

CONSUMER RANGE

GULAB JAMUN INSTANT MIX

Soft, Juicy Gulab Jamuns — Made Easy at Home!

Just add water, shape, fry & soak.

A. JUST ADD



+



SOOPER Mix

For richer Gulab Jamuns, use fresh milk instead of water.

B. EASY TO MAKE

1



2



3



4



Add 60–75 ml water & knead a soft smooth dough

Shape approx. 50 smooth jamuns

Deep fry on medium to low heat till golden brown

Soak in hot sugar syrup for at least 30 minutes

See pack for detailed preparation instructions.

C. TASTE BOOSTER



With Saffron & Cardamom Flavoured Taste Booster

Add the taste booster to the syrup for excellent flavour.

D. YIELD



ONE PACK MAKES APPROX. 50 GULAB JAMUNS

Approx. 20 g each after soaking in syrup

E. WHY YOU'LL LOVE IT



Easy to Prepare



Soft & Juicy



Consistent Results



Perfect for Family Desserts



Great for Festivals & Guests

F. SERVE IT YOUR WAY



Warm Gulab Jamun



With Vanilla Ice Cream



Pistachio / Almond Garnish



Festive Mithai Platter



Party Dessert



After-Meal Dessert

G. PERFECT FOR



Family Desserts



Festivals



Raksha Bandhan



Guests



Parties



Celebrations

H. ESSENTIAL PACK INFORMATION



Net Weight: 200 g



Vegetarian



Premium Grade



With 43% Milk Solids



Store in a cool & dry place



Made in India



BIJUR SOOPER FOODS PRIVATE LIMITED



Customer Care / WhatsApp: +91 9028645229



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Product Video Coming Soon !!

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