-stick pan, and shallow fry the pieces until goldenbrown.			
Add chopped garlic, chopped green chilly and chopped ginger. Saute for 3 minutes			
Lower the heat and add the chilly powder, turmeric powder, kashmiri chilli powder, salt and asafoetida			
Add vinegar to the mix and then add water to it.			
Finally add egg and mix well to get a uniform mixture and a good aroma			
1	PET Jar Bottle, 200ml	73 Nos	₹3.86
2	Jar cap - Green	73 Nos	₹0.94
3	Induction Sealing wads	73 Nos	
FINAL OUT	200g	71 Bottles (Sample - 2 Botles)	MRP
PRODUCTION MANAGER	PRODUCTION INCHARGE	QUALITY CONTROLLER	PRODUCTION COST
ANANTHU K.S	BRINDHA OJ	NITHIL V.V	PRODUCTION DATE
			EXPIRY DATE
			BATCH NO
			QU11L



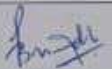

Transfer Complete.

Aswathreddy H.V



14/12/2023

MAFARM BEETROOT PICKLE

	MANAPPURAM AGRO FARM PVT LTD		Date	10-12-2023
	MAFARM BEETROOT PICKLE		Input	38 kg
	Standardized Recipe			
Sl.No	Item	Vendor	Quantity (Kg)	Rate
1	Beetroot	Local	38	₹ 845.88
2	Oil	Ruchi gold	9.12	₹ 775.20
3	Chilly powder	Mafarm (loose)	1.9	₹ 513.00
4	Turmeric powder	Eastern (100g)	0.19	₹ 36.48
6	Kashmiri (250G)	Eastern (100g)	0.48	₹ 293.76
7	Mustard	Loose	0.15	₹ 14.18
8	Fenugreek	Loose	0.15	₹ 15.75
9	Vinegar	Mafarm	8.66	₹ 216.50
10	Asafoetida Powder	LG	0.48	₹ 531.70
12	salt	Sprinkle	1.5	₹ 13.20
13	ginger	Local	1.6	₹ 132.51
14	Garlic	Local	1.6	₹ 243.20
15	Green chilly	Local	1.6	₹ 37.76
	Curry leaf	Local	0.75	₹ 30.00
Wash the starfruit in clean potable water. Cut it into small pieces				
Add mustard seeds and fenugreek seeds, Wait till the seeds splutter				
Add chopped garlic, chopped green chilly and chopped ginger. Saute for 3 minutes				
Lower the heat and add the chilly powder, turmeric powder, kashmiri chilli powder, salt and asafoetida				
Add vinegar to the mix and then add water to it				
Finally add starfruit and mix well to get a uniform mixture and a good aroma				
FINAL OUT	200g	170 pouch	MRP	45
PRODUCTION MANAGER	PRODUCTION INCHARGE	QUALITY CONTROLLER	PRODUCTION COST	5544.31 32.6 PER PKT
ANANTHU K.S	BRINDHA OJ	NITHIL	PRODUCTION DATE	10-12-2023
			EXPIRY DATE	09-06-2024
			BATCH NO	BP10L

Books completed
Tomsherech-v12
Sushil

13/12/23

MAFARM GREEN CHILLI PICKLE

MANAPPURAM AGRO FARM PVT LTD		Date	04-12-2023	
MAFARM GREEN CHILLI PICKLE		Input	24.86 kg	
Standardized Recipe				
Sl.No	Item	Vendor	Quantity (kg)	Rate
1	Green Chilli	Wholesale	24.86	₹ 613.05
2	Oil	Ruchi gold	6	₹ 510.00
3	Salt	Sprinkle	0.8	₹ 7.04
4	Turmeric Powder	Eastern (100g)	0.25	₹ 48.00
5	Chilli Powder	Mafarm (loose)	0.5	₹ 135.00
6	Kashmiri Chilli Powder	Eastern	0.35	₹ 214.20
7	Asafoetida Powder	LG	0.3	₹ 390.00
8	Fenugreek	Loose	0.1	₹ 10.50
9	Mustard	Loose	0.1	₹ 9.45
10	Vineger	Mafarm	4	₹ 100.00
11	Ginger	POS 2	1	₹ 82.82
12	Garlic	POS 2	1	₹ 152.00
13	Tamarind	EXCEL	0.5	₹ 70.00
14	Curry Leaf	POS 2	0.5	₹ 12.85
Wash the green chilli in clean potable water. Cut it into small pieces				
Add mustard seeds and fenugreek seeds, Wait till the seeds splutter				
Add chopped garlic, curry leaves, chopped green chilly and chopped ginger. Saute for 3 minutes				
Lower the heat and add the chilly powder, turmeric powder, salt and asafoetida				
Add vinegar to the mix and then add water and sugar to it				
Finally add Chilli and mix well to get a uniform mixture and a good aroma				
FINAL OUT	200g	150 pouch	MRP	₹ 43.00
PRODUCTION MANAGER	PRODUCTION INCHARGE	QUALITY CONTROLLER	PRODUCTION COST	2795 18.6 PER PKT
ANANTHU K.S	BRINDHA OJ	NITHIL	PRODUCTION DATE	04-12-2023
			EXPIRY DATE	03-06-2024
			BATCH NO	GR04L

Transfer Completed
 Ananthu K.S
 Brindha OJ
 Nithil
 5/12/2023

MAFARM MANGO PICKLE

MANAPPURAM AGRO FARM PVT LTD		Date	01-12-2023	
MAFARM MANGO PICKLE		Input	30 KG	
Standardized Recipe				
Sl.No	Item	Vendor	Quantity (Kg)	Rate
1	Mango	Local	30	₹ 1,950.00
2	Oil	Ruchi gold	9	₹ 418.50
3	Chilly powder	Mafarm (loose)	1.55	₹ 26.88
4	Turmeric powder	Eastern (100g)	0.14	₹ 238.68
6	Kashmiri chilli powder	Loose	0.39	₹ 15.12
7	Mustard	Loose	0.16	₹ 16.80
8	Fenugreek	Loose	0.16	₹ 100.00
9	Vinegar	Mafarm	4	₹ 465.23
10	Asafoetida powder	LG	0.42	₹ 12.32
12	salt	Sprinkle	1.4	₹ 124.23
13	ginger	Local	1.5	₹ 228.00
14	Garlic	Local	1.5	₹ 35.40
15	Green chilly	Local	1.5	
Wash the carrot in clean potable water. Cut it into small pieces				
Add mustard seeds and fenugreek seeds, Wait till the seeds splutter				
Add chopped garlic, chopped green chilly and chopped ginger. Saute for 3 minutes				
Lower the heat and add the chilly powder, turmeric powder, kashmiri chilli powder, salt and asafoetida				
Add vinegar to the mix and then add water to it				
Finally add carrot and mix well to get a uniform mixture and a good aroma				
FINAL OUT	200g	207 pouch	MRP	₹ 50.00
PRODUCTION MANAGER	PRODUCTION INCHARGE	QUALITY CONTROLLER	PRODUCTION COST	6632.084
ANANTHU K.S	BRINDHA OJ	NITHIL	PRODUCTION DATE	01-12-2023
			EXPIRY DATE	31-05-2024
			BATCH NO	MA01L

Transfer Completed

Brindha Krishna H.O

[Signature]

4/12/2023