

PEDHA MIX

MALAI | KESAR | DHARWAD

**Authentic Indian Pedhas.
Without the Karigar Dependency.**

Jaldimal Sukhimal Pedha Mix is a professional premix crafted to help you prepare traditional Indian pedhas with consistent taste, texture and quality every time. Just add milk and ghee, cook, shape and serve.



Only Milk
& Ghee
Required



No Skilled
Karigar
Dependency



Standardised
Taste &
Texture



Jaldimal Sukhimal
जलदीमल सुखीमल

1 kg Pack
Makes
Approx.
1.5 kg
Ready Pedha



THREE TRADITIONAL PEDHAS. ONE CONVENIENT PROFESSIONAL RANGE.

MALAI PEDHA

Creamy • Classic • Delicately Rich



KESAR PEDHA

Saffron-Inspired • Festive • Premium



DHARWAD PEDHA

Traditional • Distinctive • Caramelised



KEY BENEFITS



Consistent
Batch-to-Batch
Results



Easy to Train
Kitchen
Staff



Suitable for
Bulk
Preparation



Ambient-Storage
Dry
Premix



Reduced
Preparation
Complexity



Ideal for
Professional
Foodservice

MADE FOR PROFESSIONAL BUYERS



Sweet Shops



Hotels &
Restaurants



Caterers &
Banquets



Retail Sweet
Counters



Importers &
Distributors



Institutional
Kitchens



Private Label
Buyers



Export
Markets

Three Traditional Pedhas. One Convenient Professional Range.



Vegetarian



Made in India

1 ONE MIX. MULTIPLE APPLICATIONS.



Traditional Mithai



Festive Mithai



Sweet Shops



Hotel & Restaurant
Desserts



Catering &
Banquets



Wedding & Events



Prasad &
Religious Functions



Gift Boxes



Mithai Platters



Retail Sweet
Counters



2 SIMPLE PREPARATION – 1 kg PACK (MALAI PEDHA)

1



Warm 500 g milk
until finger-dip
warm.

2



Add 1 kg
Pedha Mix,
stir thoroughly,
cover and soak
for 10 minutes.

3



Cook on low
flame, stirring
gently, until
mixture becomes
approx. 70%
granular
(danedar) and
begins to thicken.

4



Add 75 g ghee
and fold until
the ghee is
absorbed and
the dough starts
leaving the sides
of the pan.

5



Transfer to a
greased thali
and cover for
10 minutes.

6



Add remaining
25 g ghee,
fold 3–4 times
and allow to
cool
uncovered.

7



When slightly
warm, shape
into pedhas.

8



Place on a wire
rack for approx.
2–3 hours until
properly set
and dry.

Preparation instructions may vary by variant. Follow the respective pack directions for Malai, Kesar and Dharwad Pedha Mix.

3 OUTPUT & YIELD



- Standard recipe: 1 kg Mix + 500 g Milk + 100 g Ghee
- Approx. yield: 1.5 kg Ready Pedha
- Minimum finished output may vary slightly depending on preparation, moisture loss, shaping and finishing.
- Typical overrun: approx. 20%–30%.

4 COMPATIBLE EQUIPMENT



Cooking Pan /
Kadhai



Stove /
Heating Source



Mixing
Spatula



Greased Tray /
Thali



Wire Cooling
Rack



Soft-serve
Machine
(For Dessert
Ideas)



Batch
Freezer
(For Dessert
Ideas)



Hand
Blender
(For Dessert
Ideas)



Commercial
Mixer
(For Bulk
Preparation)



Ice-cream
Churner
(For Dessert
Ideas)



Not specialised mithai-production equipment required for normal preparation.

5 COMMERCIAL ADVANTAGES

- ✓ No Skilled Karigar Dependency
- ✓ Standardised Taste & Texture
- ✓ Consistent Batch-to-Batch Results
- ✓ Easy to Train Kitchen Staff
- ✓ Suitable for Bulk Preparation
- ✓ Reduced Preparation Complexity
- ✓ Ambient-Storage Dry Premix
- ✓ Low Inventory Complexity
- ✓ Faster Service, Better Output
- ✓ Ideal for Professional Foodservice



Reliable supply of milk and quality ghee is essential for best results.

6 PACK & BUYER INFORMATION

- Net Weight: 1 kg
- Dry Mix Shelf Life: 6 Months
- Ready Pedha Shelf Life: Up to 10 Days
- Storage: Store in a cool, dry place away from direct sunlight. No refrigeration required for unopened premix.

Dietary Mark: Vegetarian
Made in India

- ✓ Private Label Available
- ✓ Bulk Packs Available
- ✓ Export Supply Available



7 QUALITY & CERTIFICATIONS



Vegetarian



9001



22000



Halal



Kosher

fssai
FSSAI Licensed

Manufactured under strict quality and food safety standards to ensure consistent taste, safety and reliability for professional use.

8 CONTACT & SUPPORT



BIJUR SOOPER FOODS PRIVATE LIMITED
57, Maruti Compound, Old Mumbai-Agra Road,
Near Kasheli Metro Station, Kasheli – 421302,
Dist. Thane, Maharashtra, India



Customer Care / WhatsApp:
+91 9028645229



Email: mail@sooper.in

