



MONK FOOD

Product Catalogue



At Monk Foods, We strive to provide the best seasonings suited to our customers' requirement, equipping individuals and businesses with the products and services they need. We believe that all of our clients deserves the highest level of service, and we are committed to providing just that.





SEASONINGS

mint bell papers

BASIL chillies

SWEET CORN

HONEY red chilli

caramel **smoked**

sour cream

mustard **BBQ** cheese





Product List

Alfredo Cheese

Basil & Lime

BBQ

BBQ Hickory

Bell Pepper

Bread & Butter

Butter Chicken

Masala

Butter Herb

Butter Salt

Cajun

Candy Masala

Caramel

Cheddar Cheese

Cheddar & Sour

Cream

Cheese

Cheese & Herb

Cheese & Onion

Cheese & Corn

Cheesy Tomato

Chicken

Chicken Kebab

Chicken Schezwan

Chilli Corn

Chilli Vanilla

Chilli Lemon

Chilli Pickle

Chilli Tomato

Chilli Garlic Tomato

Chinese Five Spice

Chipotle

Chocolate

Cinnamon & Sugar

Creamy Masala

Cream & Onion

Curry Flavour

Curd Masala

Flaming Hot

Garlic Bread

Heeng Jeera

Italian Herb

Jalapeno

Lemon Pickle

Lemon Salt

Lime Pickle

Magic Masala

Manchurian

Product List



Mango Pickle
Masala Munch
Matar Garlic
Mexican Salsa
Mint Pudina
Mozzarella
Noodle Masala
Olive & Herb Garlic
Onion Garlic
Paneer Manchurian
Pani Puri
Pav Bhaji
Peanut Butter
Peri Peri
Pizza
Prawn Masti
Pudina
Punjabi Tadka
Rajasthani Green
Chutney
Ranch
Salsa
Salt & Pepper
Schezwan

Smoked
Smoked Bell Pepper
Smoked Chicken
Smoked Onion &
Tomato
Smoky Tomato
Sour Cream & Chilli
Sour Cream & Onion
Spicy Chicken
Sweet and Smokey
Sweet Caramel
Sweet Corn Masala
Sweet Chilli Lime
Sweet Potato
Taco
Tamarind
Tandoori
Tomato
Tomato Salsa
Tropical Lemon
Vanilla Chilli
Vinegar and Salt
Wasabi
Zattar



Seasoning Applications

Notable Flavours



Nachos

Naughty Tomato

Chipotle

Cheese

Green Chilli Spice

Cajun

Indian Tadka Masala

Mango Achari

Smoked

Mexican Salsa

Product Information:

Application Method – Oil Spray + Dust On

Dosage: 5% Oil + 8-10% Seasoning

Notable Flavours

Tangy Tomato – Chilli, Tangy, Naughty

Sour Cream n Onion

Indian Tadka Masala

BBQ

Tandoori

Magic Masala

Sweet Chilli Lime

Hot & Sweet Chilli

Pudina



Chips/ Wafers

Product Information:

Application Method – Oil Spray + Dust On

Dosage: 8-10% Seasoning

Seasoning Applications



Random Extruded, Fried Base

Product Information:

Application Method – Slurry

Dosage: 15% Oil + 10-12% Seasoning

Notable Flavours

Tomato – Chilli, Naughty
Masala Munch
Rajasthani Green Chutney
Chatka Masala
Nimbu Masti
Mango Achari
Biryani Masala
Hot & Sweet Chilli
Pudina

Notable Flavours

Tomato –Tangy/Naughty
Cheese
BBQ
Indian Tadka Masala
Achari
Pudina
Peri - Peri
Hot & Sweet Chilli
Tandoori



Expanded Extruded: Corn Curls/Rings/Balls

Product Information:

Application Method – Oil Spray + Dust On

Dosage: 25% Oil + 10-11% Seasoning



Seasoning Applications

Notable Flavours



Makhana

Product Information:

Application Method – Oil Spray + Dust On

Dosage: 25% Oil + 10% Seasoning

Tomato
Cheese
Chat Masala
Indian Tadka Masala
Pudina (Spearmint)
Chilli Vanilla
Pani Puri
Peri - Peri
Mexican Salsa
Mexican Spice

Notable Flavours

Red Chilli Garlic
Chatka Masala
Pudina (Spearmint)
Tadka Masala
Nimbu Masti
Hot & Sweet Chilli
Punjabi Tadka
Mexican Spice



Peanuts

Product Information:

Application Method – Oil Spray + Dust On

Dosage: 8% Oil + 8% Seasoning

Seasoning Applications



Notable Flavours



Nuts

Honey
Strawberry
Vanilla
Rose
Salt and Pepper
Classic Masala

Product Information:

Application Method – Gum Slurry Spray + Dust On

Dosage: 8% Gum Slurry + 8% Seasoning

Notable Flavours

Cheese
Tomato
Peri - Peri
Indian Tadka Masala
Salt and Pepper
Butter Salt
BBQ
Hot & Sweet Chilli
Tandoori



Popcorns

Product Information:

Application Method – Oil Spray + Dust On

Dosage: 25% Oil Spray + 10-11% Seasoning



Seasoning Applications

Notable Flavours



Dips

Tomato
Italian Herb
Cheese
Mexican Salsa
Sour Cream n Onion
Tandoori
BBQ
Garlic and Herb
Honey Mustard

Product Information:

Application Method – Mixing

Dosage: 7% Seasoning + Mayonnaise

Notable Flavours

Noodle Masala
Creamy Tomato
Chicken Masala
Masala - Tangy
Pudina (Spearmint)
Shrimp Masala
Mexican Salsa



Noodles

Product Information:

Application Method – Addition while cooking

Dosage: 13.5 Gm Seasoning + 65 gm of Cake

Seasoning Applications



Notable Flavours



Namkeens

Tandoori
Masala –e- magic
Noodle Masala
Indian Tadka Masala
Pudina (Spearmint)
Hing Jeera
Tomato
Chat Masala
Special Sev Masala

Product Information:

Application Method – Dust On Dosage: 5-10% Seasoning

Notable Flavours

Tomato
Magic Masala
Chatpata Masala
Indian Tadka Masala
Pudina (Spearmint)
Cheese & Onion
Garlic & Onion
Hot & Saucy
Pani Puri



**Multigrain Extruded
Snack Base**

Product Information:

Application Method – Slurry Dosage: 20% Oil + 10% Seasoning



Heeng flavour

"Latest development of Monk Food, specially curated for Namkeen Industry"



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