

# fanidhar<sup>®</sup> MEGA FOOD PARK

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# Fanidhar Mega Food Park

## Where Quality Meets Innovation

FMFP is committed to delivering premium food products with a focus on sustainability, advanced processing and trusted partnerships. Together, we shape a healthier and tastier future!





# Introduction

- **Excellence and Innovation** : FMFP delivers high-quality food products tailored to diverse customer needs, emphasizing excellence and innovation.
- **Commitment to Quality**: Every product meets the highest standards through advanced production methods and a focus on sustainability.
- **Fostering Relationships**: FMFP builds long-term trust by offering premium, environmentally conscious food solutions.
- **Customer-Centric Values**: We prioritize trust, innovation, and an unwavering commitment to customer satisfaction.
- **The FMFP Promise**: Experience products crafted with care, passion, and a dedication to quality.





# Our Strengths & Core Competencies

- ✓ A manufacturing campus spanning over 52 acres.
- ✓ Dedicated in-house cold warehousing for raw materials.
- ✓ Advanced potato processing with stringent quality standards.
- ✓ Strong, long-lasting relationships with local farmers.

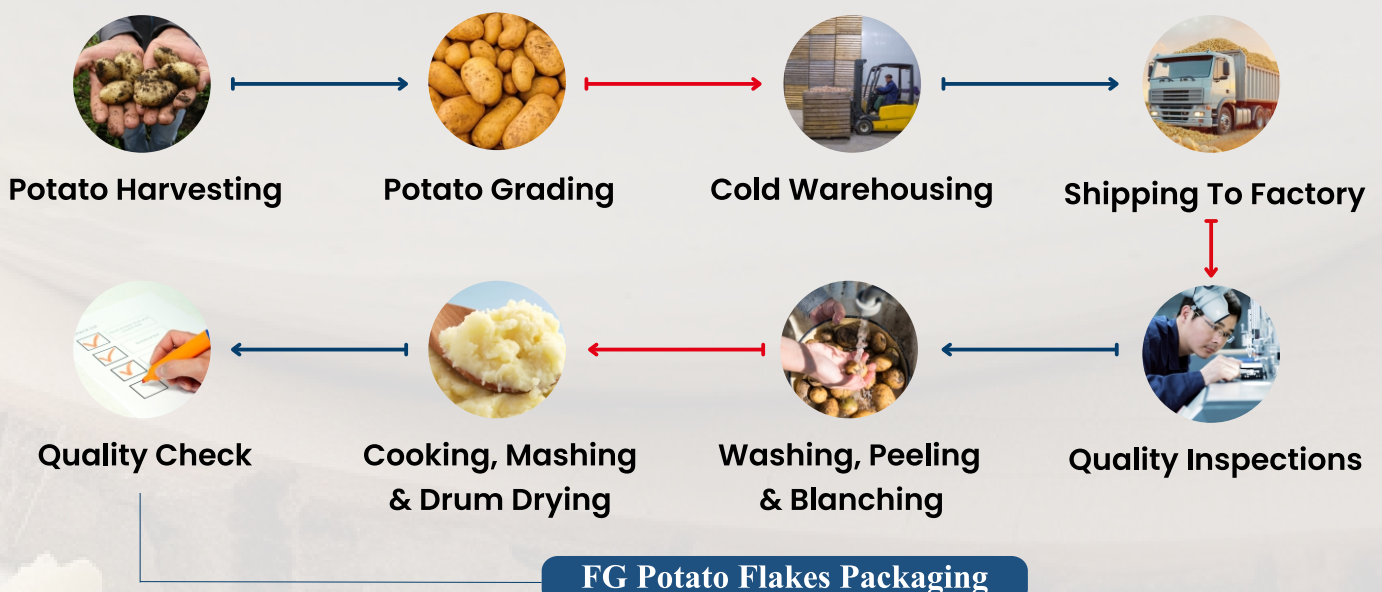




# Dehydrated Potato Flakes

- **What Are They?** Dehydrated potato flakes are made by cooking, mashing, and dehydrating fresh potatoes, creating a light weight and shelf-stable product.
- **Convenience:** They can be quickly rehydrated with water or milk to make smooth, creamy mashed potatoes.
- **Versatility:** Extrusion snacks & Mashed Potato
- **Shelf Life:** 12 month under ambient temperature
- **Practicality:** A convenient and versatile choice for home cooks and professionals alike.

## Process Of Production





## Products

Potato flakes are made by cooking, mashing, and dehydrating fresh potatoes. Simply rehydrate them with water or milk to quickly create smooth, creamy mashed potatoes—perfect for easy meals or adding to recipes.

### POTATO



### POTATO FLAKES



### MASHED POTATO





## Standard Flakes



Standard potato flakes are one of the most popular and commonly used potato products in the market. Known for their creamy to bright white color, they rehydrate to deliver a dry, mealy texture and the classic, flavorful taste reminiscent of freshly made mashed potatoes. They are a versatile, all-purpose ingredient, ideal for extrusion snacks, food service, bakeries and general food production.

## Milled Potato Flakes

Milled potato flakes can be grounded into different sizes, commonly referred to as 'Milled Potato Flakes,' with a bulk density ranging from 350 to 750. When grounded finely, they may resemble flour, but they are not the same as potato flour. Milled Potato Flakes are best suited as a versatile ingredient for food service, baking and pallet Industries purposes





# Standard Flakes

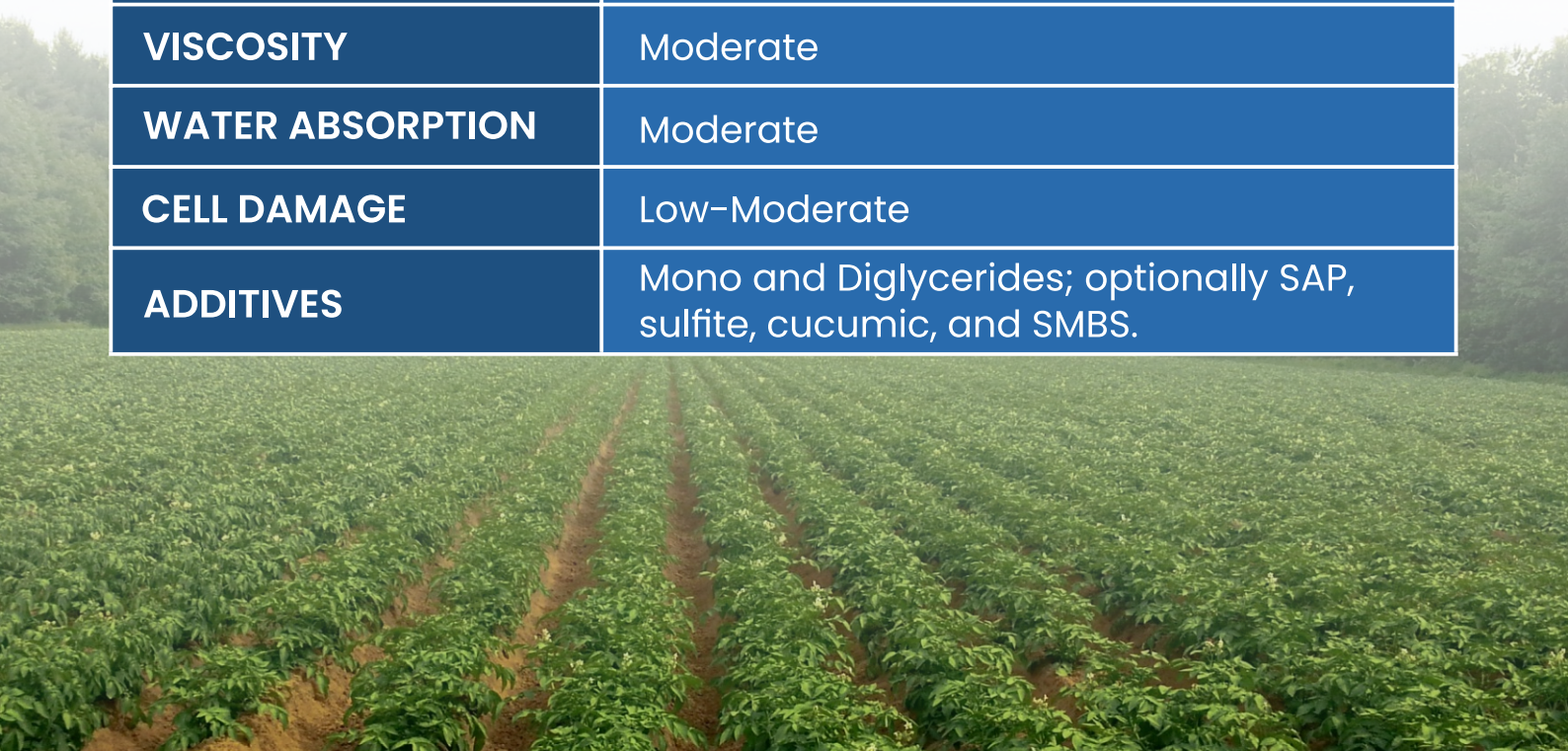
## Recommended Uses:

- **Mashed Potatoes:** Quick and delicious, enhance with vegetables, sauces like curry or miso, or use as exclusive snacks, meats binders, or soup thickeners.
- **Creative Dishes:** Use mashed potatoes as a base for croquettes, fishballs, or unique recipes like pizza crusts or toppings.
- **Breadings & Coatings:** Perfect for adding flavour and texture to breading systems.

## Rehydration Tips:

- Use water to and cold milk for smooth, mealy texture.
- Avoid boiling water to prevent sticky consistency.
- Follow product-specific guidelines for best results.

REHYDRATED TEXTURE	Mealy; similar to fresh mashed potatoes
FREE SOLUBLE STARCH	Moderate
VISCOSITY	Moderate
WATER ABSORPTION	Moderate
CELL DAMAGE	Low-Moderate
ADDITIVES	Mono and Diglycerides; optionally SAP, sulfite, cucumic, and SMBS.





# Milled Potato Flakes

## Recommended Uses:

- **Pastas & snacks:** perfect for gluten-free pasta, fabricated snacks, pallet Industries, stackable chips and bakery products.
- **Moist baked goods:** enhances moisture in pancakes, tortillas, and other baked items.
- **Binders & thickeners:** ideal for breading formulations and as a non-clumping thickener.

## Rehydration Tips:

- Ground potato flakes are not intended for standalone rehydration but rather as an ingredient in further formulations.
- Always refer to the manufacturer's guidelines, as rehydration requirements may vary by product.

REHYDRATED TEXTURE	Sticky
FREE SOLUBLE STARCH	Moderate high
VISCOSITY	Moderate high
WATER ABSORPTION	Moderate high
CELL DAMAGE	Low-Moderate High
ADDITIVES	Mono and Diglycerides; Optionally SAPP and sulfite



## Potato Flakes: Low Leach



Potato flakes are a staple ingredient, known for their versatility and wide appeal. Unique processes of producing low-leach flakes by adjusting the processing line through changing the way of cooking potatoes mashed before drum drying enhance their characteristic bright white hue and reconstituted texture, closely resembling freshly cooked mashed potatoes, making them a favorite among consumers. LOW-LEACH dough is sticky. As a result, potato flakes are an essential component in various industries, including food service, baking and stackable chips manufacturing.



# Recommended Uses:

- Low leach flakes, made from fluffy mashed potatoes, are perfect for producing fabricated potato snacks, such as sheeted and extruded snacks.
- These flakes also enhance the texture of sticky dough and improve the nutrition and flavor of baked goods like cookies, biscuits, crackers, and pizza dough.

# Rehydration Tips:

- Rehydration is not recommended, except when creating a mix, such as snack dough.
- Always follow the manufacturer's instructions for the specific dehydrated product, as rehydration specifications may vary

REHYDRATED TEXTURE	Sticky
FREE SOLUBLE STARCH	High
VISCOSITY	High
WATER ABSORPTION	High
CELL DAMAGE	High
ADDITIVES	Mono and Diglycerides





# Product Applications







**Production Area**



**Drum Dryer**



**Drum Dryer**



**Optical Sorter**



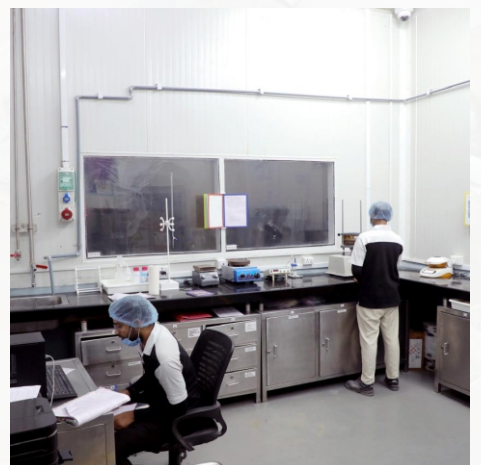
**Storage Area**



**Multi Mill Machine**



**Bulk Packaging Machine**



**QA FG Lab**



# Harvested Responsibly, Crafted Thoughtfully

- We partner with local farmers to create high-quality potato flakes while reducing environmental impact.
- Efficient production processes minimize emissions and conserve resources.
- Our facilities are powered by renewable energy, showcasing our commitment to nature.
- Biodegradable packaging reduces waste and protects the planet.
- Every flake blends exceptional taste with sustainability for a greener future.





# Our Clients



# Our Certification





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## Contact Us



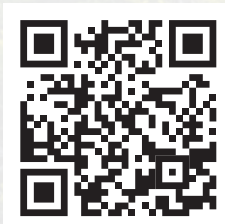
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Site: Village Mudarda, Tal. Jotana,  
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